

STARTERS

BOO STARTER

Various starter plate: Crispy Shrimps, Spring Rolls, Fish Cakes, Satay and Som Tam 29.50

SOM TAM

Green papaya salad with lime sauce, peanuts and chili as a starter 10.00
main course 19.50

CRISPY SHRIMPS

Crispy baked shrimps served with a sweet and sour dip 14.00

SPRING ROLLS

Mini spring rolls filled with glass noodles and vegetables with a sweet and sour dip 13.00

FISH CAKES

Small freshwater fish cake, green beans, red curry and lemon leaves, with peanut - cucumber - coriander sauce 13.00

SATAY

Chicken skewers, marinated in coconutmilk with peanut sauce 15.00

LAAB GAI SALAD

Lukewarm chicken salad with fresh herbs plantain, chili, mint and lime juice as a starter 15.50
main course 24.00

EDAMAME

Japanese green soy beans streamed with sea salt 9.00

GLASS NOODLE SALAD

Lukewarm glass noodle salad with shrimps, cherry tomatoes, shallots and chilis as a starter 15.00
main course 25.00







DIM SUM

Steamed dumplings served with a ginger - sesame - dip
- DIM SUM COMBI 3 PIECES EACH 19.50
- WITH VEGETABLES 9.50
- WITH CHICKEN 11.00
- WITH SHRIMPS 11.00

GYOZA

Fried dumplings served with a ginger - sesame - dip 12.50

RICE FOR THE MAIN COURSE INCL UNTIL 2:00 PM

	leicht scharf		vegetarisch
	mittel scharf		vegan auf Anfrage
	sehr scharf		glutenfrei auf Anfrage

SOUPS

TOM YAM GUNG

Hot and sour soup with shrimps, fresh mushrooms, tomatoes, lemongrass, lime leaves, coriander and chili as a starter 11.00
main course 23.00

TOM KHA GAI

Coconut milk soup with chicken, fresh mushrooms, lime leaves and lemongrass as a starter 10.00
main course 23.00

BEEF NOODLE SOUP

beef broth with fine rice noodles, sliced beef, beef balls, bean sprouts and coriander 25.50

THAI VEGETABLE SOUP

Vegetables soup with glass noodles, tofu, coriander, seaweed, chinese cabbage and pak choi 21.50

NOODLES

PAD THAI

Fried rice noodles with tofu, egg, spring garlic, fresh bean sprouts and peanuts, on sweet and sour tamarind sauce
- ONLY TOFU 23.00
- WITH VEGETABLES AND TOFU 23.00
- WITH PLANTED CHICKEN AND TOFU 25.00
- WITH CHICKEN AND TOFU 24.00
- WITH SHRIMPS AND TOFU 25.00

PAT SI YU

Fried wide rice noodles with beef, garlic and egg, on black soy sauce, fresh bean sprouts 25.00

FISH

PLA LAD PRIK

Whole crispy grilled red tilapia
- WITH SWEET AND SOUR SAUCE 30.00
- WITH CASHEW CHILI AND MANGO SAUCE 30.00
+ BIG FISH ON REQUEST + 5.00

ORIGIN OF MEAT:

beef: Switzerland
pork: Switzerland
chicken: Switzerland
duck: China
shrimps: Vietnam ASC
fish: FISH CAKE: Thailand | TILAPIA: Vietnam
eggs: Switzerland free - range eggs

Information about ingredients, that can cause allergies and / or other undesirable reactions can be obtained from our staff.
Duck: Possibility of being fed with non - hormonal growth enhancers, such as antibiotics

All prices in CHF incl. 7.7% VAT.

CURRYS

GREEN THAI CURRY

Green curry, cooked vegetables, bamboo sprouts and thai basil in coconut milk
- VEGETARIAN 22.00
- WITH TOFU 22.00
- WITH PLANTED CHICKEN 24.00
- WITH CHICKEN 23.00
- WITH PORK 22.00
- WITH BEEF 25.00
- WITH SHRIMPS 25.00

RED THAI CURRY

Red curry, cooked vegetables, bamboo sprouts and thai basil in coconut milk
- VEGETARIAN 22.00
- WITH TOFU 22.00
- WITH PLANTED CHICKEN 24.00
- WITH CHICKEN 23.00
- WITH PORK 22.00
- WITH BEEF 25.00
- WITH SHRIMPS 25.00

MASSAMAN CURRY

Peanut curry with braised beef, onions and potatoes 25.00

GENG PED PED

Red curry with duck, cherry tomatoes, pineapple, bamboo sprouts, thai basil in coconut milk 27.00

PANANG CURRY

Red panang curry with beef and long beans 26.00

SPICY PEANUT CURRY

Planted Chicken, peanuts, paprika, Kaffir lime leaf and coconut milk 25.00

WOK

BAI KAPAO

Thai basil, fresh long beans, onions, garlic, and a fried egg
- VEGETARIAN 22.00
- WITH TOFU 23.00
- WITH PLANTED CHICKEN 24.00
- WITH CHICKEN 23.00
- WITH PORK 22.00
- WITH BEEF 25.50
- WITH SHRIMPS 25.00
- WITH DUCK 27.00

FRIED RICE

Fried rice with egg, tomatoes, pak choi and carrots
- VEGETARIAN 22.00
- WITH TOFU 22.00
- WITH PLANTED CHICKEN 24.00
- WITH CHICKEN 23.00
- WITH PORK 22.00
- WITH BEEF 25.00
- WITH SHRIMPS 25.00

PAD TAO HOO

Seasonal vegetables and tofu with shiitake sauce cooked in the fire wok 22.00

CASHEW NUTS

Roasted cashew nuts, dry chili, onions and peppers
- WITH TOFU 23.00
- WITH PLANTED CHICKEN 24.50
- WITH CHICKEN 24.00

CHICKEN SWEET AND SOUR

Roasted chicken with vegetables and sweet and sour sauce 23.50

FRIED DUCK

Roasted duck with vegetables on a dark oyster sauce 27.00

SIDE ORDERS

RICE | vegetables | noodle

- PERFUMED RICE 3.00
- STICKY RICE 5.50
- FRIED RICE WITH EGG 5.50
- FRIED VEGETABLES 8.00
- RICE NOODLES 5.50

SWEETS

FRIED BANANAS

Crispy fried bananas and honey with your choice of ice cream 14.50

MANGO STICKY RICE

Fresh Mango and sticky rice with coconut sauce 16.50

BOO SCHOKOLADENKUCHEN

Warm brownie with vanilla ice cream 13.50

ICE CREAM

Sorbets: mango, lychee,
Ice - Cream: Vanilla, Chocolate, Coconut, green tea, honey ginger,
- 1 SCOOPS 3.50
- 2 SCOOPS 6.50
- WITH CREAM 1.00

BOO ICE CREAM

- BOO LEMONGRASS SORBET 4.00
- BOO THAI -TEA ICE CREAM 4.00