

Appetizers



11	Chicken Wings Spicy marinated and crispy fried	portion	13
12	Chicken Satay Tasty chicken skewers with peanut sauce	5 piece	16
	Springrolls Fried homemade spring rolls		
13 G	* with vegetables	each	3
13 F	* with meat	each	4
14	Nua/Mua Thot DäädT Diau Dried and salted beef or pork with sesame	portion	21
17	Shrimps Breaded and fried shrimps	8 piece	16





Salads

All salads spiciness can be selected from








to

Appetizer Main course

31	Laab Gai, Laab Mu Spicy meat salad with pork or chicken	13	 24
32	Nuea Yang Nam Tok Spicy beef salad	15	 26
33	Yam Wun Sen Delicious glass noodle salad with shrimps	15	26
34	Som Tam This spicy papaya salad is the favorite of the Thai people	10	20



Soups and Stews

			Appetizer	Main course
	Tom Yam			
	The most popular Thai spicy, sweet sour soup			
21 P	* with chicken		12	23
21 C	* with shrimps		15	26
	Tom Kha			
	Mild coconut milk soup			
22 P	* with chicken		12	23
22 C	* with shrimps		15	26
	Guai Diao Naam			
	Rice noodle soup with bean sprouts, spring onions, coriander, garlic and vegetables			
23 P	* with chicken			23
23 S	* with pork			24
23 R	* with beef			26
23 C	* with shrimps			26
23 E	* with duck			27
24	Sukiyaki			26
	A Japanese stew very popular in Thailand with shrimp, pork, beef, chicken, eggs, glass noodles and mixed vegetables			
25	Tomchüt			23
	Glass noodle soup with tofu			

All dishes with



= incl. steamed jasmine rice

On request fried rice with eggs and vegetables

plus 5



slightly spicy



medium spicy



very spicy

Meat and fish origin:

Chicken: Switzerland, Thailand

Duck: Thailand

Pork: Switzerland

Fish: Thailand, Vietnam

Beef: Switzerland, Paraguay

About ingredients in our dishes that can trigger allergies or intolerances, please inform our staff.



Classic Currys

Kaeng Khiao Wan

Green Curry with Thai eggplant, sweet basil and vegetables

- 41 P * with chicken
- 41 S * with pork
- 41 R * with beef
- 41 C * with shrimps



23
24
26
26

Kaeng Phet

Red curry with bamboo shoots, sweet basil, peppers and vegetables

- 42 P * with chicken
- 42 S * with pork
- 42 R * with beef
- 42 E * with duck and fruits



23
24
26
28

43 Kaeng Luang

The classic yellow curry with chicken, potatoes, onions, coriander and vegetables



23

44 Massaman

A mild curry with chicken, marinade, potatoes, onions and peanuts



23

45 Kao Soi Gai - Specialty from Chiang Mai

Noodles with chicken in a mild yellow curry sauce and coconut milk

25

Panaeng

Pure red curry sauce (without vegetables)

- 46 P * with chicken
- 46 F * with fisch (Pangasius)
- 46 R * with beef
- 46 C * with shrimps



23
23
26
26



Traditional Thai dishes



Pad Thai - The Thai national dish

Fried noodles with bean sprouts, eggs, peanuts

- 52 P * with chicken
- 52 S * with pork
- 52 C * with shrimps



23
24
26

Pat Kra Pow



Rough chopped meat with green beans, onions, Thai basil and fresh chilli

- 54 P * with chicken
- 54 S * with pork
- 54 R * with beef
- 54 C * with shrimps



23
24
26
26

with fried egg + 3

Pat Briau Waan



Sweet and sour with peppers, tomatoes, cucumbers and pineapple

- 56 P * with chicken
- 56 F * with fish filet (Pangasius)
- 56 C * with shrimps

23
23
26

58 Gai Pat Med Ma Muang Him Ma Paan



Chicken in soy sauce with pepperoni, onions and cashew-nuts

26

59 Pat Nua Nam Man Hoi



Beef with oyster sauce, rice mushrooms, peppers, onions and spring onions

26

Khao Pat

Fried rice with eggs and vegetables

- 61 P * with chicken
- 61 S * with pork
- 61 R * with beef
- 61 C * with shrimps



