

DRINKS

SOFTDRINKS

Open: BooAqua sparkling	3 dl 5.00 5 dl 6.00 1L 10.50
Open: BooAqua still	3 dl 5.00 5 dl 6.00 1L 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 Brunesca Millesimato, Glera, Veneto, ITA	1 dl 8.00 7.5 dl 48.00
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ROSÉ

Rose	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
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Asio Otus Bianco, Chardonnay Sauvignon Blanc, Apulien, ITA	1 dl 6.50 7.5 dl 40.50
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Riesling, Riesling, Christ, Rheinhessen, DE	1 dl 7.50 7.5 dl 48.00
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RED WINE

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

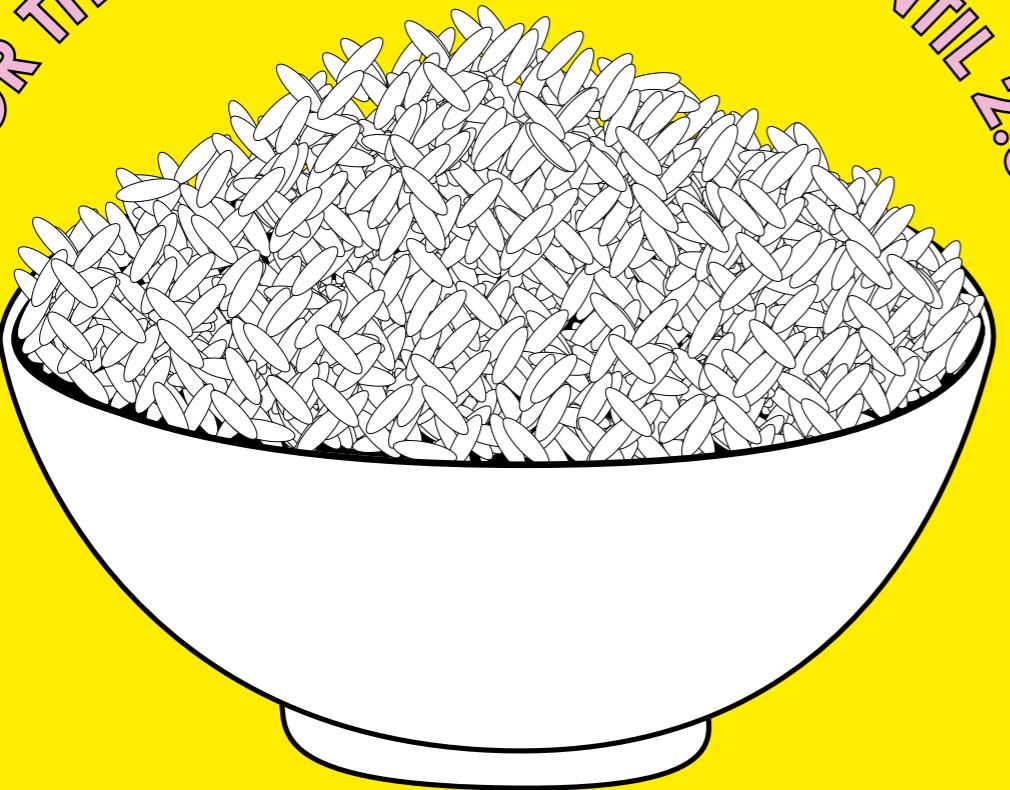
Kizakura Premium Junmai Sake	15% 2.5 dl 15.50
Umeshu Pflaumenwein	10% 1 dl 7.00
Gin: Bombay Sapphire	40% 4 cl 11.00
Gin: Elephant Dry Gin	45% 4 cl 13.00
Gin: Huckleberry	44% 4 cl 13.00
Vodka Koskenkorva Premium	40% 4 cl 11.00
Whisky: Johnnie Walker Black Label	40% 4 cl 17.00
Whisky: Mekhong, Thailand	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.



FOOD ພາຍ

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



We recommend rice with
these dishes.

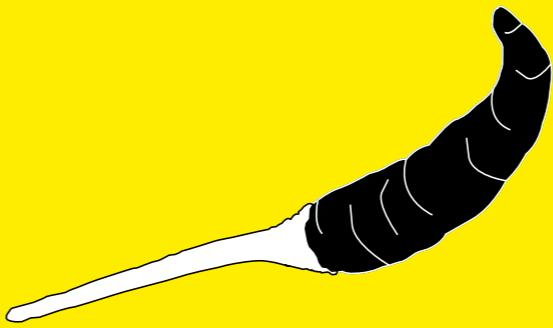
ORIGIN OF MEAT:

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.



