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 morning glory.

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

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%.

SANUK

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

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

	Glass	Bottle
Champagne/Sparkling		
Champagne Pommery Brut, *France*		5,800
Astoria Butterfly Prosecco, *Veneto, Italy*	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

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