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
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
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%.