



## SERVED MENU SELECTION

### CONTEMPORARY MENU

**Menu 1** **€42 per person**

Burrata, grilled zucchini, cherry tomatoes, avocado, rocket salad  
Grilled supreme chicken breast with chickpea purée, capers, semi-dried tomato ragout  
Ginger panna cotta and fruit salad

**Menu 2** **€45 per person**

Eggplant Parmigiana with rocket salad  
Braised beef cheeks with saffron potato purée, green bean ragout  
Sticky toffee pudding and caramel sauce

**Menu 3** **€49 per person**

Beef sashimi with seaweed salad, soba sauce  
Poached sea bass with yellow curry, okra, tomato ragout  
Pistachio tart with cinnamon ice cream

**Menu 4** **€48 per person**

Vietnamese chicken salad, green papaya, cashew, coconut dressing  
Glazed mackerel with yakitori sauce, bok choy, jasmine rice  
Deep-fried banana spring roll with salty caramel

**Menu 5** **€49 per person**

Roasted scallops, herb Parmesan polenta, cauliflower, rosemary sauce  
Grilled duck breast with turnip purée, glazed shallot, port wine sauce  
Pineapple tarte tatin with cinnamon ice cream

**Czech Menu** **€48 per person**

Smoked eel fillet with wild mushrooms and herb salad  
Suckling pig cutlet with braised cabbage and potato noodles with bacon  
Plum-filled ravioli and walnuts



## DEGUSTATION MENU

### Degustation Menu 1

€84 per person

Terrine of foie gras, red onion marmalade, fruit bread chips  
Lemongrass lobster bisque, coconut milk foam  
Poached halibut in olive oil, mussels, artichokes  
Confit of veal shank, vegetable lentil ragout, morel sauce  
Grilias parfait with ginger caramel and mandarin sorbet

### Degustation Menu 2

€74 per person

Octopus soba noodles salad, yuzu vinaigrette  
Shrimp mushroom gyoza, pickled seaweed salad, dashi glaze  
Tom kha goong soup  
Tandoori baked rack of lamb, eggplant curry  
Caramelised banana cake, tonka bean ice cream

## VEGETARIAN MENU

### Vegetarian Menu 1

€44 per person

Insalata tricolore (sliced tomatoes, mozzarella and avocado with aged balsamic vinaigrette)  
Parmesan risotto with sautéed mushrooms and green asparagus  
Fresh fruit salad with lemon sorbet and mint

### Vegetarian Menu 2

€44 per person

Goat cheese in filo pastry and bell pepper coulis  
Vegetable lasagne with Parmesan cheese and tomato sauce  
Crème brûlée with ginger mousse

## ASIAN MENU

### Thai Menu

€62 per person

Thai beef salad (mango and grapes with spicy mint vinaigrette)  
Tom Yam Goong (Thai spicy broth, lemongrass and tiger prawns)  
Roasted duck in Thai red curry with litchis and jasmine rice  
Tapioca pearls with coconut milk and pomegranate

### Japanese Menu

€68 per person

Sashimi platter (yellowfin tuna, salmon and hamachi fillet, pickled ginger, soya sauce and wasabi)  
Miso soup (tofu, seaweed and glass noodles)  
Beef teriyaki (shiitake mushrooms and cress salads)  
Marinated exotic fruit with litchi sorbet



### Chinese Menu

€60 per person

Peking duck spring rolls (pickled vegetables and chilli sauce)  
Won Ton soup (chicken broth, vegetables and Chinese dumplings)  
Pepper-glazed beef with stir-fried vegetables and jasmine rice  
Sticky rice and mango in coconut syrup

### Indian Menu

€60 per person

Indian jhinga prawns with tomato curry and pappadam bread  
Indian lentil soup  
Tandoori chicken tikka masala with basmati rice and pappadam bread  
Kheer

### Arabian Menu

€72 per person

Mezze plate (hummus/vine leaves/falafel/tabouleh)  
Grilled dorade and saffron rice with raisins  
Halal lamb chops with grilled vegetables and roasted potatoes with onions  
Middle Eastern sweets/figs/dates

### DESIGN YOUR OWN MENU

We encourage our guests to design their own personalised menus, rather than choosing from the specific selections, so that services can be tailor-made to meet individual needs. Listed below are our Chef's recommendations from which you can design your own menu.

Our Meeting Sales Managers and/or the Executive Chef will be happy to assist you with your decisions and to describe the items on the menu.

