



Welcome to our greenhouse.

In the midst of exotic plants, we serve a menu from the Thai speciality cuisine. Authentic flavours in a unique ambience. All dishes are distributed on the table for sharing, as is also customary in Thailand.

We use herbs and chilli from our garden, vegetables mainly from the region and meat or poultry exclusively from Switzerland. Basic local products are complemented with Thai specialities to achieve a harmonious fusion.

The concept was developed in collaboration with the Parkhotel Brenscino Brissago and the star chef Adrian Bühler, who brought his passion for Thai cuisine with him from his guest chef appearances on the island of "Yao Noi".

Enjoy your meal!

## FIXED MENU TO SHARE

Meals are served on plates in the centre of the table  
Each guest may choose what he desires to eat

### YAM HUA PLII

Banana flower salad with coconut and peanuts (2, 4, 5, 6)

### YAM NEUA YANG TOOK TOKE

Beef salad with chilli and coriander (4)

### SOM TAM MALAKAW

Spicy vegetable papaya salad with snake beans  
and cherry tomatoes (2, 4, 5, 6)



### SA-TE KAI

Charcoal grilled chicken skewers with sateh sauce (1, 5, 6)

### KAENG PHET

Red curry with vegetables, chickpeas and tofu (1, 4, 6)

### PAD KRA PRAO

Beef mince with Thai basil (1, 4, 6, 14)

### KHAO PLAO

Jasmine rice

### PHAT PHAK BRUNG

Spinach with oyster sauce (1, 4, 6, 14)



### KHAO NIAW MAMUANG

Sticky rice with mango

## CHF 79 per person

Vegan menu available on request



## KIDS' MENU

Tomato salad with Thai basil and coconut dressing



Chicken skewers with vegetable rice and peanut sauce



Mango-coconut shake

## CHF 25

Until 14 years

No changes or adjustments can be made to the dishes