

LUNCH MENU

GAIA RESTAURANT & BAR

[MONDAY - FRIDAY — 12.00 AM - 16.00 PM]

LUNCH SET 13 €

Includes water, starter and main course of your choice

STARTER

MISO SOUP

Miso soup with tofu,
spring onions,
kombu dashi

DUMPLING

Steamed dumplings
with vegetable filling,
homemade soy sauce

MAIN

GREEN SALMON BOWL

Lachswürfel mit Sesam-Dressing,
frischem Salat, Gurke, Mango, Edamame,
Teriyaki-Sauce, Erdnüssen, Röstzwiebeln
und geröstetem Seetang

Vegan option: Tofu 🌱

SAIGON WOK

Fried rice, egg, carrots,
bean sprouts, salad, fried
onions, peanuts. Served with a choice
of **prawns** or **tender chicken**

Vegan option: Tofu 🌱

UDON LEMONGRASS

Stir-fried udon noodles with lemongrass-
chilli sauce, carrots, edamame,
spring onions, fried onions. Served with a choice
of **crispy duck** or **tender chicken**

Vegan option: Tofu 🌱

ROYAL CURRY

Red curry, cauliflower, broccoli,
pumpkin, sesame jasmine rice.
Served with a choice of
crispy duck or **tender chicken**

Vegan option: Tofu 🌱

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OUR JOURNEY



LEAVE A
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STARTER

NAKED SĀMON^{1,4,7,B}

Salmon tartare with plum, red onion & avocado

RECOMMENDED

270 KCAL 12



CHICK THEORY^{1,7,B}

Crispy chicken wings with cheese powder & kimchi sauce

211 KCAL 8



SCALLOP DRIFT^{1,4,B}

Grilled scallops with passionfruit sauce, apple, mango, pear, caviar, sweet potato straws

CHEF'S FAVORITE

215 KCAL 13



KING'S COAT^{2,7,B}

Prawns in crispy sweet potato crust, kimchi sauce & caviar

262 KCAL 12



ECHO OCTO^{5,11,14,B}

Octopus salad, sesame sauce, peanuts, sweet potato straws & caviar

174 KCAL 12



STARTER

DELHI BITES ^{6,11,B / 4,6,7,B} 224 KCAL

Panipuri, sesame-chili sauce, shiitake, cucumber, sweet potato straws.

Tuna _____ 12

Tofu  _____ 8



FOLDED SPRING ^{11,B} 183 KCAL 8

Vegetable dumpling with homemade sesame sauce



GAIA BREEZE ^{2,5,11,14} 283 KCAL 13

Glass noodle salad with mango, cucumber, shiitake, octopus, prawns, squid, sesame, peanuts, mint, chilli-passionfruit dressing



MINI BAO ^{1,3,4} 329 KCAL 10

Baked bao buns, minced salmon steak, dill, pickled onions, salad, passionfruit teriyaki sauce and wasabi crumbs



HIMALAYA EDAMAME ⁶ 125 KCAL 8

Steamed edamame, pink Himalayan salt



STARTER

GRILLED SQUID ^{11,14}

Grilled squid with homemade green chilli-lime sauce, sesame

140 KCAL 11



SOUTHEAST SATÉ ⁵

Grilled satay chicken skewers with creamy peanut sauce and pickles

140 KCAL 8



ROSA BEEF DELUXE ^{1,3,7}

Pink beef on crispy pastry, fried capers, pickled onions and truffle cream

RECOMMENDED

238 KCAL 9



LAMMSPIEß ROYAL ⁶

Tender grilled lamb skewers with homemade mint glaze and pickles

210 KCAL 12



SILK DUMPLING ^{1,2,6}

Four steamed dumplings filled with prawns, homemade soy sauce


160 KCAL 8



STARTER

MANGO SYMPHONY ^{2,5 / 5,6} 162 KCAL

Fresh mango salad with Vietnamese chilli-passionfruit dressing, cherry tomatoes, mint and roasted peanuts.

