

“Bierfest”

INTERNATIONAL CULINARY JOURNEY

Friday | THB 1,588 nett/person

HORS D'OEUVRES

Assorted Mezze

Assortment of Pita Bread, Tahina, Humus, Baba Ghanoush, Labneh, Pickles

Tabbouleh

Chopped Fresh Parsley, Fine Bulgur Wheat, Extra Virgin Olive Oil, Tomato, Onion, Lemon Juice

Fattoush Salad

Romaine Lettuce, Cucumber, Tomato, Onion, Green Pepper, Radish, Parsley, Mint, Garlic, Pita Bread

SALADS

Kartoffelsalat

Classic German Potato Salad with Mustard Vinaigrette and Pickles

Rotkohl Slaw

Red Cabbage Slaw with Apples and Caraway

Biergarten Salad

Mixed Greens, Radishes, Cucumbers, Mustard-Honey Dressing

German Cucumber Salad (Gurkensalat)

with Sour Cream and Dill

Smoked Mackerel Salad

Flaked Mackerel, Horseradish Cream, Baby Potatoes, Chives, and Pickled Onions

Caesar's Salad with Crispy Bacon

Tuna Niçoise, Eggs, Tomato, Olive, and Green Beans

PASTA STATION

Penne, Spaghetti, Fusilli

Fresh Tomato and Basil Sauce, Charolais Beef Bolognese, and Cream Sauce

FROM THE GRILL

River Prawn (1 pc Per Person)

New Zealand Beef Tenderloin

White Prawn

Seabass

Pork Belly

Blue Mussel

Selection of Sauces:

Garlic Butter, Cheese, Black Pepper, Yellow Curry

SOUPS

Goulashsuppe

Hearty Beef and Paprika Soup

Lobster Bisque

SEAFOOD ON ICE

Chilled Seafood Platter

Blue Crab, Prawns, Mussels

Choice of Condiments: Chilli Lime Sauce and Cocktail Sauce

BIERFEST CHARCUTERIE BOARD

Chef's Selection of Artisan Cheeses and Charcuterie

From Jartisann Chiang Mai

JAPANESE

Selection Platter of Tuna and Salmon Sashimi

Nigiri

Assorted Maki Roll

Served with Wasabi and Soy Sauce

MAIN COURSES

Schweinshaxe

Crispy Roasted Pork Knuckle with Mustard Jus

Wiener Schnitzel

Breaded Chicken Cutlets

Stir-Fried Prawn with Tamarind Sauce

Baked Seabass with Lemon Butter

Seafood Fried Rice

Couscous with Lamb

Slow Braised Lamb Served with Chicken Broth, Couscous, Chickpeas, Dried Fruits, Raisins, Nuts and Vegetables

Moussaka

Layers of Sliced Eggplants with Minced Beef

SIDES & VEGETABLES

Sauerkraut

Braised Red Cabbage

Buttered Spaetzle

German Potato Gratin

SAUSAGE STATION

A Hearty Bavarian Selection of Traditional German Sausages Grilled To Perfection and Served with Artisanal Mustards, Pickles and Warm Sauerkraut

Nürnberger Rostbratwurst

Small, Thin, and Savory Pork Sausages From Nuremberg, Seasoned with Marjoram

Bratwurst

Classic Coarse-Ground Pork Sausage with Nutmeg and White Pepper

Käsekrainer

Juicy Sausages Stuffed with Melted Emmental Cheese, Lightly Smoked

Weisswurst

Traditional Bavarian White Veal Sausage Flavored with Parsley, Mace, And Lemon; Served Gently Poached

SAUCES

Sweet Bavarian Mustard (Süßer Senf)

Spicy German Mustard

Pickled Gherkins & Onions

Warm Sauerkraut with Caraway

LIVE FLAMMKUCHEN STATION

Freshly Baked Thin Crust German Flatbreads

Classic Alsatian

Crème Fraîche, Onions, Bacon

Vegetarian

Mushrooms, Caramelized Onions, Spinach

Margherita Pizza

PRETZEL STATION

Warm, Oven-Fresh German Pretzels Served with Gourmet Dips

Classic Salted Pretzels

Mini Pretzel Bites

Pretzel Rolls

DESSERTS

Black Forest Cake

Apple Strudel with Vanilla Sauce

Bienenstich

Bee Sting Cake

Bavarian Cream with Berry Compote

Tiramisu

Mango Panna Cotta

Ice Cream Selection

Assorted Panna Cotta Flavours

Greek Yogurt with Honey and Walnuts

Financier with Raspberry Mousse

Choux with Mango Mousse