

Menu Swiss Society Phuket – Christmas Dinner 10. Dec. 2016



Cold Dishes:

Bündnerfleisch - Air-Dried Beef

Rohschinke - Smoked Ham

Buureschinke - Farmer's Ham

Salami – Salami

Rouchlachs - Smoked Salmon and condiments

Härdöpfusalat - Potato Salad

Chruutsalat Mit Späck- White Cabbage Salad with Bacon

Cervalatsalat - Sausage Salad

Tomatesalat - Tomato Salad

Frischi Salatbar - Mesclun Salad

Propiar Pak - Vegetable Spring Roll

Som Tam – Green Papaya Salad

Soup:

Bündner Gärschtesuppe - Barley Soup

Tom Kha Gai – Chicken Coconut Soup

Internationali Selektion Userwählter Brote - Selection of International Breads

Live Station / Carving Station / Hot Dishes / Hot Thai Dishes

Raclette Mit Härdöpfu - Raclette Cheese with Potatoes and condiments

Gschnätzlets Zürcher Art - Emince of Chicken in cream sauce and Roesti Potato

Heissi Hamme – Whole baked Ham

Bärner Platte - Smoked, Boiled Meats, Sausage on Sauerkraut

Lachs Basler Art - Salmon Basel Style

Zunge Mit Kapern Sauce - Ox Tongue with Caper Sauce

Fisch Fillet Im Bierteig – White Fish Fillet in Beer Dough

Rotchrut – Braised Red Cabbage

Ärbsli Und Rüebli - Green Peas and Carrots

Älpher Macaroni – Macaroni and cheese

Härdöpfu Stock - Mashed Potatoes

Spätzli Gratin - Spaetzle Gratinated with Cheese

Ganzes Poulet Usem Ofe – Whole oven Roasted Chicken

Grüner Huehner Curry - Green Chicken Curry/ Gang Kiew Wan Gai

Rotes Enten Curry - Red Duck Curry/ Gang Ped Pbed Yaang

Thai Reis - Thai Rice / Khao

Dessert / Live Station:

Öpfuchüechli mit Vanille Sauce - Deep-Fried Apple Slices with Vanilla Sauce

Meringue – Meringue

Frischer Früchte Cake - Fresh Fruit Cake

Schokoladenkuchen - Chocolate Cake

Frische Früchte - Fresh Fruits

Früchte Mousse Im Glass - Fruit Mousse in Glass (Black/White)

Schoggi Mousse - Chocolate Mousse

Brönnti Crème - Swiss Caramel Custard

Erdbeer Roulade - Strawberry biscuit roulade

Engandiner Walnuss Torte - Engadine Walnut Tart

Kaese Platte – Assorted Cheese Platter