SANUK

3-Course Set Lunch

Everyday 11:30 - 14:30 Hrs.

THB 550 Net

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 Frank Steak
Slow-cooked Australian beef frank 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

Ice Cream Sundae of the Day
A daily selection of ice cream served with seasonal toppings and accompaniments.

Drinking Water