



Asian Cuisine

Sawadee Khrup!

Welcome in our OX Asian Cuisine, the exotic part of Marina Lachen.

We serve various home-made thai specialities and we only use high quality products. Let yourself be enchanted by the whole experience of OX Asian Cuisine: just like holidays...

We hope you will enjoy your stay and your meal.

Daniela Degen and the OX Team

If you have a food intolerance or allergy, please ask for our separate menu in which the most common allergens are listed.

Declaration: beef, veal, pork and chicken: Switzerland | duck: Hungary | fish and shrimps: Thailand, Vietnam



SIAM OF SUKHOETHAI

Sukhothai was the first kingdom of Siam (before 1939 the western name of today's Thailand), which existed from 1238 to 1438 AD. With „Siam of Sukhothai“ we celebrate the classic Thai cuisine, which is characterized by exceptional aromas – we bring the authentic taste of Thailand to us!

BAMI DIM SUM

Steamed dumplings with prawns and pork meat in egg noodle coat, served with ginger soy sauce

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TOM YAM BAMEE TAUHOO KAI TOMTORD)

Spicy lime soup with tofu, egg noodles, fried egg and prawn won tan

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PANANG NUA (CLASSIC)

Classic Panang curry with beef and Chinese cabbage &

BETH MHAKAM

Fried duck with savory tamarind sauce and white cabbage

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LOD CHONG

Sweetened coconut milk with rice flour noodles

CHF 59 per person, from 2 persons


All dishes are also available separately


SOUPS

TOM YAM 
Lemongrass soup with vegetables / shrimps 12 / 16

TOM KHA
Coconut soup with vegetables / chicken 12 / 14

SALAD

SOM TAM 
Spicy papayasalad with green papayas, chili, tomato,
thaisnakebeans and peanuts 15

YAM NUEA 
Spicy beefsalad with vegetables, onions and thaicelery 18

STARTER

SAMOSA
samosa with vegetable stuffing and plum sauce 12

POPIA THORD
Home made vegetarian spring rolls with sweet chili sauce 15


GOONG TSCHUP PANG THORD
Shrimps "tempura" with sweet chili sauce 16

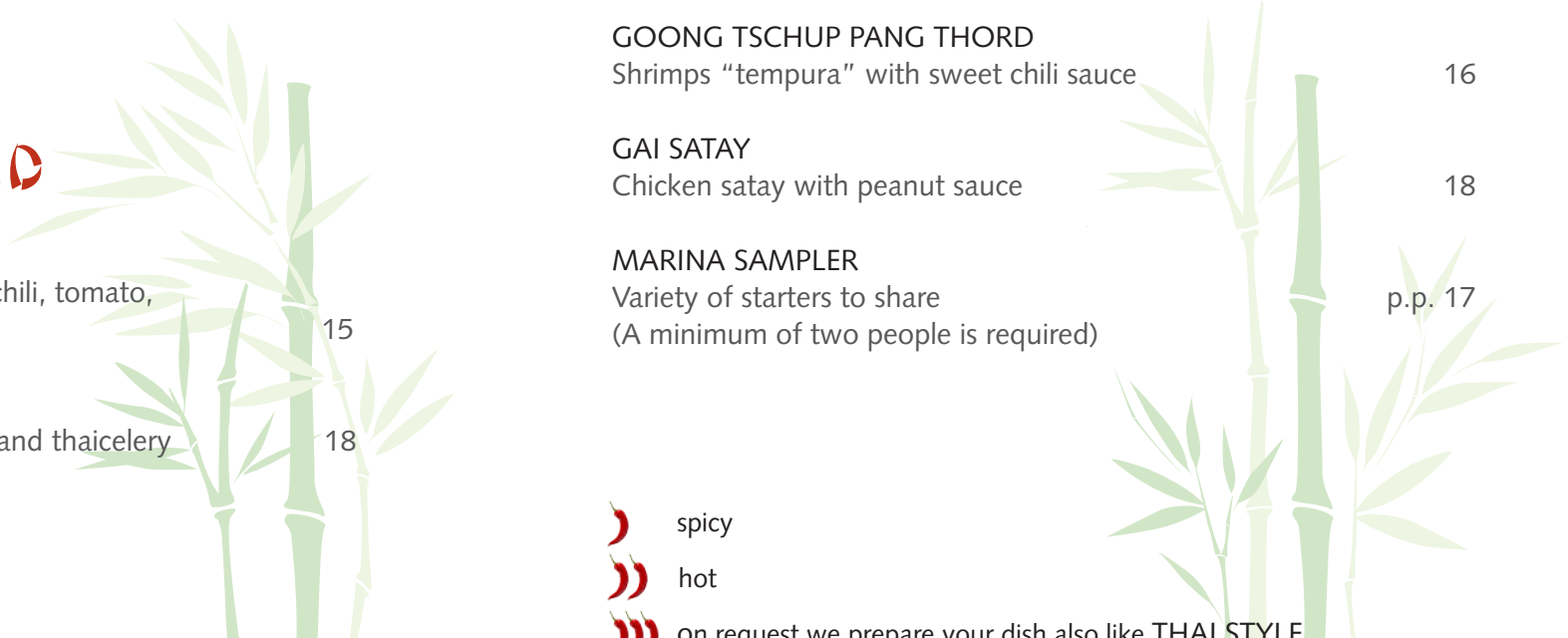
GAI SATAY
Chicken satay with peanut sauce 18

