

SUAY  
RESTAURANT



SUAY

SASSY • UNIQUE • AUTHENTIC • YUMMY

## STARTERS, SALADS & SOUPS



**Signature Foie Gras in a Betel Leaf Wrap**  
Ginger, Candied Cashew Nuts, Sweet and Sour Dip, 5 pcs

690 THB



**Lamb Koefta Kebab**  
with Sweet and Sour Bell Peppers

450 THB



**Crispy Fried Frog Legs**  
with Garlic-Black Pepper Hot Basil Sauce

390 THB



**Crispy Fried Chicken Spring Rolls**  
with Roasted Chili Dip

189 THB



**SUAY Recipe Crab Cakes**  
with Sriracha Aioli and Mango Chutney

390 THB



**SUAY Shrimp & Cheese Croquette**  
Thai Style

390 THB



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**Hua Hin Burrata**  
with Preserved Taling Pling and  
Sourdough Chips

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**399 THB**



**Grilled Betel Leaf Rolls Stuffed**  
with Prawn

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**389 THB**



**Gillardeau Oysters Two Ways**  
(6 pcs)

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**790 THB**



**Grilled Baby Octopus**  
with Peanut & Sweet  
Chili Dressing

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**350 THB**



**House-Smoked Duck Breast**  
with Thai Whisky and Vanilla Pear

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**390 THB**



**"Suay" Salad**  
with Pomelo and Crispy Soft Shell Crab

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**390 THB**



**Watermelon Salad**  
with Dried Tuna and Pan-  
Seared Scallops

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**379 THB**



**White and Green Asparagus Salad**  
with Pan-Seared Scallops

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**469 THB**



**Brittany Cod Spring Rolls**  
served with Plum, Yuzu and Orange  
Dipping Sauce

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**329 THB**



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**Cured Salmon**  
with Roasted Chili Sauce and  
Green Apple Ice Cream

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**380 THB**



**Signature "Laab Tuna"**  
Fresh Tuna Tartare with Miso-Lime,  
Crispy Fried Mushroom and Isaan Spices

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**350 THB**



**Signature Pomelo Salad Scallops**  
with Grilled Jumbo, Thai basil  
and Crispy Dried Shrimp

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**390 THB**



**BBQ Thai Long Eggplant Salad**  
with Grilled Tiger Prawns

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**390 THB**



**Grilled AUS Rib-Eye**  
with Thai Green Papaya Salad, Thai  
Green Papaya Salad

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**450 THB**



**Oyster Selection**  
with Condiments (5 pcs)

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**759 THB**



**Charcoal-Grilled Jumbo River Prawn**  
with Thai Papaya Salad

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**499 THB**



**Signature Tuna Carpaccio**  
with Ponzu Sauce and Wasabi Ice Cream

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**399 THB**



**Medium-Grilled AUS Rib Eye**  
with Isaan Seasoning and Lychee

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**450 THB**



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## “SUAY” SPECIALTIES



**Burrata & Grilled Green Asparagus Salad**  
Burrata and Grilled Green Asparagus Salad with Spicy Walnut Pesto and Serrano Ham

699 THB



**Crispy-Skinned Sous Vide Duck Breast**  
served on Mochi Pearl Barley and Foie Gras Risotto, with Spicy Tomato Jam

750 THB



**Whole Andaman Sea Bass**  
with Tamarind Sauce, Roasted Sticky Rice Powder and Spicy Isaan Salad

750 THB



**Pork Knuckle with Sauerkraut**  
served with Rich Gravy and Thai Spicy Sauce

900 THB



**AUS Lamb Picanha Steak**  
with Lemongrass and Thai Herbs, served Crusted with Zucchini Chips

1,190 THB



**SUAY Crab Taco**  
Crab Curry, Sour Cream, Avocado Mousse and Salmon Caviar

450 THB



**Char-grilled King Prawns**  
with a choice of Garlic Butter Sauce or Tom Yum Sauce, served with Grilled Vegetables

799 THB



**White Asparagus, Grilled King Prawn & Sabayon**  
with Grilled King Prawn and Delicate Sabayon

950 THB



**Masala Flame Salmon Fire-grilled salmon fillet**  
served Over Creamy Butter Masala Risotto

750 THB



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## SOUPS



**"Tom Yum Goong" Traditional Way**  
Hot and Sour Jumbo River Prawn Soup  
with Lemongrass and Straw Mushrooms

499 THB



**DIY 12-Hour Braised Pork Roll in Clear Broth**  
With "Tom Sab" Condiments, White Sesame Paste,  
Roasted Sticky Rice Powder and Thai Herbs

