



## **SURIN GATE KITCHEN DINNER MENU 17 - 22**

### **APPETIZERS**

ESCARGOT PROVENCALE WITH GARLIC & PARSLEY  
SERVED WITH FRESH BAGUETTE 295THB

TOAST "SKAGEN" SWEDISH STYLE SHRIMP SALAD WITH DILL  
MAYO, HORSE RADISH, SERVED WITH CAVIAR 275 THB

SWEDISH GRAVLAX (CURED SALMON) W. HOVMÄSTARSÅS  
HONEY/MUSTARD DILL SAUCE & TOASTED BREAD 255THB

CALIFORNIA STYLE AHI TUNA TARTAR SERVED WITH SEAWEED SALAD,  
QUAIL EGG, WASABI CHEESE CAKE & TOBIKO CAVIAR 325THB

FOIE GRAS TERRINE TACOS, SERVED W. PEAR & MINT CHUTNEY,  
BALSAMIC REDUCTION & MIXED GREENS 475THB

GRILLED ASPARAGUS W. TRUFFLE HOLLANDAISE SAUCE  
225THB

LOBSTER & VANILLA CAPPUCINO - SERVED WITH CRISPY LOBSTER TAIL TEMPURA  
395THB

RUM MARINATED BEEF CARPACCIO W. SHAVED PARMESAN, WATERCRESS, LEMON,  
CHIMI CHURRRI & CAPERS 355THB

TRIO IN PICKLED HERRINGS SCANDINAVIAN STYLE SERVED WITH  
NEW POTATOES, SOUR CREAM & RED ONION 295THB  
(RECOMMENDED WITH AQUAVIT)

WARM SMOKED TIGER PRAWNS SERVED WITH CHIPOTLE AIOLI 255THB

### **CHEF MENU 6 COURSES, CHEFS CHOICE 1750 THB**

### **SIDE ORDERS**

GARLIC BREAD W. AIOLI 125 THB

MIXED SIDE SALAD 95 THB

SMALL TOMATO SALAD W. SHAVED PARMESAN 145 THB

PARMESAN & GARLIC FRENCH FRIES 125 THB

NATURAL FRENCH FRIES 95THB

SAUCE BEARNAISE 50 THB

## **MAIN COURSES**

SWEDISH MEATBALLS W. MASHED POTATOES, CREAMY GRAVY, LINGONBERRIES  
& PICKLED CUCUMBER 295 THB

BEEF "RYDBERG" (DICED BEEF TENDERLOIN W. CUBED POTATOES & ONION)  
SERVED W. COGNAC / MUSTARD CRÈME & RED WINE SAUCE 595THB

PASTA "DIABLO" (TIGER PRAWNS, TOMATO, CHILI, GARLIC, BASIL, CREAM, GREEN ONION)  
375THB

GRILLED PHUKET ROCK LOBSTER TAILS W. CHAMPAGNE RISOTTO, BUERRE BLANC SAUCE  
RATATOUILLE, MORNING GLORY & LEMON 795 THB

STEAK "FRITES" (BEEF TENDERLOIN STEAK W. SAUCE BEARNAISE,  
TOMATO SALAD & ROSEMARY FRITES 695 THB

NORI & SESAME WRAPPED KING SALMON WITH BALSAMIC / TERIYAKI SAUCE,  
WASABI DRIZZLE, TEMPURA VEGETABLES & JASMIN RICE CAKE 535THB

10 HOUR SLOW ROASTED PORK BELLY W. POTATO / TRUFFLE CIGAR, PINOT NOIR SAUCE,  
RED ONION MARMALADE & ASPARAGUS 495THB

GRILLED CHICKEN BREAST STUFFED W. FETA CHEESE, BASIL, SUNDRIED TOMATOES,  
W. PESTO / WHITE WINE SAUCE, BALSAMIC GLAZED SHALLOTS & HERB MASHED POTATOES  
495THB

SICHUAN PEPPER GRILLED DUCK BREAST WITH ORANGE / GREEN PEPPERCORN SAUCE  
SNOW PEAS & TRUFFLE POTATO WEDGES 535THB

ROASTED MARINATED PORK TENDERLOIN WITH GORGONZOLA SAUCE,  
SAUTED MUSHROOMS, ASPARAGUS & ROSEMARY FRIES 525THB

PISTACCHIO CRUSTED LAMB RACKS W. ZINFANDEL SAUCE, GOAT CHEESE CREAM,  
POTATO / TRUFFLE CIGAR & RATATOUILLE. 895THB

## **DESSERTS** (ALL DESSERTS 150 THB)

"GONE IN 60 SECONDS" WARM CHOCOLATE BROWNIE W. RED WINE COOKED CHERRIES  
& WHIPPED CREAM

"POP ROCK" CHOCOLATE MOUSSE W. BERRY COMPOTE & WHITE ESPRESSO FOAM

BANANA SPRINGROLL W. WHITE CHOCOLATE, CASHEWS, GINGER CARAMEL SAUCE &  
COCONUT ICE CREAM

ITALIAN VANILLA GELATO ICE CREAM W. FRESH STRAWBERRIES

CLASSIC CRÈME CARAMEL

CHEESE PLATE W. GORGONZOLA, BRIE & PARMESAN, SERVED W. CONDIMENTS 350 THB

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