

DRINKS

SOFTDRINKS

Open: BooAqua sparkling	3 dl 5.00 5 dl 6.00 1 l 10.50
Open: BooAqua still	3 dl 5.00 5 dl 6.00 1 l 10.50
Open: Apple juice	3 dl 5.00 5 dl 6.50
Cola / Cola Zero	3.3 dl 5.50
Rivella red / blue	3.3 dl 5.50
Gazosa blueberry	3.5 dl 6.00
Gazosa raspberry	3.5 dl 6.00
Gazosa lemon	3.5 dl 6.00
Gazosa mandarin	3.5 dl 6.00
Orange juice	2 dl 5.30
Mango juice	2.4 dl 5.30
Schweppes Tonic / Bitter Lemon	2 dl 5.50

BOO DRINKS

Hot ginger tea	3 dl 6.50
Hot mint tea	3 dl 6.50
Lemongrass iced tea	3 dl 5.00 5 dl 6.50
Thai special iced tea	3 dl 5.00 5 dl 6.50
Thai special iced milk tea	3 dl 5.50

TEA

The tea is served in a 5 dl pot	
Green tea: Jasmine, China	7.30
Green tea: Sencha organic, Japan	7.30
White tea: Pai Mu Tan organic, China	7.30
Black tea: Darjeeling, India	7.30
Black tea: Lapsang Souchong smoked tea organic, Taiwan	7.30
Black tea: Ceylon, Sri Lanka	7.30
Herbal tea: Moroccan Mint, Marokko	7.30
Herbal tea: Lemongrass, Thailand	7.30
Herbal tea: Rooibos, South Africa	7.30
Herbal tea: Mountain tea, Switzerland	7.30
Fruit tea	7.30

COFFEE

Caffè Crema	5.00
Espresso	5.00
Espresso macchiato	6.00
Double espresso	6.00
Cappuccino	6.00
Latte macchiato	6.00
Vietnam coffee	6.00

BEER

Draught: Chopfab swiss blonde	3 dl 6.00 5 dl 8.00
Draught: Panaché	3 dl 6.00 5 dl 8.00
Chopfab amber ale, Switzerland	3.3 dl 6.50
Chopfab belgian blanche, Switzerland	3.3 dl 6.50
Chopfab australian pale ale, Switzerland	3.3 dl 6.50
Chopfab pale ale, non-alcoholic, Switzerland	3.3 dl 6.50
Singha, Thailand	3.3 dl 7.00
Leo, Thailand	3.3 dl 7.00
Chang, Thailand	3.3 dl 7.00
Tsing Tao, China	3.3 dl 7.00
Tiger Bier, Singapur	3.3 dl 7.00

SPARKLING WINE

Prosecco La Brunasca Millesimato, Glera, Veneto, ITA	1 dl 8.00 7.5 dl 48.00
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ROSÉ

Rosé Portugieser, Christ, Rheinhessen, DE	1 dl 7.00 7.5 dl 42.50
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WHITE WINE

Via Serta Arneis, Arneis, Tamborini-Dettling-Kaufmann, Piemont, ITA	1 dl 9.00 7.5 dl 60.50
Asio Otus Bianco, Chardonnay Sauvignon Blanc, Apulien, ITA	1 dl 6.50 7.5 dl 40.50
Riesling, Riesling, Christ, Rheinhessen, DE	1 dl 7.50 7.5 dl 48.00

RED WINE

Rioja Edicion Limitada, Tempranillo, Ramon Bilbao, Rioja, ESP	1 dl 8.00 7.5 dl 52.00
Primitivo Gran Sasso, Primitivo, Apulien, ITA	1 dl 7.00 7.5 dl 46.00
Governo, Sangiovese, Merlot, Barbanera, Toscana, ITA	1 dl 9.50 7.5 dl 62.50

APERITIF | DRINKS

Negroni	14.00
Negroni Sbagliato	14.00
Americano	14.00
Umeshu Highball	13.50
Aperol Spritz	11.00
Hugo	12.00
Spritzed white wine sweet or sour	9.00
Martini Bianco	15% 4 cl 8.50
Campari•	21% 4 cl 9.00

SPIRITS

Kizakura Premium Junmai Sake	15% 2.5dl 15.50
Umeshu Pflaumenwein	10% 1 dl 7.00
Gin•: Bombay Sapphire	40% 4 cl 11.00
Gin•: Elephant Dry Gin	45% 4 cl 13.00
Gin•: Huckleberry	44% 4 cl 13.00
Vodka Koskenkorva Premium•	40% 4 cl 11.00
Whisky•: Johnnie Walker Black Label	40% 4 cl 17.00
Whisky•: Mekhong, Thailand	35% 4 cl 10.00
Rum•: Sang Som, Thailand	40% 4 cl 13.00
Grappa Amarone riserva, Villa de Varda	40% 2 cl 8.50
Grappa Moscato monovitigno, Villa de Varda	40% 2 cl 9.00
• as a Longdrink	+ 3.50

For guests not ordering any other drinks, we charge CHF 1.– per person for tap water (3 dl). The second glass is free ect.