Prawns _____ 12
Tofu  _____ 9



MISO SUPPE ⁶ 58 KCAL 8

Miso soup with tofu, spring onions, kombu dashi



TOM YUM PRAWN ^{7,B} 88 KCAL 12

Tom yum broth with black tiger prawns, tomatoes, mushrooms, Chinese cabbage, lemongrass, kaffir lime leaves and galangal



MIX BITES ^{1,2,4,6} 730 KCAL 22

2 pcs dumplings,
2 pcs Chick theory,
2 pcs King's coast,
2 pcs Delhi Bites Tuna,
Salad

PERFECT FOR 2



MIX BITES VEGAN ^{1,6} 390 KCAL 18

2 pcs vegan dumplings,
2 pcs tofu skewers,
2 pcs teriyaki mushroom skewers,
2 pcs Delhi Bites Tofu,
Salad

PERFECT FOR 2



MAIN

714 KCAL

CRYING TIGER STEAK ^{1,4,6,B} 33

Grilled entrecôte, green pepper sauce, wild broccoli, rosemary tomatoes, pickled cauliflower & fries with cheese powder

625 KCAL **RECOMMENDED**

BARBARIE 2AM ^{1,6}

in Mac-Mat sauce, braised miso chicory, pickled cauliflower, orange caviar, basil foam & turmeric rice.

Grilled Barbary duck breast _____ 28

Grilled sweet miso aubergine  _____ 19

682 KCAL

NIGHT MARKET CHICK ^{11,B / 6,11,B}

in sesame-banana sauce, sautéed seasonal vegetables, pumpkin purée, turmeric rice.

Grilled corn chicken breast _____ 21

Tofu  _____ 18



MAIN

730 KCAL

SĀMON KYOTO ^{4,7,B,H} 24

Grilled salmon fillet, green curry sauce, sautéed asparagus, pumpkin purée, caviar & turnip cake

610 KCAL

PHUKET TIGER PRAWN ^{2,5,6,7,B} 22

Grilled tiger prawns, miso peanut beurre blanc, sautéed seasonal vegetables, pumpkin purée, caviar, turmeric rice

468 KCAL **RECOMMENDED**

TUNA NO YORU ^{1,4,11,B / 1,11} 24

in teriyaki sauce, sesame pak choi, rosemary cherry tomatoes, caviar & turmeric rice.

Seared sesame-crusted tuna _____ 24

Sesame pumpkin 🌿 _____ 19



MAIN

499 KCAL

PULPO SHIBARI ^{1,14,B}

25

Grilled octopus, passionfruit-teriyaki sauce, sautéed yuzu-fennel, wakame, caviar, lime foam & turnip cake

440 KCAL

PAD THAITANIC ^{2,3,5,B / 5,6}

Thai-style fried rice noodles with egg, tamarind sauce, bean sprouts, peanuts, crispy onions.

Praws

20

Tofu 

18

702 KCAL

GWANGJANG BIBIMBAP ^{1,3,11,B}

19

Korean rice bowl with beef, egg, Gochujang sauce, shiitake, fresh vegetables, sesame & seaweed



MAIN

714 KCAL **RECOMMENDED**

FOREST CROWN ^{1,11} **29**

Grilled rack of lamb with herb crust with Mac-Mat sauce, mint cream, aubergine, carrots, crispy parsnips and sweet potato purée

580 KCAL

WASABI COD ^{4,5,6} **25**

Cod with wasabi crust, miso peanut beurre blanc, assorted beans and turnip cake

930 KCAL

UMAMI RIPS ⁶ **26**

Braised beef ribs in miso gravy, fried mushrooms, onions and sweet potato purée



MAIN

575 KCAL / 520 KCAL

LEMONGRASS UDON ^{1,6}

Fried udon noodles with carrots, bean sprouts, spring onions in lemongrass-chilli sauce.

Grilled entrecôte ————— 23

Grilled Barbary duck breast ————— 20

1460 KCAL **PERFECT FOR 2**

SURF & TURF ^{2,4} 90

Mixed main course platter:

1x steak, 1x corn-fed chicken breast, 2x prawns, 4x scallops, 1x octopus

Side dish:

Sautéed seasonal vegetables, fries with cheese powder

SIDE DISH

FRIES WITH CHEESE POWDER ————— 3,5

TURMERIC RICE ————— 3,5

TURNIP CAKE ————— 3,5

JASMINE RICE ————— 3



DESSERT

340 KCAL

CREAMY LYCHEE ^{7,B}

7

Strawberry ice cream, lychee, lychee sauce, miso caramel sauce

310 KCAL

THE CHOCO SHOW ^{1,7,B}

8,5

White chocolate, biscuit, pear, molecular pearls, pear sauce, miso caramel sauce

540 KCAL

GREEN RICE BANANA ^{5,7,B}

8

Banana, sticky rice, green rice flakes, peanuts, coconut milk



DRINKS

aperitifs.

