MENU OFFERS RESTAURANTS





WELCOME TO OUR WORLD OF DIFFERENT RESTAURANTS!

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

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CELEBRATE IN THE HEART OF LUCERNE...

Dear guest,

We are delighted you have chosen to hold your event in one of our exceptional restaurants.

Our three restaurants offer a wide range of exquisite culinary delights and a professional team to help you prepare and execute your event.

The Astoria Hotel offers the following three restaurants:

Thai Garden	**La Cucina**	**Mekong**
Royal Thai Cuisine	Italian Cuisine	Asian Bistro & Bar
Menus from page 3	*Menus from page 7*	*Menus from page 9*

Certainly, you can book all our restaurants exclusively for your event. We would be happy to provide you with information on the respective minimum consumption requirements upon request.

Do you have any preferences or specific ideas? In a personal conversation, we would gladly prepare an individual and detailed proposal for you.

Now, we wish you a lot of fun exploring our specialties. We look forward to pampering you and your guests in our restaurants very soon.

Fabian Mani
General Manager

MENU SUGGESTIONS
RESTAURANT THAI GARDEN



THAI GARDEN – ROYAL THAI CUISINE

14 Points Gault&Millau | Capacity: 170 people

For more than 20 years, the Thai Garden has been regarded as one of the best Asian restaurants in Switzerland and was once again awarded 14 Points Gault&Millau. Our Thai kitchen team serves selected Royal Thai cuisine delicacies.

MULTIPLE-COURSE MENUS

For 8 or more people | All Prices per person in CHF incl. 8.1 % VAT

Thai Garden Siam Platter 112

(consisting of 4 starters, 4 main courses and 1 Dessert)

Chicken Satay
Thai spice marinated chicken satay with peanut sauce
Po Pia
Crispy baked spring rolls, according to our special recipe from Phuket
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

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Panaeng Nuea Prig Thai Oon
Beef tenderloin, grilled pink and carved, in a red-hot paneang curry sauce
with fresh green peppercorns
Gaeng Kiaw Wan Gai
Green curry with tiger prawns, coconut milk, Thai aubergine and sweet basil leaves
Gai Hor Bai Toei
Marinated chicken wrapped in pandan leaves served with sesame sauce
Mou Priaw Wan
Stir-fried sliced pork steak with sweet and sour sauce

All dishes are served with unlimited jasmine rice.

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Mango Panna Cotta
with maracuja coulis

MULTIPLE-COURSE MENUS

For 8 or more people | All Prices per person in CHF incl. 8.1 % VAT

Thai Garden Royal Platter 129

(consisting of 4 starters, 1 soup, 5 main courses, 1 Dessert)

Chicken Satay
Thai spice marinated chicken satay with peanut sauce
Po Pia
Crispy baked spring rolls, according to our special recipe from Phuket
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

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Tom Kha Gai
Citrus-flavoured coconut soup with chicken and galangal

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Panaeng Neua Prik Thai Oon
Beef tenderloin, grilled pink and carved, in a red-hot paneang curry sauce
with fresh green peppercorns
Pla Nueng Manao
Steamed sea bass fillets with lemon sauce, fresh coriander and ginger julienne
Kiaw Wan Ped
Green curry with roasted duck breast, Thai eggplant, red chili and sweet basil leaves
Gung Thord Kaatiam Prik Thai
Baked king prawns in garlic pepper sauce, seasoned with black peppercorns,
coriander roots, soy and oyster sauce, garnished with coriander leaves
Gai Hor Bai Toey
Tender, marinated chicken breasts carefully wrapped in pandan leaves and served with sesame sauce

All dishes are served with unlimited jasmine rice.

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Mango Panna Cotta
with maracuja coulis

RISTORANTE
LA CUCINA
PIZZA E PASTA
HOTEL ASTORIA
LUCERNE

14
Gault&Millau

MENU SUGGESTIONS RESTAURANT LA CUCINA



LA CUCINA – ITALAN CUISINE

14 Points Gault&Millau | Capacity: 110 people

Experience culinary excellence in the enchanting Tuscan ambiance of Ristorante La Cucina. Indulge in delectable antipasti and risotti, expertly crafted meat and fish dishes, homemade pasta, and wood-fired pizzas. Perfetto!

RISTORANTE
LA CUCINA
PIZZA E PASTA
HOTEL ASTORIA
LUCERNE

14 Gault&Millau

3-COURSE MENUS

For 8 or more people | All Prices per person in CHF incl. 8.1 % VAT

TOSCANA

Homemade seasonal ravioli with butter sauce
***
Veal steak with saffron risotto and oven vegetables
***
Tiramisù della Casa

89

SICILIA

Datterini tomato salad with buffalo mozzarella
***
Acquarello risotto with vegetables, parmesan, basil and olive oil
***
Mousse au Chocolat with passionfruit

75

SARDEGNA

Vitello Tonnato - thinly sliced veal loin with tuna sauce
***
Grilled sea bass fillet with mediterranean sauce, parmesan risotto and vegetables
***
Mousse au Chocolat with passionfruit

99

VENEZIA

Homemade seasonal ravioli with butter sauce
***
Grilled fillet of beef with Barolo-Gravy, roast potatoes and oven vegetables
***
Panna Cotta with berry ragoût

99

MENU SUGGESTIONS
RESTAURANT MEKONG



MEKONG – ASIAN BISTRO & BAR

Capacity: 100 people

Loved dishes, as they have been cooked for generations in hundreds of street food kitchens along the Mekong River. Fantastic noodle soups, refined curries in all variations and perfectly prepared sushi and sashimi - an unforgettable Asian experience with cool drinks.

BANGKOK SPECIAL 69

For 8 or more people | All Prices per person in CHF incl. 8.1 % VAT

Caesar's Salad Asian Style
Crisp romaine lettuce with parmesan shavings and Asian dressing

Chicken Satay
Grilled, marinated Chicken skewers with peanut sauce

Thai Spring Rolls with Chicken
Spring rolls with chicken and vegetables, served with a refreshing Thai Dip

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

Ginger Beef
Beef strips with chili, spring onion and ginger

Served with Jasmine rice

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Mousse au Chocolat
with mango and passion fruit ragoût

HANOI FLAVOUR 79

For 8 or more people | All Prices per person in CHF incl. 8.1 % VAT

Caesar's Salad Asian Style
Crisp romaine lettuce with parmesan shavings and Asian dressing

Chicken Satay
Grilled, marinated Chicken skewers with peanut sauce

Thai Spring Rolls with Chicken
Spring rolls with chicken and vegetables, served with a refreshing Thai Dip

***

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

Mandalay Curry
Red curry with carved beef fillet

Fall of the bone Spare Ribs
Spare ribs Asian style with garlic, chilli soy sauce, hoisin and honey

Served with Jasmine rice

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Mousse au Chocolat
with mango and passion fruit ragoût

DECLARATION OF ORIGIN MEAT

Beef	Switzerland, AUS*, Paraguay, Uruguay
Poultry	Switzerland
Pork	Switzerland
Veal	Switzerland
Duck	Switzerland

*May have been produced with antibiotics and/or other antimicrobial preservatives.

DECLARATION OF ORIGIN FISH

Fish	Sea bass, Greece (fish farming)

DECLARATION OF BREAD AND PASTRY

Bread and pastry	Switzerland, EU

ALLERGIES

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