

Ahaan Thai

THAI STYLE

Chefs

Tussanee Putkeaw

2004 to 2015 head chef of the Thai Restaurant Salathip, Shangri-La, Bangkok

Sompratana Wannaprateep

1990 to 2015 head chef of the Thai restaurant Sala Rim Naam, Mandarin Oriental, Bangkok

Jeerasak Jaingarm

Thai Chef with 20 years of experience, also in the US and England



Slightly spicy




Spicy




Very spicy

vegetarian 

vegan 

gluten free 


















lactose free 

All prices in CHF including VAT
















Starters

- (1) PHLA GOONG     26
Baked prawns with Thai herbs salad
- (2) THAI DIM SUM  24
Steamed Thai dumplings with prawns, Swiss chicken and fragrant dark soy sauce
- (3) GAI SATAY   24
Marinated chicken skewer, grilled and served with peanut sauce
- (4) THOD MUN PLA   24
Deep-fried fish cake marinated with red curry, bean, kaffir lime leaves served with cucumber and peanut sauce
- (5) GOONG HOM PHA  26
Deep-fried King prawns with basil, wrapped in thin pastry and served with sweet chilli sauce
- (6) POR PIA PAK    23
Spring rolls with vegetables, glass noodles and dried mushrooms served with sweet chilli sauce
- (7) KHONG WANG RUMMIT 28 / Person
Mixed appetizer platter (min. two persons)





















Soups
























- (8) KANG JUED WOONSEN   17
Clear Thai soup with Swiss chicken, prawns, glass noodles and mixed vegetables
- (9) TOM KHA GAI    17
Hot-sour Thai coconut soup with Swiss chicken, mushrooms, lemon grass galangal and kaffir lime leaves
- (10) TOM YAM KOONG      17
Special traditional Thai hot & sour soup with King prawns, lemon grass, chilli, kaffir lime leaves and galangal
- (11) TOM YAM HEDS        16
Hot and sour clear Thai soup, mushrooms, lemon grass, chilli, kaffir lime leaves and galangal

Salad

- (12) SOM TAM     19
Spicy papaya salad with garlic, red chillies, palm sugar, tamarind tomatoes, and lime juice
- (13) LARB GAI     24
Spicy grilled Swiss chicken breast salad with rice, mint, shallots and spring onions
- (14) YAM WOON SEN    24
Glass noodle salad with Swiss chicken and prawns
- (15) YAM NUEA YANG TANG KWA     26
Salad of grilled beef with cucumber, tomato, spring onions, celery and spicy salad sauce

Main Courses

- (16) Fish by choice  41
Seabass or salmon - Sweet & sour chilli sauce
- Tamarind sauce, basil, chilli and cashew nuts
- Steamed with soy sauce, ginger, mushrooms and onion
- Red curry sauce
- (17) POO NIM PHAT PONG KAREE   41
Fried softshell crab with curry, chili oil, spring onion, celery oyster- and a white soy sauce
- (18) MOO KRATIEAM PRIK THAI  39
Baked Swiss pork tenderloin with garlic, kale and pepper sauce
- (19) GAI PHAD MED MAMUANG   39
Stir-fried Swiss chicken with pepperoni, mushrooms, spring onions and cashew nuts
- (20) PA NAENG NEAU     43
Red Thai curry with beef, peanuts, basil leaves, kaffir lime leaves and coconut milk
- (21) PHAD THAI   45
Stir-fried noodles with King prawns, egg, soy sprouts, chilli, chive and homemade Thai sauce
- (22) MASSAMAN NUEA    46
Masaman curry with sliced beef, onions, sweet potatoes, cashew nuts and coconut milk
- (23) NUEA PHAD BAI GRAPROW     46
Stir-fried beef with chilli, beans, sliced bamboo shoots and basil
- (24) KAENG PHED PED YANG     46
Thai red curry with duck breast, Thai eggplant and pineapple

