

Nai Village

Menu

Selection of Starters

- Chicken and Basil Spring Rolls
- Chicken Satay Skewers
- Crispy Prawn Fritters with Plum Sauce
- Fried Chicken & Prawn Wontons
- Thai Fish Cakes with Kaffir Lime

Selection of Curries

- Slow-cooked Massaman Lamb Curry
- Panang Beef Curry with Peanuts
- Roasted Duck Red Curry
- Chicken in Green Curry
- Sautéed King Prawns "Village Curry" Style (Served with Steamed Jasmine Rice)

Dessert

With dessert: CHF 87.- / person

Without dessert 77.- /Pers.

Minimum of 2 persons



À la carte

Starters

E1	Traditional Papaya Salad)	18.00
E2	Grilled Beef Salad with Lemongrass)	22.00
E3	Prawn Salad with Na Village Curry and Lemongrass)	22.00
E4	Steamed Dumplings with Prawn and Crab	18.00
E5	Chicken and Basil Spring Rolls	18.00
E6	Vegetable Spring Rolls	18.00
E7	Chicken Satay Skewers with Toasted Bread	19.00
E8	Fried Chicken & Prawn Wontons	19.00
E9	Chicken Coconut Soup with Galangal and Lemongrass	18.00
E10	Prawn Soup with Lemongrass)	18.00
E12	Crispy Prawn Fritters with Plum Sauce	19.00
E13	Fish Cakes with Curry and Kaffir Lime Leaves	19.00
E14	Starter Platter (one piece of each)	28.00
	- Chicken and Basil Spring Rolls	
	- Chicken Satay Skewers	
	- Crispy Prawn Fritters with Plum Sauce	
	- Fried Chicken & Prawn Wontons	
	- Thai Fish Cakes with Kaffir Lime	
	<i>for one person</i>	



Main Courses

C1	Grilled Duck in Red Curry 🍲	36.00
C2	Roast Duck with Tamarind Sauce	36.00
C3	Roast Duck Stir-Fried with Basil and Chili 🍲	36.00
G1	Stir-Fried King Prawns with Garlic and Fresh Green Peppercorns 🍲	37.00
G2	Stir-Fried King Prawns in Na Village Curry 🍲🍲	37.00
G3	King Prawns with Tamarind Sauce	37.00
F1	Steamed Sea Bass Fillet with Lime 🍲	38.00
F2	Steamed Sea Bass Fillet with Ginger and Soy Sauce 🍲	38.00
P1	Sliced Chicken in Green Curry 🍲	36.00
P2	Stir-Fried Chicken with Cashew Nuts	36.00
P3	Chicken in Sweet and Sour Sauce	36.00
B1	Grilled Beef Panang Curry	38.00
B2	Wok-seared “Village Curry” Beef with Basil 🍲	38.00
B3	Stir-Fried Beef with Basil and Chili 🍲	38.00
B4	Thai-Style Crispy Beef	38.00
R1	Slow-Cooked Lamb in Massaman Curry	37.00
N3	Pad Thai Rice Noodles with King Prawns	38.00
N4	Stir-Fried Fresh Rice Noodles with Beef and Soy Sauce	38.00
A1	Assorted Curry Selection	52.00
	- Slow-cooked Massaman Lamb Curry	
	- Grilled Beef Panang Curry	
	- Grilled Duck in Red Curry 🍲	
	- Sliced Chicken in Green Curry 🍲	
	- Stir-Fried King Prawns in Na Village Curry 🍲🍲	

Served with jasmine rice and rice vermicelli

Minimum 2 persons (CHF 52 per person)



Vegetarian Main Courses

L1	Thai-Style Stir-Fried Seasonal Vegetables	26.00
T1	Stir-Fried Tofu with Yellow Curry and Celery	32.00
T2	Tofu in Sweet and Sour Sauce	32.00
T3	Tofu in Homemade Green Curry	32.00

Gluten-Free Main Courses

S.G	Stir-Fried Prawns with Yellow Curry and Celery	38.00
S.G	Stir-Fried Chicken with Lemongrass and Homemade Curry	37.00
S.G	Sea Bass Fillet in Homemade Green Curry	38.00
S.G	Stir-Fried Fresh Rice Noodles with Beef in Soy Sauce or Vegetarian Style	38.00

Side Dishes

Jasmine Rice	4.00
Thai Sticky Rice	5.00
Stir-fried Rice Noodles with Crispy Garlic	6.00
Garlic Fried Rice with Dried Chili	6.00
Rice Vermicelli	5.00

Allergies & Intolerances

We are happy to provide detailed information about the possible presence of allergens in our dishes and preparations.

