



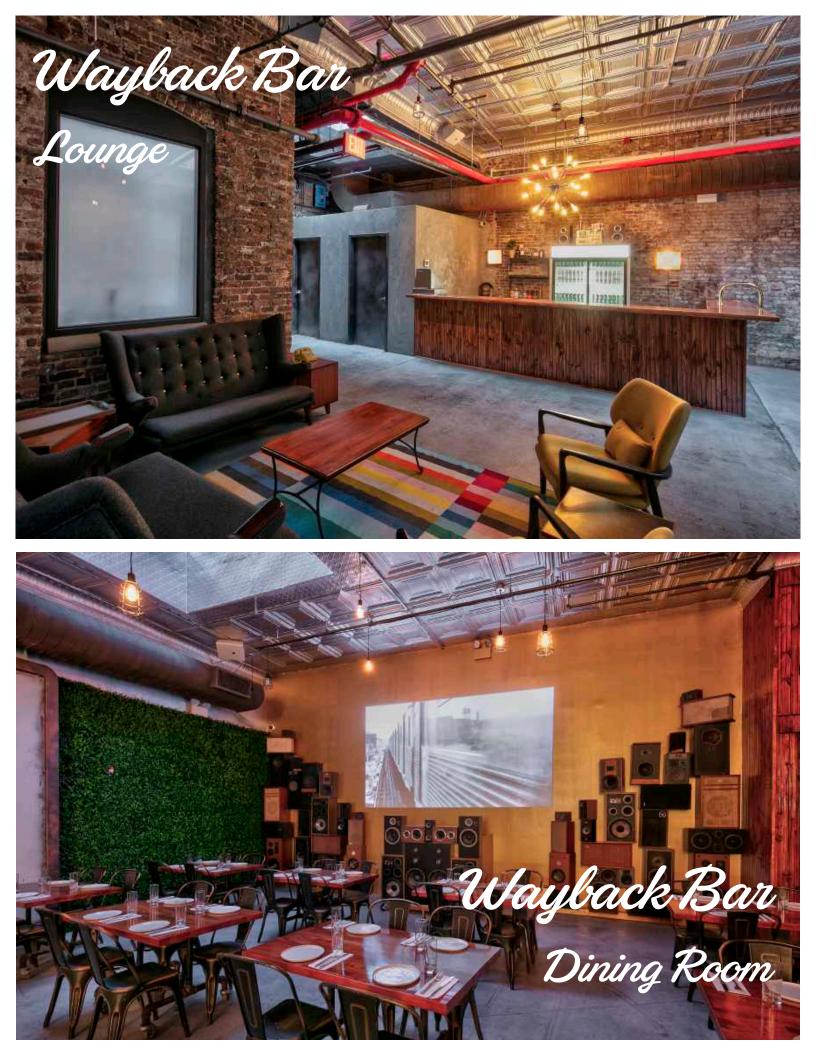
140 WEST 30TH STREET - NEW YORK - NY - 10001





EVENT STYLE	NON-PRIVATE TABLE	WAYBACK BAR (private)	FULL BUYOUT (restaurant & wayback bar)
RECEPTION Standing Only, No Stations	N/A	125	225
RECEPTION Standing & Stations	N/A	100	180
SEATED BUFFET DINING with Cocktail Hour	N/A	60	N/A
SEATED FAMILY-STYLE DINING Cocktail Hour Available In the Wayback Bar	20	45	N/A



