



SANUK SEASONAL

3-Course set menu

THB 890
Per Person

Appetizer (Select 1)

Artisan Quinoa & Avocado Citrus Salad

Quinoa, avocado, shrimp, orange and Asian greens, finished with a citrus dressing.

Bluefin Tuna Tartare “Gochujang”

Bluefin tuna, avocado, shallot and yuzu, delicately seasoned with gochujang.

Waldorf Salad

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

Main (Select 1)

Chef’s Signature Osso Buco

Tender slow-cooked osso buco, mushroom risotto, Parmesan cheese and Chef’s signature balsamic.

Banana Leaf-Baked King Mackerel

King mackerel baked in banana leaf with red curry and pineapple, served with steamed jasmine rice.

Slow-Cooked Duck Breast

Slow-cooked duck breast with pickled mango, spinach and truffle mash, served with red wine sauce.

Dessert (Select 1)

Chocolate & Mandarin Crème Brûlée

Rich chocolate ganache and mandarin-infused custard, finished with a caramelized crust and a touch of fleur de sel.

Grand Nikko Cheesecake

Light and fluffy cheesecake filled with blueberry compote served with creamy yogurt ice cream.

Pistachio Matcha Bar

Matcha brownie layered with silky pistachio crèmeux, and matcha pearls.

Including drinking water and 1 choice of drink

Juice

Orange Juice
Apple Juice
Guava Juice
Pineapple Juice

Soft Drinks

Coke
Coke Zero
Sprite
Tonic
Ginger Ale
Soda

Coffee (Hot/Iced)

Espresso
Double Espresso
Americano
Cappuccino
Caffè Latte
Caffè Mocha

Exclusive Wine Selection

THB 290
Per Glass

White Wine

Les Producteurs Réunis Cuvée Dissenay, Chardonnay, France

Clearwater Cove Sauvignon Blanc, Marlborough, New Zealand

Red Wine

Les Producteurs Réunis Cuvée Dissenay, Pinot Noir, France

Magarey Lane Limestone Coast Shiraz, Limestone Coast, Australia



SANUK SEASONAL

5-Course set menu

THB 1,190
Per Person

Amuse-Bouche

Cannoli of the Day

Chef's daily creation featuring a delicate cannoli with a seasonal filling.

Appetizer (Select 1)

Artisan Quinoa & Avocado Citrus Salad

Quinoa, avocado, shrimp, orange and Asian greens, finished with a citrus dressing.

Bluefin Tuna Tartare “Gochujang”

Bluefin tuna, avocado, shallot and yuzu, delicately seasoned with gochujang.

Waldorf Salad

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

Soup (Select 1)

Wild Mushroom Cream Soup

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

Prawn Bisque

Seared Hokkaido scallop with aromatic prawn bisque and pickled tomato.

Main (Select 1)

Chef's Signature Osso Buco

Tender slow-cooked osso buco, mushroom risotto, Parmesan cheese and Chef's signature balsamic.

Banana Leaf-Baked King Mackerel

King mackerel baked in banana leaf with red curry and pineapple, served with steamed jasmine rice.

Slow-Cooked Duck Breast

Slow-cooked duck breast with pickled mango, spinach and truffle mash, served with red wine sauce.

Dessert (Select 1)

Chocolate & Mandarin Crème Brûlée

Rich chocolate ganache and mandarin-infused custard, finished with a caramelized crust and a touch of fleur de sel.

Grand Nikko Cheesecake

Light and fluffy cheesecake filled with blueberry compote served with creamy yogurt ice cream.

Pistachio Matcha Bar

Matcha brownie layered with silky pistachio crèmeux, and matcha pearls.

Including drinking water and 1 choice of drink

Juice

Orange Juice
Apple Juice
Guava Juice
Pineapple Juice

Soft Drinks

Coke
Coke Zero
Sprite
Tonic
Ginger Ale
Soda

Coffee (Hot/Iced)

Espresso
Double Espresso
Americano
Cappuccino
Caffè Latte
Caffè Mocha

Exclusive Wine Selection

THB 290
Per Glass

White Wine

Les Producteurs Réunis Cuvée Dissenay, Chardonnay, France

Clearwater Cove Sauvignon Blanc, Marlborough, New Zealand

Red Wine

Les Producteurs Réunis Cuvée Dissenay, Pinot Noir, France

Magarey Lane Limestone Coast Shiraz, Limestone Coast, Australia