SANUK

“THE TASTE OF THE MEDITERRANEAN, ENLIVENED BY THE AROMAS OF THAILAND”

Inspired by the Thai spirit of ‘**สนุก (SANUK)**’, the restaurant celebrates the joy of all-day dining through a relaxed yet refined atmosphere where every meal is meant to be enjoyed and fulfilled. From Bangkok’s finest breakfast buffet to enticing à la carte options for lunch and dinner, SANUK brings together international favorites, Thai classics, and Mediterranean delights in a warm, contemporary setting.

“When creating the menu for SANUK, the hotel’s location in Bangkok played an important role, together with my personal passion for Mediterranean and Middle Eastern cuisine.
My goal was to combine different culinary directions and flavours that may seem contrasting at first glance but together create a balanced and memorable dining experience for guests.”

Roman Galyamutdinov
Executive Chef - International Cuisine

SANUK

APPETIZER

Chicken Liver Pâté with Mango Chutney 450
Chicken liver pâté, slow-cooked and delicately seasoned. Paired with a mango chutney and toasted brioche.

Watermelon & Blue Fin Tuna 590
Compressed watermelon paired with bluefin tuna, feta cheese, Kalamata olives, and citrus dressing.

Mala Prawn Kataifi 590
Prawns wrapped in crisp kataifi dough. Served with Mala mayonnaise, creamy labneh and crushed pistachios.

Beef Cheek Dim Sum 420
Steamed Dim Sum filled with slow-braised beef cheek with an umami soy dipping sauce.

Steak Tartare with Bone Marrow 730
Harissa marinated marbled beef served with bone marrow, a crisp Thai leave salad and toasted ciabatta.

Beef Brisket Croquette 420
Slow-braised brisket, marinated gherkins, and wholegrain mustard.

Pan-seared Scallops 890
Sear sea scallops served with a pumpkin and ginger purée, garnished with shaved fennel and fresh green apple.

Eggplant Tempura 390
Chimichurri sauce and creamy stracciatella cheese.
Finished with blistered cherry tomato, fragrant basil leaves, and Grana Padano cheese.

SALADS

Smoked Chicken & Mango Garden Salad 460
Slices of homemade smoked chicken breast, mango, edamame beans, marinated cherry tomatoes, lettuce and finished with a smoked paprika dressing.

Chef's Signature Steak Salad 690
Grilled Australian machete steak layered with creamy Gorgonzola, charred Romano lettuce, sun-dried tomatoes, and ripe avocado.
Finished with a house-made honey mustard dressing.

Papaya & River Prawn Salad 470
Thai river prawns tossed with papaya, crisp snake beans, sun-dried tomatoes, fragrant holy basil and finished with a chili-pomelo dressing.

Seafood Salad 510
Fresh prawns, tender squid, and plump mussels, delicately tossed with blistered cherry tomato, sweet capsicum, and fragrant garden herbs.

Mediterranean Salad 460
Tender baby lettuce, Feta cheese, blistered cherry tomatoes, Kalamata olives, delicately balanced with Mutabal and dried figs. Finished with a pomegranate vinaigrette.

SOUPS

Tom Kha Gai 410
Tender chicken roulade infused with aromatic coconut broth, mushrooms and lemongrass.

Braised Oxtail Soup 490
Slow-simmered oxtail in a rich beef broth with porcini, zucchini, potato, and carrot.

Pumpkin Soup with Tiger Prawns 410
A velvety purée of roasted pumpkin with succulent Tiger prawns. Garnished with crispy tempura sage leaves and a sprinkle of aromatic spiced nuts.

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BURGER & SANDWICH

Crab Bruschetta 450
Sweet crab meat layered over crispy toasted ciabatta, with sun-dried tomato, fresh jalapeño slices, and cilantro.

Australian Beef Burger 690
Grilled beef patty, layered with crispy bacon, cheddar cheese, fresh tomato, pickles, and crisp lettuce.
Served with your choice of golden French fries or salad.

PASTA & RICE

Oxtail Pappardelle 590
House-made pappardelle ribbons with braised oxtail ragù and a gremolata of citrus zest, garlic, and fresh herbs.

