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**

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# APPETIZER

**Chicken Liver Pâté with Mango Chutney** 450
Chicken liver pâté, slow-cooked and delicately seasoned. Paired with a mango chutney and toasted brioche.

**Watermelon & Blue Fin Tuna** 590
Compressed watermelon paired with bluefin tuna, feta cheese, Kalamata olives, and citrus dressing.

**Mala Prawn Kataifi** 590
Prawns wrapped in crisp kataifi dough. Served with Mala mayonnaise, creamy labneh and crushed pistachios.

**Beef Cheek Dim Sum** 420
Steamed Dim Sum filled with slow-braised beef cheek with an umami soy dipping sauce.

**Steak Tartare with Bone Marrow** 730
Harissa marinated marbled beef served with bone marrow, a crisp Thai leave salad and toasted ciabatta.

**Beef Brisket Croquette** 420
Slow-braised brisket, marinated gherkins, and wholegrain mustard.

**Pan-seared Scallops** 890
Sear sea scallops served with a pumpkin and ginger purée, garnished with shaved fennel and fresh green apple.

**Eggplant Tempura** 390
Chimichurri sauce and creamy stracciatella cheese.
Finished with blistered cherry tomato, fragrant basil leaves, and Grana Padano cheese.

# SALADS

**Smoked Chicken & Mango Garden Salad** 460
Slices of homemade smoked chicken breast, mango, edamame beans, marinated cherry tomatoes, lettuce and finished with a smoked paprika dressing.

**Chef's Signature Steak Salad** 690
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.

**Papaya & River Prawn Salad** 470
Thai river prawns tossed with papaya, crisp snake beans, sun-dried tomatoes, fragrant holy basil and finished with a chili-pomelo dressing.

**Seafood Salad** 510
Fresh prawns, tender squid, and plump mussels, delicately tossed with blistered cherry tomato, sweet capsicum, and fragrant garden herbs.

**Mediterranean Salad** 460
Tender baby lettuce, Feta cheese, blistered cherry tomatoes, Kalamata olives, delicately balanced with Mutabal and dried figs. Finished with a pomegranate vinaigrette.

# SOUPS

**Tom Kha Gai** 410
Tender chicken roulade infused with aromatic coconut broth, mushrooms and lemongrass.

**Braised Oxtail Soup** 490
Slow-simmered oxtail in a rich beef broth with porcini, zucchini, potato, and carrot.

**Pumpkin Soup with Tiger Prawns** 410
A velvety purée of roasted pumpkin with succulent Tiger prawns. Garnished with crispy tempura sage leaves and a sprinkle of aromatic spiced nuts.

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

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# BURGER & SANDWICH

**Crab Bruschetta** 450
Sweet crab meat layered over crispy toasted ciabatta, with sun-dried tomato, fresh jalapeño slices, and cilantro.

**Australian Beef Burger** 690
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.

# PASTA & RICE

**Oxtail Pappardelle** 590
House-made pappardelle ribbons with braised oxtail ragù and a gremolata of citrus zest, garlic, and fresh herbs.

**Crab Tagliatelle** 730
Home-made tagliatelle in a rich tomato bisque, with sweet blue crab meat and a touch of béchamel.

**Seafood Curry Risotto** 770
Creamy Arborio rice infused with aromatic milk curry, steamed crab, mussels and prawns, finished with chili jam.

**Garlic Rice with Marinated Australian Beef Flank Steak** 640
Slow-cooked Australian beef flank served with fragrant garlic rice, marinated egg and freshly grated wasabi.

# MAIN

**River Prawn with Baked Mango** 990
Char-grilled River prawn glazed in harissa, paired with baked mango and chili-lime butter.
Served with a side of zesty Nam Jim.

**Banana Leaf-Roasted Sea Bass** 770
Sea bass marinated in herbs, wrapped in banana leaf, and gently roasted.
Served with Kalamata olives, tomato, crispy zucchini tempura, and a chili-pomelo dressing.

**Mediterranean Spiced Chicken with Green Curry** 650
Tender farm-raised chicken marinated in aromatic zaatar, served with green curry, eggplant, sweet green peas and steamed rice.

**Braised Lamb Shank** 990
Slow-cooked lamb shank infused with Moroccan spices, stewed with dried apricot, golden raisins, toasted almonds, and honey.
Finished with cilantro and mint couscous.

**Beef Cheek Stew with Mushrooms** 770
Slow-braised beef cheek in a rich sautéed mushroom sauce.
Served with your choice of mashed potatoes or steamed rice.

**Moo Hong** 630
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.

**Lamb Souvlaki** 590
Char-grilled lamb skewers seasoned with Mediterranean spices, served with creamy labneh, marinated chili, and sautéed spinach.

**Chicken Shish Tawook** 470
Char-grilled chicken skewers marinated in Middle Eastern spices, served with creamy Lebanese garlic sauce, blistered cherry tomatoes, and marinated onion.

**Surf & Turf** 1,590
Grilled prime Australian filet mignon, grilled Tiger prawn, and whipped potatoes.

**Australian Rib Eye Steak** 1,440
Grilled Australian rib eye steak, paired with rich roasted bone marrow and crispy triplecooked potatoes.
Finished with a rich pepper sauce.

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# SIDES

**Sautéed Broccolini** 220
With fresh chili and garlic chips.

**Char-Grilled Asparagus Spears** 220
With shaved Grana Padano and lemon zest.

**Whipped Potatoes** 150
Served with steamed Bok Choi and drizzled with roasted garlic oil.

**Wok-Fried Rice** 150
Stir-fried organic brown rice with farm-fresh egg and chopped onions.

**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.

**Rhubarb Strawberry Tart** 290
Crisp tart base with strawberry crémeux, rhubarb compote, Nocciola Royce and passion fruit.

**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.

**Valrhona Chocolate Fondant** 310
Valrhona chocolate fondant with a matcha ganache lava center, served with vanilla ice cream.

**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.

**Homemade Ice Cream & Sorbet Selection** 190
Your choice of two scoops:
**Ice Cream Flavors:** Coconut, Vanilla Hokkaido Milk, Chocolate, Matcha
**Sorbet Flavors:** Yuzu, Mango, Strawberry, Raspberry, Pineapple

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