

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 stylized, handwritten signature in black ink. The signature consists of several vertical lines on the left, a horizontal line crossing them, and a circular flourish on the right.

Chef  
Thirakomen  
Apiradee  
(Thiou) Honing





## Grill & Fish / a

<b>*GF</b>	CHICKEN SATAY SKEWERS	26€	<b>DF</b>	SALMON TERIYAKI WITH	34€
<b>DF</b>	WITH PEANUT BUTTER SAUCE AND FRIED RICE KQFKHQ6DWD6SLHHBLW□ Erdnussbuttersauce und gebratenem Reis Brochettes de poulet satay□ sauce au beurre de cacahuète et riz frit			CITRUS GEL, CRISPY LOTUS AND PICKLED ONION Lachs-Teriyaki mit Zitrusgel, knusprigem Lotus und eingelegten Zwiebeln Saumon Teriyaki□gel d'agrumes, lotus croustillant et oignon mariné	
<b>DF</b>	SWEET AND SOUR PORK FILLET	30€			
	WITH STIR FRY VEGETABLES S □ saures Sch □eine □let mit Pfannengemüse Filet de porc aigre-doux aux légumes sautés				

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**(★)** May contain traces

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## Wok / 炒鍋

- |           |  |     |           |  |     |
|-----------|--|-----|-----------|--|-----|
| <b>DF</b> | PAN FRIED DUCK WITH<br>VEGETABLES, BASIL, KRASHAI<br>AND JASMINE RICE<br>Gebratene Ente mit Gemüse,<br>Basilikum, Krashai und<br>Jasminreis<br>Canard poêlé aux légumes,<br>basilic, krashai et riz<br>au jasmin | 26€ | <b>DF</b> | PAD THAI NOODLES WITH<br>PRAWNS OR CHICKEN OR<br>VEGETABLES<br>Pad Thai Nudlen mit Garnelen,<br>Hähnchen oder Gemüse<br>Nouilles sautées à la<br>thailandaise aux crevettes ou<br>au poulet ou aux légumes | 23€ |
| <b>DF</b> | PAN FRIED BEEF WITH BLACK<br>PEPPER SAUCE<br>Pan Fried Beef mit schwarzer<br>Pfeffersauce<br>Boeuf poêlé avec sauce au<br>poivre noir  | 32€ |           |  |     |

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# Thai Curry / 泰式咖哩

**\*GF** THAI RED CURRY WITH BEEF OR 32€  
**DF** CHICKEN AND JASMINE RICE  
Rotes Thai Curry mit Rindfleisch  
oder Huhn und Jasminreis  
Curry rouge thaïlandais au  
boeuf ou poulet et riz au jasmin

**\*GF** THAI YELLOW CURRY WITH 23€  
**DF** SEAFOOD AND JASMINE RICE  
Gelbes Thai Curry mit  
Meeresfrüchten und Jasminreis  
Curry jaune thaï aux fruits de  
mer et riz au jasmin

**\*GF** THAI YELLOW CURRY 18€  
**VG** WITH VEGETABLES, CHILI AND  
CORIANDER  
Gelbes Thai Curry mit Gemüse,  
Paprika und Koriander  
Curry jaune thaïlandais aux  
légumes, piment et coriandre

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## Desserts / 點心

<b>V</b>	PEPPERMINT CHOCOLATE MOUSSE WITH LYCHEE COMPOTE Pfefferminz-Schokoladenmousse mit Litschikompott Mousse au chocolat à la menthe avec compote de litchi	14€	<b>*GF</b>	FRUIT SALAD WITH FRESH SEASONAL FRUITS Fruchtsalat mit frischen Früchten der Saison Salade de fruit aux fruits frais de saison	14€
<b>V</b>	FRIED MILK WITH MANGO - PASSION FRUIT SORBET Gebratene Milch mit Mango- Maracuja-Sorbet Lait frit à la mangue - sorbet passion	16€	<b>V</b>	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eis Auswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glaces (Vanille, Chocolat, Fraise, Banane)	3€
<b>V</b>	COLD YUZU APPLE SOUFFLÉ Kaltes Yuzu-Apfel-Soufflé Yuzu froid et soufflé aux pommes	14€	<b>VG</b>	SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection Sorbets (citron vert, mangue)	5€
<b>VG</b>	COCONUT EXOTIC SOUP WITH PINEAPPLE SORBET Exotische Kokosnussuppe mit Ananassorbet Soupe exotique à la noix de coco avec sorbet à l'ananas	15€			

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## VEGAN MENU

# Starters / 启动器

<b>*GF</b>	<b>KALE AND MESCLUN SALAD</b> 17€ WITH LEMONGRASS, CASHEWS AND YUZU DRESSING Grünkohl-Mesclun-Salat mit Zitronengras, Cashewnüssen und Yuzu- Dressing Salade de kale et mesclun avec citronnelle, noix de cajou et vinaigrette au yuzu		<b>HOMEMADE GYOZA</b> 16€ DUMPLINGS WITH PLUM SAUCE Hausgemachte Gyoza-Knödel mit Pflaumensauce Gyoza maison avec sauce aux prunes
	<b>VEGAN MUSHROOM SALAD</b> 16€ WITH GINGER AND CORIANDER Veganer Pilzsalat mit Ingwer und Koriander Salade végétalienne aux champignons, gingembre et coriandre		<b>VEGETARIAN SPRING ROLLS</b> 14€ WITH PLUM SAUCE Vegetarische Frühlingsrollen und Pflaumensauce Rouleaux de printemps végétariens et sauce aux prunes

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VEGAN MENU

## Main Courses / 主修課

<b>*GF</b>	PAD THAI NOODLES Pad Thai Nudeln Pad Thai nouilles	23€	<b>*GF</b>	THAI YELLOW CURRY WITH VEGETABLES, CHILI AND CORIANDER Thailändisches gelbes Curry mit Gemüse, Chili und Koriander Curry jaune thaï avec des légumes, piment et coriandre	18€
	TOFU AND VEGETABLES SAUTÉÉD WITH LEMONGRASS AND SPICES Tofu und Gemüse mit Zitronengras und Gewürzen angebraten Tofu et légumes sautés à la citronnelle et aux épices	23€			

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## KIDS MENU

# Desserts / 點心

<b>V</b>	CHOCOLATE MOUSSE WITH OREO Schokoladenmousse mit Oreo Mousse au chocolat avec oreo	10€	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeer, Banane)	3€
<b>VG</b> <b>DF</b>	FRUIT SALAD WITH SEASONAL FRUITS Früchtesalat mit Obst der Saison Salade de fruits de saison	10€	Notre selection de glaces (Vanille, chocolat, fraise, banane)	

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