

SOUPS

Asparagus Cream Soup 120

Asparagus puréed with garlic and olive oil.



Farmer's Gruyere Soup 140

A hearty serving of farmers bread floated in beef consommé and crowned with Gruyere cheese.

French Onion Soup 140

Onions in a beef consommé topped with farmers bread, Mozzarella and Parmesan cheeses.



Salmon Champignon Cream Soup 140

With Norwegian salmon and local mushrooms.

SALADS

Choice of French, Thousand Island, Balsamic Vinaigrette or Italian dressing.

Emmenthal Garden Salad 190

Topped with Emmenthal cheese.

We recommend the Balsamic vinaigrette.

Caesar Salad 210

Romaine lettuce with garlic, crispy bacon bits, and croutons with Parmesan cheese – prepared with the Café Swiss traditional Caesar dressing.

Chef's Salad 180

Mixed lettuce with cherry tomatoes, sliced onions, cucumbers, olives, ham, and eggs.



Tuna Salad 180

Chunky tuna with mixed lettuce, cherry tomatoes, sliced onions, olives, and shredded carrots.

Shrimp Salad 180

Grilled shrimps on a bed of mixed salad.

All prices are net inclusive of service charge and tax.

SANDWICHES

Croute au Fromage 250

Imported Swiss cheese melted over toasted farmers bread flavored with light white wine and chopped garlic.

Croque Monsieur 220

Farmers bread, ham, and Gruyere cheese.

Café Swiss Club 240

Grilled chicken breast, ham, bacon, egg, Cheddar cheese, lettuce, tomatoes, and onions on farmers bread served with French fries.



Grilled Herb Chicken and Mozzarella 220

Grilled marinated herb chicken breast, tomatoes, onions, lettuce on farmers bread served with French fries.

Café Swiss Tuna Melt 210

Heaps of seasoned tuna and Mozzarella cheese on farmers bread then grilled to perfection. Served with French fries.

Classic Cheeseburger 240

Grilled quarter pound of lean beef topped with Cheddar cheese, lettuce, tomatoes, pickles and onions served with French fries.

ENTREES

Mussels Marinara 310

New Zealand mussels cooked in a garlic, herb, and zesty tomato base sauce with a hint of white wine topped with Mozzarella cheese.



Smoked Tasmanian Salmon 310

Slices of fine Tasmanian salmon seasoned with lime dressing accompanied by grilled mushrooms and buttered toast.

Parma Ham and Melon 320

Slices of Parma ham served with melon.

Rosti Potato 160

A Swiss delight, lightly sautéed and seasoned julienned potato topped with Emmenthal and Gruyere cheeses.

Calamari 160

Rings of grilled fresh squid served with Salsa Verde.

Bruschetta ala Pomodoro 140

Mozzarella Sticks 155

All prices are net inclusive of service charge and tax.

PASTAS

Choice of spaghetti, penne, fettuccini, or linguine pasta.

Salmon & Cheese Penne Pasta 240

Penne pasta with grilled Norwegian salmon and topped with cheese.

Pomodoro Fresco 200

A light tomato sauce.

Bolognese 220

Similar to Pomodoro but with minced beef, pork, or chicken and a dash of spice.

Carbonara 220

Cream, bacon, and egg sauce seasoned with a sprinkling of Parmesan cheese.



Napoli 200

Tomato sauce with garlic and basil.

Seafood Marinara 240

Shrimp, calamari and salmon sautéed in a zesty tomato sauce with garlic, Italian herbs and basil.

Arrabiatta 200

Fresh slightly spicy garden ripe tomato sauce with bacon, olives, mild chilies, and garlic.

PIZZAS

Swiss Cheese 250

Emmenthal, Gruyere, and Mozzarella cheeses.

Café Swiss Four Seasons 280

Sausage, bacon, olives, mushrooms, capsicum, tomatoes, onions, basil, and garlic.



Sausage and Mushrooms 260

Sausage, mushrooms, and onions.

Hawaiian 260

Ham, pineapple, and onions.

Seafood Delight 280

Shrimps, calamari, mussels, garlic, onions, and capsicum.

Vegetarian 230

Tomatoes, mushrooms, capsicum, onions, olives, and garlic.

All prices are net inclusive of service charge and tax.

