

# THE SURIN

PHUKET

## Saturday Brunch at the Beach Restaurant

by The Surin Phuket

### APERITIF

Sparkling Cocktail | Fresh Juices

### OYSTER BAR

Fine de Claire | Condiments

### TAPAS

Pata Negra Ham | Homemade Gravlax

### MARINE

Atlantic Lobster | Tiger Prawn | Rock Lobster | Shrimp

### SASHIMI & ROLLS

Tuna | Salmon

### TUNA CARPACCIO

Aioli | Black Truffle | Pine Nut

### PAN-SEARED FOIE GRAS

Parmesan Fondue | Fresh Fig | Balsamic Caviar

### CAPELLACCI DELLA NONNA

Pecorino | Asparagus | Smoked Pancetta

### YELLOW TAIL KING FISH

Roasted Eggplant Puree | Peppercorn Sauce

### WEEKEND ROAST

Slow-roasted Angus Tomahawk | Morrel Sauce

### RISOTTO SCAMPI

Arborio Rice | Langoustine

### BLACK ANGUS BEEF CHEEK

Double-braised | Mashed Potato

### SURF & TURF

New Zealand Lamb Chop | Atlantic Lobster | Béarnaise Sauce

### TOURNEDOS ROSSINI

Black Angus Beef Tenderloin | Foie Gras

### DULCI

Flambé | Gourmandize | Homemade Ice-cream

### CHEESE PLATTER

Brie de Melun | Chèvre | Comte | Manchego | Forme d'Ambert

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### CHAMPAGNE PACKAGE

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Louis Roederer | France

#### DIGESTIF

Limoncello | Italy

Grappa Nonino 41° | Italy

Gabriel Boudier Poire William | France

### PREMIUM WINE PACKAGE

#### ROSÉ

Cuvée de Saint Tropez | France

#### WHITE

Villa Marina | Pinot Grigio | Italy

The Vines | Chardonnay Semillon | Australia

The Surin Fernbird | Sauvignon Blanc | New Zealand

#### RED

Château Haut-Socioondo | France

The Surin Fernbird | Pinot Noir | New Zealand

Alex Fabi | Valpolicella Classico Superiore | Italy