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INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



AMUSE BOUCHE BUFFET AUSTRIAN STYLE

- Boiled beef aspic with horseradish sabayon
- Breaded veal head with squash remoulade
- Carpaccio from whitefish and char filet with sorrel espuma
- Lobster ducats on warm potato and chive salad
- Miniature mushroom strudel with pancetta foam
- ✔ "Strammer Max" with Tyrolean bacon and fried quail egg
- Cauliflower soup in a lion's head terrine served with truffle fume
- Small potato dumpling with black pudding filling on cream cabbage
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- ✔ "Salzburger Nockerl" soup with caramel cream
- Nut crescent parfait
- Strudel pockets with curd cheese filling
- Iced apple soup in an apple

s52.00 per person

(Min. 30 persons)

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AUSTRIAN BUFFET

- ✔ Viennese breaded chicken with mountain cranberries
Warm potato chive salad
Poached Danube wels catfish on root vegetable butter
Spinach strudel with herb foam sauce
Veal butter schnitzel with lime risotto
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Kaiserschmarrn shredded pancakes with peach preserves
Apple strudel with vanilla ice cream
- ✔ "Salzburger Nockerl" sou é with cream
Curd cheese cream with raspberry paste
Marinated fresh cut fruit

s45.00 per person

(Min. 30 persons)

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ITALIAN BUFFET

Crunchy rucola salad with balsamic vinegar marinade and freshly grated parmesan slivers

Marinated tomato salad with pesto

Mini caprese with basil and olive oil

Vitello tonnato with lime filets and capers

Italian noodle salad with prawns and sun dried tomatoes

Pickled red mullet filets on fennel carpaccio

Fried vegetables with aged vinegar and herbs

Melon salad with marsala and parma ham

Grilled oyster mushrooms with whole parsley and walnut oil

Giant white bean salad in tomato sauce

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 Original Italian minestrone with garlic baguette

 Saltimbocca from veal filet on tomato ragout

Grilled tuna in lime olive butter

Melanzane gnocchi with sage and coppa

Polenta roulade filled with cep mousse

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Italian cheese selection with various ciabatta breads and olive pesto

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Espresso mousse with amarettini

Amarena cherry cake with vanilla cream

 Tiramisu with fresh strawberries

Grappa cream with mint and melon

Fresh fruit salad

s70.00 per person

(Min. 30 persons)

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FRENCH-MEDITERRANEAN BUFFET

Smoked French sausage and ham specialities including farmer's ham, salami and more
plus home-made pickled vegetables
Goose liver cream with rosemary brioche medallions
Crispy Alsatian tarte flambée
Fresh baguette slices with spicy herb curd cheese and garlic
Various salads with vinaigrette dressing and croutons
Grilled goat's cheese with honey and thyme

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-  Braised coq au vin with pearl onions and lardon bacon
Fried seafood in saffron bouillabaise
Aioli and crispy bread slices
Creamy risotto with tangy herbs and mussels

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-  Fine petit fours and fruit fours
Filled cream puff with mousse duet
Rum fruit preserves with vanilla foam
Crème brûlée

s65.00 per person

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BUFFET JAPANESE STYLE

Marinated beef strips with soy and bamboo
 Tofu salad with chili crust and fresh coriander
 Shiitake mushroom salad with black and white sesame
 Japanese prawn salad in hoi sin marinade with mountain pepper
 and bell pepper
 Roast beef slices in chili ginger paste
 Stuffed mushroom crowns on sprout salad
 Tossed salads with various dressings

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 Poultry coconut soup with poultry and chili

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 🌐 Chicken teriyaki with fried vegetable strips and kropek
 Fried telapia filet on spicy peanut sauce
 Fried bamboo bean vegetables with roasted garlic
 Pak choi from the wok with oyster sauce and sweet soy sauce
 Crispy five spices duck breast

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 Pineapple cream with brown sugar served in a pineapple
 Exotic fruit salad

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 🌐 Lychee gratin with lime pepper
 Coconut mille feuille
 Mango salad garnished with rice wine

s58.00 per person

(Min. 30 persons)

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THAI-JAPANESE BUFFET

Fresh tossed salads with various dressings and garnishes

Selection of prepared salads

Asian mie noodle salad with coriander and shrimps

Steamed mushrooms with ginger cream


Tuna sashimi with sesame and soy

Japanese beef salad with bamboo and ginger

Baked eggs in chili and oyster sauce

Marinated tofu with Asian spices

Salmon medallions with mango marinade and sprouts

 Chinese glass noodle salad with oyster mushrooms and bell pepper

~

Tom kah gai soup with coconut and chili

 Steamed tilapia fillet on pok choy with white sesame sauce

Poultry breast in peanut sauce

Steamed rice

Wok vegetables

Mini spring rolls on radish sprouts with sweet-sour sauce

Fried mie noodles with eggs and fine vegetables

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Exotic fruit salad with an egg white cap

 Milk rice pudding from black sticky rice with coconut milk

Lychee gratin

Ginger cream with almonds

Baked pineapple with lime and lemongrass

s58.00 per person

(Min. 30 persons)

