



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



APPETIZER

Chicken Liver Pâté with Mango Chutney Chicken liver pâté, slow-cooked and delicately seasoned. Paired with a mango chutney and toasted brioche.	450
Marinated Pepper with Crab & Ricotta Fire-roasted pepper filled crab meat, creamy ricotta cheese and garnished with fresh cilantro.	640
Mala Prawn Kataifi Prawns wrapped in crisp kataifi dough. Served with Mala mayonnaise, creamy labneh and crushed pistachios.	520
Steak Tartare with Bone Marrow Harissa marinated marbled beef served with bone marrow, a crisp Thai leave salad and toasted ciabatta.	730
Beef Brisket Croquette Slow-braised brisket, marinated gherkins, and wholegrain mustard.	420
Eggplant Tempura Chimichurri sauce and creamy stracciatella cheese. Finished with blistered cherry tomato, fragrant basil leaves, and Grana Padano cheese.	390

SALADS

Smoked Chicken & Mango Garden Salad Slices of homemade smoked chicken breast, mango, edamame beans, marinated cherry tomatoes, lettuce and finished with a smoked paprika dressing.	420
Chef's Signature Steak Salad 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.	670
Classic Caesar Salad Crisp Romano lettuce tossed with a house-made Caesar dressing and finished with aged Parmesan shavings. Choose between grilled prawns or slices of tender roasted chicken.	440
Papaya & Prawn Salad Prawns tossed with papaya, crisp snake beans, sun-dried tomatoes, fragrant holy basil and finished with a chili-pomelo dressing.	470
Seafood Salad Fresh prawns, tender squid, and plump mussels, delicately tossed with blistered cherry tomato, sweet capsicum, and fragrant garden herbs.	510
Mediterranean Salad Tender baby lettuce, Feta cheese, blistered cherry tomatoes, Kalamata olives, delicately balanced with Mutabal and dried figs. Finished with a pomegranate vinaigrette.	440

SOUPS

Tom Kha Gai Tender chicken roulade infused with aromatic, coconut broth, mushrooms and lemongrass.	410
Fish Consommé A fragrant broth of sourced fish and prawn, simmered with ripe tomatoes and sweet onions. Served with a fish patty.	470
Braised Oxtail Soup Slow-simmered oxtail in a rich beef broth with porcini, zucchini, potato, and carrot.	490
Pumpkin Soup with Tiger Prawns A velvety purée of roasted kabocha pumpkin with succulent Tiger prawns. Garnished with crispy tempura shiso leaves and a sprinkle of aromatic spiced nuts.	360

BURGER & SANDWICH

Australian Beef Burger 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.	710
Classic Club Sandwich with Roasted Chicken Breast & Bacon Triple-stacked toasted bread layered with roasted chicken breast, crispy bacon, fried egg, fresh tomato slices, and crisp lettuce. Served with your choice of golden French fries or salad.	550

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



PASTA & RICE

Oxtail Pappardelle House-made pappardelle ribbons with braised oxtail ragù and a gremolata of citrus zest, garlic, and fresh herbs.	570
Crab Tagliatelle Home-made tagliatelle in a rich tomato bisque, with sweet blue crab meat and a touch of béchamel.	730
Seasonal Mushroom Risotto with Asparagus Creamy Arborio rice, seasonal mushrooms, asparagus tips, and fresh parsley. Finished with a drizzle of fragrant truffle oil and shavings of aged Parmesan.	570
Lemon Butter Risotto with Prawn Creamy Arborio rice with lemon zest and butter served with Ama Abi crude and shiso leaves.	670

GRILLED

Tiger Prawn Souvlaki Grilled Tiger Prawn skewers marinated in Mediterranean spices, served with a ladolemono sauce, marinated chili, and sautéed baby spinach.	620
Lamb Souvlaki Char-grilled lamb skewers seasoned with Mediterranean spices, served with creamy labneh, marinated chili, and sautéed baby spinach.	540
Chicken Shish Tawook Char-grilled chicken skewers marinated in Middle Eastern spices, served with creamy Lebanese garlic sauce, blistered cherry tomatoes, and marinated onion.	440

MAIN

Moo Hong 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.	650
Beef Cheek Stew with Mushrooms Slow-braised beef cheek in a rich sautéed mushroom sauce. Served with your choice of mashed potatoes or steamed rice.	720
Mediterranean Spiced Chicken with Green Curry Tender farm-raised chicken marinated in aromatic zaatar, served with green curry, eggplant, sweet green peas and steamed rice.	690

SIDES

Sautéed Broccolini With fresh chili and garlic chips	220
Char-Grilled Asparagus Spears With shaved Grana Padano and lemon zest	220
Whipped Potatoes Served with steamed Bok Choi and drizzled with roasted garlic oil	150
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.	
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.	
Matcha Tiramisu	310
Delicate ladyfingers steeped in matcha syrup, layered with whipped mascarpone cream and dusted with matcha powder.	
Fuji Apple Paradise	310
Caramelized Fuji apples atop a buttery sablé Breton, paired with berry compote.	
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.	



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
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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, <i>France</i>		5,800
Astoria Butterfly Prosecco, <i>Veneto, Italy</i>	390	1,950

White Wine

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

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