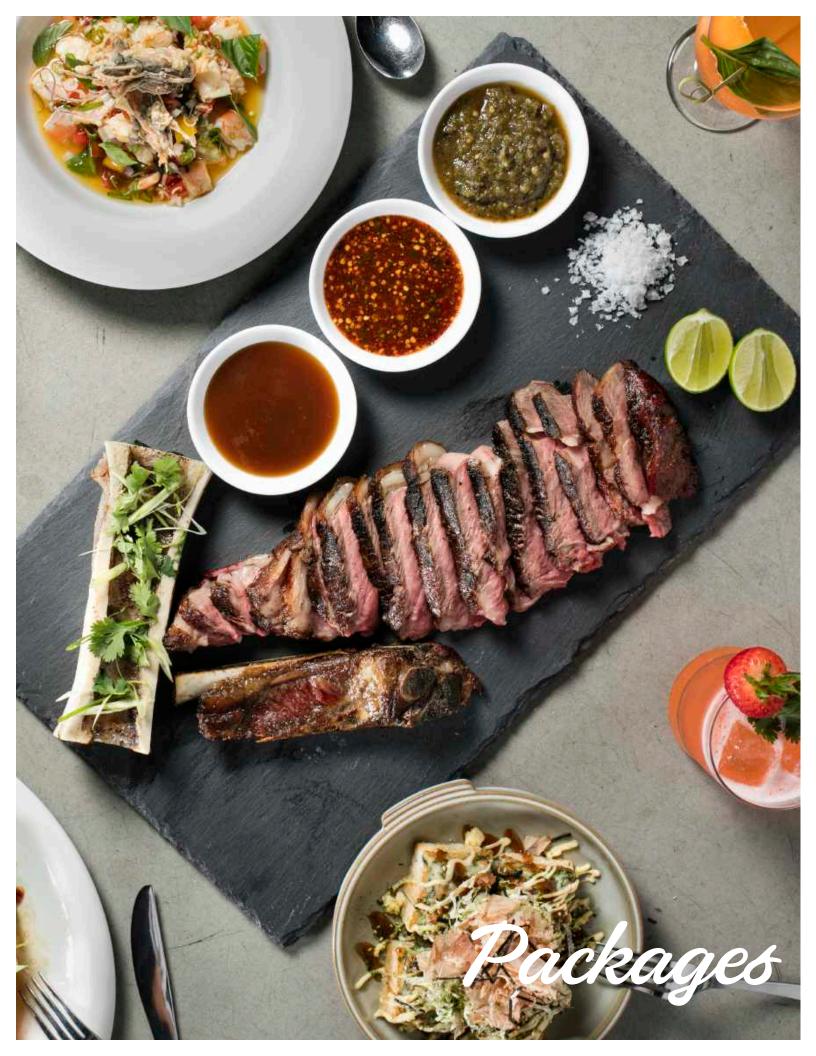




Tables in the

Poster Room





Passed Bites

SELECTION OF 3 ITEMS PASSED FOR 60 MINUTES \$35PP / SELECTION OF 5 ITEMS PASSED FOR 60 MINUTES \$45PP

Cold Stuff

SMOKED TOFU SUMMER ROLL

JICAMA, CARROTS, SMOKED TOFU, PEANUT SAUCE

PRAWNS

GRAPE TOMATOS, LEMONGRASS, FISH SAUCE, CALAMANSI LIME

SMOKED MUSSELS

PEANUTS, CHILI FLAKES, SOY SESAME VINAIGRETTE, RICE CRACKER CHIPS

CRUDO

HAMACHI, COCNUT SAMBAL MATAH. CILANTRO

TARTARE YELLOWFIN TUNA, SOY VINAIGRETTE, ASIAN PEAR, CRISPY RICE

CHINESE SAUSAGE & EGG SUMMER ROLL CHINESE SAUSAGE, EGG, JICAMA, CARROTS, PEANUT SAUCE

Hot Stuff

LUMPIA SHANGHAI

PORK & BEEF SPRING ROLLS, SWEET CHILI SAUCE

SALT & PEPPER SHRIMP

CHINESE 5-SPICE, SCALLIONS, JALAPENOS, KEWPIE-LINE MAYO

SCALLION PANCAKE QUESADILLA

MIXED MUSHROOMS, MOZZARELLA, ASIAN CHIMICHURRI

KOREAN HONEY BUTTER CHICKEN BITES

GOCHUJANG GLAZE

Reception Stations

Carving Station

\$35PP FOR 90 MINUTE SERVICE

CHOOSE TWO

STRIPLOIN WHOLE SMOKED CHICKEN CRISPY PORK BELLY

CHOOSE TWO

JAEW SAUCE GREEN RELISH PEANUT SAUCE CHILI VINEGAR SAUCE

INCLUDES CHEF ATTENDANT

Curry Station

\$25PP FOR 90 MINUTE SERVICE

CHOOSE TWO CURRIES

VEGGIE CURRY SEASONAL VEGETABLES. TOFU, YELLOW CURRY SAUCE

LAMB CURRY (+\$5 PP)