If you have any allergies or food intolerances, please speak to a member of our staff, who will be pleased to assist you.

Some products may have been previously frozen.

Provenance & Sourcing

Chicken	: CH,FR	Sessa
Fish	: GR	Sessa
Beef	: CH	Boucherie du Molard,
Lamb	: AU,IE	Boucherie du Molard
Pork	: CH	Boucherie du Molard
Duck	: TH	(élevage en liberté) NQT Import export
Shrimp	: VN	Bianchi
Tofu	: CH	Bianchi

Our Curries

Massaman Curry

Five-spice, shrimp paste, shallots, turmeric, salt, and pepper.

Panang Curry

Red curry paste, coconut milk, peanuts, lemongrass, galangal, salt, and pepper.

Red Curry

Red chilies, shallots, garlic, coriander roots, galangal, lemongrass, shrimp paste, salt, and pepper.

Green Curry

Green chilies, lemongrass, galangal, shrimp paste, turmeric, salt, and pepper.

Village Curry

Fried dried chilies, dried shrimp, shallots, salt, and pepper.



Carte des Boissons

Sans Alcool

Boissons à prix modérés

Nestea Citron / Pêche	33cl	6.00
Coca-Cola / Sprite / Fanta	33cl	6.00
Jus de Pomme Ramseier	33cl	5.50
Schweppes Tonic	20cl	5.50
Jus de pêche Michel	20cl	5.50
Jus de Mangue	30cl	5.50
Jus de Litchi	30cl	5.50
SanBitter Rouge	10cl	5.50
Henniez Bleu / Verte	50cl	5.50
Henniez Bleu / Verte	100cl	9.50
Thé Vert / Thé Jasmin	1prs	6.50
Thé Vert/Thé Jasmin	2prs	10.00
Infusion	15cl	5.50
Café	6-8cl	4.00

Apéritifs

Ricard 1/2	20cl	6.50
Ricard entier	40cl	8.00
Martini Bianco / Rosso	40cl	7.00
Campari	40cl	7.00
Porto Blanc/Rouge	40cl	7.00
Kir Royal	10cl	16.00
Kir	10cl	9.00

Les Bulles

Prosecco Toso	1dl	12.00
Prosecco Toso	75dl	65.00
Champagne Deutz Blanc	1dl	16.00

Digestifs

Whisky Mekhong "Village"	40cl	12.00
Litchi Liqueur	40cl	9.00
Limoncello	40cl	8.50
Grappa	40cl	8.50
Abricotine Morand	40cl	10.00
Williamine Morand	40cl	10.00
Moitié-Moitié	40cl	12.00
Cognac Remy Martin	40cl	14.00
Amaretto	40cl	9.00
Chartreuse Verte	40cl	12.00
Baileys Irish Cream	40cl	10.00
Gin Bombay Sapphire	40cl	14.00
Pedros white Rhum	40cl	12.00

Cocktails

Cocktail Village	14.00
Cocktail Village Sans alcool	8.00
Aperol Spritz	14.00
Hugo Spritz	14.00
Whisky Coca	16.00
Vodka Orange	16.00
Gin Tonic	16.00
Campari Orange	14.00

Biere

Singha Thai	33cl	7.00
Bière sans alcool-Cardinal	33cl	6.00

Wine List

A selection of wines to accompany our Asian cuisine

Recommended Wines

	<u>1dl</u>	<u>7.5dl</u>
 Chasselas - Dom. de Beauvent (Genève) <i>Fresh, delicate and light white wine.</i> ⊕ <i>Ideal with Pad Thai, salads, steamed fish, prawns and mildly seasoned dishes.</i>	6.50	39.00
 Aligoté - Dom. de Beauvent (Genève) <i>Fresh, expressive and elegant white wine.</i> ⊕ <i>Ideal with Pad Thai, salads, fish, prawns and lightly spiced dishes.</i>	7.50	49.00
Rosé Suisse - Garanoir (Genève) <i>Fresh, fruity and pleasant rosé.</i> ⊕ <i>Perfect with salads, fried prawns and spring rolls.</i>	7.50	48.00
 Gamay - Dom. de Beauvent (Genève) <i>Light, fruity and elegant red wine.</i> ⊕ <i>Ideal with curries, stir-fried chicken, stir-fried beef and roast duck.</i>	6.50	39.00
 Pinot Noir 1er Cru - Dom. de Beauvent (Genève) <i>Fine and elegant, with notes of red berries.</i> ⊕ <i>Perfect with duck, stir-fried beef and Pad Thai.</i>	8.50	56.00