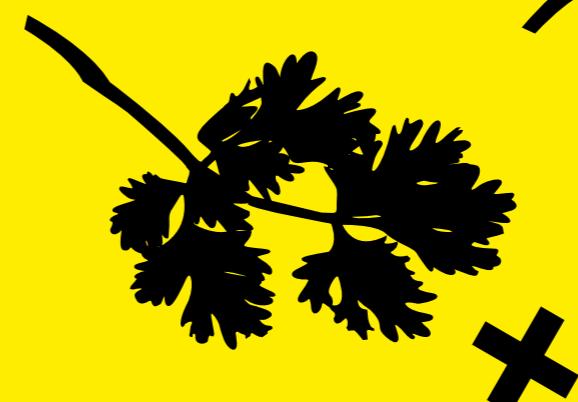
slightly hot



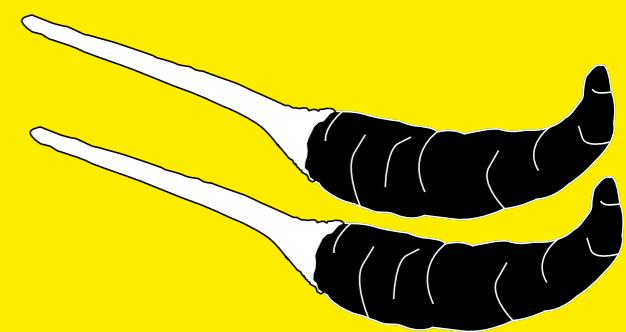
vegetarian



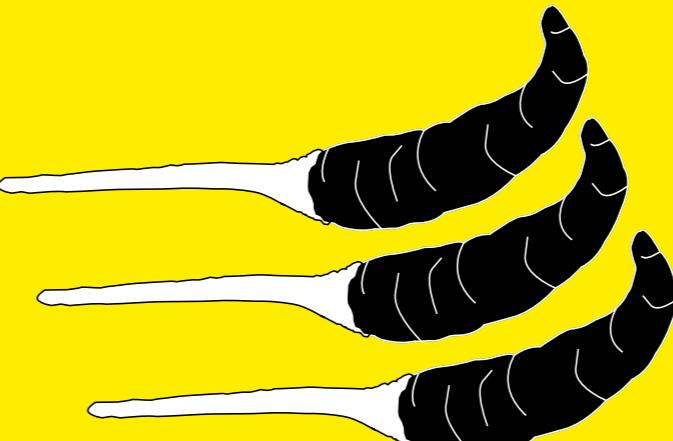
gluten free



vegan



medium hot



very hot



Requires a
little more
preparation time

depending on
availability

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 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

SPRING ROLLS

Mini spring rolls filled with glass noodles and vegetables, served with sweet and sour sauce. (4 pcs.) 14.50

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.) 14.50

SATAY

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

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. 10.50

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 16.50
main course 26.50

DIM SUM

Steamed dumplings served with a ginger-vinegar-sesame dip. 21.00
11.00
12.50
12.50

- DIM SUM COMBI (3 pcs. each)
- WITH VEGETABLES (4 pcs.)
- WITH CHICKEN (4 pcs.)
- WITH SHRIMPS (4 pcs.)

GYOZA

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

BEEF NOODLE SOUP

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

26.50



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



THAI VEGETABLE SOUP

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

22.50



THAI 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



PAD THAI

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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