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AROUND THE GLOBE BUFFET

Selection of fine pâtés and terrines

Choice selection of smoked salmon, trout, halibut, pepper mackerel and dogfish

Selection of cold Oriental mezzeh – hummus, moutabel, labneh, fatoush, taboulé and warak enab with crispy pita bread

Bresaola ham with honeydew melon

Feta cheese, tomato, cucumber, bell pepper, onion and oregano salad

Shrimp cocktail in tarragon cocktail dressing

Fresh mushrooms marinated with mustard herb sauce

Salad with shrimps, artichokes, sun-dried tomatoes, red onions and fresh herbs

 Tandoori poultry salad with pineapple chili salsa and pappadam

Tomato, mozzarella and olives marinated in pesto

Apple celery salad with quail breasts

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International cheese selection with walnut bread and butter

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Garden fresh tossed salads with dressings and garnishes

Lollo rosso, lollo bianco, "eichblatt", radicchio, chicory, frisee, rucola, iceberg lettuce, lamb's lettuce

Thousand island, French, Italian, yogurt & balsamic vinegar

 Truffled potato cream soup with smoked strips of duck breast
Beef consommé with shoulder-tip roulade and vegetable strips

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Beef medallions with port wine sauce

Duck breast with honey, thyme and rosemary

Fried angler medallions on potato leek ragout

Spinach strudel with tomato coulis

Baked potato with rosemary and fresh market vegetables

~

"Black and white" chocolate mousse Valrhona

Ambassador's chocolate brownies

Tarte aux fromages

Raspberry mascarpone cream

Sherry trifle

Fruit tarte parade

Pecan nut honey cake

 "Bread and butter pudding" with vanilla sauce

Fresh fruit salad with mint

Fresh cut fruit

s58.00 per person

(Min. 30 persons)

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BUFFET INTERNATIONAL I

Grand salad variation with fresh and prepared salads, dressings and garnishes

Fine noodle salad with sour cream and ham strips

Tomato mozzarella salad with basil and olive oil



Cold saddle of pork with pickled vegetables

Herring marinades with apples and onions

Smoked fish variations with horseradish cream

Boiled beef aspic with green sauce

House pickled salmon with honey dill mustard sauce

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Puréed lentil soup with cardamon

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Grilled salmon medallions on sour dock foam with tomato spinach and nut potatoes

Poultry ragout with mushrooms, sour cream and coloured noodles

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Berry mousse with mint

Chocolate pudding with bishop sauce

Home-made apple strudel from our patisserie

Tiramisu

Fruit salad

s49.00 per person

(Min. 30 persons)

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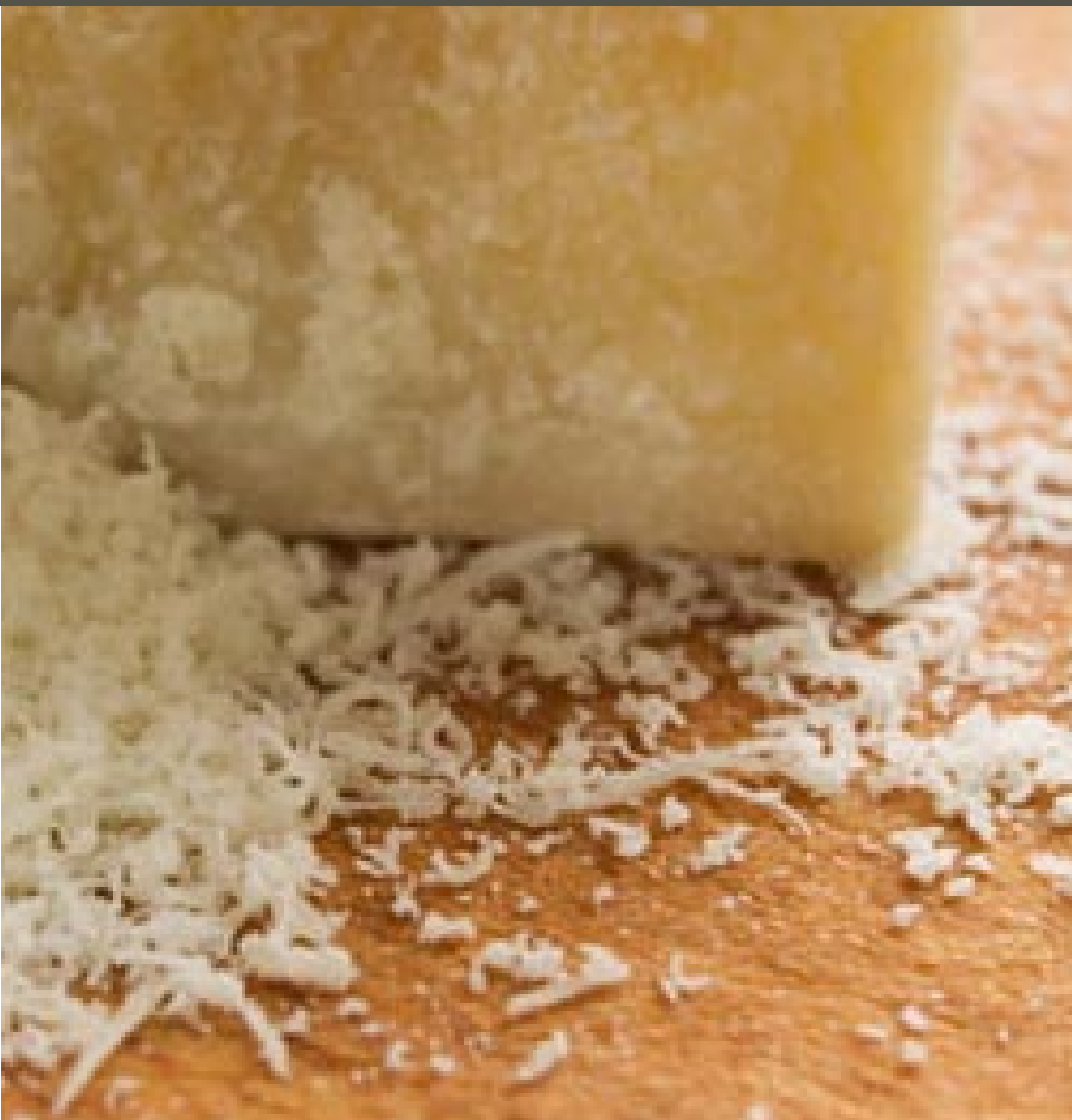
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BUFFET INTERNATIONAL II

