SANUK

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.

Marinated Pepper with Crab & Ricotta 640
Fire-roasted pepper filled crab meat, creamy ricotta cheese
and garnished with fresh cilantro.

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.

SALADS

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

Spicy Papaya & Salmon Salad 510
Fresh green papaya and Atlantic salmon tossed in a spicy
Thai-inspired dressing, finished with salmon roe.

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.

Classic Caesar Salad 490
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.

SOUP

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

Fish Consommé 470
A fragrant broth of sourced fish and prawn, simmered with ripe tomatoes
and sweet onions. Served with a fish patty.

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.

SANDWICHES

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

Classic Club Sandwich with Roasted Turkey & Bacon 550
Triple-stacked toasted bread layered with roasted turkey, crispy bacon, fried egg, fresh
tomato slices, and crisp lettuce. Served with your choice of golden French fries or salad.

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.

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

PASTA

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

Crab Tagliatelle 730
House-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.

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.

GRILLED

Tiger Prawn Souvlaki 620
Grilled Tiger prawn skewers marinated in Mediterranean spices,
served with ladolemono sauce, marinated chili, and sautéed spinach.

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.

DESSERT

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

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