EVENT KIT

316 BOWERY, DOWNSTAIRS @ SAXON + PAROLE

www.theponiroom.com

@theponiroom

THE PONI ROOM IS A COZY SEAFOOD AND ROSÉ CENTRIC AMERICAN IZAKAYA, AND THE PERFECT PLACE FOR YOUR NEXT EVENT.

We offer a seated family-style tasting menu that features a curated selection of our greatest hits. For exclusive buyouts we also offer a menu of passed bites if you prefer a cocktail party event. Beverages can be based on consumption or you can select our open bar package.

PLEASE EMAIL EVENTS@THEPONIROOM.COM TO INQUIRE FURTHER.

CHEF'S IZAKAYA TASTING MENU

$49/pp

SESAME SOY LOTUS ROOT

SWEET PICKLED CARROT & RADISH

HAMACHI CRUDO *green strawberries, pickled rhubarb, Thai basil*

CHILLED PRAWN SKEWERS *nam jim cocktail sauce*

GRILLED OCTOPUS SKEWER *fingerling potato, ginger-scallion relish*

SEARED RARE TUNA SKEWER *green tea noodles, snow pea salad*

CRISPY PORK BELLY *cucumber, chili-caramel*

SHORT RIB BAO BUNS *guinness & five spice braised, cucumber, black beans*

PANNA COTTA *kaffir lime, miso cookie*

COCKTAIL PARTY PASSED MENU

50 guests max $45/pp(2 hours)

Your choice of 6
(2 from each category)

1

SESAME SOY LOTUS ROOT

MUSHROOM CEVICHE *miso eggplant, ginger ponzu*

KING OYSTER MUSHROOM SKEWER

2

HAMACHI CRUDO *green strawberries, pickled rhubarb, Thai basil*

RAW OYSTER *thai mignonette*

SALMON TARTARE *trout roe, avocado, cucumber, rice chip, cherry wood smoke*

BBQ OYSTERS *shrimp-chili paste, scallion-cucumber salad*

SEARED RARE TUNA SKEWERS *green tea noodles, snow pea salad*

CHILLED PRAWN SKEWERS *nam jim cocktail sauce*

3

GUINNESS & FIVE SPICED BRAISED SHORT RIB BAO BUNS *cucumber, black beans*

UNI *English muffin, chives, lemon*

CRISPY PORK BELLY *cucumber, chili-caramel*

GRILLED OCTOPUS SKEWERS *fingerling potatoes, ginger-scallion relish*

DIVER SCALLOPS SKEWER *sweet chili sauce, crème fraiche*

SMOKED MUSHROOM BAO BUNS

Thank you!