



The Okura Prestige
BANGKOK



The Okura Prestige
B A N G K O K

Wedding Cocktail Menu

“Moments”

Cold plates

Tuna tataki with soy caviar

Cornet of king fish, mango-coriander paste

Phal pla muck - Squid Flavored with lime juice, lemon grass and chilli

Kratong thong – prawns, minced chicken and corn salad in pastry cups

Salad in a glass with avocado, olives and tomatoes

Warm plates

Vegetable samosa with plum sauce

Vegetarian spring rolls with sweet chili sauce

Lamb shoulder “sous vide” with aubergine caviar

Chicken or pork satay with peanut sauce

Squid from the grill on chorizo marmalade

Kanom Pang Na Moo- Deep fried toast with pork

Sweets

Raspberry cheese cake

Mango with sticky rice

Fruit salad

Assorted Thai dessert

THB 1,100 ++ per person

Subject to 10% service charge and 7 % VAT



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Wedding Cocktail Menu

“Pure”

Cold plates (Please select 7 items)

Raw food mango shooter

Khao Tang Na Tang- Rice crackers served with minced chicken dip

Fish tartar in a cone, salmon roe

Cannelloni of soy jelly, crab salad and curry mayo

Kratong thong mee krob - spicy fried rice noodles in pastry cup

Sashimi kingfish dusted aubergine ash

Tuna carpaccio, rocket and mango

Laab Moo -Spicy Mini Pork Salad

Sardines marinated in olive oil, cucumber

Warm plates (Please select 6 items)

Cubes of lamb shoulder “sous vide” on creamy polenta

Roasted prawn medallion in oriental spices

Compressed oxtail capelletti in truffle oil crème, spinach leaves

Gai Pun Oi – Chicken on sugar cane

Almond paste, pork belly, creamy pearl barley risotto

Organic Barely served like a risotto roasted scallops

Traditional quiche Lorraine

Seafood quiche, chives crème fraiche

Exclusive choice of carving selection (Please select 1 item)

Honey and clove ham with pineapple relish

Roasted pork neck with caraway seed and garlic jus



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Sweets (Please select 6 items)

Okura mini cakes

Okura macaroons

Crème brûlée

Lemon grass panna cotta

Caramelized lemon tart

Nut brownie

Fruit tartlets

Cherry trifle

Strawberry cheese cake

THB 1,300++ per person

Subject to 10% service charge and 7 % VAT

Wedding Cocktail Menu

“Okura”

Cold plates (Please select 8 items)

Mini Caesar wrap

Shrimp with cocktail sauce in mini glass

Smoked salmon, lime and radish on walnut bread

Crab meat tartar on rice cracker with mango

Duck breast, mango papaya chutney tuna tartar in soy, espuma cucumber, micros

Crostini with marinated mushroom and bell pepper

Dark bread with Parma Ham and semi dried tomato

Sai-Grog E-San - A specialty of the northeast sausage served with the fresh lettuce, ginger and chilli

Adoption of sushi, orange soy glaze

Yam Som O.....spicy pomelo salad

Thung thong pak – deep - fried golden bags with vegetables

Yam Pla Tuna.....spicy tuna salad

Warm plates (Please select 7 items)

Vegetable samosa with plum sauce

Mushroom quiche with sour cream and chive

Deep fried chicken wing with chili sauce

150 days tenderloin cubes, teriyaki glaze, horse radish

Dive scallops, apple crumble compote

Organic salmon, almond paste, tabouleh

Moo ping-Skewered grilled pork with chili sauce

Quiche Lorraine, sour crème

Chermoulah prawns, guacamole, tortilla sand

Sea bass, bouiabaisse sud, green bean salad



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Exclusive choice of carving selection (Please select 1 item)

Roasted strip loin with fresh thyme and garlic

Oven baked lamb leg with rosemary and juniper berry

Sweets (Please select 8 items)

Okura mini cakes

Okura macaroons

Exotic fruit tartlets

Crème catalane

Mango crème with crumbles

Seasonal fruits

Raspberry sorbet

Chocolate pave

Opera cake

New York cheese cake

THB 1,500++ per person

Subject to 10% service charge and 7 % VAT