



SANUK

Festive Flavors

Set Menu

3-Course set menu

THB 990++

Per Person



Appetizer - Choice of

Heirloom Tomato & Burrata Salad

Heirloom tomatoes, arugula and creamy burrata, finished with basil pesto and balsamic pearls.

Watermelon & Ricotta Salad

Juicy watermelon, crisp cucumber, fresh mint, black olives and creamy ricotta, finished with honey vinaigrette.

Waldorf Salad

Crisp apple, celery, grapes and walnut, tossed in a classic creamy dressing.

Salmon & Ikura Garden

Delicately marinated salmon with fennel, dill and edamame, finished with Ikura.

Main - Choice of

Slow-Braised Beef Cheek

Tender slow-braised marinated beef cheek with five-spice pumpkin, pickled mango and rich jus.

Risotto Frutti di Mare

Creamy Italian risotto with an assortment of fresh seafood.

Duck Leg Confit

Tender duck leg confit served with creamy mashed potato, sautéed spinach and berry jus.

King Mackerel with Black Mussels

Baked king mackerel, black mussels, tomato, capers, olives and fresh basil.

Lamb Rump with Green Curry

Slow-cooked marinated lamb rump, grilled eggplant and couscous, complemented by aromatic green curry sauce.

Dessert - Choice of

Sudachi & Honey

Sudachi cream chiboust and jelly, honey pearls and brioche toasted, served with refreshing honeycomb sorbet.

Redberry Mint Pavlova

Fresh mixed berry compote, mint jelly, and light Chantilly cream.

Chocolate Surprise

Wasabi-infused chocolate mousse, paired with strawberry crème Brulee and strawberry sorbet.

Choice of Beverage:

Juice

Orange Juice
Apple Juice
Guava Juice
Pineapple Juice

Soft Drinks

Coke Tonic
Coke Zero Ginger Ale
Sprite Soda

Coffee (Hot/Iced)

Espresso Cappuccino
Double Espresso Caffè Latte
Americano Caffè Mocha

Exclusive Wine Selection

THB 290

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



All prices are in Thai Baht and subject to 10% service charge and applicable government tax 7%.



SANUK



Festive Flavors

Set Menu

5-Course set menu

THB 1,390++

Per Person

Amuse-Bouche

“Tom Yum Goong” Arancini

Crispy risotto, shrimp and aromatic tom yum flavours.

Appetizer - Choice of

Heirloom Tomato & Burrata Salad

Heirloom tomatoes, arugula and creamy burrata, finished with basil pesto and balsamic pearls.

Watermelon & Ricotta Salad

Juicy watermelon, crisp cucumber, fresh mint, black olives and creamy ricotta, finished with honey vinaigrette.

Waldorf Salad

Crisp apple, celery, grapes and walnut, tossed in a classic creamy dressing.

Salmon & Ikura Garden

Delicately marinated salmon with fennel, dill and edamame, finished with Ikura.

Soup - Choice of

Prawn Bisque

Seared Hokkaido scallop with aromatic prawn bisque and pickled tomato.

Wild Mushroom Cream Soup

A rich and velvety soup featuring an assortment of wild mushrooms.

Main - Choice of

Slow-Braised Beef Cheek

Tender slow-braised marinated beef cheek with five-spice pumpkin, pickled mango and rich jus.

Risotto Frutti di Mare

Creamy Italian risotto with an assortment of fresh seafood.

Duck Leg Confit

Tender duck leg confit served with creamy mashed potato, sautéed spinach and berry jus.

King Mackerel with Black Mussels

Baked king mackerel, black mussels, tomato, capers, olives and fresh basil.

Lamb Rump with Green Curry

Slow-cooked marinated lamb rump, grilled eggplant and couscous, complemented by aromatic green curry sauce.

Dessert - Choice of

Sudachi & Honey

Sudachi cream chiboust and jelly, honey pearls and brioche toasted, served with refreshing honeycomb sorbet.

Redberry Mint Pavlova

Fresh mixed berry compote, mint jelly, and light Chantilly cream.

Chocolate Surprise

Wasabi-infused chocolate mousse, paired with strawberry crème Brulee and strawberry sorbet.

Choice of Beverage:

Juice

Orange Juice
Apple Juice
Guava Juice
Pineapple Juice

Soft Drinks

Coke Tonic
Coke Zero Ginger Ale
Sprite Soda

Coffee (Hot/Iced)

Espresso Cappuccino
Double Espresso Caffè Latte
Americano Caffè Mocha

Exclusive Wine Selection

THB 290

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

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