23
24
26
26

Thod Gratiam Prik Thai



fried with garlic and pepper



- 62 P * with chicken
- 62 S * with pork
- 62 R * with beef
- 62 C * with shrimps






23
24
26
26

Chilli-House special



- Pat Phrik Gääng**   Specialty from southern Thailand
Homemade curry paste with green, fresh baby-pepper
- 57 P * with chicken 24
 - 57 S * with pork 25
 - 57 R * with beef 26




- Pat Nam Prik Pau**   Fried in a special sweet chilli paste with green pepper, green onions, baby-corn, peppers, lemon leaves and sweet thai basil
- 63 P * with chicken 23
 - 63 T * with squid 24
 - 63 C * with shrimps 26

- 64 **Spaghetti Pad Kii Mau**  With seafood, hot thai basil, chilli, pepperoni, green pepper and vegetables



Vegetarian dishes

.. TF All our dishes you can have instead of meat or fish also with tofu. The price is the same by chicken dishes!

- 53 **Pat Phakruamid**  Fresh, mixed vegetables 21
- 55 **Phad si xiw**  Rice noodles with sweet soy sauce and vegetables 23
- 61 **Khao Pat**  Fried rice with eggs and vegetables 21



Dessert

Dessert of the day

We have daily fresh dessert for you. Ask for it...



Sticky Rice with mango on coconutmilk	12
Fried banana on honey with vanilla ice cream	7.50
Sorbet Colonel Lemon Ice with Wodka	8
Ice Cream Vanilla, Mango, Coconut, Lemon	each 3
	with cream plus -.50
	with chocolate sauce plus -.50
Pingu dessert for children with vanilla ice	6.50

Our opening times:

Tuesday to Friday: 11:30 – 14:00 and 17:00 – 22:00

Saturday: 11:30 – 15:00 and 17:00 – 22:00

Sunday: 17:00 – 22:00

Lunch buffet CHF 15.- «all you can eat»



Von Dienstag – Sonntag täglich frisch und scharf für Dich da!
www.chillihouse-unteraegeri.ch

Alle Preise in CHF inkl. MwSt.

Drinks

Coffee, Tea

Café Crème, Espresso, Tea		4
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Soft drinks

Water, Cocal Cola, Sprite, Fanta, Rivella, Ice tea, Apple juice schorle	PET 50 cl	4
Oishi Ice tea from Thailand: original, honey, peach	PET 50 cl	4

Fruit juice

Pineapple	20 cl	4
Coconut, Mango	Can 30 cl	4

Typica Thai

Fruitshaks:

Watermelon, Lemon,
Pineapple, Banana, Strewberry



6.50

Beer

Singha , Chang, Leo Thailand	Bottle 33cl	5
Eichhof, Eichhof alkoholfrei	Bottle 33cl	4

Aperitif

Apérol		8
Campari, White Martini		7

Prosecco Val D'oca	Piccolo Bl. 20cl	11
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White wine	10 cl	50 cl	75 cl
Chardonnay	5.50	25	-
Heida	6.50	30	-
Colombard Monsoon Valley Thailand			36

Rose wine	10 cl	50 cl	75 cl
Salvagnin Amandine	5	23	-

Red wine	10 cl	50 cl	75 cl
Shiraz Cabernet	5	20	-
Calmelo Primitivi di Salento	5.50	25	-
Unplugged Zweigelt			48
Calmelo Primitivo di Manduria 2013			44
Notte Rossa Vintage 2013			38
Shiraz Monsoon Valley Thailand			36



take away
Chilli
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Thai Food