- GAIA SPRITZ** **RECOMMENDED** _____ **9**
Limoncello, guava, lemon, Prosecco
- APEROL SPRITZ** _____ **8**
Aperol Aperitivo, Prosecco, orange
- LILLET WILD BERRY** _____ **8**
Lillet Blanc, Schweppes Wild Berry, berries
- MARTINI VIBRANTE TONIC** **ALCOHOL-FREE** _____ **8**
Martini Non-Alcoholic Vibrante, tonic water, lemon, orange

cocktails.

- BURN BABY BURN**  _____ **12**
Tequila infused with gochugaru, Italicus, guava, lemon, hibiscus, salt
- JESSICA RABBIT**  _____ **12**
Cognac infused with Szechuan pepper, pomegranate liqueur, passionfruit, grenadine
- ELSA'S G&T**  _____ **12**
Roku Gin Sakura Bloom Edition, peach liqueur, lychee, coconut, verjus, blue spirulina, tonic water
- CURRY ME AWAY**  _____ **13**
Coconut oil-washed mezcal, Lillet Blanc, Luxardo Bitter Bianco, Thai curry spices
- BABY YODA'S LATTE**  _____ **12**
Roku Gin, strawberry soju, matcha, Milkis, lemon
alcohol-free available* _____ **9
- ERDŐ**  _____ **13**
Butter-washed Maker's Mark, Cocchi Americano, parmesan, honey, toasted almond bitters
- TINKERBELL'S MARTINI**  _____ **12**
Vodka infused with chamomile, passion fruit, lactose-free yogurt, calamansi, lemon, vanilla, Prosecco
alcohol-free available* _____ **9
- WASABI RIZZ**  _____ **12**
Roku Gin, Korean rice milk, wasabi, yuzu, lemon, ginger beer
- EARTHQUAKE**  _____ **13**
Dark rum infused with chai, umeshu, Aperol, ube, tamarind, miso
- BANANA BREAD**  _____ **12**
ESPRESSO MARTINI
Discarded Banana Peel Rum, crème de cacao, Vietnamese coffee, banana peel oleo saccharum, crème brûlée banana, black walnut bitters
- GIN TONIC / MOSCOW MULE / VODKA LEMON / CUBA LIBRE** _____ **10**
- WHISKY SOUR / ESPRESSO MARTINI / MARGARITA / AMARETTO SOUR / PORNSTAR MARTINI / MOJITO / OLD FASHIONED / NEGRONI** _____ **12**

biere.

CARLSBERG LAGER ON TAP 0,4L	5
1664 BLANC ON TAP 0,33L	5
DUCKSTEIN HEFEWEIZEN 0,5L	6
SHANDY 0,4L	4
CARLSBERG 0.0 0,33L	4,7
ALCOHOL-FREE	
ERDINGER WEIZENBIER 0,5L	6
ALCOHOL-FREE	

smoothie.

BANGKOK NOLSTAGIA	6
Mango, passionfruit, coconut milk	

säfte.

PASSIONFRUIT / MANGO / GUAVA / LYCHEE 0,2L	3,5
ALSO AVAILABLE AS SPRITZER	

soft drinks.

MAGNUS SPARKLING / STILL 0,75L	7
MAGNUS SPARKLING / STILL 0,25L	3
FRITZ KOLA / KOLA SUPER ZERO 0,2L	3,5
FRITZ-LIMO LEMON / APPLE- CHERRY-ELDERBERRY 0,2L	3,5
FRITZ-SPRITZ APPLE SPRITZER / RHUBARB SPRITZER / MISCHMASCH 0,2L	3,5
ELEPHANT BAY ICE TEA LEMON/ POMMEGRANATE/ PEACH 0,33L	4,7
COLEMAN GINGER ALE / GINGER BEER 0,2L	4

tee. coffee.

CHAMOMILE GREEN TEA	4
Chamomile, green tea, honey	
GINGER TEA	4
Ginger, lemon, honey	
MINT TEA	4
Mint, orange, lemon, honey	
ESPRESSO SINGLE	2,5
ESPRESSO DOPPIO	3,5
ESPRESSO TONIC	4,5

refreshing.