Fresh salads served in a table lantern
Crispy wafer bowl with caesar salad and parmesan
Poultry wrap with curry cream and sprouts
Tomato mozzarella skewers with red and green pesto
Mini meatballs with hot tomato sauce
Marinated shrimps with guacamole

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-  Viennese schnitzel with fried potato cubes
-  Dim sum variations with various Asian sauces – directly from the steam basket
-  Penne rigate with curd cheese sauce, rucola and dried tomatoes

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Melon salad in a preserving jar marinated in vodka
Strawberry tiramisu
Iced red fruit pudding
Vanilla crème brûlée with raspberries

s49.00 per person

(Min. 30 persons)

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SUMMER BUFFET “SUMMER EXCLUSIVE”

Salmon carpaccio with green asparagus and artichokes
Stuffed avocado with arctic prawns in celery nut oil marinade
Serrano ham with honeydew melon
Poultry galantine with apple and carrot salad in yogurt honey marinade
Chickpea salad with chorizo
Vine tomatoes with buffalo mozzarella in basil dressing
Selection of seasonal tossed salads with various dressings
Iced kefir melon bowl with melissa

Duet of grey bream and salmon with roasted pine nuts on sparkling wine sauce with rosemary potatoes

Roasted saddle of veal with sherry sauce

Kohlrabi, broccoli, carrots and potato nuggets

 Cannelloni stuffed with ricotta with Mediterranean vegetables on tomato olive sauce

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Passion fruit terrine with coconut foam

Fresh fruit salad in a watermelon

Crème catalana with seasonal berries

Espresso cream with cherry preserves

Mascarpone mousse with strawberries

s61.00 per person

(Min. 30 persons)

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PRIORITY CHRISTMAS PACKAGE

Pickled salmon with honey dill mustard sauce
 Game pâté with mountain cranberry sauce
 Bresaola with honeydew melon and grissini
 Oriental mezze with hummus, motabel and labneh
 Stuffed vine leaves with pita bread crisps
 Salad with shrimps, artichokes, sun dried tomatoes, red onions, fresh herbs and goat's cheese
 Tandoori poultry salad with pineapple chili salsa and pappadam
 Apple celery salad with fried quail breasts
 Fresh mushrooms marinated in mustard herb sauce
 Beef carpaccio marinated in white truffle oil on fennel and rucola salad
 California rice rolls
 Fresh garden salads with dressings and garnishes
 Lollo rosso, lolla bianco, "eichblatt", frisee, radicchio, rucola, chicory, iceberg, lamb's lettuce
 Thousand Island dressing, French dressing, Italian dressing, yogurt dressing & balsamic vinegar dressing
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 Selection of Austrian cheeses with walnut bread and butter
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 Potato and leek cream soup with frankfurters

- ✔ Crisp fried goose with glazed apple wedges and sweet chestnut on red cabbage with potato dumplings
- ✔ Beef medallions in Zweigelt sauce
- ✔ Fried salmon slices on creamy cucumber dill vegetables
- Spinach strudel with tomato coulis
- Rice trilogy
- Fresh Naschmarkt vegetables
- ~
- Strawberry charlotte
- Sherry trifle
- Fruit tarte parade
- Crème caramel
- Chocolate brownies
- "Black and white" chocolate mousse
- Banana cinnamon pudding
- Schomlauer Nockerl soufflé
- Fresh fruit salad
- Christmas cookies with Viennese crescents, cinnamon stars, macaroons, Ischler cookies and other Christmas stollen

s70.00 per person

(Min. 30 persons)

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