### COLD APPETISERS

#### Contemporary

Tuna tartare with poached quail eggs, herb salad and chive cream	€16
Shrimp cocktail with avocado	€16
Salmon three ways – tartare, rillette, marinated and honey mustard sauce	€15
Vitello tonnato – thinly sliced veal, tuna-caper mayonnaise and marinated vegetables	€15
Parma ham – roasted vegetables and rucola salad	€15
Beef carpaccio – Parmesan cheese and herb salad	€15
Insalata tricolore (sliced tomatoes, mozzarella and avocado with aged balsamic vinaigrette)	€13
Chilled gazpacho soup with avocado guacamole	€13

#### Asian

Sashimi platter (yellowfin tuna, salmon, pickled ginger, soya sauce and wasabi)	€18
Sushi platter (maguro nigiri, sake and oshinko maki, pickled ginger, soya sauce and wasabi)	€18
Tuna tataki with enoki mushroom salad and crispy cucumber	€16
Thai beef salad with mango and grapes with spicy mint vinaigrette	€16
Indian fried chicken with green lentil salad and raita	€14



## SOUPS

### Contemporary

Lobster bisque – lobster meat and brioche croutons	€16
Bohemian dill soup “kulajda” with quail eggs and mushrooms	€9
Bohemian potato soup	€9
French onion soup and Gruyere cheese croutons	€9
Chicken consommé with homemade noodles and liver dumplings	€9
Butternut squash soup and spinach leaves	€9
Tomato soup with ricotta cheese and basil	€9

### Asian

Tom Kha Kai (Thai chicken soup and coconut milk)	€9
Tom Yam Goong (Spicy Thai broth, lemongrass and tiger prawns)	€14
Tom Saeb Nuea (spicy Thai oxtail broth with lemongrass, spring onions)	€9
Won Ton soup (chicken broth, vegetables and Chinese dumplings)	€9
Miso soup (tofu, seaweeds and glass noodles)	€9
Indian lentil soup	€9

## HOT APPETISERS

### Contemporary

Goat cheese in filo pastry and bell pepper coulis	€14
Spinach and mushroom cannelloni-taleggio cheese	€14
Risotto with zucchini and artichokes	€14
Tiger prawn and saffron risotto	€16
Grilled scallops with cherry tomatoes and herb salad	€17

### Asian

Paneer pakora with fried Indian cheese and pineapple mango salad	€14
King crab rolls with spicy mango salad and Japanese remoulade	€18
Peking duck spring rolls with pickled vegetables and chilli sauce	€14
Indian jhinga prawns with tomato curry and pappadam bread	€18

## MAIN DISHES – FISH AND SEAFOOD

### Contemporary

Grilled salmon steak with sautéed spinach and potatoes au gratin	€20
Pan-fried cabillaud with aubergine caviar, zucchini and cherry tomatoes	€24
Grilled pike perch with potato fondant, vegetable ragout and shallots glazed in port wine	€24
Pan-fried sea bass with vegetable ratatouille and black olive tapenade	€28
Dover sole baked on the bone with potato purée and seasonal vegetables	€32
Olive oil-poached halibut with Mediterranean vegetables and sauce vierge	€32

### Asian

Salmon teriyaki with cress salad, shiitake and jasmine rice	€28
Thai fish and seafood in red curry and jasmine rice	€24
Miso-marinated cod with bok choy and enoki mushrooms	€24
Grilled halibut with sautéed leek and soy-lime vinaigrette	€32
Tiger prawns spicy and sour with broccoli and jasmine rice	€24

## MAIN DISHES – POULTRY AND MEAT

### Contemporary

Herb-stuffed chicken with tomato sauce and spinach-mushroom cannelloni	€20
Duck confit with parsley dumplings and braised red cabbage	€20
Leg of rabbit in Dijon mustard sauce with broccoli and potato gratin	€22
Pork fillet wrapped in bacon with rosemary sauce, green beans and baked potatoes	€22
Rack of veal with balsamic reduction and marinated vegetables	€24
Grilled beef entrecôte with potatoes au gratin and green peppercorn sauce	€24
Fillet of beef with green beans and bacon, red wine sauce and potato rosti	€28
Shank of lamb with potato-celeriac purée and wild mushrooms	€20

### Asian

Tandoori chicken tikka masala with basmati rice and pappadam bread	€20
Chinese glazed chicken and stir-fried noodles	€18
Indonesian fried rice Nasi Goreng with fried chicken, eggs and pickled vegetables	€16
Roasted duck in Thai red curry with litchis and jasmine rice	€20
Beef teriyaki with shiitake mushrooms and cress salad	€28
Pepper-glazed beef with stir-fried vegetables and jasmine rice	€24
Tandoori lamb kebab with yellow lentil sauce, eggplant and biryani rice	€24

## MAIN DISHES – VEGETARIAN

### Contemporary

Parmesan risotto with sautéed mushrooms and green asparagus	€18
Vegetable lasagne with Parmesan cheese and tomato sauce	€18
Ricotta-filled ravioli with balsamic vinegar glaze and rucola	€18

### Asian

Indian vegetable curry with basmati rice	€16
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## DESSERTS

### Contemporary

Chocolate fondant with sour cherries and pistachio ice cream	€12
Marinated prunes with caramel sauce and lemon sorbet	€12
Vanilla custard cake and strawberry sauce	€12
Coconut parfait with grilled pineapple and caramel sauce	€12
Tiramisu and coffee ice cream	€12
Blini with vanilla sauce and wild berries	€12
Panna cotta and strawberry soup	€12
Plum-filled ravioli and walnuts	€12
Selection of sorbets with sparkling wine	€12
French cheese selection with grapes and walnuts	€16

### Asian

Crème brûlée and ginger mousse	€12
Chilled melon salad with mint and yoghurt parfait	€12
Sticky rice with mango and coconut milk	€12
Marinated exotic fruit and litchi sorbet	€12
Tapioca pearls with coconut milk and pomegranate	€12