GOLDEN GINGER	6
Ginger beer, lime juice, ginger, turmeric powder	
PINK BREEZE	6
Lychee juice, basil syrup, hibiscus, Sprite and soda	

LEMON-KRASS SODA	6
Lemongrass syrup, fresh lemongrass, lime juice, mint, soda water	
PANDAN SODA	6
Pandan tea with lemon juice, sugar syrup and soda	

SPARKLING WINE

	0,1 L	0,75 L
SPUMANTE „ETICHETTA NERA“ EXTRA DRY	7	42
Cantina Sachetto, Veneto, Italy		
NATUREO 0,0 ALCOHOL-FREE	8	46
Torres, Penedès, Spain		
CRÉMANT DE LOIRE BRUT RESERVE	9	54
Langlois, Loire, France		
CHAMPAGNER DE SAINT GALL BLANC DE BLANC BRUT		85
Langlois, Loire, France		
CHAMPAGNER DE SAINT GALL BRUT ROSÉ PREMIER CRU		100
CHAMPAGNER RUINART BRUT		130
CHAMPAGNER RUINART ROSÉ		150

WHITE

	0,15 L	0,75 L
„WERKSTOFF“ RIESLING & SAUGVIGNON BLANC MEDIUM-DRY	6,5	28
Pfannebecker, Rheinhessen, Germany		
GAIA GRAUBURGUNDER HOUSE WEIN	7	30
Milz Winery, Moselle, Germany		
BLANC DE NOIR	7,5	32
Seckingen, Palatinate, Germany		
SAUVIGNON BLANC	8	38
Buitenverwachting, Constantia, South Africa		
RIESLING	8	38
Spreitzer, Rheingau, Germany		
APOTHEKE KABINETT RIESLING SEMI-DRY	9	44
Milz Winery, Moselle, Germany		
AUXERROIS		45
Klumpp, Baden, Germany		
SILVANER „MUSCHELKALK“		45
Bickel-Stumpf, Franconia, Germany		
WEISSBURGUNDER		48
Dreissigacker, Rhine Valley, Germany		

PRESTIGE LUGANA DOP	50
Ca Maiol, Lombardy, Italy	
GRÜNER VELTLINER SMARAGD TERRASSEN	56
Domäne Wachau, Wachau, Austria	
TERLANER CUVÉE DOC	60
Cantina Terlan, South Tyrol, Italy	
SANCERRE BLANC	64
Domaine Reverdy Bernard et Fils, Loire, France	
"NOUNAT" PRENSAL BLANC & CHARDONNAY	66
Binigrau, Majorca, Spain	
CHABLIS CELLIER DU VALVAN	77
Louis Jadot, Chablis, France	

RED

	0,15 L	0,75 L
GAIA RED CUVÉE HOUSE WINE	8	36
Neiss Winery, Palatinate, Germany		
ESTATE MALBEC	7,5	34
Kaiken Wines, Mendoza, Argentina		
MALPASTOR CRIANZA TEMPRANILLO	9	44
Bodega La Carbonera, Rioja, Spain		
BOURBON BARREL AGED CABERNET SAUVIGNON		50
Robert Mondavi, California, USA		
SPÄTBURGUNDER SCHLATTER MALTESREGARTEN QBA		56
Martin Wassmer, Baden, Germany		
GRAN RESERVA		62
Barón de Ley, Rioja, Spain		
"DAS KLEINE KREUZ" QBA		80
Rings Winery, Palatinate, Germany		
THE CHOCOLATE BLOCK		85
Boekenhoutskloof, Swartland, South Africa		

ROSÉ

	0,15 L	0,75 L
GAIA ROSÉ HOUSE WINE	7	30
Neiss Winery, Palatinate, Germany		
LA VIE EN ROSE		44
Château Roubine, Provence, France		

ALLERGENS

- 1 Contains gluten–cereals/products
- 1a Wheat
- 1b Barley
- 2 Contains crustaceans/products
- 3 Contains eggs/products
- 4 Contains fish/products
- 5 Contains peanuts/products
- 6 Contains soybeans/products
- 7 Contains milk/products (lactose)
- 8 Contains nuts or nut products
- 9 Contains celery/products
- 10 Contains mustard/products
- 11 Contains sesame seeds/products
- 12 Contains sulphur dioxide/sulphites
- 13 Contains lupin/products
- 14 Contains molluscs/products

ADDITIVES

- A Contains sweetener(s)
- B Contains sugar(s) and sweetener(s)
- C Contains aspartame (a source of phenylalanine)
- D May have a laxative effect if consumed in excess
- E Contains liquorice
- F High caffeine content
- G Contains caffeine
- H Contains colouring
- I Contains preservatives
- J Contains curing salt (nitrite)
- K Contains nitrate
- L Contains curing salt (nitrite) and nitrate
- M Contains antioxidants
- N Contains flavour enhancers
- O Blackened
- P Waxed
- Q Contains phosphate
- S Contains quinine
- T Acidulant
- U Stabilizers