359 THB



**Signature Tom Yum Lobster Bisque**  
with Lobster Dim Sum, Salmon Caviar  
and Parmesan Chip

359 THB

## MAIN



**Monkfish in Spicy Tom Yum Sauce**  
served with Crispy Cauliflower and  
Bacon

950 THB



**Piri-Piri Snow Fish**  
served with Cauliflower Gratin  
and Bean Salad

850 THB



**Grilled Monkfish Steak**  
served with Hot Basil Risotto  
and Lemon Oil

950 THB



**Cheese Gratin Andaman Seafood**  
in Roasted Chili and Thai Basil  
Sauce

650 THB



**Steamed Snow Fish Fillet**  
with Chili & Lime Dressing,  
Served with Wok-Tossed Chayote  
Leaves and Vegetable Rolls

750 THB



**Brittany Cod Steak**  
with Sweet Chili Beurre Blanc,  
Roasted Potato and Green Asparagus

690 THB



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### Sea Bass Steak

with Green Curry and Riceberry Risotto, Crispy Young Coconut Prawn

690 THB



### Signature Braised Beef Cheek

in Massaman Curry, with Coconut Gnocchi, Edamame Salsa and Candied Cashew Nuts

900 THB



### Grilled Sous Vide Duck Breast

in Hot Basil Sauce  
Served with Green Asparagus

580 THB



### Sea Bass Steak with Curry Sabayon

Served with Green Apple-Fennel Salad and Grilled Potato

690 THB



### Thai Style Duck Confit in Red Curry

with Lychee and Pineapple

659 THB



### Japanese Style Braised Pork Roll

in Truffle Jus, with Potato Fondant, Homemade Pickles and Bean Salad

699 THB



### Signature Grilled Giant River Prawns

with Choo-Chee Curry Sauce, served with Young Coconut Gratin

890 THB



### Signature Grilled Lemongrass Lamb Chops

with Papaya Salsa

990 THB



### Charcoal-Grilled AUS Beef Tenderloin

served with Water Chestnut Risotto, Truffle Sauce, Carrot and Parmesan Fries

1,250 THB



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**Sea Bass Fillet in Banana Leaf** with Turmeric Sambal, Served with Sea Grape Salad

**550 THB**



**Grilled Sous Vide Chicken Marinated** with Thai Curry

**550 THB**



**Sous Vide Beef Short Rib** With Thai Eggplant Chimichurri and Crispy Papaya Salad

**1,190 THB**



**Wagyu Rump Steak** Wagyu rump steak with "Jaew" hollandaise a Thai twist on classic French sauce with roasted chili and fresh green herbs

**1,350 THB**



**Peri Peri Picanha Wagyu Steak 300g** Served with Classic Steak Fries

**1,550 THB**



**Signature "Phuket Paella" (For 2 Persons)** Baked Rice with Curry Paste, Assorted Seafood and Grilled Whole Lobster

**2,599 THB**



**Grilled AUS Tomahawk 1.3 KG** side table service, for 3-4 persons, with side dishes and sauces of your choice

**3,800 THB**

## Side Choices

Butter Brioche Rolls  
Hollandaise

Garlic Bread

Pepper Sauce  
Potato Gratin

Garlic Butter

Garlic Truffle Potato Purée  
Truffle Sauce

Grilled Vegetables

Mushroom Cream Sauce  
Garlic Spinach Cream

French Fries



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## SUAY TACOS & SIGNATURE PASTA



