

**nooba** 

pan asian  
cuisine

MENU  
WINTER 2024 / 2025

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## STARTERS

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**SWEET & SPICY SOY GLAZED EDAMAME** 🍴🌱 2, 12 **9.5**  
Sweet and spicy soya beans, served warm

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**EDAMAME** 🌱🌱 2 **7.5**  
Salted soya beans, served warm

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**VEGAN NOOBA SALAD** 🌱 2, 3, 12 **8.4**  
Green salad, cucumber, carrot and radish shavings, red cabbage, soya bean sprouts, pomegranate seeds, citrus fruits, crispy strips of Gyoza bread with olive oil-soya dressing

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**SATAY GAI** 🍴🌱 1, 2, 4, 7, 10, 11 **17.4**  
Chicken skewers, peanut sauce, pickled vegetables

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**GYOZA** 1, 2, 5, 6, 7, 12 **5 pcs 15.4 8 pcs 20.4**  
Fried dumplings. Choose the filling: beef | vegetables 🌱

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**DIM SUM** (hand crafted) 1, 2, 10, 12 **5 pcs 16.4 10 pcs 28.4**  
Steamed dumplings. Choose the filling: shrimp | vegetables 🌱

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**APERO PLATE TO SHARE** 1, 2, 4, 5, 6, 7, 10, 11, 12 **per person 20.4**  
Spicy edamame, gyoza selection, Satay Gai with peanut sauce and two drinks of your choice (for 2 persons)  
(Drinks not included for Dine Around guests)

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## SALADS

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**SOM TAM** 🍴🌱🌱🌱 4, 8, 11 **small 14.5 large 19.5**  
Papaya salad with green mango, peanuts, green beans, cherry tomatoes

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**PLANTED KALE SALAD** 🌱 1, 2 **22.4**  
Spinach, kale, citrus, roasted onions, cucumber, peppers, avocado, **planted.chicken**, Miso tahini dressing

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## SOUPS

**TOM KHA GAI** 2, 5, 8, 11, 12 small **13.5** large **20.5**  
Coconut soup with chicken, straw mushrooms, coriander, lemongrass

**NOOBA RAMEN** ☒ 2, 5, 6, 7, 11, 12 **24.5**  
Chicken soup with ramen noodles, vegetables, shiitake mushrooms, egg

**NOOBA UDON** ⊕ 1, 2, 4, 6, 12 **20.5**  
Miso peanut noodle soup with chopped soya, vegetables, ginger

## MAINS

**FRIED RICE** ☒ 2, 5, 12 **20.5 22.5 26.5 27.5**  
Fried rice with vegetables and egg with tofu and shiitake mushrooms **20.5** with No Chicken Chunks ⊕ **22.5** with chicken **26.5** or with shrimps **27.5**

**PANAENG CURRY** ☒☒☒ 2, 8, 10, 11 **24.5 26.5 31.5**  
Red curry with baby corn, green beans, jasmine rice with tofu and vegetables **24.5** with chicken **26.5** or beef tenderloin strips **31.5**

**GREEN CURRY** ☒☒☒☒ 2, 8, 10, 11 **24.5 26.5 31.5**  
Green curry with aubergine, Thai basil, bamboo sprouts, jasmine rice with tofu and vegetables **24.5** with chicken **26.5** or beef tenderloin strips **31.5**

**DAL CURRY** ☒☒ 7, 8, 12, 13 **25.5**  
Lentil curry with jasmine rice, naan bread, raita, Jaipur salad, mango chutney, yogurt

**PANEER MAKHANI** ☒☒ 7, 8, 12, 13 **27.5**  
Grilled cheese, Masala curry sauce, ginger strips, jasmine rice, Naan bread, Raita, Jaipur salad, mango chutney, yogurt

**CHICKEN MASALA** ☒ 7, 8, 12, 13 **31.5**  
Chicken, masala curry sauce, coriander, mint, jasmine rice, naan bread, raita, Jaipur salad, mango chutney, yogurt

