



# Food and drink menu

Guest Wi-Fi:

Lor-Ling\_Guest  
PW: modern-thai!

[www.lor-ling.de](http://www.lor-ling.de)

***Welcome to Lor Ling – Modern Thai Cuisine, where  
authenticity meets freshness and tradition meets innovation.***

***We take you on an unforgettable culinary journey, deep into Thai cuisine.***

***With passion and dedication we prepare all dishes based on a  
simple logic... fresh  
and authentic ingredients  
free from flavour enhancers  
always with love for high quality products.***

## **starter**

**(1) Giew Goong Death (4 pcs.)** 6,90 €

Deep fried homemade wontons with white tiger prawn filling.

**(2) Peek Gai Tod Nam Pla (3 pcs.)** 7,50 €

Large fried chicken wings (top and bottom) with a sweet and sour sauce.

**(3) Poh Pia Gai (3 pcs.)** 7,50 €

Homemade spring rolls with chicken.

**(4) Poh Pia (4 pcs.)** 6,50 €

Homemade vegetarian spring rolls.

**(5) Satay Gai (3 pieces)** 7,50 €

Grilled chicken skewers from the thigh  
with peanut and ajad sauce.

## Soups

### (10) Giaw Nam Goong 6,50 €

Wan Tan soup with homemade dumplings filled with 100% shrimp meat in a mild broth and vegetables.

### (11) Tom Kha

Thai soup full of fragrant and beneficial herbs such as lemongrass, kaffir lime leaves, galangal, shallots in coconut milk.

Chicken / Vegetarian: White Tiger 6,50 €

Prawns: 8,50 €

### (12) Tom Yum 🍲

Thai hot and sour soup.

Chicken / Vegetarian: White Tiger 7,50 €

Prawns: 8,50 €

## Salads

### (20) Larb

Briefly cooked meat with kaffir lime leaves, yarrow, spring onions and red onions, mixed with fresh mint.

Served with fresh salad vegetables.

Chicken / Vegetarian: Thai CP Duck: 14,50 €

17,50 €

### (21) Som Tam Thai 13,50 €

Popular salad made from Thai green papaya, fresh and balanced in all flavors. Served with fresh salad vegetables.

### (22) Som Tam Pu Pla Ra 15,90 €

In the middle swimming crabs and fermented fish sauce, Thai eggplant etc. and long beans. Served with fresh salad vegetables.

### (23) Yum Woon Sen

Spicy Thai glass noodle salad with lime chilli dressing and peanuts. Served with fresh salad vegetables.

Chicken / Vegetarian: 13,90 €

White Tiger Shrimps: 15,90 €

### (24) Yum / Pla / Salmon Raw

21,90 €

salmon in fermented fish sauce with red onions, corn, chili and mango. Served cold. With fresh salad vegetables.

### (25) Yum / Talay Seafood Mix 21,90 €

New Zealand mussels, squid and prawns in fermented fish sauce with red onions, corn, chili and mango. Served lukewarm. With fresh salad vegetables.

## curry

### (40) Gaeng Kyiv Wan

Homemade green curry paste cooked in coconut milk with Thai eggplants and mini eggplants. Served with rice.

Chicken / vegetarian: 16,90 €

Argentinian rump steak beef: 18,90 €

Thai CP Duck: 18,90 €

### (41) Paneang

Homemade red curry paste cooked in coconut milk with peppers and mini eggplants.

Served with rice.

Chicken / vegetarian: Argentinian rump 16,90 €

steak Beef: White Tiger Prawns: Thai CP Duck: 17,90 €

18,90 €

18,90 €

### (42) Masaman

Homemade Masaman paste cooked in coconut milk with potatoes and onions. Served with rice.

Chicken / vegetarian: Argentinian rump 17,90 €

steak Beef: Thai CP Duck: 19,90 €

19,90 €

### (43) Geang Kue Supparod Ped 18,90 €

Duck meat from original Thai CP duck in homemade red curry paste with tomatoes, pineapple, grapes and lychee. Served with rice.

## Wok Fried

### (501) Pad King

Ginger, onions, spring onions, morels and peppers fried in soy sauce. Served with rice.

Chicken / vegetarian: Argentinian rump	15,90 €
steak Beef: White Tiger Prawns: Thai CP Duck:	16,90 €
	18,90 €
	18,90 €

### (502) Pad Med Mamuang

Peppers and onions fried with roasted cashew nuts and  
Coated in a light sauce, then deglazed with Chinese whiskey. Served with rice.

Chicken / vegetarian: White Tiger	16,90 €
Prawns:	19,90 €

### (503) Kra-tiem Prik-tai

Slices of meat marinated in garlic and pepper, fried in soy sauce and sesame oil and then topped with fried garlic. Served with rice.

Chicken: Argentinian	15,90 €
rump steak Beef:	17,90 €

### (504) Pad Krapao

The classic from Thailand. Minced meat fried with chili and garlic in a sauce and topped with original Thai basil and a fried egg. Served with rice.

