

Appetizers & Salads

Black Angus Beef Carpaccio 490

Thinly sliced Black Angus beef with rocket leaves, parmesan cheese, and lemon vinaigrette

Burrata Salad 520

Creamy burrata served with cherry tomato salsa, basil pesto, and balsamic glaze

Niçoise Salad 380

Seared tuna with olives, tomato, potato, quail eggs, and a light herb dressing

Steamed Prawn & Pork Wontons 380

Steamed wontons filled with prawn and pork, finished with garlic oil and served with Thai seafood sauce

Thai Scallop Salad 450

Scallops with spicy Thai dressing, lemongrass, shallots, kaffir lime leaves, and fresh herbs

Tuna Tataki 480

Lightly seared tuna with pineapple salsa, guacamole, and a fresh citrus finish

Soups

All soups are served with garlic pizza bread.

Mushroom Velouté 560

Creamy mushroom soup with porcini mushroom and black truffle

Roasted Heirloom Tomato Bisque 620

Slow-roasted tomato bisque with burrata and basil oil

Tom Yum River Prawns 690

Creamy Thai Tom Yum broth with jumbo river prawns, lemongrass, kaffir lime leaves, galangal, and chili

 Milk  Egg  Seafood  Pork  Gluten  Spicy  Vegan

Our menu contains items such as meats, seafood, shellfish, or eggs, which may increase your risk of foodborne illness • Please inform our team if you have any food restrictions, dietary preferences, allergies, or special considerations. To help you navigate the menu, some of the dishes are marked with icons which are identified • Prices are subject to 10% service charge and 7% government tax.

From the Grill

Served with your choice of side dishes and sauce

Rib Eye Steak	1,399
Australian Sirloin Steak	1,399
Chicken Breast	589
Pork Chop	699

Choice of Side Dish

Grilled mixed vegetables
Mashed potatoes
French fries

Choice of Sauce

Red wine shallot sauce
Mushroom cream sauce
Green peppercorn sauce
Spicy Thai seafood sauce

Pastas

Fettuccine with Truffle Mushroom Cream   590

Fettuccine tossed in creamy truffle sauce with morel mushroom

Spaghetti Marinara Seafood  690

Spaghetti with prawns, squid, mussels, basil, and tomato cream sauce

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Main Dishes

Atlantic Salmon with 880 Dill Beurre Blanc

Pan-seared Atlantic salmon, baby spinach, char-grilled zucchini, lemon oil, and dill beurre blanc

Seared Andaman Sea Bass with 840 Caper Brown Butter

Seared sea bass fillet, garlic spinach, char-grilled carrots, chili oil, and caper brown butter

Yellowfin Tuna with 880 Cauliflower Purée & Salsa Verde

Seared yellowfin tuna, cauliflower purée, sautéed baby potatoes, crushed olive crumb, salsa verde, and mild smoked chili oil

Rossini-Style Angus Tenderloin 1,850

Angus tenderloin topped with pan-seared foie gras, pommes purée, and black truffle jus

Char-Grilled Australian Striploin 1,450

Char-grilled striploin served with toasted rice jus, green papaya and Thai herb salad, and tamarind glaze

Surf & Turf for Two 3,200

Rib eye steak, grilled lobster tail, and squid, served with salsa verde, red wine sauce, and creamy Tom Yum sauce

Grilled Whole Phuket Lobster 1,450

Grilled whole Phuket lobster with lemon herb butter, roasted pumpkin, carrot, asparagus, and tomato confit

Massaman Lamb Shank 850

Slow-braised lamb shank in massaman curry, served with sweet potato, cucumber, and pickled papaya

Chicken Masala & 520 Indian Pizza Bread

Indian-style chicken curry served with warm Indian pizza bread

Steamed Jasmine Rice 60

Indian Pizza Bread 80

Roti Bread 60

 Milk  Egg  Seafood  Pork  Gluten  Spicy  Vegan  Nuts

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Desserts

Khanom Kho Kathi

Classic Southern Thai sugarcane dumplings served in warm coconut milk

280

SunRay Banana Fritter

Crispy banana fritters served with honey and vanilla ice cream

280

Dark Chocolate Fondant

Warm dark chocolate fondant with a soft molten center, served with vanilla ice cream

330

Mango Panna Cotta

Creamy panna cotta with ripe mango and a light tropical finish

300

The Mango Duo

Sweet pandan sticky rice with toasted mung beans and coconut sauce, served with fresh mango and mango ice cream

390

SunRay Signature Tiramisu Cake

Classic tiramisu cake served with chocolate ice cream

330

Fresh Fruit Platter

Seasonal tropical fruits, carved and served chilled

150

Ice Cream Tart Cup

Choice of vanilla, chocolate, strawberry, caramel, or Thai tea ice cream served in a tart cup with crumble and chocolate

160

Sorbet Tart Cup

Choice of pineapple, mango, or coconut sorbet served in a tart cup with crumble and chocolate

160

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