**YAKI SOBA** ☒ 2, 6, 12 **22.5 27.5**  
Ramen noodles with vegetables **22.5** or with vegetables and chicken **27.5**

**PAD THAI** ☒☒ 2, 4, 5, 9, 10, 11, 12, 13 **29.5**  
Rice noodles with egg, chicken, shrimp, peanuts, soybean sprouts, Thai leeks, coriander

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**PAD GRA PAO** 🍴🍴🍴 2, 9, 12 **23.5 26.5 31.5**  
Baby corn, green beans, bamboo sprouts, onions, garlic,  
Thai basil, jasmine rice  
with tofu 🍷 **23.5** with chicken **26.5** or beef tenderloin strips **31.5**  
with organic fried egg **+3.5**

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**TERIYAKI SALMON STEAK** 🍴 1, 2, 6, 7, 11, 12 **31.5**  
Salmon filet, teriyaki sauce, vegetables, jasmine rice

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**CASHEW CHICKEN SINGAPOREAN STYLE** 🍴 2, 3, 9, 11, 12 **27.5**  
Chicken, cashew nuts, dates, broccoli, onions, ginkgo seeds,  
spring onions, jasmine rice

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**GINGER BEEF SALAD** 🍴 2, 11 **30.5**  
Beef, ginger, vermicelli rice noodles, baby leaf, mint,  
spring onions, carrots, Nüag-Jam sauce

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## SIDES

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**RICE** 🍴🍷 **4.5**

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**NAAN-BREAD** 🍴 12 2 Pcs. **7.5**

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Note: There is a CHF 3.5 surcharge for extra sauces or side dishes.  
If you'd like to make changes to your dishes, the preparation will take longer.

You find our allergenes listed here, due to our mixed kitchen they slightly can vary:

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|-----------|---------------------|
| 1 Sesame  | 8 Sulfites          |
| 2 Soy     | 9 Mollusks          |
| 3 Nuts    | 10 Crustaceans      |
| 4 Peanuts | 11 Fish             |
| 5 Eggs    | 12 Contains gluten  |
| 6 Celery  | 13 Contains lactose |
| 7 Mustard |                     |

All prices are in Swiss francs and include VAT.

## DESSERT

<b>HOMEMADE MOUSSE*</b> $\varnothing$ 5, 13	<b>8.5</b>
<b>STICKY RICE AND MANGO</b> $\cancel{\$}$ $\text{\textcircled{V}}$ Sweet pandan sticky rice, coconut milk, Thai mango	<b>11.5</b>
<b>HOMEMADE CHEESECAKE*</b> $\varnothing$ 5, 12, 13	<b>8.5</b>
<b>FROZEN MOCHI*</b> $\varnothing$ 2, 12, 13	(2 pcs) <b>6.4</b>
<b>GLACÉ*</b>	(portion) <b>6.5</b>
<b>SORBET*</b> $\text{\textcircled{V}}$	(portion) <b>6.5</b>

\*Our service staff will be happy to advise you on our current selection.

## LEGEND

$\text{\textcircled{H}}$  Hot    $\text{\textcircled{HH}}$  Very hot    $\cancel{\$}$  No wheat    $\cancel{\text{\textcircled{D}}}$  No dairy  
 $\varnothing$  Vegetarian    $\text{\textcircled{V}}$  Vegan

## DECLARATION

**PORK** Switzerland   **CHICKEN** Switzerland   **BEEF** Switzerland  
**DUCK** France   **SHRIMP** Vietnam   **SALMON** North East Atlantic  
**planted.chicken** Vegan chicken substitute made from pea protein

