

YURT

HONG KONG'S FIRST MODERN
CENTRAL ASIAN RESTAURANT

PRIVATE EVENTS



ABOUT US

WE PROUDLY SERVE CENTRAL ASIAN CUISINE, FROM COUNTRIES
LIKE KAZAKHSTAN, UZBEKISTAN, TAJIKISTAN AND MORE.

MAX. CAPACITY

36 guests

MINIMUM SPEND

Weekdays Lunch: 15,000

Weekdays Dinner: 30,000

Weekend Lunch: 20,000

Weekend Dinner: 40,000

Weekdays: Tue, Wed, Thu

Weekend: Fri, Sat, Sun

Lunch: 12pm - 3pm

Dinner: 6pm-9pm

CORKAGE FEE

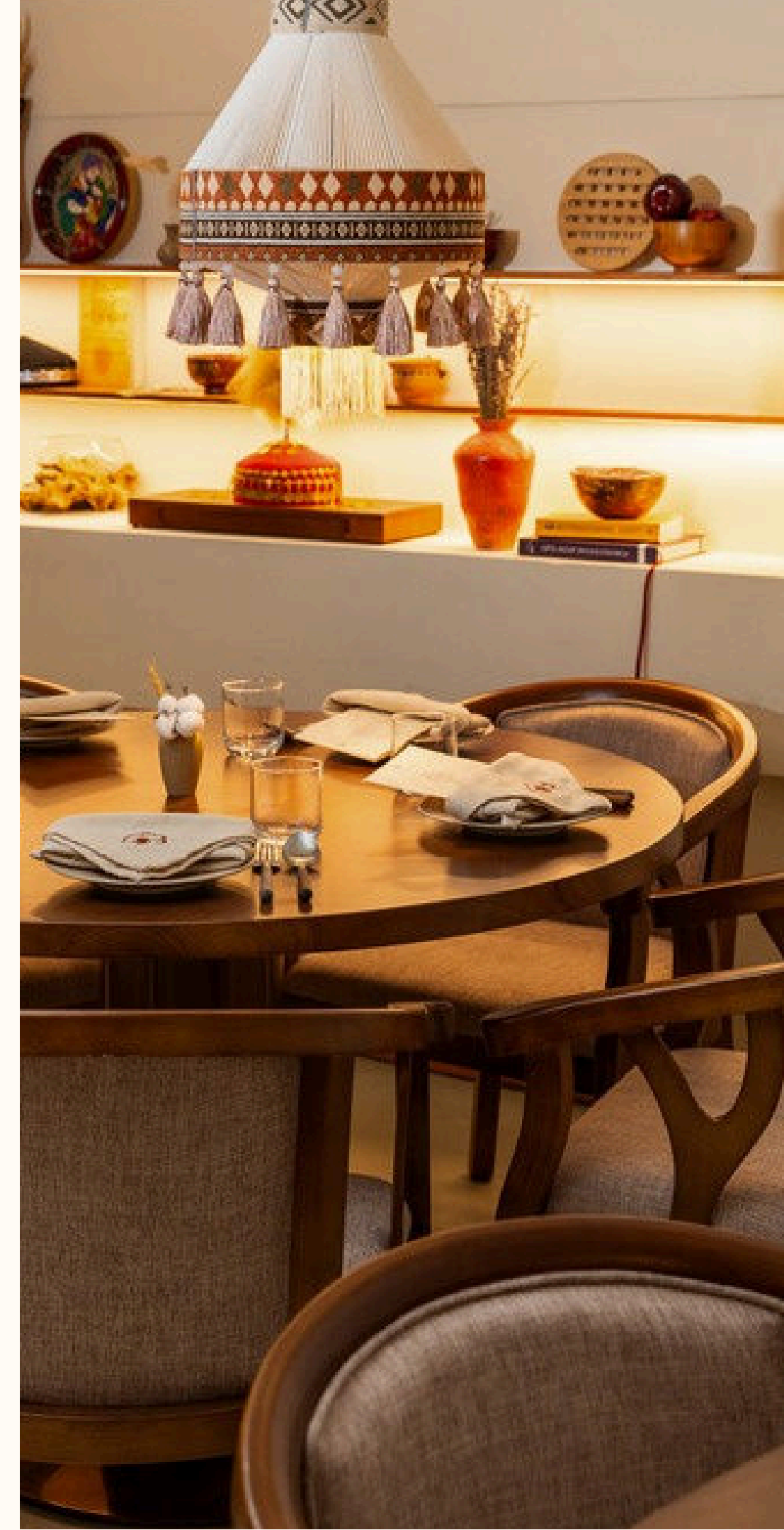
350 HKD per bottle

DIETARY RESTRICTIONS

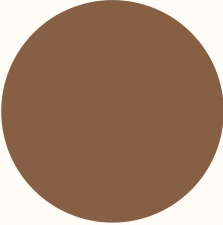
We are fully halal certified. Our cuisine has a lot of vegetarian, vegan and dairy-free options. With due notice, we can accommodate any preference or dietary restriction.

