



Gensli
ALPENTHAI

ENGLISH MENU



*D*ear Guest

Welcome to our restaurant. It is our ambition to make you feel comfortable and offer you some hours of relaxation and recovering.

Our far eastern specialities are going to take care of your culinary well-being.

It's our utmost concern to use mostly regional products.

Given that our dishes are all freshly prepared, some waiting time is not avoidable. As a reward for your patience and understanding, you will be served a delicious meal.

We wish you a pleasant stay at our restaurant and enjoy your meal.

Your Gemsli-Alpenthai-Team

Gemsli
ALPENTHAI



STARTERS

- Spring roll with vegetables - Poh Pia** 12.50
*Homemade Spring rolls with vegetable stripes and glass noodles,
served with sweet n sour sauce*
- Chicken sate - Gai Satay** 14.50
Chicken marinated in curry, served with peanut sauce
- Shrimps with rice noodles - Gung Sarong** 14.50
*Shrimps wrapped in crispy rice noodles,
served with special sauce - chef's suffestion*
- Gemsli platter - Jan Rond Roummit** 30.50
*Mixed platter with spring rolls, chicken sate and shrimps
served with special sauce
starter for 2 Persons*

We offer original Thai meals.
Only at heat we leave Thai standards and adapt to European taste.
Optional we serve 3 supplementary heats:
mildly spicy, spicy and Thai-spicy

Declaration of origin:

Chicken: Switzerland
Pork: Switzerland
Beef: Switzerland
Duck: Switzerland / China
Shrimps: Switzerland / Vietnam

All pricings in CHF, taxes included

Gemsli
JALPENTHAI



SALADS / SOUPS

Green salad - Pak Kiaw 9.50
Italian, French or Balsamic dressing

Mixed salad - Pak Ruam 11.50
Italian, French or Balsamic dressing

Papaya salad - Som Tam Thai
*Fresh papaya with green beans, carrots
 tomatoes, peanuts, lime juice and spices*
 - with dried shrimps 13.50
 - without dried shrimps 12.50

Chicken salad - Lab Gai 16.50
*Minced chicken in Thai spices with ginger,
 onions and dried rice*

Beef salad - Lab-Nüa 17.50
*Minced meat in Thai spices with ginger,
 onions and dried rice*

Glass noodle salad - Yam Wun Sen
*Spicy Thai glass noodle salad with ginger,
 onions, tomatoes and fresh Thai herbs*

vegetable -	<i>Pak</i>	13.50
chicken -	<i>Gai</i>	14.50
shrimps -	<i>Gung</i>	15.50
beef -	<i>Nüa</i>	17.50

Genle
 P A L E N T H A I



SALADS / SOUPS

Traditional Thai soup - Tom Yamd

Traditional clear hot and sour soup with mushrooms, onions, tomatoes, carrots and lime leaves

vegetable	-	<i>Pak</i>	13.50
chicken	-	<i>Gai</i>	14.50
shrimps	-	<i>Gung</i>	15.50
beef	-	<i>Nüa</i>	17.50

Coconut milk soup - Tom Kha

Spicy soup with coconut milk, mushrooms, onions, tomatoes, carrots and lime leave

vegetable	-	<i>Pak</i>	13.50
chicken	-	<i>Gai</i>	14.50
shrimps	-	<i>Gung</i>	15.50
beef	-	<i>Nüa</i>	17.50

Thai glass noodle soup - Gaeng jued woon sen

Clear soup with glass noodles, carrots, mushrooms, bean sprouts and Thai spices, mildly spicy

vegetable	-	<i>Pak</i>	13.50
chicken	-	<i>Gai</i>	14.50
shrimps	-	<i>Gung</i>	15.50
beef	-	<i>Nüa</i>	17.50



MAIN DISHES

Yellow Curry - Gäng Krari

Yellow Thai curry with coconut milk, potatoes, pineapple, cashew nuts and Thai spices

vegetable	-	<i>Pak</i>	25.50
chicken	-	<i>Gai</i>	31.50
pork	-	<i>Muh</i>	30.50
shrimps	-	<i>Gung</i>	32.50
beef	-	<i>Nüa</i>	33.50
duck	-	<i>Peed</i>	34.50

Green Curry - Gäng Kiaw Waan

The famous green curry with coconut milk, bamboo, sweet pepper, eggplant, green beans, zucchini and Thai basil

vegetable	-	<i>Pak</i>	25.50
chicken	-	<i>Gai</i>	31.50
pork	-	<i>Muh</i>	30.50
shrimps	-	<i>Gung</i>	32.50
beef	-	<i>Nüa</i>	33.50
duck	-	<i>Peed</i>	34.50

Red curry - Gäng Deng

Traditional red curry with coconut milk, bamboo, sweet pepper, eggplant, green beans, zucchini and Thai basil

vegetable	-	<i>Pak</i>	25.50
chicken	-	<i>Gai</i>	31.50
pork	-	<i>Muh</i>	30.50
shrimps	-	<i>Gung</i>	32.50
beef	-	<i>Nüa</i>	33.50
duck	-	<i>Peed</i>	34.50

All dishes are served with steamed jasmine rice.

