ASTORIA
LUCERNE

FLYING / BUFFET DINNER



Variations Flying / Buffet Dinner

Our menu is based on the cuisine of our Thai Garden and La Cucina restaurants, each of which has been awarded 14 Gault&Millau points. The offering is complemented by the pan-Asian restaurant Mekong – a real highlight for guests who love variety.

These dinner variations are especially enjoyable in our Penthouse Roof Top Bar, which offers panoramic views over the rooftops of Lucerne.

Variations Flying / Buffet Dinner

For 30 or more people | Prices per Person in CHF and incl. 8.1 % VAT

«ROYAL THAI DINNER» 109

FLYING

Grilled Satay skewers
Tender chicken skewers marinated in coconut milk and curry

Po Pia
Crispy baked spring rolls «Thai Garden» made to our special recipe from Phuket

Thord Man Kao Pod
Small baked corn cakes made with chicken and corn

Paper Prawns Gung Grabueang
Tender marinated king prawns wrapped in rice paper

Served with:
Spicy peanut sauce, sweet plum-chilli sauce and cucumber salad

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LIVE BUFFET - STATION

Beef tenderloin with Barolo sauce
Grilled to perfection and sliced live by our chef

Mandalay Curry
Red Curry with slices AUS beef tenderloin

Jasmin Tea Smoked Spare Ribs
Asian-marinated spare ribs with garlic, Thai chilli, soy sauce, hoisin and honey

Sweet & Sour Chicken
Sliced chicken breast in a sweet and sour sauce with Asian vegetables and pineapple

Wok vegetables
Asian vegetables stir-fried in a wok

Served with:
Fried rice with Asian vegetables
Jasmine rice

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Variations from the Ice Cream-Trolley
Homemade Brownies & Cheesecake

«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
Crumbled 36-month-old Stravecchio Parmigiano Reggiano

Olives
Marinated Nocellara Olives

LIVE BUFFET - STATION

Bistecca di vitello con salsa Béarnaise
Pink-roasted rack of veal with Béarnaise sauce, carved live

Gamberi alla griglia con aglio, olio e erbe
King prawns with olive oil, garlic and fresh herbs

Penne al pomodoro fresco
Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano

Risotto alle «Verdure»
Risotto with fresh market vegetables and green pesto

Verdure alla griglia
Grilled vegetables

Patate al rosmarino
Rosemary potatoes

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Variations from the Ice Cream-Trolley
Homemade Brownies & Cheesecake

«FROM MILANO TO BANGKOK» 119

The Best from Ristorante La Cucina and Royal Thai Garden Restaurant

FLYING

Parmigiano Reggiano
Crumbled 36-month-old Stravecchio Parmigiano Reggiano

Olives
Marinated Nocellara Olives

Variazioni Pinsa

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

Grilled Satay skewers
Tender chicken skewers marinated in coconut milk and curry

Po Pia Je Thord
Crispy baked spring rolls «Thai Garden» made to our special recipe from Phuket

Served with:
Spicy peanut sauce, sweet plum-chilli sauce

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LIVE BUFFET - STATION

Beef tenderloin with Barolo sauce
Grilled to perfection and sliced live by our chef

Panaeng Prig Thai Oon
Fiery red Panaeng curry with Asian vegetables and fresh green peppercorns

Pad Ruammit
Sweet and sour minced chicken with peppers, tomatoes and fresh pineapple

Served with:
Fried rice with Asian vegetables
Jasmine rice

Gamberi alla griglia con aglio, olio e erbe
King prawns with olive oil, garlic and fresh herbs

Risotto alle «Verdure»
Risotto with fresh market vegetables and green pesto

Penne al pomodoro fresco
Penne with fresh Datterini tomato sauce and grated Parmigiano Reggiano

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Variations from the Ice Cream-Trolley
Homemade Brownies & Cheesecake

Declaration of origin

Meat

Beef	Switzerland, AUS*
Chicken	Switzerland
Veal	Switzerland
Pork	Switzerland

* May have been produced using antimicrobial and hormonal performance enhancers.

Fish / Shellfish

Sea bass	Greece
Shrimp	Vietnam
Rock lobster (langoustine)	Vietnam

Fine bakery products

Bread and pastries	Switzerland, Germany, France

Allergies

Our staff will be happy to provide you with information on request about ingredients in our dishes that may trigger allergies or intolerances.