

RESERVATION
TEL. 041 226 88 88



ThaiGarden

ROYAL THAI CUISINE

New Year's Eve Menu 2025

SIAM PLATTER FOR 2-3 PEOPLE

4 starters, 1 soup each, 3 mains, 1 dessert each

Grilled Satay Skewers

Tender chicken skewers marinated in coconut milk,
seasoned with coriander

Po Pia Spring rolls «Thai Garden»

Crispy fried, our special recipe from Phuket

Thord Man Koa Pod

Golden cakes of chicken and young sweet corn

Paper Prawns Gung Grabueang

Tender marinated jumbo prawns
wrapped in thin rice paper



Tom Kha Soup

Mildly spicy coconut soup, seasoned with lemongrass,
Galangal, fresh red chilli and coriander leaves



Panaeng Nuea Prig Thai Oon

Grilled fillet of beef in red Panaeng curry sauce
with fresh green peppercorns

Pla Nueng Manao

Steamed sea bass fillets
with fresh herbs and lemon juice

Gai Hor Bai Toei

Tender marinated chicken breast pieces, wrapped in
pandan leaves, served with sesame sauce



Dessert

Chocolate mousse with passion fruit

CHF 179.– p.p.

Includes admission

Penthouse New Year's Eve party



Gault & Millau
Gulde Schweiz

KING PLATTER FROM 4 PEOPLE

4 starters, 1 soup each, 5 mains, 1 dessert each

Grilled Satay Skewers

Tender chicken skewers marinated in coconut milk,
seasoned with coriander

Po Pia Spring rolls «Thai Garden»

Crispy fried, our special recipe from Phuket

Thord Man Koa Pod

Golden cakes of chicken and young sweet corn

Paper Prawns Gung Grabueang

Tender marinated jumbo prawns
wrapped in thin rice paper



Tom Kha Soup

Mildly spicy coconut soup, seasoned with lemongrass,
Galangal, fresh red chilli and coriander leaves



Panaeng Nuea Prig Thai Oon

Grilled fillet of beef in red Panaeng curry sauce
with fresh green peppercorns

Pla Nueng Manao

Steamed sea bass fillets
with fresh herbs and lemon juice

Kiaw Wan Ped

Grilled tender duck breast, green curry sauce
with eggplants, red chili and sweet basil leaves

Gai Hor Bai Toei

Tender marinated chicken breast pieces, wrapped in
pandan leaves, served with sesame sauce

Mu Priaw Wan

Sweet and sour pork with bell peppers,
tomatoes and fresh pineapples



Dessert

Chocolate mousse with passion fruit

CHF 179.– p.p.

Includes admission

Penthouse New Year's Eve party

Chef de Cuisine
Krisada Tahan

ALL PRICES INCLUDE VAT.