EMBRACE
DINING

NOKU
PHUKET

SUNDAY BRUNCH



22 NOVEMBER 2026 | 12PM - 3PM

+66 76 384 076 | h4-fb@nokuhotels.com

A LOCAL WELCOME

Kluea Koi with Guava, Red Rose Apple, Pineapple & Star Fruit

"Kluea Koi" is a traditional Phuket-style local dip, served with fresh tropical fruits.

THE CHEF'S ROUNDS

Steamed Crabmeat & Curried Fish Custard

CHILLED SEAFOOD

Chilled Lobster / Poached Tiger Prawns
Black Mussels / Baby Scallops / Calamari

SASHIMI & SUSHI COUNTER

Andaman Fish Sashimi
Nigiri Sushi · Maki Sushi · Uramaki Sushi · Temaki Sushi

SALAD COUNTER

Roasted Beef & Asparagus
Beef from the Kamphaeng Saen Farm
Vitello Tonnato & Rocket
Freshly Tossed Caesar Salad
Seared Ahi Tuna with Sesame Ginger Dressing
Greek Salad
Grilled Pork Neck Salad
Glass Noodle Salad with Seafood
Assorted Garden Salad & Seasonal Vegetables

FROM THE NORTHERN HIGHLANDS

Chiang Rai Mountain Cheese
semi-hard · smooth · nutty · creamy finish
Smoked Tomme De Chiang Rai
fruitwood-smoked semi-hard · buttery · nutty · delicate smoky aroma
Chiang Rai Blue Cheese
creamy blue cheese · bold · earthy · lingering finish
St. Maure De Chiang Rai
artisan goat cheese · fresh · tangy · silky texture
Condiments
wildflower honey, apricot jam, red grapes, dried apricots, dates, candied walnuts, pecans, crackers

Please let us know if you have any allergies or dietary requirements.



PREMIUM SELECTION OF ROASTED MEATS

Slow Roasted Leg of Lamb
Roasted Beef Striploin from the Kamphaeng Saen Farm with Thai Spices
Grilled Vegetables, Roasted Potatoes & Seafood Paella
Accompaniments
peppercorn sauce · béarnaise sauce · mustard · mint jelly
dried chili & tamarind sauce · sweet chili dip

AUTHENTIC SOUTHERN THAI CUISINE & LOCAL DELIGHTS

Tom Yum Goong Mae Nam
Fried Black-Banded Trevally Marinated with Turmeric & Garlic
Deep Fried Prawns Wrapped in Vermicelli Noodles
Phuket Style Squid in Savory Black Ink Sauce
Sautéed Soft Shell Crab in Yellow Curry Sauce

CHEF'S ATELIER

Half Phuket Lobster Grilled over Charcoal
with pomelo salad
Crabmeat Cannelloni & Grilled Rock Lobster
citrus béarnaise sauce
Beef Striploin Grilled over Charcoal
wild mushroom & black truffle risotto
Grilled Duck Breast
in red curry with rambutan & pineapple
Slow Roasted Pork Ribs
with southern shrimp paste sauce

SWEET FINALE

Black Forest Cake · Orange Cake · Blueberry Cheesecake
Crème Brûlée · Lychee Panna Cotta · Chocolate Mousse · Mango & Passionfruit Mousse
Choux à la Crème · Fruit Tart
Seasonal Fresh Fruits

LIVE DESSERT & FLAMBÉ STATION

Mango Sticky Rice
Crêpe Suzette with Vanilla Ice Cream

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