

Aperitif Light Bites

300 Miang Kam € 6,00

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

301 Exotic Bread Basket € 5,00

Tumaric baguette, kao tang rice-wafer, indian papadum and prawn crackers, served with siracha sauce and avocado-chilli dip.

447 Nippon Artichoke € 8,00

Whole steamed artichoke with teriyaki chili dip.

Starters

302 Goi Guan € 12,00

Vietnamese fresh springrolls with five herbs, prawns and ricenoodles, served with hoi-sin-dip.

303 Spicy Tatar Trio € 15,00

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

305 Larb Ped Yarng € 9,80

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

306 Yum Wun Sen Talay € 13,50

Lukewarm glasnoodlesalad with seafood and tree-ear mushrooms in chili-lime cilantro dressing.

307 Yum Trilogy € 16,50

Glasnoodle seafood salad, lemongras „Yum“ with scallops, and spicy duckling larb.

308 Satay Ruam Mit € 12,00

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

309 Poh Piard Thord € 9,50

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

Mangostin Evergreens

314 The New Papa Joe`s Selection

(appetizerplatter for 2 person) per person € 14,50

Satay skewers of beef and chicken, springrolls and breaded baked prawns served with green mango cole slaw and glazed pork spareribs.

315/316 Thai Style Chili Beef Tatar

large € 19,50 - small € 15,50

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

Mangostin Soup Selection

310 Tom Yam Gung € 8,90

Spicy prawn soup with lemongras, tapioka-glasnoodles and oyster mushrooms

311 Kao Soi Lek € 7,00

Coconutmilk soup with yellow thai curry, rice noodles and chicken.

312 Tom Kar Gai Tok € 8,50

Smooth coconutmilk soup with oyster mushrooms, galanga roots and guinea fowl.

313 Miso Wan € 6,80

Light miso soup with softbean curd, seawheat and shiitake mushrooms.

Kyoto Slim Food

317 Maguro Tataki € 17,50

Spicy tatar of fresh tunaloin with tobikko roe, mixed with sesame seeds and spring onions.

318 Usu-zukuri € 18,00

Carpaccio of hamachi, tuna and salmon with kaiware sprouts and „oba“ shiso leaves, with wasabi sesame sauce.

319 Sashimi Salada € 17,50

Choice of tuna, seabass and kingfish with tobikko-roe and avocado, tossed in miso-honey-lime dressing.

320 Horenso Goma Ae, Hiyashi Wakame, Hijiki Salada € 13,50

Combination of three japanese seawheat salads.

JP's Sushi Innovations

Just so en vogue in Nippon

321 4 Pcs. US Beef Tenderloin Nigiri € 14,00

with teriyaki black pepper dip.

322 Crisp Duck Roll € 6,00

Maki roll of crisp duckling, springonions, cucumber and „Bejing duck“ dip.

323 Ebi Tempura Maki Roll € 8,00

Maki roll with tempura prawn and wasabi mayonnaise.

324 Lobster Sushi € 32,00

Combination of nigiri and maki sushi, made out of 1/2 maine lobster.

Sushi Classics

*Four different sushi sets – created for you by our sushi chefs.
Please ask for our a la carte sushi menu.*

325 Edo € 17,50

Nigiri of salmon, tuna and cuttlefish with 8 pcs. mixed maki rolls of avocado, kanpyo, oshinko reddish and cucumber.

326 Sumida € 19,50

4 Pcs. premium sushi of hamachi, tuna, ebi prawn and hotategai scallop, added with california roll made out of real crabmeat, avocado and tobikko gold roe.

327 Asakusa € 28,50

8 Pcs. Nigiri of hamachi-yellowtail, tuna, prawns and ikura salmon roe, served with sesame-avocado-salmon alaska roll.

328 Yoshiwara – Sushi Carouselle

(for 2 person) per person € 37,50

10 Pcs. nigiri sushi of salmon, tuna, ebi prawns, kingfish and ikura salmon roe, in addition with 10 pcs. sashimi of scallops, tuna, yellow tail, salmon, arctic shrimp california roll and spicy tuna maki.

Curries and Grills

Prepared from our teppan grill.

331 US Sirloin Steak 250 gr. € 35,00

topped with thai herb “cremolata”, served on spicy thai penaeng curry sauce.

365 Teriyaki minute steak 150 gr. Black Angus € 18,00

343 Teriyaki minute steak 250 gr. Black Angus € 28,00

332 Steak Nua Massaman 250 gr. € 28,00

Cubes of grilled black angus sirloin on mild massaman curry sauce with fried shallots and lotus seeds.

333 Geang Kari Gä € 17,50

Lamb curry on yellow thai curry sauce.

334 Geang Gai Gab Kanoon € 15,50

Red chicken curry with jackfruit.

