

SEATED RECEPTIONS



3-COURSE SET MENU

4-COURSE SET MENU

KIDS SET MENU

LIVE COOKING STATIONS

SEATED RECEPTION

3-COURSE SET MENU

1,250 THB NET

WINE PAIRING AVAILABLE UPON REQUEST

WELCOME BITES

POTATO ESPUMA (V)

POMMES ANNA / WILD MUSHROOMS / MUSTARD GREENS

OR

ROASTED CHICKEN TERRINE

MUSTARD / LEEK / PISTACHIOS / PICKLES / MICROGREENS

OR

CURED FJORD TROUT

PICKLED SHALLOTS / GREEN APPLE / SOUR CREAM / DILL

TIGER PRAWNS

ZUCCHINI CAVIAR / SEARED ZUCCHINI / PEANUTS / PARSLEY

OR

CONFIT DUCK LEG

SAUTEED POTATOES / SHALLOT / PARSLEY / JUS

OR

CAULIFLOWER STEAK (V)

CAULIFLOWER PURÉE / PUMPKIN SEEDS / CURRY POWDER / PARMESAN CRISPS

CHOCOLATE MOUSSE (V)

DARK CHOCOLATE / COCOA NIBS

OR

LIKE A BLACK FOREST (V)

GRIOTTINES / CHOCOLATE SPONGE CAKE / CHANTILLY / KIRSCH / COCOA NIBS

SEATED RECEPTION

4-COURSE SET MENU

1,900 THB NET

WINE PAIRING AVAILABLE UPON REQUEST

WELCOME BITES

CAMEMBERT CLOUD (V)

CHUTNEY / RYE BREAD / SEEDS / GREENS

OR

COLD ROASTED BEEF TENDERLOIN

GARLIC AIOLI / ROCKET / PARMESAN / HAZELNUTS

OR

TIGER PRAWN COCKTAIL

AVOCADO / PRAWN HEAD MAYONNAISE / PICKLES / OXALYS / RYE CRISPBREADS

PORTOBELLO & POTATO (V)

PAN-SEARED MUSHROOM / MUSHROOM DUXELLES / POTATO TEXTURES / GREENS

OR

PAN-SEARED FOIE GRAS

GLAZED BEETROOT / BEETROOT GEL / OXALYS / PUMPKIN SEEDS / JUS

OR

HOKKAIDO SCALLOPS

CAULIFLOWER / PANCETTA / CURRY / SUNFLOWER SEEDS

PAN-SEARED BLACK GROUPER

CARAMELISED BABY CARROTS / CARROT PUREE / HAZELNUTS / JUS

OR

SLOW-COOKED CHICKEN BREAST

SUNCHOKES TEXTURES / ONION / MICRO-PARSLEY / JUS

OR

BLACK TRUFFLE RISOTTO (V)

MUSHROOM DUXELLES / TRUFFLE BUTTER / PARMESAN / CHIVE FLOWERS

ICED NOUGAT

CRANBERRIES / APRICOT / LONGAN / CANDIED CASHEW NUTS / RED BERRY SAUCE

OR

HAZELNUT ENTREMET

MILK CHOCOLATE / ROYALTINE / HAZELNUT PRALINE / CHANTILLY

SEATED RECEPTION

KIDS MENU

500 THB NET

ROASTED CHICKEN TERRINE

MUSTARD / LEEK / PISTACHIOS / PICKLES / MICROGREENS

OR

TIGER PRAWN COCKTAIL

GUACAMOLE / MAYONNAISE / CHERRY TOMATO

FISH & CHIPS

CRISPY BATTERED COD / HOMEMADE FRENCH FRIES / TARTAR SAUCE

OR

CORDON BLEU CHICKEN

PARIS HAM / EMMENTAL / BREADCRUMBS / FRESH FETTUCCINE

CHOCOLATE MOUSSE (V)

DARK CHOCOLATE / COCOA NIBS

OR

VANILLA ICE CREAM

MADAGASCAR VANILLA / CRUMBLE



LIVE-COOKING PAELLA STATION

Classic Paella - 600 THB NET per person

Spanish Chorizo / Chicken Leg / Tiger Prawns / Squid / Mussels

Deluxe Paella - 1,000 THB NET per person

Spanish Chorizo / Chicken Leg / Pork Tenderloin / Jumbo Prawns / River Shrimps
Squid / Mussels / Clams

Tapas selection add-on - 400 THB NET per person

Manchego / Prosciutto / Patatas Bravas / Gambas al Ajillo / Fried Calamari

Spanish dessert selection add-on - 250 THB NET per person

Crema Catalana / Orange Rice Pudding / Turrón

Sangria add-on - 6,000 THB per 5 L jar

Approximately 35 servings per jar

Minimum of 30 people





LIVE-COOKING BARBECUE STATION

Standard Selection

1,000 THB NET per person

Meat & Seafood

Garlic & Chilli Chicken Wings
Slow-cooked USDA Beef Short Plate
Teriyaki Pork Belly
Tiger Prawns & Garlic Butter

Vegetables & Sides

Charcoal Baby Potatoes
Garden Salad
Grilled Vegetable Skewers

Sauces

Brown Sauce
Red Wine Sauce
Béarnaise
Homemade BBQ Sauce

Deluxe Selection

1,500 THB NET per person

Meat & Seafood

Duck Breast, Honey & Chinese Spices
Whole Grilled Beef Tenderloin
Texas-Style Pork Baby Back Ribs
Lemongrass & Kefir Slipper Lobster

Vegetables & Sides

Truffled Charcoal Potatoes
Grilled Asparagus & Enoki Mushrooms
Classic Caesar Salad

Minimum of 20 people





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