

ENJOY YOUR SPECIAL SUAY SIGNATURE DISHES  
EXCLUSIVELY CREATED BY THE CHEF



# Chef Noi

Chef 'Noi' Tammasak Chootong is undoubtedly one of Thailand's most notable chefs. With over 20 years of culinary experience under his belt, he currently oversees many of his own initiatives while sharing his love of cooking to a wide audience - domestically and abroad.



In addition, Chef Noi owns and operates the multi-award-winning, Michelin plate SUAY restaurants in Phuket, with the flagship venue located in Chergtalay and the recently opened bistro-style SUAY at Central Porto de Phuket lifestyle mall.

He is also at the helm of Positive Kitchen, offering an all-inclusive service for catering, restaurant and kitchen consultancy, and the most stylish cooking school and studio on the island.



# SET A SHARING SET MENU

## **CANAPE/SNACK**

CHOOSE 3 ITEMS FROM THE MENU ON PAGE 6

## **STARTER**

CRAB CAKES WITH SRIRACHA AIOLI AND MANGO CHUTNEY

FRESH TUNA TARTARE WITH MISO-LIME CRISPY FRIED MUSHROOM AND ISAAN SPICES

BABY COS CAESAR SALAD WITH CRISPY FRIED SALMON FLAKE

LEMONGRASS CHICKEN MARINATED WITH ISAAN SPICES & LYCHEE

## **MAIN**

BRAISED BEEF CHEEK IN GREEN CURRY AND THAI EGGPLANT WITH ROTI BREAD

COQ AU VIN – HALF CHICKEN IN RED WINE SAUCE

SOUS VIDE DUCK BREAST, STIR-FRIED GREEN ASPARAGUS IN THAI HOT BASIL SAUCE

JAPANESE-STYLE GARLIC FRIED RICE

## **DESSERT**

TRADITIONAL MANGO STICKY RICE WITH COCONUT ICE CREAM

# SET B BBQ LIGHT LUNCH

## **CANAPE/SNACK**

CHOOSE 3 ITEMS FROM THE MENU ON PAGE 6

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LAMB & BEEF SLIDER WITH YOGURT FETA CHEESE SAUCE  
CHICKEN QUESADILLA WITH AIOLI SAUCE  
CRISPY FRIED CHICKEN SPRING ROLLS WITH ROASTED CHILI DIP  
ASSORTED MIX SALAD WITH CONDIMENTS

## **BBQ**

GRILLED PICANHA SKEWERS WITH PIRI PIRI SAUCE  
MARINATED CHICKEN LEMONGRASS SKEWERS  
SEA BASS PAPILOTE MARINATED WITH PESTO SAUCE & GREEN ASPARAGUS  
PINEAPPLE FRIED RICE

## **DESSERT**

ASSORTED SEASONAL FRUITS WITH GINGER-VANILLA SYRUP  
MINI CHOCOLATE TART  
HOMEMADE LEMONGRASS ICECREM

# SET C INDIVIDUAL SET MENU

## **CANAPE/SNACK**

CHOOSE 3 ITEMS FROM THE MENU ON PAGE 6

## **1ST STARTER**

TUNA CARPACCIO, PONZU SAUCE & WASABI ICE CREAM

## **2ND STARTER**

CRAB CURRY OPEN FACE TACO WITH SOUR CREAM, AVOCADO MOUSSE  
& SALMON CAVIAR

## **MAIN**

BAKED COD FISH ON GREEN CURRY MOUSSE  
WITH COCONUT POTATO GRATIN & APPLE FENNEL SALAD

OR

BRAISED BEEF CHEEK IN MASSAMAN CURRY, COCONUT GNOCCHI,  
EDAMAME BEAN SALSA & CANDIED CASHEW NUT

## **DESSERT**

HOMEMADE COCONUT TIRAMISU & CRISPY COCONUT



# CANAPE/SNACK MENU

*CHICKEN PANI PURI*

*MINI TOASTED SKAGEN*

*PROSCIUTTO & MELON BITES*

*SPICY SALMON TARTARE IN TAPIOCA CHIPS*

*FALAFEL BALLS & HUMMUS CREAM (VEG)*

*CHAMPIGNON & TRUFFLE QUICHE LORRAINE (VEG)*

*CANTALOUPE GAZPACHO COLD SHOT WITH AVOCADO (VEG.)*

*FIVE SPICES TUNA LOIN WITH AVOCADO & WASABI MOUSSE*

*SPICY CHICKEN SPRING ROLLS WITH ROASTED CHILI DIP*

*LOBSTER & CRAB MEAT TART WITH CELERY & CURRY CREAM*

*MINI CRAB CAKES MANGO CHUTNEY & SWEET CHILI MAYONNAISE*



# Wine list

## **WHITE WINE**

### **TAKE AWAY**

TAGUA TAGUA - Sauvignon Blanc (Chile)	750.-
KAPUKA - Sauvignon Blanc (Marlborough, New Zealand)	790.-
AUSTO OAK - Chardonnay (Italy)	850.-
BOTTEGA - Pinot Grigio (Italy)	890.-
Dr. Loosen - Riesling Dry (Germany)	890.-
Greywacke - Sauvignon Blanc (Marlborough New Zealand)	990.-
Chateau de Maligny Chablis Marche du Roi - Chardonnay (Chablis, France)	1250.-
Cloudy Bay - Sauvignon Blanc (Marlborough, New Zealand)	1800.-

## **RED WINE**

### **TAKE AWAY**

TAGUA TAGUA - Cabernet Sauvignon (Chile)	750.-
Maison Barboulot Pinot Noir (France)	750.-
LUIGI BOSCA INSIGNIA - Malbec (Argentina)	950.-
CHARTRON la Fleur - Bordeaux (Blend Bordeaux, France)	890.-
Famille Bougrier "Pure Valley" - Pinot Noir (Loire Valley, France)	990.-
El Pedal Rioja Alta DOCa - Tempranillo (Rioja Alta, Spain)	990.-
BREAD and BUTTER - Cabernet Sauvignon (Napa California USA)	1300.-
THE HEDONIST - Shiraz (Australia)	990.-
CHATEAU CAP LEON VEYRIN LISTRAC-MEDOC Merlot+Cab (Bordeaux, France)	1300.-

# Wine list

## **ROSE WINE**

### **TAKE AWAY**

Exhip Cotes De Thau CAP d'AGDE Rose (France)	690.-
Domaine Jaume Cotes du Rhone (France)	790.-
M.Chapotier "Marius by Michel Chapotier (France)	790.-
Figuiere Estate "MAGALI" (CotedeProvence,France)	1200.-

## **SPARKLING WINE & CHAMPAGNE**

### **TAKE AWAY**

Follador Prosecco Gold DOC	790.-
Pere Ventura Mas Pere Seleccio Brut CAVA DO (Spain)	890.-
Louis Perdrier Brut d'Excellence 1,500ml.(France)	1700.-
Masottina Virage Rose Brut Spumante (Italy)	790.-
Riunite Prosecco Spumante Brut NV (Italy)	990.-
BOTTEGA Gold Prosecco (Italy)	1700.-
LOMBARD Extra Brut Champagne (France)	1950.-
DOM PERIGNON Champagne (France)	10500.-