

creation of  
Uwe Faust

## Set Menu



*Cherry wood smoked lamb loin on chick peas  
(Amuse gueles)*



*Miso salmon with sprouts and chicory*



*Beijing duck essence with goose-liver wonton*



*Katafi prawns on tandoori eggplant with red curry sauce*



*Grilled veal fillet with morel foam and white bean puree*



*Coconut – lemon grass Panna Cotta with berries*



*Coffee or tea*

*Green tea and peanut praline, Dried fruit Biscottis*

meal period:  
*Dinner*

menu  
arrangement:  
*Set Menu*

type of  
occasion:  
*Casual Event  
Business Event*

category:  
*Fusion Set*

suited for:  
*Min. 10  
Max. 400*

price range:  
*\$\$\$*

created by:  
*Uwe Faust*