CAFÉ SWISS SPECIALTIES

Fondues are our specialty and we offer a selection of the classic Swiss and some other adventurous choices. All fondues are served with French fries.

Rosti Potato 160

A Swiss delight, lightly sautéed and seasoned julienne potato topped with Emmenthal and Gruyere cheeses.

Raclette 420

Roasted Raclette cheese served with pickles, dilled onions, scallions, and new potatoes.

Neufchatel (Cheese) Fondue 945

Three imported Swiss cheeses combined with white wine, a touch of kirsch, and a small amount of garlic and seasoning to finish this classic Lausanne-style fondue.



German Sausage Cheese Fondue 1,280

Cheese Fondue with 3 kinds of German sausages.

Beef Bourguignon Fondue 750

Beef sirloin served with five dipping sauces.

Mixed Bourguignon Fondue 480

Chicken, pork, and salmon served with five dipping sauces.



Nouveau Bourguignon Fondue 1,200

Lamb, veal, and salmon served with five dipping sauces.

German Sausage Bourguignon Fondue 650

Savory 3 kinds of German sausages.

Chocolate Fondue 490

Dark Swiss chocolate with seasonal fruit and pancakes.

All prices are net inclusive of service charge and tax.

MAIN COURSES

Grilled NZ Rack of Lamb with Red Wine Reduction and Mint Sauce 690

Grilled new potatoes, grilled tomatoes, and sautéed seasonal vegetables.



German Pork Knuckle 450

Mashed potato and sauerkraut.



Grilled Marinated Veal Medallions with Horse Radish Cream Sauce 555

Grilled new potatoes and sautéed seasonal vegetables.

Wiener Schnitzel 560

(Breaded Veal Medallions) Mashed Potato Au Gratin and sautéed seasonal vegetables.

Zurcher Geschnetzeltes 590

(Veal slices in Wine and Mushroom Cream Sauce) Rosti potato and sautéed seasonal vegetables.



Mixed Grilled German Sausages 320

Mashed potato and sauerkraut.

Filet Mignon (NZ Tenderloin) with Red Wine Pepper Sauce 650

Grilled new potatoes and sautéed seasonal vegetables.



All prices are net inclusive of service charge and tax.

New Zealand Sirloin Steak with Brandy Sauce 520

Grilled new potatoes and sautéed seasonal vegetables.

Pan - Seared Norwegian Salmon Fillet with Pesto Sauce 520

Olive oil and parsley potato and sautéed seasonal vegetables.



Pan - Seared Pork Tenderloin with Teriyaki Sauce 310

French fries and sautéed seasonal vegetables.

Grilled Herb Chicken Breast with White Wine Mushroom Leek Sauce 310

French fries and sautéed seasonal vegetables.



Chicken Cordon-Bleu with Taragon Sauce 310

French fries and sautéed seasonal vegetables.

Herb Roasted Pacific John Dory with Butter Lemon Capers Sauce 330

Olive oil and parsley potato and sautéed seasonal vegetables.

Grilled Pork Chop with Whisky Sauce 350

French fries and sautéed seasonal vegetables.



All prices are net inclusive of service charge and tax.

DESSERTS

Chocolate Fondue 490

Lindt chocolate with seasonal fruits and pancake.



Brownies Ala Mode 125

A rich and moist chocolate brownie with a scoop of vanilla ice cream.



Apfel Strudel 125

Sweet apples encased in a light, flaky pastry flavored with a touch of cinnamon, served with vanilla ice cream.

Café Swiss Cheesecake 140

New York style served with blueberry sauce.



Chocolate Mousse 110

A light and delicious mousse of imported Swiss chocolate.

Cinnamon Banana Crepes 125

with honey and whipped cream.

Premium Ice Cream 60

Ask your waiter for today's selection of premium ice creams.

Ice Cream Sunday 125

Three scoops of your choice of ice cream, topped with toasted peanuts, chocolate sauce, a sprig of mint and swirl of whipped cream.

Banana Split 125

A scoop of strawberry, chocolate, and vanilla served atop a ripened banana garnished with chocolate sauce and whipped cream.

Fruit plate 125

Seasonal local fruits.

All prices are net inclusive of service charge and tax.

THAI CUISINE

Each dish is prepared from scratch without the use of MSG or artificial flavorings.