357 Geang Pet Red Yarng € 19,50

Slices of roasted duckling in red Thai curry with pineapple and cherry tomatoes

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

Mangostin - Table Cooking

At your table – do it yourself

329 Ishi Yaki € 24,00

Sliced black angus beef tenderloin, to be cooked on japanese hot stone, served with laukewarm „Gohan“ rice ponzu and black pepper teriyaki sauce.

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

Japanese national dish with slices of beef sirloin, mixed crisp vegetable, beancurd and shirataki noodles, simmered at your table with shiitake mushrooms and hearty soybeansauce, beaten raw egg served as classical dip.

Sea Food and Grills

Seafood Teppan-Barbeque

337 Pla O Yarng € 21,50

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

341 Scallops € 18,50

served in it`s shell with three thai curries.

345 „Whole Seabass“ for 2 person, per person € 19,50

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

346 Ahan Talay mixed seafoodgrill for 2 person, per person € 48,00

with _ lobster, cuttlefish, kingfishfilet, tunasteak and scallops, served with mixed dips and curry sauces, with side dish of your choice.

Lobster in Promotion

339 _ Grilled lobster € 22,50

with lime-garlic-dip.

340 Lobster Ba Me € 26,50

_ lobster with fresh eggnoodles and vegetables.

342 Red curry with lobster and tigerprawns € 28,00

with mango.

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

Wok Classics

347 Nua Pat Prik Thai On € 17,50

Stirfried, chipped beefhipsteak with green fresh peppercorns.

348 Nua Nam Man Hoi € 16,50

Chipped, stirfried rump of beef with oyster mushrooms, ginger and onions.

349 Gai Preow Wan Makam € 15,50

Original chicken sweet and sour in tamarind glaze.

350 Gung Thord Kratiem Prik Thai € 19,50

Stirfried prawns tossed with garlic and cilantro-pepper sambal.

351 Moo Pat Prik Geang € 13,80

Extreme spicy, sliced pork topside with red Thai curry paste.

446 Moo Thord Kratiem Prik Thai € 13,80

Chipped pork, stirfried with garlic and roasted black pepper.

353 Sen Lek pat Thai € 15,50

Ricenoodles with prawns, beancurd, beansprouts and peanuts in sweet and sour tamarind glaze.

Noble Duck Specials

354 Ped Yarng € 19,50

Roasted aroma duckling with pickled ginger and soy sauce sesame dip.

352 Teriyaki Duckbreast € 19,50

medium grilled French „barberie“ duckling breast on sauteed springonions with shiitake mushrooms

355 Ped Krob Preow Wan Mamuang € 19,50

Crisp slices of duck breast in tempura crust on mango sweet and sour.

356 Thai Duck Parade per person € 18,50

Glazed freshly roasted duck presented to you and portioned in the kitchen, served with paloo-hoi sin sauce and pickled ginger.

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

Side Dishes

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

Salads

Per portion € 4,80, as an vegetarian main course € 12,50

358/359 Yum Mamuang Dip

Stripes of green, raw thai mango with limejuice and shallots.

360/361 Som Tam

Spicy green papaya salad with chili, dried prawns and peanuts.

362/363 Ceasar's Salad

with original dressing and condiments.

Vegetable dishes

Per portion € 4,80, as a vegetarian main course € 12,50

366/367 Stirfried Vegetables

in soy sauce glacing.

368/369 Mixed Mushrooms

370/371 Thai Pak Bung

Waterspinach with palmhearts.

372/373 Fried Plantains

seasoned with madrocas curry powder.

Rice, Noodles and others:

per portion € 2,90

376 Organic rice

378 Fried rice

382 Garlic ricenoodles

384 Curried mashed potatoes

386 Taro root chips

Sweets and Fruits

388 Thai Mango "Pavlova" € 9,50

Crunchy Merengue with whipped cream, passionfruitpulp, berries and Thai mango.

389 Fruits Usu-zukuri € 9,50

Carpaccio of exotic fruits with mango-papaya lime sherbet.

390 Thai Mango € 9,50

served with coconut stiky rice.

391 Best of Banana € 10,50

with creme brulleè, sherbet, chocolate ganache and marinated rum bananas.

393 Hot chocolate lava tarte € 9,50

with lemongras-sourcream icecream.

399 Fruit skewer`s € 10,00

with orange-chocolate-dip.

Liquid Desserts

394 Semifrozen blended Alfonso Mango € 7,00

topped with white coffee cream.

395 Thai Holapa Basil Mojito € 7,00

with white rum, lime and soda dash.

396 Amarula-Coco € 7,00

shaked with coconut cream on ice.

397 Caipi-Passion € 7,00

Cachaça with passionfruit pulp.

398 Rizomen Mix € 10,00

Wild ginger, fresh tumaric and chinese key
with vodka, limejuice and calimba sugar.

Value added tax included in all prices, menue valid from 02.06.2009

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