



Journey through Thailand

Meet Mayuree, our exceptionally talented Thai chef. With over 30 years of international culinary experience around the world, she brings extraordinary elegance and authentic Thai flavors to every dish.

Follow the journey through a world of sharing Thai cuisine, where tradition, passion, and creativity come together in every plate.

Mayuree wishes you a warm welcome!

Experience
LITTLE BANGKOK

We invite you to order freely for the table — our dishes are designed to be shared and enjoyed together.

Three Treasures 🍃🌱 42

Thai Fish Cake | Golden Money Bag
Crispy Spring Roll | Sweet Chili

Som Tum 🍃🌱 28

Shredded Green Papayasalad with Chili
Tamarind | Fish Sauce

Crispy Tom Yam Langustinen 38

Peanut | Thai-Majonnaise
Lime

Pla Salmon 36

Salmon Sashimi | Avocado | Rettich
Lime | Thai Coriander Dressing

Experience

LITTLE BANGKOK

Satay Gai 28 | 42

Grilled Alpstein Chicken Skewers
Peanut Sauce | Thaidressing

Larb Gai 28

Spiced Minced Chicken | Fresh Salad Leaves
Lime & Chilli | Herbs

Summer Roll 🍣 32 | 46

Tuna | Rice Paper
Tamarind | Seasonal Vegetables

Yam Tang 🍃 24

Cucumbersalad with Mirin | Sesame Oil
Shoyu | Chilli & Shallots

Moo Krob 36

Slow Roasted Pork Belly | Crispy Shallots
Northern Larb Spice

Experience
LITTLE BANGKOK

Panang Curry 48

Marinated Tuna

Panang Curry Sauce | Water Spinach

Genkali Curry 🍃 36

Yellow Vegetable Curry

Lemongrass | Tofu

Massaman Neua 48

Massaman Curry | Beef Cheek

Peanut | Potatoes

Our curry dishes are served with fragrant
jasmine rice.

Experience
DESSERT

Pandan Dream 🍃 28
Chocolate | Pandan Cream
Caramel | Banana

Khao Niao Mamuang 🍃🍌 26
Coconut Ice Cream | Mango | Sticky Rice |
Roasted Peanuts

Vegetarian 🍃

Optional vegetarian (🍃)

vegan 🍌

Scan the QR code to view our Allergy Menu.



All prices are in SFR
and incl. 8.1 % VAT