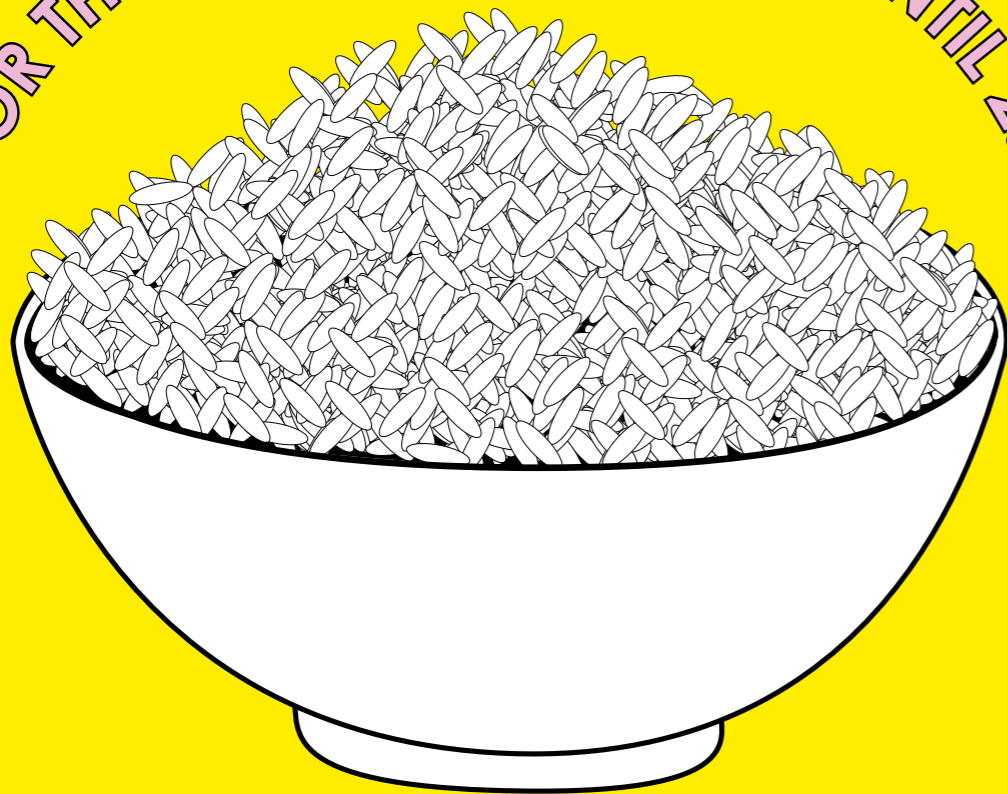
THAI SPECIAL ICED
TEA

LEMONGRASS
ICED TEA

THAI SPECIAL ICED
MILK TEA

FOOD อาหาร

RICE FOR THE MAIN COURSE INCL. UNTIL 2:00 PM



Suitable
with rice
+3.00



We recommend rice with
these dishes.

ORIGIN OF MEAT:

beef: Switzerland

pork: Switzerland

chicken: Switzerland

duck: China

shrimps: Vietnam ASC

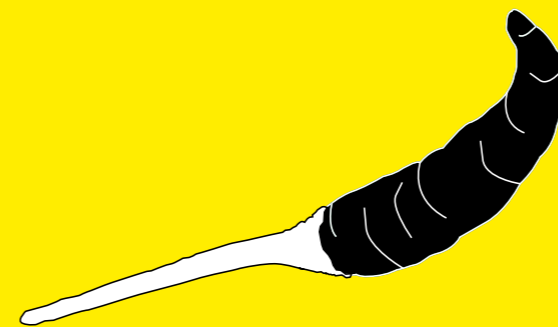
fish: FISH CAKE: Thailand | SEA BASS: Greece

eggs: Switzerland free-range eggs

Information about ingredients that may cause
allergies or other undesirable reactions is available
from our staff.

Duck: May have been produced with
hormones, antibiotics and/or other antimicrobial
growth promoters.

