

Swedish contractors of the Kotmale Hydro Power Project and participants in the Swedish Industrial Exhibition arranged by the Swedish Trade Council.

ALFA-LAVAL
ASEA GENERATION
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SKF
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THE ROYAL SWEDISH SMÖRGÅSBORD AROUND THE WORLD



Served under the distinguished patronage of
HRH Prince Bertil and HRH Princess Lilian of Sweden.

**At Hotel Lanka Oberoi,
Colombo Sri Lanka. August 21—28.**

in connection with the opening of
the Kotmale Hydro Power Project
and the Swedish Industrial Exhibition.

AB SMÖRGÅSBORD

FALKVÄGEN 33, S-183 52 TÄBY. SWEDEN

THE ROYAL SWEDISH SMÖRGÅSBORD
WILL FEATURE A CHOICE
OF THE FOLLOWING ITEMS

THE BEST WAY TO ENJOY
THE ROYAL SWEDISH
SMÖRGÅSBORD™

COLD

Matjes Herring • Pickled Herring • Mustard Herring • Marinated
Baltic Herring • Smoked Baltic Herring • Herring Salad • Bird's Nest
Västerbottencheese • Grevé Cheese • Kryddcheese
• Swedish Crisp Bread

Poached Salmon • Smoked Salmon with lemon
• Dill-cured Salmon with mustard sauce • Chimney Smoked
Salmon with sauce verte • Salmon, Pâté — Queen Silvia • Flat
Smoked Eel • Shrimp Salad • West Coast Salad
• Bleak Roe Eggs • Prawn Eggs • Kaviar Eggs

Yule Ham • Swedish Liver Pâté • Scandinavian Salad
• Potato Salad • Pickled Beets •

HOT

Jansson's Temptation • Salmon Pudding • Kaviar-Herring
• Smoked Baltic Herring Casserole • Herring au Gratin • Swedish
Meat Balls • Lamb Fricassé in Dill Sauce • Cabbage Rolls

SWEETS

Fruit salad • Lingonberry Pears • Rhubarb Compote • King Oscar's
Cake • Apple Cake with Vanilla Sauce • Swedish Cheese Cake

BEVERAGE

Absolut Vodka • O.P. Anderson Aquavite • Skåne Aquavite
• Swedish Punch • Nordic Wolf Beer

FOOD AND BEVERAGE FLOWN IN FROM SWEDEN
BY SCANDINAVIAN AIRLINES AND THAI INT.

1.
Think of The Royal Swedish Smörgåsbord as a
four-to-six-course meal.
2.
Don't overload your plate.
Make several trips to the smörgåsbord table,
and take a fresh plate each time.
- 3
Begin with the herring dishes,
traditionally accompanied by hot potatoes and
a slice of sharp Swedish cheese on crisp bread, and a
shot of aquavit chased with cold Swedish beer.
4.
Next, sample the fish dishes and the Swedish speciality,
"Gravlax" (don't forget the mustard sauce). Try the
chimney smoked salmon with a little dill mayonnaise
and the other smoked salmon with a squeeze of lemon.
5.
Next course — a variety of salads, egg dishes
and cold cuts of meat and fowl.
6.
Now take your pick of the chafing dishes
— and remember the lingonberry sauce with your
Swedish cabbage rolls.
7.
And finally, enjoy your coffee with one of our famous
desserts such as Swedish cheesecake
with cloudberry or King Oscar's cake.
Yes, everything in The Royal Swedish Smörgåsbord
does look irresistible,
but try to be selective and you'll discover the true
pleasure of this unique eating experience.
Skål!