Chicken: Argentinian	15,90 €
rump steak Beef: Thai CP Duck:	17,90 €
	18,90 €

**(505) Pad Phed** 🍴🍴🍴

Homemade red curry fried with green beans, mini eggplant, Thai eggplant and green Thai pepper (without coconut milk). Served with rice.

Chicken / vegetarian: Argentinian rump	16,90 €
steak Beef: White Tiger Prawns: Thai CP Duck:	17,90 €
	19,90 €
	18,90 €

**(506) Ped Priew Wan Thai** 18,90 €

crispy CP duck in sweet and sour sauce on a bed of peppers, onions, tomatoes and pineapple. Served with rice.

**(507) Khao Pad**

Fried rice with carrots, onions and spring onions.

Chicken / vegetarian:	15,20 €
Argentinian rump steak beef:	16,70 €
White Tiger Prawns:	17,20 €
Thai CP Duck:	17,20 €

**(509) Pad Thai**

Fried rice noodles in homemade Pad Thai sauce with egg, bean sprouts and Chinese leave.

Chicken / vegetarian: Argentinian rump	16,90 €
steak Beef: White Tiger Prawns: Thai CP Duck:	17,90 €
	18,90 €
	18,90 €

**(510) Pad Si-Eiw Nua** 16,90 €

Fried rice noodles with broccoli, carrots and egg in soy sauce with Argentinian sirloin steak.

## Fish

### **(60) Pla Lui Suan 24,90 €**

Whole fresh sea bass from Croatia / Greece (depending on market conditions), filleted and fried in a spicy Thai herb dressing salad made from apple, mango, lime pieces, ginger and red onions. Served with rice.

### **(61) Pla Sam Rod 24,90 €**

Whole fresh sea bass from Croatia / Greece (depending on market conditions), filleted, deep-fried and fried in a sauce in three flavors: sour, sweet and salty. Served with rice.

### **(62) Gaeng Som Pae Sa 24,90 €**

Whole fresh sea bass from Croatia / Greece (depending on market situation) filleted and fried in homemade orange curry with fresh seasonal vegetables.

## Side dishes

*(only with main course)*

<b>(70) Cooked rice</b>	2,90 €
<b>(71) Sticky rice</b>	3,90 €
<b>(72) Fried rice with egg</b>	3,90 €
<b>(73) Fried rice noodles with egg</b>	3,90 €
<b>(74) Mixed vegetables in soy sauce</b>	3,90 €



## Extras

<b>(80) Curry / Wok Sauce (81)</b>	2,90 €
<b>Dips (82)</b>	1,00 €
<b>Extra Chicken (83) Extra Arg.</b>	2,90 €
<b>Sirloin Steak (84) Extra White</b>	3,90 €
<b>Tiger Prawns (6 pcs.)</b>	3,90 €
<b>(85) Extra Thai CP Duck</b>	4,90 €

**(86) Children Special** 7,90 €

Fried rice / noodles with vegetables and chicken.

## Dessert

**(90) Mango Sticky Rice Hot Edition Warm** 8,50 €  
sticky rice in coconut milk with fresh mango and sorbet.

**(91) Sticky Rice Banana Cake** 8,50 €  
Warm sticky rice banana cake with coconut milk and ice cream.

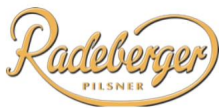
**(92) Chocolate Lava Cake** 8,50 €  
Warm chocolate cake with a liquid center and ice cream.

**(93) Scoop of ice cream / sorbet** 2,90 €  
Choice of mango-passion fruit sorbet or banana ice cream.

## Water / Juices / Soft drinks

Selters La Culinaria Classic (0.25L) with carbonic acid	2,90€
Selters La Culinaria Classic (0.75L) with carbonation	7,90€
Selters La Culinaria Naturell (0.25L) non-carbonated	2,90€
Selters La Culinaria Naturell (0.75L) non-carbonated	7,90€
Pineapple juice (0.20L)	3,20€
Clear apple juice (0.20L)	3,20€
Mango nectar (0.20L)	3,20€
Passion fruit nectar (0.20L)	3,20€
Orange juice (0.20L)	3,20€
Spritzers (0.50L) with all juices / nectar	4,90€
Pepsi-Cola (0.33L)	3,20€
Pepsi Cola Zero (0.33L)	3,20€
Seven Up (0.33L)	3,20€
Mirinda (0,33L)	3,20€
SchwiSchwap (0,33L)	3,20€
Thomas Henry Bitter Lemon (0.20L)	3,20€
Thomas Henry Ginger Ale (0.20L)	3,20€
Thomas Henry Tonic Water (0.20L)	3,20€
Thai Iced Tea with Lime (0.30L)	3,90€

## beers



Radeberger Pils on tap (0.30L)	3,90€
Radeberger Pils on tap (0.50L)	5,50€
Radeberger Pils non-alcoholic (0.33L)	3,90€
Radler (Radeberger Pils / 7-Up) (0.50L)	4,90€
Oberdorfer Helles (0.33L)	4,90€
Schöffelhofer Weizen naturally cloudy (0.50L)	4,90€
Schöffelhofer Weizen 0.0% (0.50L)	4,90€
Schöffelhofer Weizen-Mix Grape (0,33L)	4,90€
Singha (0,33L)	4,90€
Chang Classic (0,33L)	4,90€

If you have any questions about allergens and additives, please contact the staff.