APPETIZERS

- 1. Gai Satay** **100**
Grilled marinated chicken skewers served with peanut sauce.
- 2. Tod Mun Pla** **160**
Deep fried fish patty cakes served with Thai style dip.
- 3. Poh Pia** **135**
Thai mixed vegetables spring rolls served with plum sauce.
- 4. Beek Gai Tod** **100**
Deep fried Angel chicken wings served with Thai style dip.
- 5. Thai Appetizer Set** **250**
All of the above combined in a platter.



- 6. Nua Yang Jiem Jaew** **120**
Grilled beef with Thai dip.
- 7. Cashew Nuts** **120**

YUMS (SPICY THAI SALADS)

- 8. Yum Woon Sen** **150**
Glass noodles, shrimps, squid, and minced pork in a mix of Thai herbs and spices.
- 9. Yum Talay** **170**
Seafood, lime, Thai herbs, and spices.
- 10. Yum Nua Yang** **150**
Grilled marinated beef or pork with lime, Thai herbs, and spices.
- 11. Moo Ma Now** **150**
Sliced pork in a spicy lime sauce.
- 12. Nam Tok** **150**
Sliced pork in a spicy salad of herbs, lime juice, and finely ground roasted rice.
- 13. Laab** **150**
Spicy minced meat salad with cracked rice and Thai herbs.
- 14. Laab Salmon** **180**
Spicy minced Salmon salad with cracked rice and Thai herbs.



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TOMS AND GANGS (THAI SOUPS AND CURRIES)

15. Tom Yum Goong 200

Prawns in a clear spicy stock with herbs and spices, and lemon grass.



16. Tom Yum Gai 180

Chicken in a clear spicy stock with herbs and spices, and lemon grass.

17. Tom Kha Gai 160

Chicken in a coconut milk based soup.

18. Gang Phed Goong 180

Shrimp in red coconut milk curry.

19. Gang Phed Gai/ Moo/ Nua 150

Chicken, pork, or beef in red coconut milk curry.

20. Gang Keaw Wan Goong 180

Shrimp in green coconut milk curry.

21. Gang Keaw Wan Gai/ Moo/ Nua 150

Chicken, pork, or beef in green coconut milk curry.



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PHAD (STIR FRIED CHICKEN, PORK, BEEF, SHRIMP, OR SQUID)

22. Phad Kratiem Prik Tai Dum 130
Capsicum, black pepper, and garlic.

23. Phad Prik Gang 140
Capsicum, green onions, onions, garlic, and red curry paste.

24. Phad Prik Pao 130
Capsicum, green onions, fresh chillies, and chili paste.

25. Phad Prik Sod 130
Capsicum, onions, green onions, and sweet chillies.

26. Phad Prew Wan 140
Capsicum, pineapple, onions, tomatoes, cucumber, and green onions.



27. Phad Nam Mun Hoi 130
Oyster sauce, onions, and mushrooms.



28. Phad Kra Pao 120
Basil leaves with garlic, chili peppers, herbs, and spices.

29. Phad Met Ma Muang 140
Capsicum, mushrooms, onions, chillies, and cashew nuts.

30. Phad Pak Ruam Mitr 110
Assorted vegetables and oyster sauce.

31. Phad Broccoli Nam Mun Hoi 125
Broccoli and oyster sauce.

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NOODLES AND RICE

32. Kao Phad **130**
Fried rice with chicken, pork, or prawns.

33. Lad Na Talay **140**
Stir fried noodles and seafood gravy sauce.

34. Phad Thai **150**
Stir fried noodles and shrimp with tamarind sauce.



35. Phad See Iew **130**
Flat noodles, pork or chicken, egg, kale, and sweet Soya sauce.

36. Fried Egg/Scrambled Egg **30/40**

37. Steamed Rice **20**

BREAKFAST SET

All items are served with fruit plate, fruit juice, and freshly brewed coffee or tea.

Cheese Omelet **250**
A light seasoned Cheddar cheese omelet with sausages and bacon or ham, toast, butter, and conserve.



American Breakfast **250**
2 eggs with sausages and bacon or ham, toast, butter, and conserve.

Continental Breakfast **210**
Croissants, butter and conserve, cereal, and yogurt.

Oriental Breakfast **210**
Rice porridge with shredded chicken or pork.

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