

Thai Curry's		CHF
We prepare our Curry 's of your choice with		
xxx1	Chicken	31
xxx2	Pork	31
xxx3	Beef Tenderloin	39
xxx4	Duck breast	35
xxx5	Black Tiger - Prawns	36
xxx6	Thai tofu	28
701X 	<b>RED CURRY WITH COCONUT MILK</b>	
702X 	<b>GREEN CURRY WITH COCONUT MILK</b>	
703X	<b>YELLOW CURRY WITH COCONUT MILK</b>	
704X	<b>MASSAMAN CURRY WITH COCONUT MILK</b>	
705X 	<b>KAENG PA WITHOUT COCONUT MILK</b>	
706X	<b>KAENG PANANG</b>	
Vee's Bistro - Specialties		
6551	<b>KHAO SOI</b> Fried beef fillet strips with rice noodles with Chiang Mai sauce, crispy noodles and bean sprouts. Served with Thai sour vegetables.	40
6556	<b>SI KRONG MOO NAM DEANG</b> Pork spare ribs with ginger, pineapple, pepperoni and Thai barbecue honey sauce	32
6552	<b>KANA MOO KROB</b> Crispy pork belly with Thai broccoli, soy sauce, oyster sauce, chili and garlic	32
To all Curries, Wok-dishes and to our specialties we give you a portion of jasmine rice.		
<b>Side dishes</b> (Can only be ordered to a court)		
7700	Fried rice with vegetables	5
7701	Steamed Thai Jasmin rice	4

## Take away and enjoy

the lighter way to enjoy thai food



Alfred Escher-Strasse 11  
8002 Zürich – Enge

### Our Business hours

Mo-Fr 11:30 - 14:00  
Mo-Sa 17:30 - 21:30

Phone: +41 44 201 44 90

<http://www.veesbistro.ch>

**Order online:**

<https://www.veesbistro.ch/TakeAway>

### DRINKS

- Soft drinks 33cl 4  
Elmer Citro, Rivella (blau/rot)  
Coca-Cola (Standard, Light, Zero)  
Möhl Shorley, Water with / without Gas
- OISHI Green Tea with honey 50cl 5.00
- Singha Premium Lager 5%, 5.00
- Chang Lager 5%, 5.00

Our wines can be ordered via alley according to our drinks menu minus 15.00 CHF.

### Lunch Menu: 11:30 – 14:00

Menu 1: 19.00 CHF







Menu 2: 22.00 CHF

Menu 3: 25.00 CHF

For our Dishes we use the following products:

- Beef, pork and chicken from Switzerland, Duck from EU
- Our Thai vegetable supplier supplies us only with products from certified production establishments (GMP, Good Manufacturing Practices and Global GAP)
- Codfish from Canada
- Black Tiger prawns and red snapper from Vietnam

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(À LA CARTE & À LA MINUTE)**

<b>Soups</b>		CHF
5001 5101 	<b>TOM KHA GAI</b> Chicken-Soup with mushrooms and coconut milk	15/29
5003 5103 	<b>TOM YAM GUNG NAM SAI</b> Spicy soup with prawns, lime, lemon grass, mushrooms	17/34
<b>Starter</b>		
5010	<b>SATAY GAI</b> Grilled chicken with peanut sauce and sweet and sour sauce	16/24 4/6 pcs
5011	<b>SPRING ROLL PHAK</b> Homemade vegetable spring rolls with a sweet and sour sauce	14/24 4/6 pcs
5012	<b>KUNG HOM PHA</b> Baked giant prawns in a crispy rice batter with sesame oil and sweet and sour sauce	17/34 3/5 pcs
5014	<b>TOD MAN PLA</b> Baked fish cakes with red curry paste and kafir lime leaves served with a cucumber sauce	17/25 4/6 pcs
<b>Salads</b>		
5020 5120 	<b>SOM TAM PHAK</b> Spicy green papaya salad with peanuts, tomatoes and green Thai beans in a tamarind sauce	14/27
5021 5022 	<b>SOM TAM GUNG SOD</b> Spicy green papaya salad with Black Tiger - Prawns and green Thai beans	17/34
5023 5123 	<b>LAAB GAI OR MOO</b> Original spicy chicken or pork salad with toasted rice powder, limes, chili and green onions	17/31
5024 5124 	<b>NŪA NAM TOK</b> Thai spicy salad with fresh herbs and grilled fillet of beef	21/39

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<b>Fish / Seafood</b>		CHF
5030	<b>PLA PHAD KHING</b> Fried red bass fillet with fresh ginger, mushrooms, broccoli and seasoned with whiskey and sesame oil	36
5031 	<b>PLA NEUNG MA NAO FILET</b> Red bass fillet in lime sauce steamed with Chinese cabbage, garlic, chilli and coriander. Served in lime soup	36
As a side dish we serve jasmine rice.		
<b>Wok</b>		
We prepare our Wok Dishes of your choice with		
xxx1	Chicken	31
xxx2	Pork	31
xxx3	Beef Tenderloin	39
xxx4	Duck breast	35
xxx5	Black Tiger - Prawns	36
xxx6	Thai tofu	28
600x 	<b>PAD MED MAMUANG</b> Gently cooked cashew - dish topped off with broccoli, peppers, spring onions with whiskey. We serve jasmine rice as a side dish	
601x	<b>PAD NAM MANHOY</b> Fried dishes with mushrooms, broccoli, chili peppers and onions in an oyster sauce. We serve jasmine rice as a side dish	
603x	<b>PAD THAI</b> Fried rice noodles with eggs, scallions, bean sprouts, lime, peanuts	
604x	<b>KHAO PAD</b> Fried jasmine rice with eggs, spring onions, tomatoes and broccoli	
605x	<b>THAI SWEET AND SOUR</b> Roasted meat with your choice of sweet and sour sauce, pineapple, peppers, onions, cucumber, tomatoes and jasmine rice	
606x	<b>PAD SI EW</b> Fried rice noodles with soya sauce, Thai broccoli, carrots and eggs	
607x 	<b>PAD KRA PRAO</b> Spicy Thai basil stir fry with broccoli, onions and chili. We serve jasmine rice as a side dish.	