All prices in CHF incl.VAT.



slightly hot



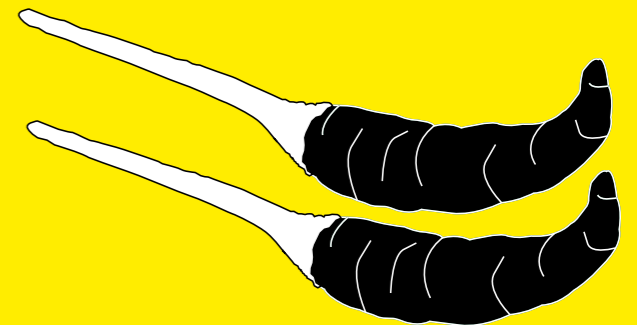
gluten free



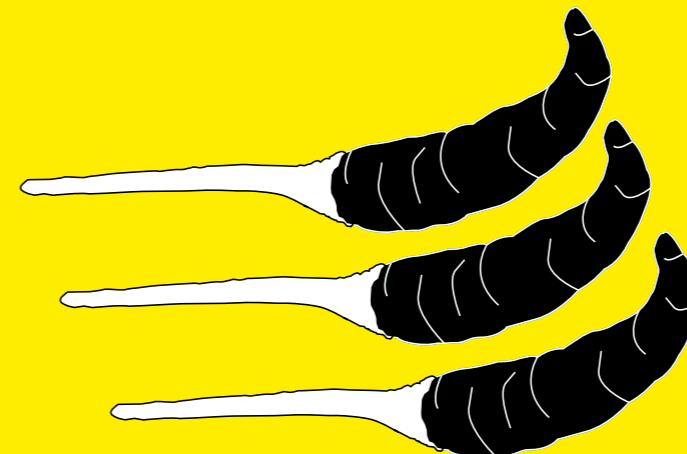
vegetarian



vegan



medium hot



very hot

on
request

depending on
availability



Requires a
little more
preparation time

STARTERS



BOO STARTER

A selection of various appetizers: 2 Crispy Shrimps, 2 Spring Rolls, 2 Fish Cakes, 2 Satay Skewers, and Som Tam. Suitable for 2 persons. 31.00

SOM TAM

Green papaya salad with carrot strips, cherry tomatoes, peanuts and chili in a lime fish sauce. as

as a starter 11.50
main course 21.00

CRISPY SHRIMPS

Crispy fried shrimps on salad leaves, served with sweet and sour sauce. (4 pcs.)	15.50
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SPRING ROLLS

Mini spring rolls filled with glass noodles and vegetables, served with sweet and sour sauce. (4 pcs.)

FISH CAKES

Small cakes made from freshwater fish, green beans, red curry, and makrut lime leaves, served with two sweet-and-sour sauces. (4 pcs.)

SATAY

Chicken skewers marinated in coconut milk, served with peanut sauce. (4 pcs.)	16.50
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LAAB GAI SALAD 🥢

Warm salad with minced chicken, coriander, chili and mint in a fish and lime sauce.

as a starter 17.00
main course 25.00

EDAMAME 

Steamed japanese green soybeans
with sea salt.

GLASS NOODLE SALAD

Warm glass noodle salad with shrimp, cherry tomatoes, red onions and chili in a lime, tamarind and fish sauce. as a starter 16

as a starter 16.50
main course 26.50

DIM SUM

Steamed dumplings served with a ginger-vinegar-sesame dip.

- | | |
|-------------------------------|-------|
| - DIM SUM COMBI (3 pcs. each) | 21.00 |
| - WITH VEGETABLES (4 pcs.) | 11.00 |
| - WITH CHICKEN (4 pcs.) | 12.50 |
| - WITH SHRIMPS (4 pcs.) | 12.50 |

GYOZA

Pan-fried dumplings with vegetables, served with a ginger-vinegar-sesame dip. (4 pcs.)	14.00
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BEEF NOODLE SOUP

Rich beef broth with rice noodles,
tender beef slices,
beef balls, Chinese cabbage,
carrots bean sprouts,
and fresh coriander.
26.50



THAI VEGETABLE SOUP

Aromatic vegetable soup with
glass noodles, tofu, pak choi,
carrots, Chinese cabbage,
baby corn, seaweed,
and fresh coriander.
22.50



TOM KHA

Coconut milk soup with
fresh mushrooms, cherry tomatoes,
makrut lime leaves, lemongrass,
chili oil and fresh coriander.

