

# ANAYA

## AN ASIAN CULINARY ADVENTURE

A true master of Thai cuisine, Michelin-starred Chef Thiou combines the tastes of her native Thailand with the freshest Mediterranean ingredients. Gourmet cuisine, with Thai accents and contemporary dressings are the hallmarks of "Thiou" her award-winning Parisian restaurant. While her attention to detail, quality ingredients and balance of flavours always ensure a one-of-a-kind dining experience.

Anaya takes you on a culinary adventure across Asia, serving authentic Thai, Indian and Chinese dishes. Carefully curated by Chef Thiou, our exotic line-up of inspired à la carte creations is where aromatic Asian flavours meet French finesse. All perfectly presented to you in stunning al fresco and indoor surroundings.

A handwritten signature in black ink, appearing to read 'Thiou', is positioned in the lower right quadrant of the page. The signature is fluid and cursive, with a prominent initial 'T' and a trailing 'i'.

## STARTERS

GF EF DF	<b>Tom Yum Kung, Thai spicy soup with shrimps or chicken or vegetables</b> 🌶️🌶️🍴 Tom Yum Kung, scharfe thailändische Suppe mit Garnelen, Hühnchen oder Gemüse Tom Yum Kung, soupe épicée thaïlandaise aux crevettes ou au poulet ou aux légumes	17€
DF	<b>Thai Salad with jasmine rice, kale, orange fillet, egg and roasted almond</b> Thailändischer Salat mit Jasminreis, Grünkohl, Orangenfilet, Ei und gerösteten Mandeln Salade thaïlandaise avec riz au jasmin, chou fris�, filet d'orange, œuf et amande grill�e	18€
DF	<b>Mushroom Salad with coriander and ginger</b> 🌶️🌶️🍴 Pilzsalat mit Koriander und Ingwer Salade de champignons � la coriandre et au gingembre	18€
DF	<b>Green Salad with beef, lemongrass and chili-lemon sauce</b> Gr�ner Salat mit Rindfleisch, Zitronengras und Chili-Zitronen-Sauce Salade verte au bœuf, citronnelle et sauce chili-citron	20€
VG	<b>Vegetable Spring Rolls with plum sauce</b> Gem�se-Fr�hlingsrollen mit Pflaumensauce Rouleaux de printemps aux l�gumes et sauce aux prunes	14€
DF	<b>Homemade Gyoza dumplings with vegetables and teriyaki sauce</b> Hausgemachte Gyoza-Kn�del mit Gem�se und Teriyaki-Sauce Raviolis Gyoza faits maison avec l�gumes et sauce teriyaki	24€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option  
\*May contain traces / EF egg free option

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## STARTERS

DF	<b>Duck Spring Rolls with sweet chili sauce and herbs salad</b> Enten-Frühlingsrollen mit süßer Chilisaucе und Kräutersalat Rouleaux de printemps au canard, sauce chili douce et salade d'herbes	23€
DF	<b>Homemade Gyoza dumplings with chicken and teriyaki sauce</b> Hausgemachte Gyoza-Knödel mit Hähnchen und Teriyaki-Sauce Raviolis Gyoza maison au poulet et sauce teriyaki	16€
DF	<b>Pla Muk Tod, deep fried squid with sweet chili-ginger sauce</b> Pla Muk Tod, frittiertes Tintenfisch mit süßer Chili-Ingwer-Sauce Pla Muk Tod, calamars frits avec sauce chili-gingembre douce	18€
V DF	<b>Fried Rice with egg and vegetables</b> Gebratener Reis mit Ei und Gemüse Riz frit aux œufs et légumes	14€
DF EF	<b>Salmon maki roll with sweet chili mayo</b> Lachs-Maki-Rolle mit süßer Chili-Mayonnaise Rouleau de maki au saumon et mayonnaise au chili doux	25€

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## GRILL

DF EF	<b>Chicken Skewers Satay with peanut butter sauce and fried rice</b> Hähnchenspieße Satay mit Erdnussbuttersauce und gebratenem Reis Brochettes de poulet Satay avec sauce au beurre de cacahuète et riz frit	28€
GF DF	<b>Salmon with red curry, jasmine rice , stripe beans and spicy mayo</b> Lachs mit rotem Curry, Jasminreis, Streifenbohnen und würziger Mayo Saumon au curry rouge, riz au jasmin, haricots rayés et mayonnaise épicée	33€

## WOK

VG	<b>Tofu and Vegetables sautéed with lemongrass</b> Tofu und Gemüse mit Zitronengras sautiert Tofu et légumes sautés à la citronnelle	26€
DF	<b>Pad Thai Noodles with prawns or chicken and bean sprouts</b> Pad-Thai-Nudeln mit Garnelen oder Hühnchen und Sojasprossen Nouilles Pad Thai aux crevettes ou au poulet et germes de soja	28€
DF EF	<b>Pan fried Duck with vegetables and basil</b> Gebratene Ente mit Gemüse und Basilikum Canard poêlé aux légumes et basilic	34€
DF EF	<b>Sweet and Sour Pork with vegetables, pineapple and jasmine rice</b> Süß-saures Schweinefleisch mit Gemüse, Ananas und Jasminreis Porc aigre-doux aux légumes, ananas et riz au jasmin	30€
DF EF	<b>Stir fried black pepper beef with vegetables and jasmine rice</b> Gebratenes Rindfleisch mit schwarzem Pfeffer, Gemüse und Jasminreis Bœuf sauté au poivre noir, légumes et riz au jasmin	33€

