

THE SURIN

PHUKET

Saturday Brunch at the Beach Restaurant

by The Surin Phuket

APERITIF

Campari Spritz | Fresh Juices

OYSTER BAR

Jersey | Normandy | Condiments

TAPAS

Pata Negra Ham | Lobster Ceviche | Swordfish Carpaccio

MARINE

Atlantic Lobster | Tiger Prawn | Rock Lobster | Shrimp

SASHIMI & ROLLS

Yellow Fin Tuna | Salmon

SAINT JACQUES

Aromatic Butter | Peppercorn

TUNA CARPACCIO

Aioli | Black Truffle | Pine Nut

PAN-SEARED FOIE GRAS

Parmesan Fondue | Fresh Fig | Balsamic Caviar

HOMEMADE RAVIOLI

Smoked Pancetta | Pecorino | Asparagus

GROUPER

Homemade Yellow Curry Sauce | Sweet Basil

WEEKEND ROAST

Black Angus Tomahawk | Morel Jus De Viande

RISOTTO ALLA CASTELLANA

Pata Negra | Black Truffle | Wild Mushroom

BLACK ANGUS BEEF CHEEK

Double-braised | Mashed Potato

SURF & TURF

New Zealand Lamb Chop | Atlantic Lobster | Béarnaise Sauce

LACQUERED DUCK

Hoisin & Orange Sauce | Bok Choy

DESSERT

Cherry Jubilee | Gourmandise | Homemade Ice-cream

CHEESE PLATTER

Brie de Melun | Chèvre | Gruyère | Roquefort

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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

Penfold | Chardonnay | Australia

Villa Martina | Pinot Grigio | Italy

The Surin Fernbird | Sauvignon Blanc | New Zealand

RED

Château Haut-Sociondo | Bordeaux | France

The Surin Fernbird | Pinot Noir | New Zealand

The Vines | Shiraz Cabernet | Australia