(25) KAENG KIEW WARN GAI    	39
Famous Thai green curry with Swiss chicken, Thai eggplants, sliced bamboo shoots, chilli, lime leaves and coconut milk	
(26) GUNG PRIEW WARN  	43
Stir fried King prawns with pineapple, onions, cucumbers, tomato and sweet and sour sauce	
(27) PED THOD SAUCE MAKHAM  	46
Deep-fried duck with tamarind sauce, crispy shallots, garlic, dried chili, cashew nut and crispy basil	
(28) PHAD THAI PAK   	34
Stir-fried noodles with vegetables, eggs, carrots, soy bean sprouts, chillies and chive	
(29) SEN MEE PHAD SEE EW 	38
Stir-fried rice vermicelli with Swiss chicken, egg, mixed vegetable, soy sauce and oyster sauce	
(30) KAENG DANG PHAK       	34
Red curry with vegetables, Thai eggplants, bamboo shoots, red peppers basil, kaffir lime leaves and coconut milk	
(31) PHAD PHAK NAM MUN HOY 	32
Fried vegetables with oyster sauce	
Side dishes   	
(32) STICKY RICE	7
(33) FRIED RICE WITH EGG AND GARLIC	9
(34) STEAMED JASMINE RICE	7
(35) COCONUT RICE	8

BANGKOK SET

Minimum for two

CHF 75 / person

STARTERS

POR PIA PAK   

Spring rolls with vegetables, glass noodles and dried mushrooms served with sweet chilli sauce

THOD MUN PLA  

Deep fried fish cake marinated with red curry, bean, kaffir lime leaves served with cucumber and peanut sauce

SOM TAM    

Spicy papaya salad with garlic, red chillies, palm sugar, tamarind, tomatoes and lime juice

GAI SATAY  

Marinated chicken skewer, grilled and served with peanut sauce

MAIN COURSES

KAENG PHED PED YANG    

Thai red curry with duck breast, Thai eggplant and pineapple

GAI PHAD MED MAMUANG 

Stir-fried Swiss chicken with pepperoni, mushrooms, spring onions and cashew nuts

GUNG PRIEW WARN 

Stir-fried King prawns with pineapple, onions, cucumbers, tomato and sweet and sour sauce

STEAMED JASMINE RICE

DESSERT

Ice cream, tea or coffee

SUVARANBHUMI SET

Minimum for four

CHF 89 / person

STARTERS

POR PIA PAK  

Spring rolls with vegetables, glass noodles and dried mushrooms served with sweet chilli sauce

THOD MUN PLA  

Deep-fried fish cake marinated with red curry, bean, kaffir lime leaves, served with a cucumber and peanut sauce

GOONG HOM PHA 

Deep-fried King prawns with basil, wrapped in thin pastry and served with sweet chilli sauce

GAI SATAY  

Marinated chicken skewer, grilled and served with peanut sauce

SOM TAM    

The popular north-eastern Thai hot and spicy papaya salad with garlic, red chillies, palm sugar, tamarind, tomatoes and lime juice

MAIN COURSES

KAENG KIEW WARN GAI    

Famous Thai green curry with Swiss chicken, Thai eggplants, sliced bamboo shoots, chilli, lime leaves and coconut milk

NUEA PHAD BAI GRAPROW    

Stir-fried beef with chilli, beans, sliced bamboo shoots and basil

GAI PHAD MED MAMUANG 

Stir-fried Swiss chicken with pepperoni, mushrooms, spring onions and cashew nuts

GOONG PHAD PRIEW WARN 

Stir-fried prawns with pineapple, onions, cucumbers and tomatoes with sweet and sour sauce

FRIED RICE WITH EGG AND GARLIC

Fried rice with egg and garlic

DESSERT

Ice cream, tea or coffee

SOMMELIER'S CHOIS

SAKE

HEAVEN SAKE JUNMAI GINJO SAKE BABY! 1 dl 13

This playful sake brings notes of jasmine, violets, silky pears and white plums to your glass.

Our premium sake is best drunk chilled to enjoy its many wonderful aromas.

KOMBUCHA

NYCHA KOMBUCHA BERGKRÄUTER 3,3 dl 9

A wonderful selection of the best alpine herbs with a fine aromatic fragrance and a fresh and mild taste.

SOMMELIER-JUICES

WILD-QUITTE 1 dl 11

Made from wild fruits of the highest quality, you can taste the love and care with which Werner Retter works in every drop.

UNSERE WEINEMPFEHLUNG

WHITE WINE 1 dl 12

2022 Müller-Thurgau, Weingut Wolfer
Weinfeldern – Thurgau, Switzerland

RED WINE 1 dl 11

Blauer Zweigelt – Weingut Besson-Strasser
Zürich, Deutschscheiz, Switzerland

FOR SAKE ENTHUSIASTS

HEAVEN SAKE JUNMAI GINJO URUKASUMI 0.72 l 85

Smooth, light and crisp like a Junmai Daiginjo. This creation is reminiscent of the early spring days.