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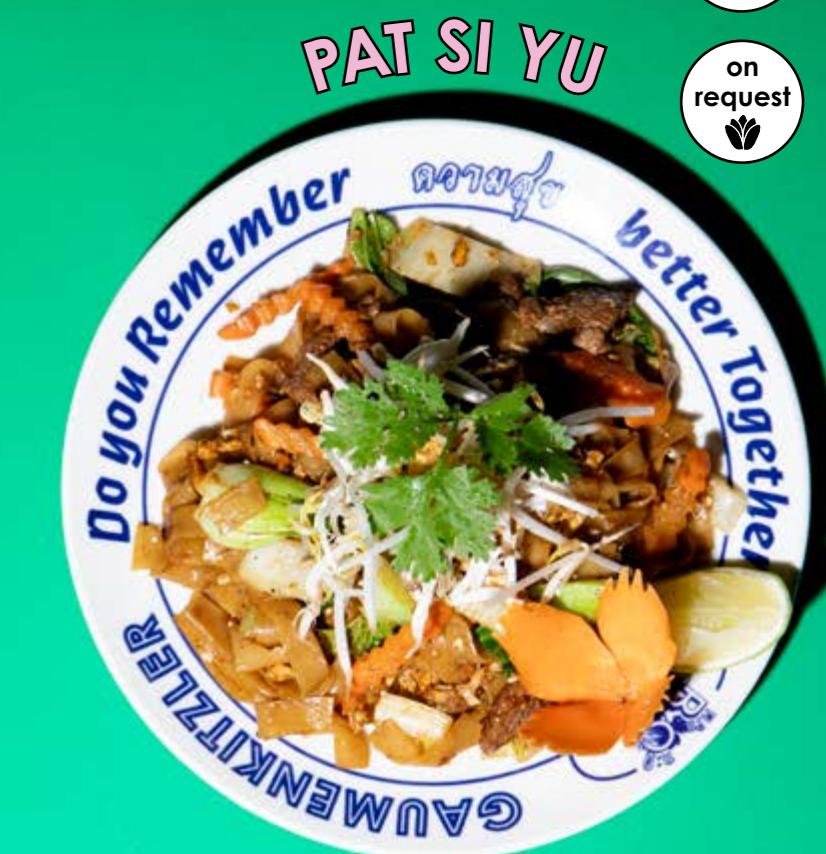
NOODLES

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



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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



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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

Suitable
with rice
+3.00

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

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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.



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.

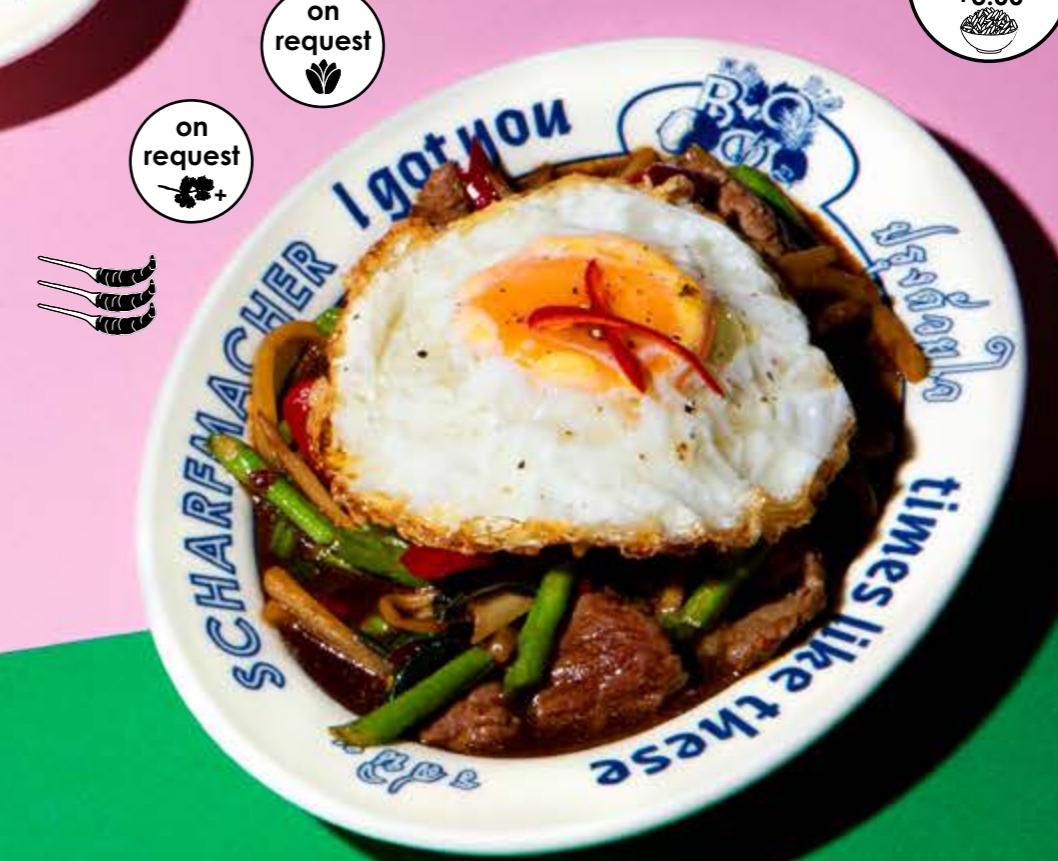
- VEGETABLES	23.00
- WITH TOFU	24.00
- WITH PLANTED CHICKEN	25.00
- WITH CHICKEN	24.00
- WITH PORK	23.00
- WITH BEEF	26.50
- WITH DUCK	28.00
- WITH SHRIMPS	26.00