**Signature Phad Thai**  
with Crispy Fried Soft Shell Crab

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**490 THB**



**Charcoal-Grilled Salmon Steak**  
with Chiang Mai Yellow Curry and Udon

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**690 THB**



**Shanghai Noodle**  
with Pesto, Avocado, Prawn and Lobster Meat

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**950 THB**



**Homemade Pappardelle**  
with Braised Beef Cheek  
in Massaman Curry

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**850 THB**



**Grilled Giant Sea Scallops or King Prawns**

with Hot Basil Risotto, Lemon Oil

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**850 THB**



**Spaghetti**  
with Signature Tom Yum Butter and Grilled Giant River Prawns

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**950 THB**



**Linguini**  
with Lobster Bisque and Tomato Sauce,  
Crab Meat and Grilled Half Lobster Tail

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**1,050 THB**



**Spaghetti**  
with Foie Gras, Mushroom Brown Cream Sauce

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**1,050 THB**



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Taco Grilled AUS Beef Tenderloin

890 THB



Taco Cajun Prawn

700 THB



Taco Grilled Tandoori Chicken

700 THB



Taco Grilled Salmon Fillet

700 THB

## ASSORTED RICE TO ACCOMPANY YOUR MEAL



Brown Rice

49 THB



Steamed Jasmine Rice

49 THB



Black Riceberry

49 THB



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## VEGETARIAN MENU



**Crispy Fried Tofu Spring Rolls**  
Crispy Fried Tofu Spring Rolls,  
served with Roasted Chili Dip

199 THB



**Vegetables in Thai Red Curry**  
with Lychee and Pineapple Assorted  
Vegetables in Thai Red Curry with Lychee  
and Pineapple

550 THB



**Mushroom Tartare**  
with Isaan Spices and Asian Crackers

299 THB



**Fresh Rice Paper Rolls**  
with vegetables, tofu, grilled  
mushroom and peanut sauce

350 THB



**Spaghetti**  
**Smoked Long Eggplant Salad**  
with roasted chili dressing, grilled  
Orinji mushrooms and cashew nuts

350 THB



**Grilled Tofu Steak**  
with Khao Soi Yellow Curry Grilled Tofu  
Steak with Sauteed Assorted Vegetables,  
Northern Thai Khao Soi Yellow Curry

550 THB



**Quinoa and Young Coconut Risotto**  
served with Cauliflower Steak and  
Sweet Chili Dressing

550 THB



**Spaghetti Vegetarian Taco**  
served in a Crispy Corn Shell with Thai Curry,  
Sour Cream and Guacamole Condiments

550 THB



**Shanghai Noodles**  
with Pesto Sauce Shanghai Noodles with  
Pesto Sauce and Assorted Vegetables

550 THB



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## VEGETARIAN MENU



**Pad Thai**  
with Assorted Vegetables and Tofu Pad  
Thai with Assorted Vegetables and Tofu

**350 THB**



**White and Green Asparagus Salad**  
with Citrus and Truffle Dressing

**399 THB**

## DESSERTS



**Mango Crêpes Suzette** Table side  
served with Chocolate Ice Cream and  
Fresh Thai Mango Balls

**450 THB**



**Signature Thai Banana Flambé**  
side table service with Homemade  
Phuket Kopi Ice Cream

**450 THB**



**"Bomb Alaska" Flambé** at Your Table  
Baileys Ice Cream Sandwich and Berries  
Compote

**350 THB**



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**Homemade Frozen Yogurt Mille-Feuille**  
with Organic Honey and Caramel Walnuts

**350 THB**



**Brown Tapioca Pudding**  
served with Coconut Rum Raisin Ice Cream  
and White Caramel Sesame Chip

**350 THB**



**Coconut Tiramisu**  
served with Crispy Coconut and Candied  
Cashew Nuts

**350 THB**



**Homemade Thai Chocolate Tart**  
Served with Mandarin-Yuzu Sorbet and  
Caramel Sesame Tuile

**350 THB**



**Cheese Platter for Two**  
Served with Thai Fruit Compote and  
Sourdough Chips

**699 THB**



**Signature Dessert Platter for 3-4 People**  
Bomb Alaska Ice Cream Sandwich & Berries  
Compote, Brown Tapioca Pudding, assorted Fresh  
Fruits, Homemade Frozen Yogurt Mille-Feuille

**999 THB**



**Assorted Homemade Ice Cream  
and Sorbet**

**120 THB**

## Homemade Ice Cream

Coconut Rum Raisin	Thai Iced Tea
Vanilla	Passion Fruit
Phuket Kopi	Lemongrass
Chocolate	Black Sesame

## Sorbet

Mango	Lychee
Pineapple-Ginger	Mandarin-Yuzu
Coconut	Tamarind

All prices are subject to 10% service charge and 7% VAT.