Crab Tagliatelle 730
Home-made tagliatelle in a rich tomato bisque, with sweet blue crab meat and a touch of béchamel.

Seafood Curry Risotto 770
Creamy Arborio rice infused with aromatic milk curry, steamed crab, mussels and prawns, finished with chili jam.

Garlic Rice with Marinated Australian Beef Flank Steak 640
Slow-cooked Australian beef flank served with fragrant garlic rice, marinated egg and freshly grated wasabi.

MAIN

River Prawn with Baked Mango 990
Char-grilled River prawn glazed in harissa, paired with baked mango and chili-lime butter.
Served with a side of zesty Nam Jim.

Banana Leaf-Roasted Sea Bass 770
Sea bass marinated in herbs, wrapped in banana leaf, and gently roasted.
Served with Kalamata olives, tomato, crispy zucchini tempura, and a chili-pomelo dressing.

Mediterranean Spiced Chicken with Green Curry 650
Tender farm-raised chicken marinated in aromatic zaatar, served with green curry, eggplant, sweet green peas and steamed rice.

Braised Lamb Shank 990
Slow-cooked lamb shank infused with Moroccan spices, stewed with dried apricot, golden raisins, toasted almonds, and honey.
Finished with cilantro and mint couscous.

Beef Cheek Stew with Mushrooms 770
Slow-braised beef cheek in a rich sautéed mushroom sauce.
Served with your choice of mashed potatoes or steamed rice.

Moo Hong 630
Crispy pork belly glazed in a sweet and salty Phuket-style reduction, layered over a silky celery purée, pumpkin–ginger sauce and garnished with crispy kale leaves.

Lamb Souvlaki 590
Char-grilled lamb skewers seasoned with Mediterranean spices, served with creamy labneh, marinated chili, and sautéed baby spinach.

Chicken Shish Tawook 470
Char-grilled chicken skewers marinated in Middle Eastern spices, served with creamy Lebanese garlic sauce, blistered cherry tomatoes, and marinated onion.

Surf & Turf 1,590
Grilled prime Australian filet mignon, grilled Tiger prawn, and whipped potatoes.

Australian Rib Eye Steak 1,440
Grilled Australian rib eye steak, paired with rich roasted bone marrow and crispy triplecooked potatoes.
Finished with a rich pepper sauce.

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SIDES

Sautéed Broccolini 220
With fresh chili and garlic chips.

Char-Grilled Asparagus Spears 220
With shaved Grana Padano and lemon zest.

Whipped Potatoes 150
Served with steamed Bok Choi and drizzled with roasted garlic oil.

Wok-Fried Rice 150
Stir-fried organic brown rice with farm-fresh egg and chopped onions.

Steamed Jasmine Rice 90

French Fries 150

DESSERTS

Coconut Panna Cotta 290
Silky coconut panna cotta topped with coconut foam, garnished with toasted marshmallow, and pineapple jelly compote.

Rhubarb Strawberry Tart 290
Crisp tart base with strawberry crémeux, rhubarb compote, Nocciola Royce and passion fruit.

Cheesecake Trio 310
Trio of velvety cheesecake wrapped in golden kataifi pastry, lightly fried and served with a vibrant raspberry coulis and a sprinkle of crushed pistachios.

Chocolate Hazelnut 310
Royce' gianduja hazelnut praline with passion fruit jelly, chocolate fleur de sel, and cacao cloud pearls.

Citrus Variation 310
A refreshing citrus melody: soft yuzu sphere, tangy lemon curd cake, zesty lime mousse, and a vibrant citrus sorbet.

Valrhona Chocolate Fondant 310
Valrhona chocolate fondant with a matcha ganache lava center, served with vanilla ice cream.

Sliced Fruit Platter 380
A selection of fresh fruits—mango, pineapple, pomelo, papaya, melon, dragon fruit, watermelon, and strawberry—served chilled for a refreshing start or finish.

