



SUNSET GRILL

APPETIZER AND SOUP

- Cheese and chili toast**, a tasty classic with melted Mozzarella and chili for a spicy kick **300**
- Marinated prawn tikka**, delicious prawn skewers grilled to perfection with Indian spices and mint chutney **600**
- Crispy soft shell crab**, mouthwatering soft shell crab served in a tangy sweet and sour sauce **300**
- Prawn cocktail**, the retro classic with Andaman Sea prawn, celery, ice-berg lettuce and thousand island dressing **300**
- Chicken wings**, tender, melt in your mouth chicken marinated with soya, honey and sesame **300**
- Cotechino pork sausage**, distinctive Italian pork sausage with a tangy cream of chickpea chana masala **300**
- French onion soup**, a classic flavorful broth with onion, topped with gratinéed Gruyère cheese crouton **300**

MAINS

VEGETARIAN

- Green pea tikki**, pan-fried light and fluffy cakes with a tamarind sauce **200**
- Shabnam Curry**, rich and creamy mixed vegetable curry with paneer, mushroom, simmered in tomato and yoghurt **400**
- Grilled Mediterranean vegetables**, marinated with extra virgin olive oil and oregano **400**

SUNSET GRILL SIGNATURES DISHES

- Confit of duck leg**, slides off the bone, with lentil stew, pomegranate syrup, "Mumbai dust" **600**
- 400g Wagyu Beef wellington**, juicy tenderloin wrapped in pancetta, mushroom duxelles and pastry (for 2 to share) **2,900**

FROM THE

TANDOORI OVEN

- Chicken tandoori**, tender and juicy chicken, marinated in yoghurt and spices *half 400 whole 800*
- Achari fish tikka**, a tangy and flavorsome curried fish with mint chutney **400**
- King Prawn tandoori tikka**, succulent grilled Andaman Sea prawns marinated in Indian spices *2 pcs 600*

GRILL

- King prawn** **2 pcs 800**
- Rock lobster** **2 pcs 600**
- Squid** **2 pcs 200**
- Grilled tuna skewers** **2 pcs 400**
- 250g Angus beef sirloin** **1,400**
- 250 g Wagyu beef rib eye** **1,600**
- 300 g Pork chop** **800**

All grilled items come with capsicum stew, sautéed forest mushrooms, truffle mashed potatoes, your choice of red wine mustard sauce, green peppercorn sauce or hollandaise and Dijon mustard

DESSERTS

- Grand Marnier Crème Brulee**, luscious vanilla custard laced with liqueur and crispy caramelized sugar **300**
- Chocolate fondant**, a warm melt in your mouth chocolate cake with caramelized pear coulis and vanilla ice cream **300**
- Sicilian cannoli**, decadent pastry shells with a creamy ricotta and candied orange peel filling **300**
- Coconut ice cream**, smooth and creamy homemade coconut ice cream served in a Phuket coconut shell **300**
- Assorted tropical fruit**, a refreshing tropical fruit platter with locally sourced seasonal fruit **200**
- Baked Alaska**, the classic ice-cream sponge cake dessert encased in flambéed meringue **300**

SIDE DISHES & BREADS

- Plain, garlic or butter Nan bread** **100**
- Saffron basmati** **100**
- Mashed potatoes** **200**
- Mix salad** **100**
- Cucumber and yogurt raita** **100**

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Vegetarian Seafood Pork