


**CASH AND BANK TRANSFERS ONLY !**  
**TIPS ARE ALL FOR STAFF**  
**ALL OUR PRICES ARE INCLUSIVE OF VAT**



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**You can choose your level of spicy !**



Not Spicy  
 Little Spicy  
 Medium Spicy  
 Expert  
 Thai Level

**Sunset Spaetzle !**

Spaetzle are part of the pasta family. Originally from Alsace, Switzerland and Germany, they are characterized by their quantity of egg per kilo of flour. The best way to taste this pasta is to brown it in butter. They get crispy, but stay soft inside. A delight to discover at Sunset!

**Recipe (for 4 people)**

- 500g flour
- 1.5dl of water
- 1.5dl of milk
- 5 eggs
- 2 tsp of salt

Sift the flour into a bowl. Make a fountain. Pour the other ingredients into the fountain and mix with a spoon or a whisk.

Let stand 30 minutes covered.

Heat a pot of water.

Put some spaetzle dough on a damp cutting board. Using the back of a knife, portion and pour one by one small strips of your dough into the hot water. Skim when the spaetzle rise to the surface and pour them into cold water. Repeat the process until you have no dough left.

Drain the spaetzle, they are ready to be fried!

Put butter in a frying pan with a little oil. Add the spaetzle, let brown, stirring regularly, adjust the seasoning and enjoy!

# THE SUNSET MENU

KOH SAMUI

BANGRAK BEACH

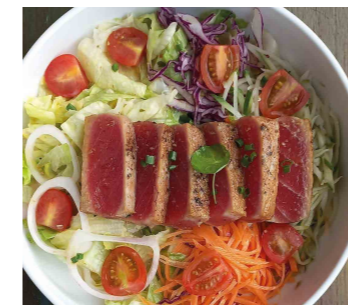
HOMEMADE FOOD

## — TAPAS, SALADS, CREPES —

**Breaking News ! The Sunset has a new menu !**

### Salads

- Green salad** 200
- Sunset salad** 330  
Eggs, bacon, crust, mix salad
- Fresh tuna salad** 460  
Grade AAA  
Tuna steak - mix salad (tuna is seared rare)



### Starters



- **French fries** 140
- **Tartar Sauce**
- **Chicken Wings (5pcs)** 180
- **Chicken Satay (4pcs)** 160
- **Fried Ribs (7pcs)** 200
- **Calamari Fritti** 200
- **Tartar Sauce (5-6pcs)**
- **Bruschetta Tuna (4pcs)** 200
- **Spring Roll (5pcs)** 140
- **Mini Beef Burger (2pcs)** 310

### Crepes

- Creamy spinach** 230  
with egg
- Ham & cheese** 280  
Cooked ham and swiss cheese with egg
- Curry chicken panang** 250  
Medium spicy with egg



**Enjoy your meal !**

All the dishes of The Sunset are homemade, respecting the products selected and the culinary tradition.

**Crepe Batter Recipe**  
(about 10 crepes)

- 250g of flour
- 5dl of milk
- 3 eggs
- 1 teaspoon of salt
- 30g of melted butter

Mix everything without leaving any lumps.

Leave to rest for an hour in the fridge.

Cook link of a very thin pancake on a pan with a little butter.

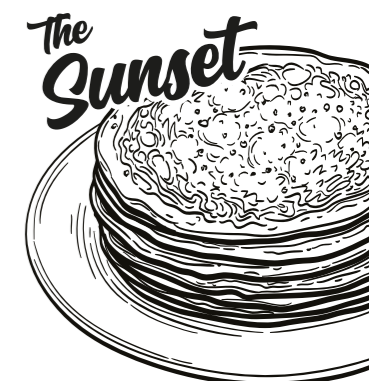
Turn after 2 minutes and fill with your favorites.



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**RATE US ON**



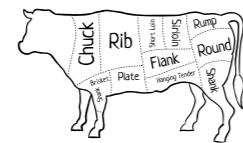


# MAIN DISHES FROM THE EARTH

« We indulge you to discover products that we have cooked in two ways, because we do not know your tastes »

Are you **WESTERN...** or **ASIAN** food?

