

# THE SURIN

PHUKET

## Saturday Brunch at the Beach Restaurant

by The Surin Phuket

### APERITIF

Sparkling Cocktail | Fresh Juices

### OYSTER BAR

Jersey | Normandy | Condiment

### TAPAS

Jamon Iberico | Carpaccio | Salmon Gravlax

### MARINE

Atlantic Lobster | Tiger Prawn | Rock Lobster | Shrimp

### SASHIMI & ROLLS

Andaman Tuna | Salmon | Hamachi

### GAMBERONI

Patagonian Prawn | XO Cognac | Panure

### TUNA CARPACCIO

Aioli | Black Truffle | Pine Nut

### PAN-SEARED FOIE GRAS

Parmesan Fondue | Fresh Fig | Balsamic Caviar

### RAVIOLI

Smoked Pancetta | Pecorino | Asparagus

### KINGFISH

Turmeric Flavored | Moring Glory Tempura | Dark soy Sauce

### WEEKEND ROAST

Beef Tomahawk | Morel Jus de Viande | Roasted Potato

### RISOTTO TARTUFATO

Carnaroli Rice | Black Truffle | Mantecato al Parmigiano

### VEAL RAGOUT

Double-braised | Mashed Potato

### SURF & TURF

New Zealand Lamb Chop | Atlantic Lobster | Béarnaise Sauce

### BEEF Tournedos

Black Angus | Red wine Sauce | Braised Onion

### DOLCI

Pineapple Flambe' | Gourmandize | Homemade Ice-cream

### CHEESE PLATTER

Reblochon | Chevre | Tete de Moine | 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

Penfold | Chardonnay | Australia

Villa Martina | Pinot Grigio | Italy

The Surin Fernbird | Sauvignon Blanc | New Zealand

#### RED

Château Haut-Socioindo | Bordeaux | France

The Surin Fernbird | Pinot Noir | New Zealand

The Vines | Shiraz Cabernet | Australia