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MAIN DISHES

Sweet and Sour - **Priao Waan**

Homemade sweet and sour sauce, onions, pineapple, carrots, sweet pepper and Thai spices

vegetable	-	Pak	25.50
chicken	-	Gai	31.50
pork	-	Muh	30.50
shrimps	-	Gung	32.50
beef	-	Nüa	33.50
duck	-	Peed	34.50

Spicy wok - **Pad Kraprau**

Fried in the wok pan with fresh Thai herbs and bamboo, sweet pepper, eggplant, green beans, onions, chili pepper and Thai basil

vegetable	-	Pak	25.50
chicken	-	Gai	31.50
pork	-	Muh	30.50
shrimps	-	Gung	32.50
beef	-	Nüa	33.50
duck	-	Peed	34.50

Fried Cashews - **Phad Cashew**

Fried in wok pan with sweet pepper, white mushrooms, onions, pineapple, carrots, dried chili pepper and Thai spices

vegetable	-	Pak	25.50
chicken	-	Gai	31.50
pork	-	Muh	30.50
shrimps	-	Gung	32.50
beef	-	Nüa	33.50
duck	-	Peed	34.50

All dishes are served with steamed jasmine rice.

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MAIN DISHES

Fried Rice - **Khao Phad**

Fried fragrant rice with tomatoes, onions, carrots, broccoli, egg and Thai spices

vegetable	-	Pak	25.50
pineapple	-	Sap Pah Rod	26.50
chicken	-	Gai	31.50
pork	-	Muh	30.50
shrimps	-	Gung	32.50
beef	-	Nüa	33.50
duck	-	Peed	34.50

Fried noodles - **Pad Thai**

Original Thai rice noodles fried with egg, green onions, tofu, bean sprouts, peanuts and Thai spices

egg	-	Kai	25.50
chicken	-	Gai	31.50
pork	-	Muh	30.50
shrimps	-	Gung	32.50
beef	-	Nüa	33.50
duck	-	Peed	34.50

Roast duck in coconut milk - **Gäng Khua Pedd**

Crispy roasted duck in coconut milk and red curry with pineapple, tomatoes, lychees and Thai spices

34.50

Roast duck (for 2 people) - **Peed Gemsli**

*Crispy roasted duck, served cut, on fresh vegetables with different sauces to dip
- with baked vegetables or
- with fried vegetables*

per person 31.50

Can also be served for one person only

34.50

Gemsli
PANTHAI



DESSERTS

Baked banana - Gulw Tord <i>with honey and vanilla ice cream</i>	13.50
Baked pineapple - Sap pah Rod Tord <i>with honey & vanilla ice cream</i>	13.50
Baked vanilla ice cream - Ice Cream Tord <i>Breaded vanilla ice cream</i>	11.50
Fresh pineapple - Sap pah Rod Sod	12.50
Baked coconut - Ka Noom Ba Binn <i>Homemade covered Thai coconut cake (Waiting time about 15 minutes)</i>	15.50
Vanilla ice cream - I tim <i>a dish of vanilla ice cream</i>	3.80
a serving of whipped cream	1.50
a serving of chocolate sauce	1.50



BEVERAGES

Red and white wine

We made a well-balanced selection of wine by the glass on our wine board at the wall. Please ask our staff for further information.

You are also welcome to visit our famous wine cellar which shelters more than 200 types of wine, and to choose one to drink upstairs.

Spirituos beverages

		2cl	4cl
Appenzeller, Appenzeller cream liqueur	29%	4.00	
Averna	29%	4.00	
Fernet	40%	4.00	
Campari, Martini	23%		9.00
Amaretto, Baileys	20%		8.00
Ballantines / Bacardi	40%		11.00
Vodka white/red/green	24%		11.00
Passoa	17%		11.00
Fine brandies	39%	8.50	
Vieille prune / Vieille poire	40%	8.50	
Remy Martin	41%	9.50	
Grappa di Moscato „Marco Bonfante“	40%	9.50	
Oban (Classic Malts), 14 years old	43%	10.00	
Diplomatico	40%	9.00	

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BEVERAGES

Hot beverages *(steam heated milk)*

taxes included

Café, Espresso		4.20
Double Espresso		5.50
Cappuccino		4.50
Latte Macchiato		5.50
Hot chocolate / hot ovomaltine		4.50
Teas		4.20
<i>English Superior, Green Matinee, Fruit Berry, Peppermint, Persian Apple, Rooibos</i>		
Café Coretto Grappa		6.50
Café Fertig / Lutz		6.50

Water

Mineral water sparkling/still	3.5dl	4.20
Mineral water sparkling/still	5dl	5.50
Mineral water sparkling/still	7.5dl	7.50
Coca Cola / Coca Cola Zero / Ice Tea	3.3dl	4.50
Sinalco, Rivella blue/red / Apple spritzer	3.3dl	4.50
Orange jus / tomato jus (Granini)	2dl	4.50
Bitter Lemon / Tonic Water	2dl	4.50
Energy Drink (David)	2.7dl	6.00

Cider

Bottled cider with or without alcohol	5dl	6.00
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Schützengarten Beer

Schützengold non-alcoholic	3dl	5.00
Draught beer	3dl	4.20
Klosterbräu	5dl	5.50
Thai beer (Chang)	33cl	6.00
India Pale Ale	33cl	5.50

Sparkling wine and summer beverages

Prosecco	1dl	8.00
Hugo	2dl	9.50
<i>sparkling wine, elderberry syrup, sparkling water</i>		
Aperol Spritz	2dl	9.50
<i>sparkling wine, Aperol, sparkling water</i>		
Champagne	1dl	12.00
Gin Tonic (Gin to choose in wine cellar)		14.00

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www.alpenthai.ch

Opening times

Wednesday until Saturday 5:30 p.m. until 11:00 p.m.

Sunday 11:00 a.m. until 2:00 p.m. & 5:30 p.m. until 10:00 p.m.