- Roast beef 610** ◦ **Thai beef tenderloin 440**  
Cold thin slice of premium Australian tenderloin - tartar sauce - potatoes salad
- Beef bourguignon 630** ◦ **Beef massaman 440**  
Black Angus beef cheek simmered for hours in a broth of red wine, carrots, mushrooms and herbs - Mash potatoes
- Vol-au-vent 440** ◦ **Chicken Sunset curry 350**  
Mushroom and chicken sauce in a basket of puff pastry - Spaetzle - Green peas
- The big schnitzel 420** ◦ **Chicken green curry 350**  
Giant slice of breaded chicken - Tartar sauce - Roquette salad - French fries
- Pork steak red wine sauce 440** ◦ **Pork steak red curry 400**  
Slow cooked pork neck - Red wine and cinnamon sauce - Vegetables - Mash potatoes
- Pork filet mignon mushroom sauce 460** ◦ **Pork filet mignon panang curry 320**  
Slow cooked pork tenderloin - Swiss brown and porcini mushroom sauce - Vegetables - French fries
- Duck leg confit 440** ◦ **Duck breast yellow curry 420**  
Duck leg cooked sous-vide for 18 hours, then roasted - Duck meat sauce - Vegetables - Mash potatoes
- Beef Tenderloin 200G 590**  
Selected beef tenderloin - Potato gratin - Vegetables - Red vine and shallot sauce or Herbs and garlic butter



Because we eat more beef in western food

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## WINE MENU

### Red Wine

- Bandicoot Australia** 220 / 1,150  
Shiraz
- Camino De Chile** 240 / 1,250  
Central valley, cabernet sauvignon

### Rosé Wine

- Casa Lapostolle Le Rosé** 260 / 1,350  
CHILE/VALLE DE APALTA - Cinsault, Grenache, Syrah, Mourvèdre  
92PTS JAMES SUCKLING

#### LAPOSTOLLE - Le Rosé



**VARIETALS:** 42% Cinsault, 28% Syrah, 24% Grenache, 6% Mourvèdre  
**VINTAGE:** 2021  
**REGION:** Valle de Apalta, Colchagua, Chile  
**TECHNICAL DATA:** Alcohol 12.5% - Residual sugar 2.0g/l - Total acidity 3.33g/l - pH 3.68  
**APPEARANCE:** Delicate pale pink with onion skin hues.  
**NOSE:** Notes of white flowers, nectarine and pear. Some red berry aromas appear with time in the back.  
**PALATE:** Refreshing with lively acidity and juicy mid palate. Fresh aftertaste.  
**AGEING:** 100% of the wine is aged in stainless steel for 2 months.  
**PAIRING:** Serve ideally as an appetizer, fresh salads, fish and sea food. It can also be enjoyed with spicy and bittersweet dishes.



### White Wine

- Bandicoot Australia** 220 / 1,150  
Chardonnay
- Camino De Chile** 240 / 1,250  
Central Valley, Cabernet Sauvignon Blanc

### Sparkling

- Blu Millesimato** 240 / 1,250  
EXTRA DRY - Italy, Val D'Obbiadene (TV)  
By the glass = minimum 2 glasses

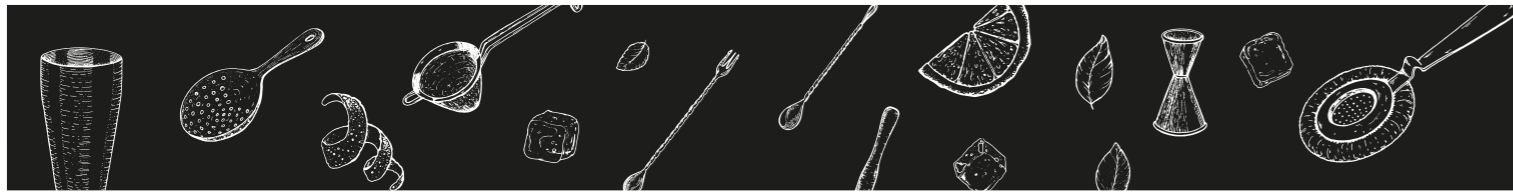
#### Prosecco Blu Millesimato Extra Dry

**VARIETALS:** 100% Glera  
**VINTAGE:** 2021  
**REGION:** Prosecco, Veneto, Italy  
**TECHNICAL DATA:** Alcohol 11% - Residual sugar 16 g/l  
**APPEARANCE:** The wine shows a lively perlage, limpid and transparent.  
**NOSE:** The nose offers pleasant floral and fruity notes of wisteria and rose, Golden apple, pear, melon and hazelnut.  
**PALATE:** On the palate it is intense, fresh and soft, with a nice flavor and effervescence.  
**AGEING:** Charmat Method.  
**PAIRING:** Excellent served chilled as a toast at the beginning of a meal, it blends elegantly when served with dishes with a light flavor, such as grilled fish and vegetables.