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## THAI CURRY AND RAMEN

VG GF	<b>Thai Yellow Curry with vegetables, chili, coriander and jasmine rice</b> 🌶️🌿🌿 Gelbes Thai-Curry mit Gemüse, Chili, Koriander und Jasminreis Curry jaune thaïlandais avec légumes, piment, coriandre et riz au jasmin	28€
DF GF	<b>Thai Yellow Curry with seafood and jasmine rice</b> 🌶️🌿🌿 Gelbes Thai-Curry mit Meeresfrüchten und Jasminreis Curry jaune thaïlandais aux fruits de mer et riz au jasmin	32€
GF DF EF	<b>Thai Red Curry with beef or chicken and jasmine rice</b> 🌶️🌶️🌿 Thailändisches rotes Curry mit Rindfleisch oder Huhn und Jasminreis Curry rouge thaï au bœuf ou au poulet et riz au jasmin	33€
DF	<b>Ramen bowl with pork belly, fragrant miso broth and soft-boiled egg</b> Ramen-Bowl mit Schweinebauch, duftender Miso-Brühe und weichgekochtem Ei Bol ramen avec poitrine de porc, bouillon miso parfumé et œuf à la coque	31€

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## DESSERTS

V	<b>Chocolate mousse with almond touille, mango sorbet and lime syrup</b> Schokoladenmousse mit Mandel-Touille, Mangosorbet und Limettensirup Mousse au chocolat, touille d'amandes, sorbet mangue et sirop de citron vert	14€
V EF	<b>Crispy banana with caramel and vanilla ice cream</b> Knusprige Banane mit Karamell und Vanilleeis Banane croustillante au caramel et glace vanille	14€
VG GF	<b>Yuzu coconut panna cotta with fresh fruit Pesto</b> Yuzu Panna Cotta mit frischem Fruchtpesto Panna Cotta au Yuzu et pesto de fruits frais	14€
VG GF	<b>Antioxidant fruit salad with almonds and lime dressing</b> Antioxidativer Obstsalat mit Mandeln und Limettendressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
V GF*	<b>Ice Cream Selection, vanilla, chocolate, banana and strawberry</b> Eisauswahl, Vanille, Schokolade, Banane und Erdbeere Sélection de glaces, vanille, chocolat, banane et fraise	5€
VG GF*	<b>Sorbet Selection, mango and lime</b> Sorbet-Auswahl, Mango und Limette Sorbet Sélection, mangue et citron vert	5€

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# VEGAN MENU

## STARTERS

GF	<b>Thai Mushroom Salad with onions, lemongrass, ginger and green leaves</b> 18€ Thailändischer Pilzsalat mit Zwiebeln, Zitronengras, Ingwer und grünen Blättern Salade de champignons thaïlandaise aux oignons, citronnelle, gingembre et feuilles vertes
GF	<b>Kale salad with citrus dressing and sesame</b> 18€ Grünkohlsalat mit Zitrusdressing und Sesam Mandeln Salade de chou frisé avec vinaigrette aux agrumes et sésame
	<b>Homemade Gyoza dumplings with vegetables and teriyaki sauce</b> 24€ Hausgemachte Gyoza-Knödel mit Gemüse und Teriyaki-Sauce Raviolis Gyoza faits maison avec légumes et sauce teriyaki
	<b>Vegetable Spring Rolls with plum sauce</b> 14€ Gemüse-Frühlingsrollen mit Pflaumensauce Rouleaux de printemps aux légumes et sauce aux prunes

## MAIN COURSES

	<b>Pad Thai rice noodles with vegetables</b> 24€ Pad-Thai-Reisnudeln mit Gemüse Nouilles de riz Pad Thai aux légumes
GF	<b>Tofu and Vegetables sautéed with lemongrass</b> 23€ Tofu und Gemüse mit Zitronengras sautiert Tofu et légumes sautés à la citronnelle
GF	<b>Thai Yellow Curry with vegetables, chili and coriander</b> 🌶️🌿🌿 23€ Gelbes Thai-Curry mit Gemüse, Chili und Koriander Curry jaune thaï aux légumes, piment et coriandre

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## VEGAN MENU

### DESSERTS

GF	<b>Yuzu coconut panna cotta with fresh fruit Pesto</b> Yuzu Panna Cotta mit frischem Fruchtpesto Panna Cotta au Yuzu et pesto de fruits frais	14€
GF	<b>Antioxidant fruit salad with almonds and lime dressing</b> Antioxidativer Obstsalat mit Mandeln und Limettendressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
GF*	<b>Sorbet Selection, mango and lime</b> Sorbet-Auswahl, Mango und Limette Sorbet Sélection, mangue et citron vert	5€

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