



SANUK

MENU SUNDAY BRUNCH

from 12:00 - 15:00 Hrs.

SASHIMI & SUSHI STATION

Freshly prepared Japanese favourites featuring a premium selection of sashimi, nigiri and maki, showcasing the natural freshness and delicate flavours of each ingredient.

GRILLED RIVER PRAWNS

Fresh river prawns, grilled to order over an open flame to enhance their natural sweetness and delicate smoky flavour.

HOKKAIDO SCALLOP BAR

Live Hokkaido scallops, freshly shucked and prepared to order before our guests. Finished with handcrafted sauces and carefully selected garnishes to highlight their delicate sweetness and fresh ocean flavour.

DONBURI ATELIER

Create your own premium donburi with a selection of signature bowls, premium toppings, handcrafted sauces and Japanese condiments.

Signature Donburi:

Ocean Signature Donburi

Hamachi, akami, salmon, ikura, yuzu ponzu and sushi rice.

Wagyu & Unagi Donburi

Wagyu, unagi, ikura, truffle ponzu and sushi rice.

Grand Nikko Signature Donburi

Hamachi, akami, salmon, scallop, crab meat, prawn, unagi, wagyu, ikura, truffle and sushi rice.

ROBATAYAKI GRILL

Freshly grilled over traditional Japanese robata charcoal, featuring duck breast, prawns, marble beef tenderloin, pork neck and Spanish octopus, prepared to order for a smoky, savoury finish.

CRÊPES & RÖSTI

Freshly prepared crêpes and mini potato rösti, cooked live to order and served with salmon roe, house-marinated salmon, prawn and egg mayonnaise, quail eggs, labneh, ricotta, fresh herbs, capers and Nutella.

OKONOMIYAKI NORI WAFFLES

Freshly prepared Japanese-style nori waffles, featuring three signature creations: Osaka Classic, Salmon & Ikura Deluxe, and Wagyu Teriyaki & Truffle, each finished with carefully selected Japanese toppings and seasonal garnishes.



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CARVING STATION

Live carving featuring slow-roasted beef short rib with Thai herbs, roasted lamb rack with local herbs, and Chef's choice of whole fish, freshly carved and served to order.

HEIRLOOM TOMATOES CORNER

A vibrant selection of heirloom tomatoes, premium seafood, fresh cheeses and garden herbs, complemented by Taggiasca and Kalamata olives, baby capers, five premium extra virgin olive oils, and an array of house dressings, served with freshly baked breads and crisp croutons.

HOUSE-MADE FERMENTED VEGETABLE BAR

An artisanal selection of Japanese tsukemono and traditional pickles, crafted using timehonoured fermentation techniques to enhance their natural flavours.

HOMESTYLE SUNDAE, PIES & STEWS

A comforting selection of homestyle stews, hearty casseroles and freshly baked pies, prepared with rich flavours and served warm for a satisfying, family-style experience.

SWEET DELIGHTS WAGASHI ATELIER

Live preparation of traditional Japanese confectionery, handcrafted by our chefs and freshly presented for guests to enjoy.

JAPANESE PÂTISSERIE

A refined collection of traditional Japanese sweets and contemporary creations, featuring Matcha Mont Blanc, Matcha Tiramisu, Seasonal Fruit Dorayaki, Black Sesame Canelé, Warabi Mochi, Mizu Yokan, Sakura Mochi, Citrus Monaka, Shiroi Koibito in Thai Tea & Matcha, Tochiotome Strawberry Dessert and Nori Goma Espresso.

CHOCOLATE ATELIER

A decadent selection of handcrafted chocolate creations, delicately crafted by our pastry chefs for an indulgent finish.

FRESHLY PRESSED JUICE BAR

Create your own freshly pressed juice from a vibrant selection of tropical fruits, fresh vegetables, herbs and aromatic botanicals, including pineapple, watermelon, passion fruit, guava, citrus, carrot, beetroot, celery, cucumber, ginger, lemongrass, mint and Thai basil.

SELECTION OF JAPANESE TEA

Discover a curated selection of premium Japanese teas, featuring matcha and hojicha, carefully selected to complement your dining experience.