# — THE SUNSET MIXOLOGY —



## Fresh & Fruity

- Margarita** 220  
Tequila, triple sec, lime juice, sugar
- Mojito** 220  
White rum, lime, fresh mint, soda water, sugar
- Fruit Mojito** 240  
White rum, lime, fresh mint, sugar, fresh fruit of your choice
- Mojito Royal** 280  
White rum, lime, fresh mint, sugar, sparkling wine,
- Fruit Daiquiri** 240  
White rum, lime, cane sugar, fresh fruit of your choice
- Mai-Tai** 240  
Rum (white and dark), triple sec, lime orgeat syrup
- Purple Rain** 240  
Gin, pineapple juice, lime juice, butterfly syrup
- Welcome To Samui** 280  
White rum, martini, orange juice, pineapple juice, lime juice, grenadine
- Dragonfly** 280  
Gin, butterfly flower syrup, cucumber, mint, lime
- Long Island Ice Tea** 280  
Vodka, gin, white rum, triple sec, tequila, lemon juice, coke

## Creamy & Smooth

- Pina Colada** 220  
White rum, malibu, pineapple juice, coconut milk
- Samui Paradise** 280  
White rum, malibu, blue curacao, pineapple juice, coconut milk, cane sugar
- Martini Espresso** 280  
Vodka, kahlua, amaretto, espresso
- Amaretto Sour** 220  
Amaretto, lime, cane sugar



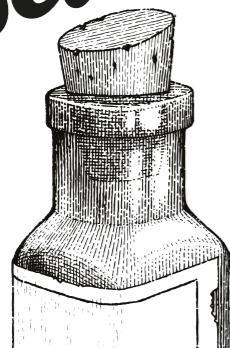
## Spirit forward

- Negroni** 320  
Tanqueray, sweet vermouth, angostura
- Old Fashion** 280  
Scotch whisky, angostura, cane syrup

## Spritz

- The Spritz** 320  
Campari, Prosecco
- Aperol Spritz** 320  
Aperol, Prosecco

*The  
Sunset  
Cocktails*



### What's a good cocktail ?

A good cocktail is a well-balanced and delicious drink that is created by combining different ingredients in a harmonious way. A perfect cocktail should have a balanced combination of sweet, sour, bitter, and sometimes salty flavors, as well as a proper amount of alcohol that is not overpowering.

One of the key elements of a good cocktail is the quality of its ingredients. Fresh, high-quality ingredients are essential to creating a great cocktail. This includes fresh fruits and juices, high-quality spirits and bitters. Using top-shelf ingredients will ensure that the cocktail has a more complex and nuanced flavor profile. The balance of the ingredients is also crucial. Too much of one ingredient can overpower the others and ruin the overall flavor of the cocktail. A good bartender will have an intuitive sense of how to balance the ingredients to create a delicious cocktail.

# MAIN DISHES FROM THE SEA

## Are you WESTERN... or ASIAN food?

- Fish and chips** 420  
White snapper tempura - Tartar sauce - Green peas - French fries
- Poached white snapper** 380  
Poached filet - Seafood and aioli sauce - Vegetables - Mash potatoes
- Tuna tartar (Grade AAA) \*** 500  
Raw premium tuna - Tomato - Olive oil, soy sauce and wasabi seasoning - Toast - Salad
- Salmon tartar French style \*** 460  
Raw Norwegian salmon - Tomato - Special Sunset seasoning - Toast - Salad
- Spaghetti seafood** 520  
Black Spaghetti - Seafood and aioli sauce - Scallops - Shrimps - Clams - Mussel
- Mediterranean Shrimps** 460  
Shrimp in tomato, zucchini and peppers sauce - Pilaf Rice
- Barracuda in foil** 420  
Barracuda filet cooked in a banana leaf - Green chili and lime sauce - Jasmine Rice
- Fried white snapper** 340  
Fried filet, thai garlic and pepper sauce - Jasmine rice
- Laab tuna (Grade AAA) \* 480**  
Raw premium tuna - Laab seasoning - Raw vegetables
- Salmon tartar Japanese style \*** 460  
Raw Norwegian salmon - Tomato - Olive oil, soy sauce, sesame oil and wasabi seasoning - Toast - Salad
- Tom Yum seafood** 440  
Classic Thai soup with herbs and vegetables - Mussels - Shrimps
- King tiger prawn Sunset curry** 650  
Fried king tiger prawn - Sunset curry, chili and coconut milk - Jasmine rice

\* Add French Fries 60

## Pasta & Noodle

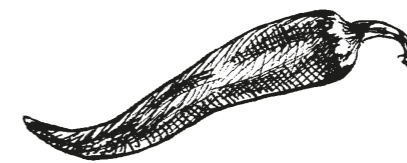
- Spaghetti tomato & parmesan** 360  
Spaghetti - Tomato sauce - Parmesan shavings
- Tofu Khao Soi** 360  
Noodles - Khao Soi curry, chili and coconut milk - Japanese Tofu
- Penne truffle & parmesan** 440  
Penne cooked in a truffle sauce and a parmesan cream
- Lasagna Tom Yam vegetables** 400  
Lasagna - Tom Yam style tomato and vegetables sauce - coconut milk bechamel sauce

## Kids only

- Spaghetti tomato & parmesan** 250
- Chicken tenders** 250  
chicken filet - French fries - home made ketchup
- Mini beef burger & fries** 250  
mini burger - French fries - home made ketchup



Not Spicy  
Little Spicy  
Medium Spicy  
Expert  
Thai Level



All our dishes are home made.  
You can choose your level of spicy !





