

Appetizers

Tom Yam Gung

"Tom Yam" is a hot and sour soup, when served with prawns it is called "Tom Yam Gung" – one of the main signature dishes of Thai cuisine.

Po Bir Sod

Sunisa's signature summer rolls are freshly made with fresh herbs with a filling of chicken and crab meat.

Miang Kham

A "DIY" snack that you get to prepare for yourself – choose from slivers of toasted coconut, raw chunks of fresh shallot and ginger, dried shrimp, peanuts, little pieces of lime, fresh chilli and a dollop of palm-sugar syrup flavoured with shrimp paste, all wrapped in a Thai betel leaf – every bite tastes different!

Main courses

Served buffet-style with fragrant white jasmine rice on the side

Som Tam Thai

The slightly tart flavour of the green papaya combines well with the spicy of the red chilli pepper and the saltiness of shrimp paste and fish sauce, plus the sweetness of honey, making this salad a unique blend of tastes guaranteed to stimulate your appetite!

Gaeng Som Pak Bung

Thai morning glory cooked in red curry and tamarind sauce – imagine the crunch of the vegetables meeting exotic spices and tempered by the sourness of tamarind.

Pad Med Ma Muang Nuea

Beef stir-fried with cashew nuts and dried chillies – a Thai interpretation of the Szechuan "Kung Pao" style of dishes. The Thais replaced peanuts with cashew nuts since some of the world's finest cashews nuts are grown in Phuket!

Gaeng Keow Wan Gai

This is "Green curry" with chicken – made with fresh green chillies and flavoured with Thai basil, one of the spiciest of Thai curries.

Dessert

Thapthim Krob

A cold and refreshing dessert popular amongst the Thais when the weather is hot. It's also good as a sweet treat after a spicy meal!