## Wines

### White

#### **Bassermann-Jordan Sauvignon Blanc**

A subtle, yet clearly perceptible piquant spiciness gives this wine an additional dimension and makes it an exciting pleasure to drink.

4,90€ (0,10L) 7,90€ (0,20L)

29,90€ (0,75L)

#### **Hensel AUFWIND Pinot Blanc & Chardonnay**

Fruity, fresh Burgundy cuvée with floral notes of Pinot Blanc and a hint of yellow banana, accompanied by opulent Chardonnay aromas reminiscent of buttered toast.

4,90€ (0,10L)

7,90€ (0,20L)

29,90€ (0,75L)

#### **Von Winning Grauer Burgunder (VDP)**

Clear aromas of quince, apricot, pear, a little vanilla and fine herbs, an exciting acidity, melting quality and an elegant structure give it a lot of tension and freshness. Warning: This is not a smooth Pinot Grigio!

34,90€ (0,75L)

#### **From Winning Chardonnay Royale (VDP)**

The wine is concentrated and long, with great freshness and plenty of pull. Aromas of Williams pear, herbs and fine wood with a hearty acidity.

42,90€ (0,75L)

#### **Artist Riesling (VDP)**

The Rheingau Rieslings are usually a little more robust and gripping than their counterparts from the Mosel. This one has a classic taste: it tastes crisp and fresh and smells of green apples, lemon peel and apricot. 42.90€ (0.75L)

#### **Cà dei Frati I Frati Lugana The**

balance of minerally lively freshness, juiciness, bright fruit of stone fruit and citrus fruits as well as the slightly creamy texture on the palate are simply unmatched. 44.90€ (0.75L)

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## Red

### **San Marzano Primitivo**

A rich aroma of ripe fruits, juicy cherries and sweet Plums are accompanied by subtle notes of coffee and black pepper

This gives the wine a fascinating complexity and depth.

4,50€ (0,10L)                      7,50€ (0,20L)                      27,90€ (0,75L)

### **Knipser Gaudenz (VDP)**

The basis of this red wine cuvée is Merlot, Cabernet and St. Laurent. The cassis notes of the Cabernet are clearly evident in the taste. An uncomplicated yet sophisticated red wine that is fun to drink.

29,90€ (0,75L)

### **Knipser Blauer Spätburgunder (VDP)**

Its aromas include red berries and cherries. A fine Burgundy with good structure and a complex taste of raspberry, cherry and a hint of cigar box and espresso powder.

39,90€ (0,75L)

## **Champagne / Prosecco**

SCAVI & RAY Prosecco Spumante (0,20L)	7,90€
SCAVI & RAY Prosecco Spumante (0,75L)	24,90€
Moët & Chandon Brut Imperial Champagne (0.75L)	119,00€
Ruinart Rosé Champagne (0.75L)	149,00€

## Cocktails

### Aperol Spritz

Aperol, soda water, prosecco 8,90€

### Blue Lagoon

Vodka, Blue Curacao, lemon juice, lemon soda 9,90€

### Mojito

Rum, sugar syrup, lime juice, mint, soda 9,90€

### Moscow Mule

Vodka, ginger beer, lime juice, cucumber, mint 9,90€

### Mai Tai

Rum, triple sec, lime juice, sugar syrup, almond syrup 9,90€

### Pina Colada

Rum, cream of coconut, pineapple juice, lime juice, coconut milk 9,90€

### Basil Smash

Gin, lemon juice, sugar syrup, fresh basil 9,90€

### swimming pool

Vodka, Rum, Blue Curacao, Cream of Coconut,  
Pineapple juice, coconut milk 9,90€

### Espresso Martini

Vodka, coffee liqueur, espresso 9,90€

### Cocktail Martini

Vodka, Dry Vermouth 9,90€

### Whiskey Sour

Whiskey, lemon juice, sugar syrup, egg white 9,90€

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## **spirits**

Absolut Vodka (4cl)	7,90€
Grey Goose Vodka (4cl)	8,90€
Chivas Regal Whisky 12 years (4cl)	7,90€
Jack Daniel's Tennessee Whiskey (4cl)	7,90€
Johnnie Walker Single Malt (4cl)	7,90€
Bombay Sapphire Gin (4cl)	7,90€
Hendrick's Gin (4cl)	7,90€
Monkey 47 Gin (4cl)	8,90€
Bacardi Rum Carta Blanca (4cl)	7,90€
Martini White (4cl)	7,90€
Cuervo Especial Tequila Silver (4cl)	7,90€

## **Hot drinks**

espresso	2,20€
Espresso Doppio	3,00€
Espresso Macchiato	2,50€
Café Creme	2,50€
cappuccino	3,00€
Meißner Earl Grey (pot)	3,90€
Meißner Fruit Blend (jug)	3,90€
Meißner Green Tea (pot)	3,90€
Meißner Peppermint (pot) with fresh mint	3,90€