## DIM SUM DECLARATION

**SHRIMP** Thailand   **DUCK** France   **TURKEY** France

## SOFTDRINKS

<b>VALSER</b> Still/sprakling water	3.3 dL 5.4	7.5dL 9.8
<b>ORGANIC APPLE JUICE</b>	2.5 dL 4.9	4 dL 6
<b>SPARKLING ORGANIC APPLE DRINK</b>	2.5 dL 4.9	4 dL 6
<b>SPARKLING MANGO DRINK</b>	2.5 dL 4.9	4 dL 6
<b>COCA-COLA CLASSIC AND ZERO</b>	3.3 dL 5.4	
<b>LAAX WATER</b>	5 dL 3	1 L 5
<b>NOOBA LIMO</b> Soda, mint, ginger, lemon, elderflower syrup	2.5 dL 4.9	4 dL 6
<b>YOOTEA LEMON GRASS</b> Green tea, lemongrass	5 dL 7	
<b>YOOTEA GINGER APPLE</b> Green tea, apple juice, ginger	5 dL 7	
<b>YOOTEA JASMEEN GREEN</b> Green tea, jasmine, mint	5 dL 7	
<b>YOOTEA PINK ROSE</b> Green tea, pomegranate, rose	5 dL 7	

## BEER

<b>CALANDA</b> (Switzerland), non-bottled	4 dL 7.5	
<b>SINGHA</b> (Thailand)	3.3 dL 7	
<b>KINGFISHER</b> (India)	3.3 dL 7	
<b>TSINGTAO</b> (China)	3.3 dL 7	
<b>ASAHI</b> (Japan)	3.3 dL 7	
<b>TIGER</b> (Singapore)	3.3 dL 7	
<b>YUZU PALE ALE</b> (Switzerland)	3.3 dL 8.5	
<b>ERDINGER WEIZEN</b> (Germany)	5 dL 8.7	
<b>CALANDA SENZA</b> (Switzerland), alcohol-free	3.3 dL 6.5	

## TEA

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<b>SENCHA MIZUKI</b> Japanese green tea	6
<b>LEMON GRASS</b> Lemongrass	6
<b>OO LONG ORANGE</b> Black tea, orange, mango	6
<b>GENMAICHA</b> Roasted rice, green tea	6
<b>DARJEELING</b> Black tea	6
<b>GINGER LIME</b> Green tea, lemongrass, ginger	6
<b>POMEGRANATE</b> Rooibos, pomegranate, fruit	6
<b>MOUNTAIN HERBS</b> Petals, herbs	6
<b>PEPPERMINT INFUSION</b> Fresh peppermint infusion	6.5
<b>GINGER INFUSION</b> Fresh ginger infusion	6.5
<b>NOOBA INFUSION</b> Ginger infusion with lemon and mint	6.5

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## COFFEE

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<b>ESPRESSO   COFFEE</b>	5
<b>ESPRESSO MACCHIATO</b>	5.2
<b>CAPPUCCINO</b>	5.8

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## SPRITZER

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<b>MANGO SPRITZ</b> Mango juice, Prosecco, soda	13
<b>YUZU SPRITZ</b> Yuzu liqueur, Prosecco, soda	13
<b>NOOBA SPRITZ</b> Plum wine, Prosecco, soda, mint, lime	13

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## COCKTAILS

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### NOOBA MULE 16

Vodka, mint, ginger, lime, lemongrass, ginger beer

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### ASIAN MOJITO 16

Rum, mint, ginger, lime, chilli, mango juice

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### SAKE MULE 16

Sake, cucumber, mint, lime, ginger beer

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### NOOBA MOJITO 16

Rum, lime, cane sugar, basil

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## NON ALCOHOLIC COCKTAILS

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### MANGO MOKITO 12

Mango juice, lime, mint, soda, cane sugar

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## SAKE

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### CHOYA JAPANESE SAKE cold or warm, 14.5% 1 dL 9

### CHOYA PLUM WINE 1 dL 9

### HEAVENSAKE JUNMAI GINJO 1 dL 12 7.2 dL 79

Polishing grade: 51%, Junmai Ginjo

Floral with citrus and apple aromas

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