SANUK

3-Course Set Dinner

Everyday 17:00 - 22:00 Hrs.

THB 890.-

Per Person

Appetizer (Select 1)

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

Grilled Eggplant with Herbed Labneh
Charcoal-grilled eggplant served with labneh, chimichurri, and fresh basil.

Heirloom Tomato & Burrata Salad
Heirloom tomatoes and arugula served with creamy burrata and basil pesto.

Marinated Honey Beetroot Salad
Marinated honey beetroot, arugula, feta cheese, walnuts, truffle essence, and Granny Smith apple dressing.

Main (Select 1)

Marinated Australian Beef Flank Steak
Slow-cooked Australian beef flank served with garlic rice and marinated egg.

Seasonal Fish with Tom Kha Sauce
White sea fish served with aromatic pumpkin, black mussels, and Ikura in a fragrant Tom Kha sauce.

Linguine Alle Vongole
Homemade linguine tossed with clams, garlic, chili jam, and fresh basil.

Grilled Marinated Squid
Grilled marinated squid served with creamy black ink Arborio rice, chili sauce, and lemon zest.

Home-Smoked Duck Breast
Home-smoked duck breast served with pickled mango, pumpkin ginger purée, and red curry sauce.

Dessert (Select 1)

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

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

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

Exclusive Wine Selection

THB 200.-

Per Glass

White Wine

Anakena Nuna Chardonnay, Central Valley, Chile

Journey's End Mount Rozier Chenin Blanc, Western Cape, South Africa

Red Wine

Magarey Lane Limestone Coast Shiraz, Limestone Coast, Australia

Château Saintongey Vieilles Vignes Bordeaux AOC, Bordeaux, France

The price is inclusive of 7% VAT and 10% service charge.