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## SIGNATURE SET FOR 2 PERSONS 3,050.-/SET

### STARTER



#### Signature "Laab Tuna"

Fresh Tuna Tartare with Miso-Lime,  
Crispy Fried Mushroom and Isaan Spices



#### Grilled Baby Octopus

with Peanut & Sweet  
Chili Dressing



#### Signature Pomelo Salad Scallops

with Grilled Jumbo, Thai basil  
and Crispy Dried Shrimp

### SOUPS (INDIVIDUAL)



#### DIY 12-Hour Braised Pork Roll in Clear Broth

With "Tom Sab" Condiments, White Sesame Paste,  
Roasted Sticky Rice Powder and Thai Herbs

### MAIN



#### Grilled Sous Vide Duck Breast

in Hot Basil Sauce  
Served with Green Asparagus



#### Steamed Snow Fish Fillet

with Chili & Lime Dressing,  
Served with Wok-Tossed Chayote  
Leaves and Vegetable Rolls



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## SIGNATURE SET FOR 3-4 PERSONS

4,450.-/SET



**BBQ Thai Long Eggplant Salad**  
with Grilled Tiger Prawns



**Grilled AUS Rib-Eye**  
with Thai Green Papaya Salad, Thai Green Papaya Salad

### STARTER



**Grilled Betel Leaf Rolls Stuffed**  
with Prawn



**Cured Salmon**  
with Roasted Chili Sauce and Green Apple Ice Cream



**Grilled Sous Vide Duck Breast**  
in Hot Basil Sauce  
Served with Green Asparagus



**Steamed Snow Fish Fillet**  
with Chili & Lime Dressing,  
Served with Wok-Tossed Chayote  
Leaves and Vegetable Rolls

### MAIN



**Braised Beef Cheek**  
in Green Curry Braised Beef Cheek in Thai Green Curry, served with Thai Eggplant



**Taco Cajun Prawn**



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## PREMIUM SET FOR 2 PERSONS 3,850.-/SET

### STARTER



#### Signature Foie Gras in a Betel Leaf Wrap

Ginger, Candied Cashew Nuts, Sweet and Sour Dip, 5 pcs



#### SUAY Recipe Crab Cakes with Sriracha Aioli and Mango Chutney



#### Signature Tuna Carpaccio with Ponzu Sauce and Wasabi Ice Cream

### SOUPS {INDIVIDUAL}



#### Signature Tom Yum Lobster Bisque with Lobster Dim Sum, Salmon Caviar and Parmesan Chip

### MAIN



#### Sea Bass Steak with Green Curry and Riceberry Risotto, Crispy Young Coconut Prawn



#### Signature Grilled Lemongrass Lamb Chops with Papaya Salsa



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## PREMIUM SET FOR 3-4 PERSONS 5,950.-/SET



**Signature Pomelo Salad Scallops**  
with Grilled Jumbo, Thai basil  
and Crispy Dried Shrimp



**Signature "Laab Tuna"**  
Fresh Tuna Tartare with Miso-Lime,  
Crispy Fried Mushroom and Isaan Spices

### STARTER



**SUAY Recipe Crab Cakes**  
with Sriracha Aioli and Mango  
Chutney



**Medium-Grilled AUS Rib Eye**  
with Isaan Seasoning and Lychee

### MAIN



**Grilled Lemongrass Lamb Chops**  
served with Massaman curry sauce



**Sea Bass Fillet in Banana Leaf**  
with Turmeric Sambal,  
Served with Sea Grape Salad



**Signature "Phuket Paella"**  
**(For 2 Persons)**  
baked rice with Curry Paste, Assorted  
Seafood and Grilled Whole Lobster