

Menue in autumn

Starters

Sashimi Salada

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

Goi Guan

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

Soup

Tom Yam Gung

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

Main course

Teriyaki duckbreast

medium grilled French „barbarie“ duckling breast on sauteed spring onions with shiitake mushrooms

Dessert

Poached and filled ginger-vanilla-pear

with green tea ice cream and chocolate sauce

Menue price €46,00

By the calculated menue price of €46,00 is a change of courses not possible!

Aperitif Light Bites

300 Miang Kam € 7,00

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

447 „Edamame“ € 5,50

Salted japanese soy beans

320 Horenso Goma Age, Hiyashi Wakame, Hijiki Salada € 14,50

Combination of three japanese seawheat salads

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 € 16,50

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

308 Satay Gai Nua € 13,00

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

315/316 Thai Style Chili Beef Tatar

large € 19,50 - small € 15,50

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

314 The New Papa Joe's Selection (appetizerplatter for 2 person) per person € 14,90

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

Salad

305 Larb Ped Yarng € 9,80

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

306 Yum Wun Sen € 13,50

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

454 Salad of ½ Lobster € 24,50

with sliced avocado and mango, served with mango-lemon-sauce

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

480 Yum Talay € 18,50

Classic thai seafood salad. Fresh prepared with lime juice and spicy nam yum marinade

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 €7,00

Coconut milk soup with yellow thai curry, rice noodles and chicken

312 Tom Kar Gai €8,50

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

JP's Sushi Innovations

Just so en vogue in Nippon

322 Crisp Duck Roll € 7,50

Maki roll of crisp duckling, spring onions, cucumber and „Bejing duck“ dip

323 Ebi Tempura Maki Roll € 9,00

Maki roll with tempura prawn and wasabi mayonnaise

324 Lobster Sushi € 34,00

combination of nigiri and maki sushi, made out of ½ maine lobster served with five-algae-salad

321 4 pieces Beef filit nigiri € 16,00

with teriyaki-black-pepper-dip

Sushi Classics

Please ask for our a la carte sushi menu.

Nippon Light Food

317 Maguro Tataki €19,50

Spicy tatar of fresh tuna loin with tobikko roe, mixed with sesame seeds and spring onions

318 Usu-zukuri €19,50

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

319 Sashimi Salada €18,50

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

482 Oyster “fine de normandie” plaine de mer €18,90

6 pieces, with chilli-lime-dip

Curries

“Thai Curries” prepared with sheer coconut milk

332 Massaman Nua 250 gr. € 19,50

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

333 Geang Kari Talay € 25,50

mixed seafood in yellow Thai-Curry-Sauce with Holapa basil

334 Geang Gai Gab Kanoon € 16,50

Red chicken curry with jackfruit

Wok Classics

347 Nua Pat Prik Thai On € 17,50

Stirfried, chipped beef hipsteak with green fresh peppercorns

348 Nua Nam Man Hoi € 16,50

Chopped, 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 € 21,00

Stirfried prawns tossed with garlic and cilantro-pepper sambal

483 Wok spare ribs with Mekhong-whisky flambé € 13,50

in thai BBQ-Sauce

353 Sen Lek Pat Thai € 15,50

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

458 Gai Met Mamuang € 16,00

chicken with cashew nuts and vegetables

474 Gai Sab Pat Bai Holapa € 16,00

raw chopped chicken in zesty Chili-Holapa-Sauce

459 Wok Trilogy € 21,00

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 € 26,50

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

341 Giant Tiger Prawn and Scallops € 23,50

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

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 persons, per person € 49,00

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

Lobster in Promotion

Out of munich largest lobster tank

339 ½ Grilled lobster € 27,50

with lime-garlic-dip

340 Lobster Ba Me € 27,50

½ lobster with fresh egg noodles and vegetables

342 Red curry with lobster and tigerprawns € 29,00

with mango

484 Thai “Hormok” lobster-curry-souffle € 24,50

accompanied by scallops

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

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

Grills

331 US Sirloin Steak 250 gr. € 35,00
topped with thai herb "cremolata", served on spicy thai penang curry sauce

343 Teriyaki minute steak 250 gr. Black Angus € 29,00

460 Mangostin Surf and Turf € 28,00
Black Angus Beef filet 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

485 Smoked glazed pork belly € 17,50
low temperature braised with smoked-flavour
served with celery-wasabi-puree

Noble Duck Specials

354 Ped Yarng € 19,50
Roasted aroma duckling with pickled ginger and soy-sauce-sesame-dip.

352 Teriyaki Duckbreast € 21,00
medium grilled French „barbarie“ duckling breast on sauteed spring onions
with shiitake mushrooms

481 Bamee Pat Ped € 16,50
Sti-fried 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 bejing duck €42,00 per Person

Mangostin - Table Cooking

At your table – do it yourself

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 soybean sauce, raw egg served as dip

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

Side dishes & vegetarian dishes

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

301 Exotic Bread Basket € 5,00

Tumarcic baguette, kao tang rice-wafer, indian papadum and prawn crackers,
served with siracha sauce and avocado-chili-dip

Salads

Per portion € 4,80,

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

Per portion € 4,80,

or 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 Pak Choi

crispy, young spoon cabbage in soy sauce

Rice, Noodles and others:

per portion € 2,90

376 Organic rice

378 Fried rice

382 Garlic ricenoodles

384 Curried mashed potatoes

Sweets & Fruits

176 Poached and filled ginger-vanilla-pear €12,50
with green tea ice cream and chocolate sauce

389 Fruits Ossuzuguri € 10,50
Carpaccio of exotic fruits with mango-papaya lime sherbet

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

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 € 5,00
4 pcs. with flavour of green tea

For all our desserts we advise you:

76 “ **Moscato d’Asti 2009 D.O.C.G.**

alc.: 5%, natural perlage

0,1 l € 3,50

Value added tax included in all prices, menue valid from 04.10.2010

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

