

FLYING / BUFFET DINNER



EVERYTHING FROM OUR POPULAR RESTAURANTS

Our three exciting and innovative restaurants, awarded Gault Millau points, bring the versatile Flyin-/Buffet Dinner concept directly to your event. In a relaxed atmosphere, In a relaxed atmosphere, you can focus entirely on your guests while we serve you our specialties.

These Flying-/ Buffet Dinner variations are particularly well-suited for our Penthouse Bar with its panoramic view over the rooftops of Lucerne.



THE LEADING FIRST CLASS HOTEL – LUCERNE SWITZERLAND DESIGN HERZOG & DE MEURON

FLYING / BUFFET DINNER OPTIONS

From 30 or more people | Prices per person in CHF and incl. VAT

«ROYAL THAI DINNER»

109

FLYING

Chicken Satay

Thai spice marinated chicken satay with peanut sauce

Po Pia

Crispy spring rolls «Thai Garden»

Thord Man Kao Pod

Deep-fried cakes of chicken and sweet corn

Paper prawns Gung Grabueang

Marinated prawns wrapped in rice paper

served with:

savory peanut sauce, sweet plum-chili sauce and cucumber salad

LIVE BUFFET - STATION

Tender beef fillet with Barolo-Gravy

Cooked medium-rare, carved tableside by our chef

Mandalay Curry

AUS-beef filet with red curry

Jasmin Tea Smoked Spare Ribs

Spare ribs Asian style, with garlic, chilli soy sauce, Hoisin and honey

Sweet & Sour Chicken

Sliced chicken breast on a sweet & sour sauce, with vegetables and pineapple

Wok fried vegtables

Wok fried Asia vegetables

Served with:

Fried rice with Asia vegetables Jasmine rice

Variation from the Ice Cream – Trolley Homemade Brownies

CONTACT AND RESERVATION MEETINGS & EVENTS | CELEBRATE IN THE HEART OF LUCERNE

«LA TAVOLA DELLA FAMIGLIA»

99

FLYING

Variazioni Pinsa

- with marinated Datterini tomatoes, burrata and basil
- with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Parmigiano Reggiano

Broken 36 months old Stravecchio Parmigiano Reggiano

Olives

Marinated Nocellara Olives

LIVE BUFFET - STATION

Filetto di Manzo con Salsa Béarnaise

Fillet of beef roasted in one piece with sauce Béarnaise

Gamberi alla griglia con aglio, olio e erbe

King Prawns shrimps with olive oil, garlic and fresh herbs

Penne al pomodoro fresco

Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano cheese

Risotto alla «Verdure»

Risotto with fresh market vegetables and green pesto

Variation from the Ice Cream – Trolley Homemade Brwonies



«FROM MILANO TO BANGKOK»

119

The best of Ristorante La Cucina and Royal Thai Garden Restaurant

FLYING

Parmigiano Reggiano

Broken 36 months old Stravecchio Parmigiano Reggiano

Olives

Marinated Nocellara Olives

Variazioni Pinsa

- with marinated Datterini tomatoes, burrata and basil
- with with Prosciutto di Parma
- «Verdure» with grilled Mediterranean vegetables

Grilled satay skewers

Tender, in coconut milk marinated chicken skewers seasoned with curry, coriander and a hint of garlic **Po Pia spring rolls «Thai Garden»**

Crispy baked spring rolls, according to our special recipe from Phuket **served with:**

savory peanut sauce, sweet plum-chili sauce and cucumber salad

LIVE BUFFET - STATION

Tender beef fillet with Barolo-Gravy

Cooked medium-rare, carved tableside by our chef

Panaeng Prig Thai Oon

Red-hot panang curry with Asia vegetables and fresh green peppercorns

Gai Priaw Wan

Sliced sweet and sour chicken with peppers, tomatoes and fresh pineapple

Served with:

Fried rice with Asia vegetables Jasmine rice

Gamberi alla griglia con aglio, olio e erbe

King Prawns shrimps with olive oil, garlic and fresh herbs

Risotto «Verdure»

Risotto with fresh market vegetables and green pesto

Penne al pomodoro fresco

Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano cheese

Variation from the Ice Cream – Trolley Homemade Brownies

CONTACT AND RESERVATION
MEETINGS & EVENTS | CELEBRATE IN THE HEART OF LUCERNE