



Exclusively
for our
dinner guests

Guaranteed entry
to the Penthouse
New Year's Eve
party

New Year's Eve 2025

RISTORANTE
LA CUCINA
PIZZA E PASTA

MEKONG
ASIAN BISTRO & BAR

ThaiGarden
ROYAL THAI CUISINE

PACIFICO
MEXICAN CANTINA & BAR

PENTHOUSE
360° ROOF TOP BAR

BOCA GRANDE

**THE
LOUNGE**
COCKTAIL BAR

ThaiGarden

ROYAL THAI CUISINE

RESERVATION
TEL. 041 226 88 88



New Year's Eve Menu 2025

SIAM PLATTER FOR 2-3 PEOPLE

4 starters, 1 soup each, 3 mains, 1 dessert each

Grilled Satay Skewers

Tender chicken skewers marinated in coconut milk,
seasoned with coriander

Po Pia Spring rolls «Thai Garden»

Crispy fried, our special recipe from Phuket

Thord Man Koa Pod

Golden cakes of chicken and young sweet corn

Paper Prawns Gung Grabueang

Tender marinated jumbo prawns
wrapped in thin rice paper

*

Tom Kha Soup

Mildly spicy coconut soup, seasoned with lemongrass,
Galangal, fresh red chilli and coriander leaves

*

Panaeng Nuea Prig Thai Oon

Grilled fillet of beef in red Panaeng curry sauce
with fresh green peppercorns

Pla Nueng Manao

Steamed sea bass fillets
with fresh herbs and lemon juice

Gai Hor Bai Toei

Tender marinated chicken breast pieces, wrapped in
pandan leaves, served with sesame sauce

*

Dessert

Chocolate mousse with passion fruit

CHF 179.- p.p.

Includes admission

Penthouse New Year's Eve party



Gault & Millau
Gulde Schwelz

KING PLATTER FROM 4 PEOPLE

4 starters, 1 soup each, 5 mains, 1 dessert each

Grilled Satay Skewers

Tender chicken skewers marinated in coconut milk,
seasoned with coriander

Po Pia Spring rolls «Thai Garden»

Crispy fried, our special recipe from Phuket

Thord Man Koa Pod

Golden cakes of chicken and young sweet corn

Paper Prawns Gung Grabueang

Tender marinated jumbo prawns
wrapped in thin rice paper

*

Tom Kha Soup

Mildly spicy coconut soup, seasoned with lemongrass,
Galangal, fresh red chilli and coriander leaves

*

Panaeng Nuea Prig Thai Oon

Grilled fillet of beef in red Panaeng curry sauce
with fresh green peppercorns

Pla Nueng Manao

Steamed sea bass fillets
with fresh herbs and lemon juice

Kiaw Wan Ped

Grilled tender duck breast, green curry sauce
with eggplants, red chili and sweet basil leaves

Gai Hor Bai Toei

Tender marinated chicken breast pieces, wrapped in
pandan leaves, served with sesame sauce

Mu Priaw Wan

Sweet and sour pork with bell peppers,
tomatoes and fresh pineapples

*

Dessert

Chocolate mousse with passion fruit

CHF 179.- p.p.

Includes admission

Penthouse New Year's Eve party

Chef de Cuisine
Krisada Tahan

ALL PRICES INCLUDE VAT.



ASIAN BISTRO & BAR

RESERVATION
TEL. 041 226 88 88



New Year's Eve Menu 2025

*Nigiri with tuna,
black truffle, soy sauce*

*California Rolls with salmon and tuna
Wasabi mayonnaise*

*

Tom Kha Rock Lobster

*

Crispy spring rolls with Peking duck ()
Thai cucumber salad
Mae Pranom sauce*

*

Yuzu sorbet with champagne

*

Beef filet medallion with Shichimi ()
Japanese mashed potatoes
Pak choi*

Jus

*

Chocolate mousse ()
with passion fruit*

COMPLETE MENU CHF 169.– p.p.

(*) 3 COURSES CHF 99.– p.p

*Includes admission
Penthouse New Year's Eve party*

**Chef de Cuisine
Andreas Hofer**

ALL PRICES INCLUDE VAT.



RISTORANTE LA CUCINA

PIZZA E PASTA

RESERVATION
TEL. 041 226 88 88



New Year's Eve Menu 2025

Tuna tartar

*

*Lobster cream soup
with seared lobster tail*

*

*Homemade
ricotta spinach ravioli
with sage butter*

*

*Parmesan soufflé
with black truffle*

*

*Grilled veal filet
with morel cream sauce, champagne risotto
and mediterranean vegetables*

*

*Chocolate mousse
with passion fruit*

CHF 179.- p.p.

Includes admission

Penthouse New Year's Eve party



Gault & Millau

Gulde Schwelz

Chef de Cuisine

Marco Colucci

ALL PRICES INCLUDE VAT.

PACIFICO

MEXICAN CANTINA & BAR

RESERVATION
TEL. 041 226 87 87



New Year's Eve Menu 2025

Homemade empanada ()*
24-month aged Prosciutto di Parma
Nocellara olives and Manchego cheese
Spicy sauce and chili mayonnaise

*

Lucerne Riesling Soup
With black truffle

*

Black Tiger prawn cocktail
Avocado, cherry tomatoes and baby lettuce

*

Lemon-Lime Sorbet
with champagne

*

Grilled Nidwalden veal filet ()*
Sauce Béarnaise
Potato gratin
mixed vegetables

*

Chocolate mousse ()*
with passion fruit

COMPLETE MENU CHF 165.– p.p.
3 COURSES CHF 99.– p.p.

Includes admission
Penthouse New Year's Eve party

Chef de Cuisine
Truong Vu

ALL PRICES INCLUDE VAT.

Bring joy!

Give your loved ones the gift of
maximum choice with a voucher,
redeemable in all our establishments.

ThaiGarden
ROYAL THAI CUISINE

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LOUNGE**
COCKTAIL BAR

**COFFEE
SHOP**
NEWS BAR

Order conveniently in the webshop,
pay and print directly!

www.astoria-luzern.ch/vouchers





FREE
ENTRY

DIRTY *Silvester* DANCING

PACIFICO

From 21.00 h
DJ Soël
Latin Hits, Reggaeton, R'n'B
Free entry

www.pacifico-luzern.ch



From 21.00 h
DJ Andy Leka
Finest House Music
Free entry

www.bocagrande-luzern.ch

RESERVATION 041 226 88 88

PENTHOUSE

DANCING IN DIAMONDS

New Year's Eve 2025

From 21.00 h

DJ JACK DYLAN
DJ PERIERA
DJ CYRILO

Presale CHF 39
Ticket CHF 49

LOUNGE
RESERVATION



TICKET
PRESALE
ONLY CHF 39
LIMITED