MARINA SAMPLER
Variety of starters to share p.p. 17
(A minimum of two people is required)

 spicy

 hot

 on request we prepare your dish also like THAI STYLE



CURRIES

GAENG KIEW WAN))

Green curry with thai vegetables and thai basil

YELLOW TAMIL CURRY)

Yellow Tamil-Curry refined with asian vegetables, cumin and lemongras

GAENG MASAMAN

Masaman Curry with potatoes, onions and peanuts

GAENG DAENG))

Red curry with thai vegetables, thai basil and pineapple

with:

PAK	vegetables	27
TAUHU	tofu	29
MOO	pork	30
GAI	chicken	31
GOONG	king prawns	32
BEHT	duck	32
PLA	fish	33
NUEA	beef	34

Jasmine rice is included in all the curry dishes.



MAKE YOUR WOK!

MIX IT THE WAY YOU LIKE IT!

Make your personal favourite wok:

Every evening, the OX Asian Cuisine serves a rich buffet with FISH, MEAT, VEGETABLES and NINE DELICIOUS SAUCES. You can make your own wok by using the ingredients on the buffet. Then our chefs will prepare and cook them directly as you like it.

VEGETARIAN : CHF 27.- PER PERSON

FISH & MEAT : CHF 32.- PER PERSON

À DISCRÉTION: CHF 59.- PER PERSON, SOUP INCLUDED



WOK

KAO PHAD

Fried rice with vegetables and egg

PHAD THAI

Fried noodles with tofu, bean sprouts, egg and peanuts

PHAD PIEW WAN

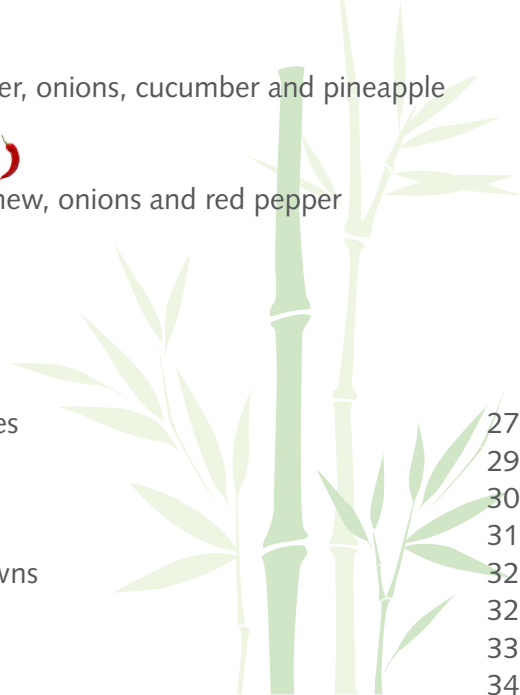
Sweet'n'sour with red pepper, onions, cucumber and pineapple

PHAD MET MAMUANG

Thai wok with shiitake, cashew, onions and red pepper

with:

PAK	vegetables	27
TAUHU	tofu	29
MOO	pork	30
GAI	chicken	31
GOONG	king prawns	32
BEHT	duck	32
PLA	fish	33
NUEA	beef	34



WOK-DISHES

PHAD KRAPAO MOO KAI DAO

Minced pork with thai basil, chili and egg

31

BEHT FAI DAENG

Fried duck with orangesauce and jasmine rice

33

KOTTU ROTI

Beef with Roti, Sri Lanka Curry, egg, white cabbage, carrots, onions and leek

34

BEHT HOISIN

Fried duck with hoising sauce and fried rice

36



Unless otherwise noted, we serve our dishes with jasmine rice.

SWEETS

KLOEY THORD

Baked banana with vanilla ice cream

14

CHOCOLATE CAKE

with mango and vanilla ice cream

15

PONLAMAI THAI RUAM

Exotic fresh fruits

16

SMALL PINEAPPLE PANNA COTTA

in a tea cup

9

ICE CREAM

Glacé: chocolate, vanilla, coconut-chocolate

Sorbet: strawberry-raspberry, mango-passionfruit, lemon-lime

4

COFFEE TIME

A pleasure after the meal: enjoy a bowl of Mövenpick ice cream together with an espresso.

8