ADD-ONS

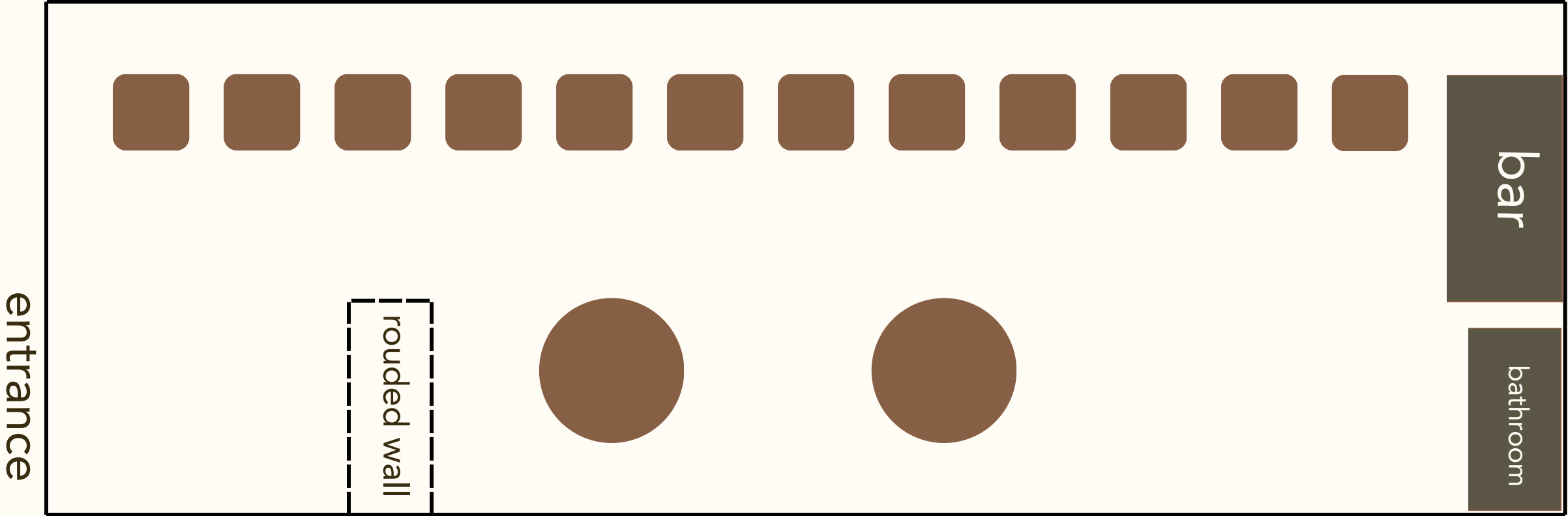
Microphones, screen, personal playlist are available on request, free of charge.



SEATING PLAN

 fits 6 guests max.

 fits 2 guests max.



can be fully customised according to your preference



CANAPÉ SELECTION

SHRIMP TARTLET

SALMON TARTLET

VEGAN CONE

SALMON WELLINGTON

SAMSA (BEEF, CHICKEN &
SPINACH CHOICE)

CHICKEN LAVASH

CHEBUREK

BEEF TONGUE

ACHICHUK

BAURSAK
WITH SHRIMP & TRUFFLE

BAURSAK WITH CAVIAR

FRESH BERRY TARTLET

DATE AND WALNUT

ASYQ



SOUR



shrimp tartlet



salmon tartlet



vegan cone



salmon wellington

SWEET



dates with walnuts



asyq



fresh berries canapé

SOUR



samsa



kadayif shrimp



boursak with caviar



boursak with shrimp



achichuk with cheese



cheburek

MAINS TO SHARE



pilaf



kuurdak



beshbarmaq



manti



beef tongue



meat platter



house marinated veggies



chicken lavash

TASTING MENUS

DISCOVERY TASTING MENU

7 COURSES, 700 PER PERSON
(+50 FOR HORSE STEAK
SELECTED AS MAIN COURSE)
CAN BE CUSTOMISED



DISCOVERY MENU

700 PER PERSON + 10% SERVICE CHARGE | PAIRING OF DRINKS 198 PER PERSON

SALEM BERU

CASPIAN PEARL

black caviar, brined mackerel, dehydrated fish ornament

CHALOP

fermented ayran, qurt from Kazakhstan, radish, chickpeas, dill

CHEBUREK

deep-fried turnovers with minced beef

AS TARTU

choose one

HORSE STEAK + 50

well done steak, Dungan marinated cucumbers & onions, baked potatoes

PERCH

served with roasted eggplant, beetroot and corn

LAMB RACKS

mashed potatoes with champignons, signature black pepper sauce



DOLMA

baked eggplant sphere on a carrot paste pillow, qurt foam

SHARBAT

GREEN TEA, MINT & GINGER

BAL TATU

choose one

KHOREZM

melon, traditional sweet cheese, caramelised millets, halva ice cream

DJARKUTAN

dark chocolate cake, pistachio crumble, fig sorbet

ASYQ

HANDMADE CHOCOLATE

served with tary tea



BEVERAGE PACKAGE

NOMAD'S FREE-FLOW

2-HOURS: \$328/PERSON

3-HOURS: \$428/PERSON

Sparkling: Prosecco

White Wine: House White Wine

Red Wine: House Red Wine

Soft Drinks: Juices, Kvas

KHAN'S FREE-FLOW

2-HOURS: \$428/PERSON

3-HOURS: \$528/PERSON

Sparkling: Champagne

White Wine: Pinot Grigio/ Riesling

Red Wine: Shiraz

Soft Drinks: Juices, Kvas



BEVERAGE PACKAGE %0 ABV

NOMAD'S FREE-FLOW

2-HOURS: \$328/PERSON

3-HOURS: \$428/PERSON

Sparkling: Chardonnay, Rose

Red Wine: Pinot Noir

Teas: Tary, Tashkent

Soft Drinks: Juices, Kvas

KHAN'S FREE-FLOW

2-HOURS: \$428/PERSON

3-HOURS: \$528/PERSON

Sparkling: Chardonnay, Rose

Red Wine: Pinot Noir

Teas: Tary, Tashkent

Soft Drinks: Juices, Kvas

Mocktails: Almaty nights, Bukhara Spritz

All our drinks above are non-alcoholic





Create the best
moments with us.

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CONTACT NUMBER