White Wines

Côté Tariquet - Côtes de Gascogne (France) <i>Lively, fruity and refreshing white wine.</i> ⊕ <i>Ideal with Pad Thai, salads and light dishes.</i>	49.00
Domaine Les Faunes - Pinot Gris (Genève) <i>Aromatic Geneva white wine, round and soft.</i> ⊕ <i>Perfect with curries, prawns, Pad Thai and lightly spiced dishes.</i>	52.00

Rosé Wines

Œil de Perdrix - Neuchâtel <i>Delicate, aromatic and silky rosé.</i> ⊕ <i>Ideal with salads, fried prawns and spring rolls.</i>	56.00
Miraval - Provence AOC <i>Refined rosé, fresh and luminous.</i> ⊕ <i>Ideal for special occasions and dinners with friends.</i>	65.00

Red Wines

Côtes du Rhône - Mégaphone <i>Grenache / Syrah, round with a touch of spice.</i> ⊕ <i>Ideal with stir-fried beef and roast duck.</i>	59.00
Vacqueyras - Alain Jaume (Vallée du Rhône) <i>Structured and powerful, with spicy notes.</i> ⊕ <i>Ideal with beef, lamb and richly seasoned dishes.</i>	55.00
Gamaret « Cœur de Clémence » - Cave de Genève (Genève) <i>Supple, fruity and generous, with notes of dark fruit and sweet spices.</i> ⊕ <i>Perfect with stir-fried beef, duck and lightly spiced dishes.</i>	58.00
Ripasso della Valpolicella - Italie <i>Smooth, fruity and more concentrated than a classic Valpolicella.</i> ⊕ <i>Perfect with duck, stir-fried beef, slow-cooked dishes and gentle spices. Very well suited to Asian cuisine.</i>	46.00



The Cellar

For special occasions and lovers of great wines

Prestige Selection



Châteauneuf-du-Pape "Télégramme"

7.5dl

82.00

A supple and approachable wine, with generous fruit and charm.

Grape varieties : approx. 80% Grenache, 10% Syrah, 6% Mourvèdre, 4% Cinsault.

Background : The second wine of the renowned Vieux Télégraphe estate, made from younger vines on the La Crau plateau, designed for earlier enjoyment while preserving the classic Châteauneuf-du-Pape style.

☞ *Ideal with roast duck, stir-fried beef and Massaman lamb.*



Châteauneuf-du-Pape "Vieux Télégraphe"

134.00

A powerful, complex and spicy wine.

Grape varieties : approx. 60% Grenache, 20% Mourvèdre, 15% Syrah, 5% other permitted varieties.

Background : A great classic of Châteauneuf-du-Pape, produced from old vines on the stony La Crau plateau.

☞ *Ideal with roast duck, stir-fried beef and Massaman lamb.*



Margaux "La Sirène de Giscours"

86.00

An elegant, refined wine with silky tannins.

Grape varieties : Cabernet Sauvignon dominant, with Merlot, Cabernet Franc and Petit Verdot.

Background : The second wine of Château Giscours, expressing the elegant and perfumed style of Margaux in a more approachable form.

☞ *Ideal with roast duck, stir-fried beef and Massaman lamb.*



Saint-Julien "Château Talbot"

160.00

A great Bordeaux classic, structured and refined.

Grape varieties : Cabernet Sauvignon dominant, with Merlot, Petit Verdot and Cabernet Franc.

Background : A historic Médoc estate known for balanced wines with ageing potential.

☞ *Ideal with roast duck and stir-fried beef.*

Champagne



Champagne Deutz Blanc de Blancs

105.00

An elegant and refined brut Champagne.

Grape varieties : 100% Chardonnay.

Background : A Chardonnay-focused cuvée with fine bubbles and a precise, gastronomic style.

☞ *Ideal as an aperitif and for special occasions.*

To Finish on a Sweet Note **Sweet Indulgence**

**Warm Chocolate Lava Cake
with salted butter caramel and coconut ice cream**

16.-



**Banana Fritters
with salted butter caramel ice cream**

16.-



One Scoop of Artisan Ice Cream

Mango (Sorbet)

Coconut (Sorbet)

Lemon (Sorbet)

Candied Ginger

Salted Butter Caramel

Matcha

Vanilla

6.-



Thai Mango Sticky Rice

**Fresh mango from Thailand
with sticky rice infused with pandan leaves**

16.-