- WITH VEGETABLES as a starter 11.50
main course 23.00
- WITH TOFU as a starter 11.50
main course 23.00
- WITH CHICKEN as a starter 11.50
main course 24.00



TOM YAM

Aromatic hot and sour soup with
fresh mushrooms, cherry tomatoes,
lemongrass, makrut lime leaves,
fresh coriander, and chili.

- WITH SHRIMPS as a starter 12.50
main course 24.00
- WITH CHICKEN as a starter 12.50
main course 24.00



SOUPS

NOODLES

Stir-fried rice noodles with egg, asian leek seasoning, bean sprouts, sweet and sour tamarind sauce and tofu cubes. Served with ground peanuts and lime on the side.

- ONLY TOFU 24.00
- WITH VEGETABLES AND TOFU 24.00
- WITH PLANTED CHICKEN AND TOFU 26.00
- WITH CHICKEN AND TOFU 25.00
- WITH SHRIMPS AND TOFU 26.00

on request

on request



PAD THAI

ผัดไทย



FISH

on request

Whole crispy sea bass (approx. 400–600 g), deep-fried, topped with fresh coriander and chili for 1–2 persons
- WITH SAUCE OF YOUR CHOICE 37.50



PLA LAD PRIK

Suitable with rice +3.00



NOODLES

Stir-fried wide rice noodles with beef strips, garlic and egg in black soy sauce, served with fresh bean sprouts and fresh coriander.

26.00

on request

on request

PAT SI YU



ผัดซีอิ้ว

MASSAMAN CURRY

Curry with braised beef cubes, onions, potatoes, roasted cashew nuts, makrut lime leaves and chili.

26.00

Suitable
with rice
+3.00



GENG PED PED

Red curry with cherry tomatoes, zucchini, pineapple, Thai eggplants, and bamboo shoots in coconut milk, topped with crispy duck, Thai basil, and chili

28.00

Suitable
with rice
+3.00



Suitable
with rice
+3.00



SPICY PEANUT CURRY

Red curry with planted chicken, bell pepper, homemade chili, makrut lime leaves, coconut milk and sweet Thai basil.

26.00



WIN

CURRYS

GREEN THAI CURRY

Green curry with zucchini, bamboo shoots, Thai eggplants and Thai basil in coconut milk.

- VEGETABLES	23.00
- WITH TOFU	23.00
- WITH PLANTED CHICKEN	25.00
- WITH CHICKEN	24.00
- WITH PORK	23.00
- WITH BEEF	26.00
- WITH DUCK	28.00
- WITH SHRIMPS	26.00

Suitable
with rice
+3.00



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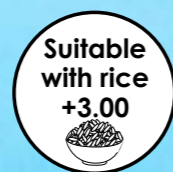


RED THAI CURRY

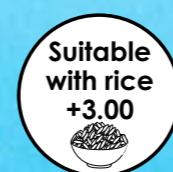
Red curry with zucchini, bamboo shoots, Thai eggplants and Thai basil in coconut milk.

- VEGETABLES	23.00
- WITH TOFU	23.00
- WITH PLANTED CHICKEN	25.00
- WITH CHICKEN	24.00
- WITH PORK	23.00
- WITH BEEF	26.00
- WITH DUCK	28.00
- WITH SHRIMPS	26.00

Suitable
with rice
+3.00



Suitable
with rice
+3.00



PANANG CURRY

Red panang curry with long beans, makrut lime leaves and chili.

- WITH TOFU	24.00
- WITH CHICKEN	25.00
- WITH BEEF	27.00

WOK

FRIED DUCK

Wok dish with carrots, mushrooms, onions, bean sprouts, baby corn, zucchini, pak choi, Chinese cabbage and snow peas in an aromatic dark oyster sauce, topped with crispy duck and fresh coriander. Served with homemade sweet and sour soy sauce on the side. 28.00

Suitable
with rice
+3.00



SWEET AND SOUR

Wok dish with cucumber, bell pepper, onions, pineapple and cherry tomatoes in a homemade sweet and sour sauce.

- WITH TOFU 23.50
- WITH CHICKEN 24.50

Suitable
with rice
+3.00



on
request

on
request

CASHEW NUTS

Wok dish with onions, cashew nuts, dried chilies, bell pepper and baby corn in an aromatic sweet and salty wok sauce.

- WITH TOFU 24.00
- WITH PLANTED CHICKEN 25.50
- WITH CHICKEN 25.00

Suitable
with rice
+3.00



กระต่ายไฟ

PAD TAO HOO

Wok dish with tofu, onions, baby corn, pak choi, mushrooms, carrots, zucchini, bean sprouts, Chinese cabbage and fresh coriander. In an aromatic shiitake sauce.