Homemade Ice Cream & Sorbet Selection 190
Your choice of two scoops:
Ice Cream Flavors: Coconut, Vanilla Hokkaido Milk, Chocolate, Matcha
Sorbet Flavors: Yuzu, Mango, Strawberry, Raspberry, Pineapple

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COFFEE

	Hot	Iced
Espresso	160	
Double Espresso	180	
Americano	190	220
Cappuccino	190	220
Caffè Latte	190	220
Caffè Mocha	190	220

NON-COFFEE

Chocolate 190 220
Choice of alternative milk
Whole milk, low fat, soy milk, almond milk, oat milk

HOT TEA

Classic Black Tea	160
Classic Green Tea	160
Jasmine Green Tea	160
Peppermint Green Tea	160
Lemongrass Green Tea	160
Orange Oolong Tea	160
Jin Xuan Oolong Tea	160

ICED TEA

Iced Lemon Tea	180
Iced Thai Milk Tea	180
Iced Matcha Latte	220

COLD PRESSED JUICE (or blended)

Single 190
Mango, Pineapple, Orange, Apple, Watermelon

Whole 190
Coconut

Mixed

Sunrise Glow 240
Carrot, orange, pineapple and ginger

Green Revive 240
Green apple, cucumber, lemon and kale

Ruby Boost 240
Watermelon, beetroot, carrot and mint

Tropical Zest 240
Pineapple, mango, orange and lemon

MILKSHAKE

Coconut Milkshake	240
Vanilla Milkshake	240
Thai Tea Milkshake	240
Chocolate Milkshake	240

MINERAL WATER

Nordaq Water	60
Nordaq Sparkling Water	60
Perrier Sparkling Water (330ml)	190

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale, Tonic, Soda 120

SIGNATURE MOCKTAIL

"SANUK" 290
A bright infusion of lemongrass, pandan, and lime, softened by coconut water and lifted with a delicate effervescence. (Lemongrass, pandan, lime, coconut water and soda)

SIGNATURE COCKTAILS

"SABAI" 380
Fragrant Jasmine gin balanced with Thai lime and wildflower honey.
Lightly sparkling and effortlessly refreshing.
(Jasmine Gin, pineapple juice, lime, egg white, honey)

"SAWASDEE" 380
A golden-hour blend of rum, lime, and palm sugar — smooth and sunlit.
Lifted by Thai basil, with a gentle spicy finish.
(Rum, palm sugar, lime, Thai basil, Tabasco)

CLASSIC COCKTAIL

Cosmopolitan 340
Vodka, cointreau, cranberry, and lime, shaken until icy cold for that vibrant, refreshing taste

Mojito 340
White rum, fresh mint, lime juice, soda water the ultimate refreshing

Old Fashioned 340
Bourbon, bitters, and a sugar, finished with orange peel

Classic Margarita-frozen or on the rocks 340
A timeless favorite of tequila, cointreau, and lime juice

Dry Martini 340
Gin or vodka with dry vermouth, stirred or shaken, finished with lemon peel or olive brine.

Aperol Spritz 420
Aperol and prosecco served over ice with a slice of orange

BEER

Singha / Heineken / Asahi	240
Sapporo	290
VANA Wila Weizen	300
VANA Whale Pale ale	320
VANA Crispy Boy Helles lager (490ml)	420

WINE

Champagne/Sparkling

	Glass	Bottle
Champagne Pommery Brut, *France*		5,800
Astoria Butterfly Prosecco, *Veneto, Italy*	390	1,950

White Wine

	Glass	Bottle
Les Producteurs Réunis Cuvée Dissenay, Chardonnay, France	360	1,800
Journey's End Mount Rozier Chenin Blanc, Western Cape, South Africa	380	1,900
Graf Johann IV Riesling Trocken (dry), Germany	390	1,950
Clearwater Cove Sauvignon Blanc, Marlborough, New Zealand	400	2,000

Red Wine

	Glass	Bottle
Les Producteurs Réunis Cuvée Dissenay, Pinot Noir, France	360	1,800
Magarey Lane Limestone Coast Shiraz, Limestone Coast, Australia	380	1,900
Ricossa Barbera d'Asti DOCG, Piedmont, Italy	400	2,000
Casas del Bosque Gran Reserva, Cabernet Sauvignon, Chile	420	2,100

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