

Aperitif Light Bites

300 Miang Kam € 7,50

Fresh pepper leaves – to fill with roasted coconut, ginger, lime, roasted shrimps, shallots and peanuts, topped with toddy-palm-dip

447 Edamame € 6,50

Salted japanese soy beans

301 Exotic bread basket € 5,00

Tumaric baguette, Papdum and Kropoek served with Siracha-Avocado-Chili Dip

Starters

302 Goi Guan € 12,50

Vietnamese fresh springrolls with five herbs, prawns and rice noodles, served with hoi-sin-dip

303 Spicy Tatar Trio € 18,50

Chili beef, tobikko tuna and cilantro salmon, served with taro-root chips

315 Normandy oysters 'Fine de Claire' € 19,50

6 pieces, typically served with Thai-nuances

480 Wagyu Carpaccio € 21,50

with tatar of avocado and wasabi served with peppered crisp papadum

487 Duo of Thai Ceviche € 18,50

with scallops and redneck-prawns (open sea catch) marinated with lime juice chilli and cilantro, served with tapioka chips

316 Thai Style Chili Beef Tatar € 18,50

Black angus beef tatar freshly made, served with toasted tumaric baguette

Nippon light food

317 Maguro Tataki € 21,00

chopped tuna loin with roes of flying fish, spring onion and roasted sesame marinated with avocado tatar

318 Ossuzuguri € 19,50

Carpaccio of Hamachi, Tuna and salmon served with scions of Kaiware and Shiso-leaves with wasabi-sesame sauce

319 Sashimi Salada € 19,50

Selection of tuna, bream and Hamachi served with Tobikko and avocado in Miso-honey-lime sauce

482 Sashimi of Wagyu Kobe Beef (100g) € 39,00

served with roasted black pepper teriyaki dip

Salads

320 Sunomono €11,00

Variation of Tossaka and Wakame Seawheat with cucumber and Mitsukan-dressing

305 Larb Gai €12,50

Salad of chopped, grilled chicken, with roasted rice semolina, minth and wild ginger

306 Yum Wun Sen €14,00

Lukewarm glass noodle salad with prawn and tree-ear mushrooms in chili-lime-cilantro-dressing

386 Nua Nam Tok (from the northern thai province) €15,50

Spicy salad of grilled sliced Angus beef with chilli, mint and khao kua semolina

329 Yum Som O €16,00

Salad of Citrus Pomelo pearls with Tiger prawns and Thai-Spicerly Sambal
Served with Kao Tang Rice wafers

448 Yum Plakapong Fu €16,00

chopped and crispy fried seabass with tapioka served on salad of green mango

Mangostin Soup Selection

310 Tom Yam Gung €9,80

spicy soup with fresh prawns, lemongras, kaffir-lemon-flavour, tapioka-glasnoodles and oyster mushrooms

311 Kao Soi Lek €8,00

Coconutmilk soup with yellow Thaicurry, rice noodles and chicken

312 Tom Kar Gai €9,00

Smooth coconutmilk soup with oyster mushrooms, galanga roots and chicken

313 Miso Wan €6,80

Light miso soup with softbean curd, seawheat and shiitake mushrooms

181 Gaeng Jeud Wun Sen €7,00

glass noodles with chicken

Warm starters

308 Satay Gai Nua €13,50

Satay skewers of chicken and beef served with tangy peanut-curry dip

309 Poh Piard Thord €9,50

Five pcs. of crunchy baked thai springrolls with mango-chili-dip

449 Panko Prawn €14,00

six fried prawns in crispy panko served with salad of green papaya

314 Papa Joe's Selection (appetizerplatter for 2 person) per person €15,50

Goi Guan, satay skewers of beef and chicken, springrolls, breades baked prawns and Chao Tom - spicy prawn-meat on lemongrass, served with green mango cole slaw

Curries

“Thai Curries” prepared with sheer coconut milk

332 Massaman Nua € 19,50

mild Thai-beef-Curry with tamarind, potatoe cubes, fried shallots and lotus seeds

333 Gaeng Kua Gung € 25,50

red prawn curry with pine apple

450 Geang Keow € 13,50

green veggie curry

357 Geang Pet Ped Yarng € 19,50

Duckling in red curry with pine apple and cherry tomatoes

334 Geang Gai € 16,50

Red chicken curry with pine apple and cherry tomatoes

Wok Classics

347 Nua Pat Prik € 34,00

Stirfried, chipped fillet of U.S.Beef with red chili sambal

348 Nua Nam Man Hoi € 22,50

Chopped, stirfried rump of beef with oyster mushrooms, ginger and onions

349 Gai Preow Wan Makam € 17,00

Original chicken sweet and sour in tamarind glaze

350 Gung Thord Kratiem Prik Thai € 22,50

Stirfried prawns tossed with garlic and cilantro-pepper sambal

353 Sen Lek Pat Thai € 17,50

Rice noodles with prawns, beancurd, beansprouts and peanuts
in sweet and sour tamarind glaze

458 Gai Met Mamuang € 16,50

chicken with cashew nuts and vegetables

474 Gai Sab Pat Bai Holapa € 16,50

raw chopped chicken in zesty Chili-Holapa-Sauce

459 Wok Trilogy € 23,00

three dishes prepared in the wok like chili-chicken with basil, prawns sweet-sour and
hot chopped rump steak with green pepper

All dish will be served with Thai Jasmin rice or curcuma flavoured noddles

Seafood - grilled and steamed

337 Pla O Yarng €28,50

Tuna steak seasoned with hawaian red salt and szechuan pepper on two thai curries

341 Jumbo Tiger Prawns and Scallops €26,00

on pepper and Thai-Sambal-Sauce
served with Chili-Siracha-Mashed-Potatoe and vegetables