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



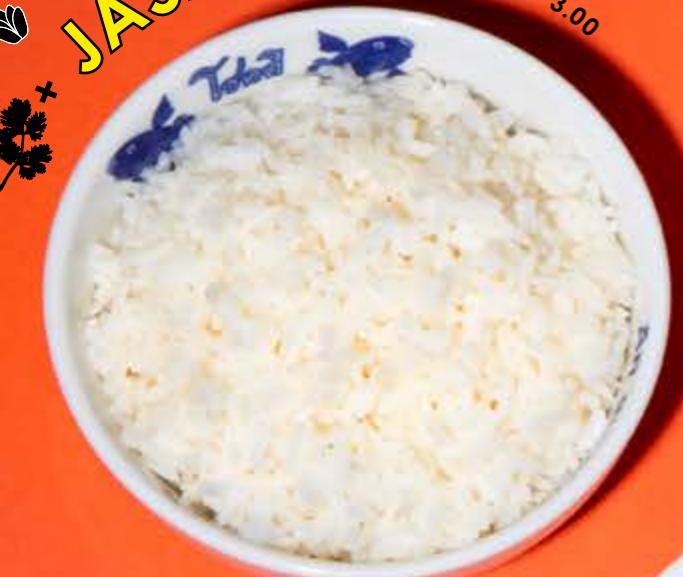
BAI KAPAO THAI STYLE

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 ເຕົກອງເຕືຍ

JASMINE RICE 3.00



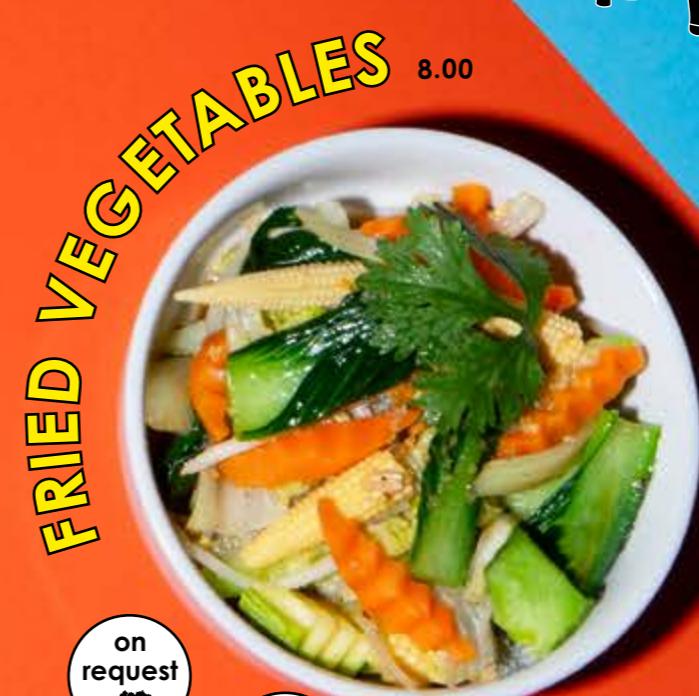
FRIED RICE WITH EGG 5.50



RICE NOODLES 5.50



FRID VEGETABLES 8.00



on
request

on
request

CASHEW NUTS
20g 1.00
SERVED SEPARATELY

GROUND PEANUTS
25g 1.00
SERVED SEPARATELY

PEANUT SAUCE
BIG 150g SMALL 60g
4.00 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

PORK 100g 4.00

SHRIMPS 3 pcs. 3.00

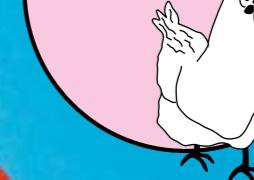
PLANTED CHICKEN 80g 4.00



BEEF 80g 5.00



CHICKEN 80g 4.00



SWEETS ຫວັນງານ

ICE CREAM

- 1 SCOOP
- 2 SCOOPS
- WITH WHIPPED CREAM

3.50
6.50
1.00

GREEN TEA

HONEY
GINGER

VANILLA

LYCHEE

CHOCOLATE

COCONUT

LEMONGRASS
ICE TEA

THAI-
MANGO

BOO
ICE CREAM

- BOO LEMONGRASS SORBET
- BOO THAI-TEA ICE CREAM

4.00
4.00

THAI ICE
TEA

