SANUK

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 crémeux, and matcha pearls.

Including drinking water and 1 choice of drink

Juice	Soft Drinks	Coffee (Hot/Iced)
Orange Juice	Coke	Espresso
Apple Juice	Coke Zero	Double Espresso
Guava Juice	Sprite	Americano
Pineapple Juice	Tonic	Cappuccino
	Ginger Ale	Caffè Latte
	Soda	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

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