TJ FAVOR GROUP
CATERING

Chef's table and omakase menu

Chef's Table / Omakase · Full menu · Updated November 2026

LINE @tjfavor
063-878-8169
087-746-0044
096-949-6622
www.tjfavor.com

590–1,290 THB per guest

By guest count; from 590 THB per guest for 300+ guests (excluding 7% VAT)

Premium Chef Table 2,500 THB per guest

Premium 8-course tier above the 590–1,290 THB standard sets (excluding 7% VAT)

- Standard: sample 9-course menus in two sets, Seafood and Beef
- Premium: 8 courses at 2,500 THB per guest
- Chefs cook on site and serve course by course; courses are agreed in your quote









Seafood set (9 courses) ชุด Seafood (9 คอร์ส)

- **Smoked Salmon Crostini**
  Appetizer
- **Cold "Yam Tuna" Tartare**
  Appetizer
- **Petit Citrus Salad with Chimichurri Orange Vinaigrette**
  Appetizer
- **Ebi Carpaccio and Yuzu Ponzu**
  Entrée
- **Seafood Tomato Consommé with seasonal herbs**
  Soup
- **Miso-Glazed Salmon with Japanese-style vegetables**
  Main
- **Hokkaido Scallop and Asparagus Skewer, Wasabi Purée**
  Main
- **Pesto Pasta with Fresh Scallop**
  Special
- **Matcha Mousse Panna Cotta**
  Dessert

Beef set (9 courses) ชุด Beef (9 คอร์ส)

- **Smoked Salmon Crostini**
  Appetizer
- **Cold "Yam Nuea" Tartare**
  Appetizer
- **Petit Citrus Salad with Chimichurri Orange Vinaigrette**
  Appetizer
- **Beef Tataki and Yuzu Ponzu**
  Entrée
- **Ox Tongue Consommé with Thai Herbs**
  Soup
- **Wagyu Short-rib Don with Pickled Egg Yolk**
  Main
- **"Suea Rong Hai" Wagyu Skewers**
  Main
- **Pesto Pasta with Australian Striploin**
  Special
- **Matcha Mousse Panna Cotta**
  Dessert

Premium chef table (8 courses) Premium Chef Table (8 คอร์ส)

- **Maa-Ho, fresh diced pineapple with a twist of pork "larb"**
  Course 1
- **Fermented Hokkaido scallop carpaccio with truffle aioli**
  Course 2
- **Tiger prawn and butternut squash with three musketeers seasoning**
  Course 3
- **Hamachi maguro with miso pesto oil and ikura**
  Course 4
- **Lhon-crab with crispy pressed pork and mint sauce**
  Course 5
- **Cleanser, uni and tuna "fruit-yum"**
  Course 6
- **Galangal lobster, the deconstructed tom kha**
  Course 7
- **Rosemary-oat ice cream with mango black sticky rice**
  Course 8

Terms

- Prices exclude 7% VAT. No service charge
- From 10 guests; please book at least 2 days ahead
- Under 20 guests: 1,500 THB travel fee (Bangkok and vicinity). Other provinces: extra travel fee, shown in your quote
- 50% deposit to confirm; the balance is paid on the event day after the event
- Free tasting after the deposit. Before a deposit the tasting fee is 1,000 THB, deducted from your bill when you book

Questions and quotes
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