



Swiss Society Bangkok on Friday, 29th March 2019

Appetizer

Amuse Bouche

Baked Spinach Dumplings in Cepe Cream Sauce

Home cured salmon, truffled potato salad
honey-mustard-dill dip and gingerbread focaccia

Lasagna with asparagus, Spanish sausage ragout
and light porcini mushroom béchamel

Coconut ginger-sorbet

Main Course

"Duo of meats"

Braised Australian grain fed beef short ribs and 36 Hours slow cooked Kurobuta pork neck
gratin potatoes, French beans wrapped in bacon
baby carrots and caramelized shallots

Desserts

Honey and almond parfait
caramel sauce and forest fruit compote

Freshly brewed Coffee or Tea
Friandises and Chocolates

1,000.- net (Price include service charge and vat)

Chef Fredi and his crew wish you a bon appetit