CHICKEN CURRY RED CURRY SAUCE

MUSSELS CURRY PINEAPPLE

CHOOSE ONE

COCONUT RICE

INCLUDES LIMES & CILANTO

Noodles & Rice Station

\$20PP FOR 90 MINUTE SERVICE

CHOOSE TWO

VEGGIE LOW MEIN LOW MEIN NOODLES, SMOKED TOFU, SEASONAL VEGETABLES

PAD THAI RICE NOODLES, CHICKEN, EGG, PEANUTS, ASIAN CHIVES, PAD THAI SAUCE

CHEONG CHEE SEE EW ROLLED RICE NOODLES. EGG. CRISPY PORK BELLY. CHOW SUM, BEAN SPROUTS. PICKLED CHILI

THAI FRIED RICE EGG SHRIMP, CHINESE SAUSAGE, CHILI, THAI BASIL

CRAB FRIED RICE (+ \$5PP) LUMP CRAB MEAT, EGG, KAFIR, LEMONGRASS

Salad Station

\$20PP FOR 90 MINUTE SERVICE

CHOOSE TWO

KALE SALAD CRISPY QUINOA, ORANGE SEGMENTS, YUZU MISO, ALMONDS

GRILLED LIL' GEM CAESAR BONITO FLAKES, NORI, PARM, CROUTONS, ASIAN CAESAR DRESSING

TOFU 3-WAYS CUCUMBER, CARROTS, RED ONION, SZECHUAN PEPPERCORN DRESSING

THAI PAPAYA SALAD GREEN PAPAYA, LONG BEANS, TOMAOTES, PEANUTS, DRIED SHRIMP, THAI CHILI LIME DRESSING

Slider Station

\$20PP FOR 90 MINUTE SERVICE

PORK SLIDER PICKLES, GINGER-SCALLION AIOLI MINI MAPO CHILI DOGS CRISPY SHALLOTS, SCALLIONS

Family-Style Dinner

DINNER OPTION 1 - \$65PP Selection of two starters (hot or cold), one rice or noodle, one big stuff, one side, and one dessert DINNER OPTION 2 - \$75PP Selection of two starters (hot or cold), one rice or noodle, two big stuff, two sides, and one dessert

DINNER OPTION 3 - \$85PP

Selection of three starters (hot or cold), one rice or noodle, two big stuff, two sides, and one dessert

Starters

PRAWN SALAD

GRAPE TOMATOES, LEMONGRASS, FISH SAUCE, CALAMANSI LIMES

CRUDO (+\$3 PP) HAMACHI, COCONUT SAMBAL MATAH, CILANTRO

KOREAN HONEY BUTTER WINGS GOCHUJANG GLAZE SMOKED MUSSELS PEANUTS, CHILI FLAKES, SOY SESAME VINAIGRETTE, RICE CRACKER CHIPS

LUMPIA SHAGHAI PORK & BEEF SPRING ROLLS, SWEET CHILI SAUCE TARTARE (+\$3 PP) YELLOWFIN TUNA, SOY VINAIGRETTE,

ASIAN PEAR, SHISO, CRISPY RICE

S & P SHRIMP CHINESE 5-SPICE, SCALLIONS, JALAPENO, KEWPIE-LIME MAYO

CHARRED EDEMAME

Noodles n Rice

CHEONG CHEE SEE EW

ROLLED RICE NOODLES, EGG, CRISPY PORK BELLY, CHOW SUM, BEAN SPROUTS, PICKLED WONTON MEE NOODLES.CHARRED EDEMAME YUZU BUTTER CHAR SUI PORK BELLY. PORK & SHRIMP WONTONS FRIED PHO

ROLLED NOODLES. SOY MARINATED BEEF. CHOY SUM. BEAN SPROUTS. PHO BROTH

THAI FRIED RICE EGG, SHRIMP, CHINESE SAUSAGE, CHILI, THAI BASIL

Big Stuff

MALAYSIAN FRIED CHICKEN CRISPY FRIED CHICKEN, SAMBAL, PANDESAL, PICKLES, LEMONGRAS, LIME HONEY

LAMB RENDANG

COCONUT MILK BRAISED LAMB SHAK, CURRY, ROTI, PICKLED CHILLIES, HERBS **BEEF & BONE (+\$20 PP)** DRY AGED RIBEYE, FRIED BONE MARROW, ISAAN SAUCE, SMOKED GREEN RELISH

CHA CA LA VONG TURMERIC LEMONGRASS BRANZINO, RICE NOODLES, PEANUTS, HERBS, NUOC CHAM

Sider

FRIED BRUSSELS SPROUTS GRILLED LONG BEANS

JASMINE RICE CO

COCONUT RICE CRISPY SMASHED POTATOES

Dessert

Beverage Packages

All packages are priced per the person, per hour and include assorted soft drinks, juices, and still water.

- \$18PP/HR Beer & Wine Piggyback selection of house red and white wines Draft beer
- \$22PP/HR Specialty Cocktail Bar Two Piggyback Speciality Cocktails Piggyback selection of house red and white wines Draft beer
- \$27PP/HR *Premium Open Bar* One Piggyback Speciality Cocktails Premium Spirits Piggback selection of two red, two white, and one sparkling wine Draft and two bottled beers
- \$37PP/HR Top Shelf Open Bar Two Piggyback Speciality Cocktails Top shelf and premium Spirits Piggyback selection of two red, two white, and one sparkling wine Draft and two bottled beers
- \$12PP *Non-Alcoholic Beverages* (up to three hours)
- \$20PP/HR Champagne Add On
- \$5PP/HR Sparkling Water Add On (up to three hours)