

# Swiss Carrot Cake, Pasta and Raclette

*Swiss National Day at the Amari Rincome*



**Swiss guests with Chef Adrian (from right) Martin Woodtli, MD from Baan Kamlangchai; Adrian O'Herlihy, executive chef Amari Rincome Hotel; Charlie and Serafina from Hod, Lucas Villiger, Darling Wine Bar; Marc Dumur, Dominique Leutwiler with Desi, Alek and Dennis, Chanin (Jeff), resident manger Amari Rincome; Armin Schoch and Khun Tim, La Gritta's Restaurant manager.**

## Staff Reporters

How does it fit? A well known hotel in Chiang Mai with a Dutch General Manager, a multi-lingual Thai Resident Manager who speaks fluent Swiss-German and an Irish Executive Chef who speaks English as well, celebrating the Swiss National Day.

Looking at the pleased faces of guests who gathered around the pool and in 'La Gritta', it must have fit-

ted perfectly. The relaxing get-together which is so typically Swiss had no long speeches reminding the diners about the independence of the country from its previous Austrian rulers, which started with the Grütli Pact of 1291. No, they were left in peace to enjoy the delicatessen of the alpine country.

Chef Adrian had prepared an absorbing range of native Swiss cuisine, keeping in mind that Swiss people do not only love good food,

they also appreciate beautifully decorated tables. The culinary range went from 'Rippli' (pork ribs) to 'Zürcher Geschnetzeltes' which was traditionally served with hashed potatoes. 'Ruebli Torte', or as we know it Swiss Carrot Cake, was not missing either, which in the opinion of most children is the best way to serve carrots. Counting the many nationalities who gathered at La Gritta and around the pool, it was perhaps proof of the popularity of the Swiss cuisine. Or perhaps it was those little Dutch, Irish, Thai flavors?