**Suitable
with rice
+3.00**

23.00

on request

BAI KAPAO

Wok dish with Thai basil, long beans and onions in a spicy chili-garlic sauce, served with fried egg.

- VEGETABLES	23.00
- WITH TOFU	24.00
- WITH PLANTED CHICKEN	25.00
- WITH CHICKEN	24.00
- WITH PORK	23.00
- WITH BEEF	26.50
- WITH DUCK	28.00
- WITH SHRIMPS	26.00

**Suitable
with rice
+3.00**

on request

on request

on request

on request

FRIED RICE

Wok dish with tofu, onions, baby corn, pak choi, mushrooms, carrots, zucchini, bean sprouts, Chinese cabbage and fresh coriander.

- VEGETABLES	23.00
- WITH TOFU	23.00
-WITH PLANTED CHICKEN	25.00
- WITH CHICKEN	24.00
- WITH PORK	23.00
- WITH BEEF	26.00
- WITH DUCK	28.00
- WITH SHRIMPS	26.00

BAI KAPAO
THAI STYLE

Stir-fried minced meat of your choice with chili, garlic, and fresh Thai basil. Rich in flavour, aromatic, and very spicy. Served with a fried egg.

(little vegetables, lots of meat)	
- WITH MINCED CHICKEN	27.00
- WITH MINCED PORK	27.00
- WITH MINCED BEEF	30.00
- WITH SHRIMPS (9 pcs.)	30.00

SIDE ORDER
เครื่องเคียง

FRIED RICE WITH EGG 5.50

JASMINE RICE 3.00



RICE NOODLES 5.50



STICKY RICE 5.50

FRIED VEGETABLES 8.00



CASHEW NUTS
20g 1.00
SERVED SEPARATELY

GROUND PEANUTS
25g 1.00
SERVED SEPARATELY

PEANUT SAUCE
BIG 150g 4.00
SMALL 60g 2.00
SERVED SEPARATELY

EXTRA ORDER
FÜR DEN GROSSEN HUNGER

TOFU CUBES
80g 3.00

VEGETABLES
100g 3.00
Contains: pak choi, chinese cabbage, baby corn, carrots

PLANTED CHICKEN
80g 4.00

BEEF
80g 5.00

PORK
100g 4.00

CHICKEN
80g 4.00

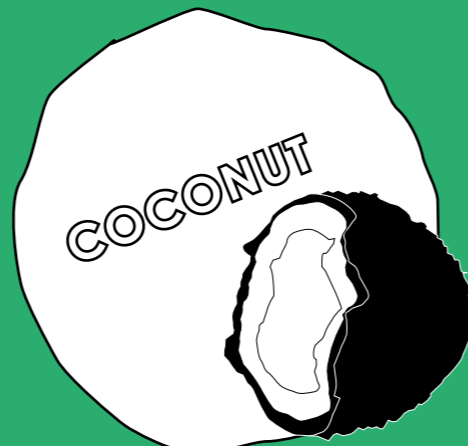
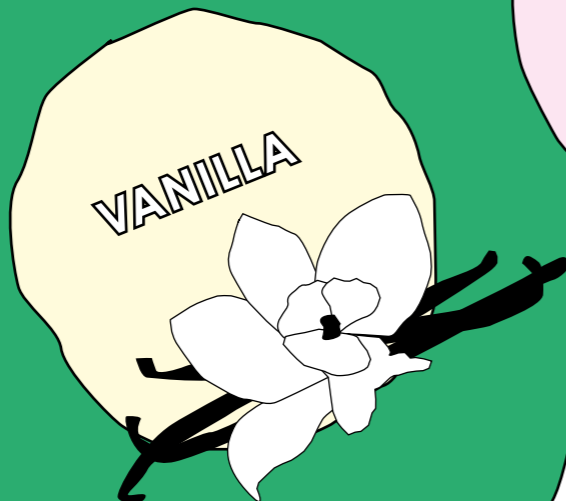
SHRIMPS
3 pcs. 3.00

on request

on request

SWEETS ปอ๊องหวาน

ICE CREAM
 - 1 SCOOP 3.50
 - 2 SCOOPS 6.50
 - WITH WHIPPED CREAM 1.00



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



MANGO STICKY RICE

Fresh mango and sticky rice with coconut sauce. 17.50



on request



BOO CHOCOLATE CAKE

Warm brownie with vanilla ice cream. 14.50



FRIED BANANAS

Crispy fried bananas with honey, served with vanilla ice cream and whipped cream. 15.50

15.50