372 Seafood Sachet €26,00

Redneck prawns (open sea catch), scallops, green-lip-shell and Red Snapperfillet
Cooked with thai spicery and served with parchment-flavor sachet

166 Bu Nim Softshellcrab €19,00

whole softshellcrab baked and served with salad of green mango and Tamarind-dip

346 Ahan Talay mixed seafood-grill for 2 persons, per person €54,00

with whole lobster cut in halves, whole slipper lobster, jumbo tiger prawn, scallops,
and soft shell crab, served with mixed dips and vegetable rice

For Fish Fancier

Fishes served en bloc

336 Atlantic turbot, ca. 2,2kg €89,00

- for three persons -

oven-roasted with thai-condiments, served with currie-marinated jeusalem artichoke
and a salad mixed with stripes of green sour mango

Dover Sole at it's best!

451 Whole Dover Sole ca. 1000 gr., Atlantic, Open Sea Catch €48,00

grilled and served with Thai-herbs sambal sauce and jeusalem artichoke

345 Whole Seabass, ca. 1000 gr. per person €26,00

- order possible for 2 persons,

grilled with Thai herbs, lime chili dip and melted concasseé tomatoes with sweet basil

All dish will be served with Thai Jasmin rice or curcuma flavoured noddles

Lobster in Promotion

...out of munich largest lobster tank

454 Salad of ½ Lobster € 27,00
with sliced avocado and mango, served with mango-lemon-sauce

324 Lobster Sushi € 35,00
½ fresh lobster served with 5-seawheat-salad

339 ½ Grilled lobster € 28,50
with lime-garlic-dip

340 Lobster Ba Me € 28,50
½ lobster with fresh egg noodles and vegetables

457 Loosed Lobster – ca. 800 gr. € 48,00
for two: cooked in Tom Yum lemongrass stock
served with Tom Yum soup and thai-herb-sauce

Grills

331 US Sirloin Steak Teriyaki 250 gr. € 35,00
topped with thai herb “cremolata”, served on vegetables and spicy thai penang curry sauce

460 Mangostin Surf and Turf € 36,00
U.S. Dakota Beef Fillet and grilled jumbo prawn with pepper sauce and vegetables

Mangostin - Beef Special

392 Wagyo Platinum Kobe Steak

Australien 100gr. € 39,00
with typical japanese garlic and spring onion
Steak-sauce and grilled Shiitake mushroom

Noble Duck Specials

354 Ped Yarnng € 21,50
Roasted aroma duckling with pickled ginger and soy-sauce-sesame-dip.

352 Teriyaki Duckbreast € 23,50
medium grilled French „barbarie“ duckling breast on sauteed spring onions
with shiitake mushrooms

481 Bamee Pat Ped € 19,50
Sti-rrfried Mendake noodles with duck stripes, soya sauce and stalk leek

356 Thai Duck Parade per person € 19,50
Glazed freshly roasted duck presented to you and portioned in the kitchen,
served with paloo-hoi sin sauce and pickled ginger

Order in advanced and you can enjoy the duck as a beijing duck € 42,00 per Person

Mangostin - Table Cooking

Do it yourself – or let us help you!

330 Sukiyaki for 2 persons, per person € 35,00

Japanese national dish with beef loin, mixed vegetables, tofu, Shiritaki noodles and Shiitake mushrooms, cooked directly on the table with sojasauce and rare, smashed egg as dip

All dish will be served with Thai Jasmin Rice or curcuma flavoured noddles
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Side dishes & vegetarian dishes

*Please order for your main course following salads,
vegetable dishes or starch side dishes*

Salads

Side dish € 6,00

or as a vegetarian main course € 12,50

358/359 Yum Mamuang Dip

Stripes of green, raw thai mango with lime juice and shallots

360/361 Som Tam

Spicy green papaya salad with chili, dried prawns and peanuts

Vegetable dishes

Side dish € 5,50

or as a vegetarian main course € 12,50

366 / 367 Stirfried Vegetables

in soy sauce glacing

368 / 369 Mixed Mushrooms

370 / 371 Pak Choi

cripy, young spoon cabbage in soy sauce

Rice, Noodles and others:

per portion € 3,50

376 Organic rice

378 Fried rice

382 Garlic ricenoodles

384 Curried mashed potatoes

Sweets & Fruits

388 Hot Fruit Salad for 2 persons, per person €9,50
exotic fruits, grilled and flambéed with rum at the table
served with home made Pandanus-ice cream

390 Thai Mango €9,50
served with coconut sticky rice

486 Selected Thai-Fruits €10,00
papaya, mango and rambutan with passionfruit-mousseline
and flaky pastry-flûte

393 Hot chocolate lava tarte €11,50
with lemongras-sourcream icecream

399 Fruit skewer`s €10,00
with orange-chocolate-dip

471 Floating Island €10,00
served on vanilla sauce

488 Lime-curd cheese-soufflee €12,00
served on marinated berries

490 Ilonas Best €14,00
Surprise from our Mangostin Patisserie

461 Sorbet & ice cream €10,00
homemade sorbets in three flavour
served with lemon-sour cream-ice cream

463 Crème Brûlée of ginger and curcuma €9,50

For chocoholics for café or digestiv:

464 Chocolate truffle €8,50
4 pcs. with flavour of green tea
served with Espresso Affogato (vanilla ice cream on espresso)

For all our desserts we advise you:

76 "Vouvray" Domaine de la Rouletière

0,1 l | €4,00

Value added tax included in all prices, menue valid from February 2012 on.

Photo Art at the Lemon Grass Restaurant by Xiao Hui Wang „Red Child“
Information at the reception desk