— DESSERT, COFFEE & TEA —

**Desserts**

- Frozen Macaron** 220  
Rasberry By Rossini
- Lava cake** 240  
Fondant au chocolat
- Cheese cake crème brûlée** 240
- Crepe butter/sugar** 160
- Crepe nutella** 220
- Crepe vanilla ice cream** 250
- Mango sticky rice** 220

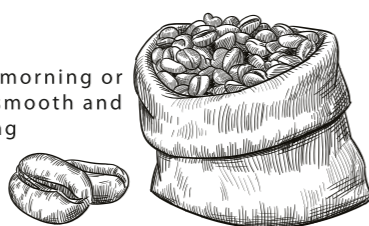
**Coffee & Tea**

- Espresso** 90
- Coffee** 100
- Latte** 110
- Cappucino** 120
- Ice coffee** 120
- Ice coffee latte** 120
- Lipton tea** 90
- Jasmine & green tea** 90



**Let's enjoy a good coffee !**

Good coffee is a true pleasure that can brighten up any morning or afternoon. Whether you prefer a bold and rich cup or a smooth and mellow blend, the right coffee can provide a satisfying boost to your day. When it comes to quality coffee that is both convenient and delicious, Nespresso is a brand that stands out.



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**SELECT YOUR FAVORITE NESPRESSO COFFEE**

**NAPOLI - INTENSITY 13**

**Arabica and robusta**  
Very intense character, reinforced by a long roast typical of the roasting expertise of the coffee capital, which you can enjoy as either a ristretto or espresso.

**ARPEGGIO - INTENSITY 9**

**Arabica 100%**  
Dense and creamy with bold roasty and cocoa notes. The crema gives it a creamy, velvety texture that is irresistible.

**LIVANTO - INTENSITY 6**

**Arabica 100%**  
Smooth, rounded and delicately aromatic coffee. Its lighter roast develops the smooth and full body and keeps the finer aromas present. You'll catch a toasted cereal fragrance and a sweet caramel note

**VOLLUTO - INTENSITY 4**

**Arabica 100%**  
The light and generous aromas of Brazilian and Colombian arabicas strike graceful harmony in this approachable espresso. There's a mellow sweet biscuit and fruity acidity in Volluto that knows how to delight. It's sunny living.

**VOLLUTO - INTENSITY 4 DECAFFEINATO**

**Arabica 100%**  
Sweet and light. Delightfully balanced cereal and fruity notes. Volluto has an easy way about it. And Volluto Decaffeinato is faithful to form - Brazilian and Colombian coffees are carefully composed and now gently decaffeinated - for sunny living.

— THE SUNSET DRINKS —

**Soft Drinks**

- Minairal premium water 60
- Minairal premium soda water 60
- Coke 90
- Coke zero 90
- Sprite 90
- Ice tea lemon/peach 90
- Fanta orange 90
- Schweppes tonic 90
- Schweppes manao 90

**Fresh Fruit Juices**

- Lemon 140
- Coconut 140
- Mango 140
- Pineapple 140
- Watermelon 140
- Orange 140

**Fruit Shakes**

- Lemon 140
- Coconut 140
- Mango 140
- Pineapple 140
- Watermelon 140
- Orange 140
- Mix fruit shake 160  
Mango, pineapple



**Beers**

- Chang 100
- Singha 100
- Leo 100
- Singha 89 110
- San miguel light 120
- Heineken 120

**Rum**

- Issan rum 180
- Chalong bay 200

**Gin**

- Gordon's 180
- Bombay saphire 220
- Saneha Thai premium gin 220
- Tanqueray 240
- Hendrick's 350

**Whisky**

- Suntory (Japan) 200
- John jameson 220
- Jack daniel's 240
- Black label 240
- The singleton 12 years 290

**Vodka**

- Smirnoff 180
- Absolut 200

**Tequila**

- Sierra antiguo anejo 200

**Liquors**

- Kahlua 180
- Limoncello 180
- Baileys 180
- Amaretto 180

**Aperitive**

- Ricard 180
- Pastis 180
- Martini rosso 180
- Martini dry 180
- Campari 240
- Aperol 240
- Absinthe 360

