


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





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 SAMUIBANGRAK BEACHHOMEMADE 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)



Tapas



- French fries 140
- Tartar Sauce
- Chicken Wings (5pcs) 160
- Chicken Satay (4pcs) 160
- Calamari Fritti (5-6pcs) 200
- Tartar Sauce
- 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)

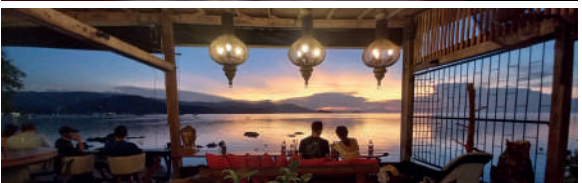
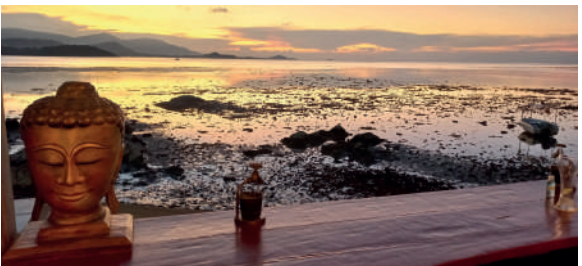
- 250g of flour
- 5dl of milk
- 3 eggs
- 1 teaspoon of salt
- 30g of melted butter

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.



Welcome to Sunset!

We are happy to welcome you to our establishment for which we have left our small comfort in Switzerland to live a unique life experience. We fell in love with Thailand and, after many trips, decided to put our suitcases there. We want to share our passion with you through our dishes, mixtures and other drinks. Above all, we hope that you will have a pleasant experience in a unique setting and that you will feel the good energies of our restaurant. All our dishes are homemade, respecting the products we select and culinary traditions. We are very proud to offer you a careful, traditional and varied cuisine. In an ecological concern, we have eliminated plastic as much as possible. Glass straws, mineral water created on site with moisture in the air and served in recycled bottles are examples. We wish you a moment of sharing, pleasure and relaxation at Sunset.  
Evelinda and Greg



PREMIUM MINERAL WATER

CREATED AND AVAILABLE AT THE SUNSET !

ASK US !

SAVE WATER SAVE LIFE



ASIAN / WESTERN / FISH & SEAFOODS

Western

Roast beef

610

cold thin slice of premium Australian tenderloin & tartar sauce - gerkins - lukewarm potatoes salad



Beef bourguignon

630

Wagyu beef cheek simmered for 6 hours in a broth of red wine, carrots & mushrooms mash potatoes

Beef tenderloin

590

200G - potato gratin - vegetables - red wine and shallot sauce



Vol-au-vent

440

mushroom and chicken sauce in a basket of puff pastry - spaetzle - green peas

Chicken cordon bleu

420

Breaded chicken breast stuffed with ham, cheese - potato salad

Filet mignon morels sauce

630

Slow cooked pork tenderloin - morels and swiss brown mushroom sauce - vegetables - French fries

Pork steak red wine sauce

440

slow cooked pork neck - red wine and cinnamon sauce - candied apple - mash

Duck leg confit

440

slow cooked duck, then roast - mash potatoes - vegetables - duck meat sauce



Asian

Fried rice veggies or chicken

280

Jasmine rice - fried eggs - vegetables - fish sauce - soya sauce - chili - lime

Chicken massaman curry

300

chicken thigh - massaman curry - potato - carrots - chili - coconut milk - jasmine rice

Chicken panang curry

300

chicken filet sliced - panang curry - chili - coconut milk - jasmine rice

Pork steak in red curry

380

slow cooked pork neck - red curry - chili - coconut milk - jasmine rice



Duck yellow curry

410

slow cooked duck, then roast - yellow curry - chili - coconut milk - jasmine rice



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level of spicy !



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.

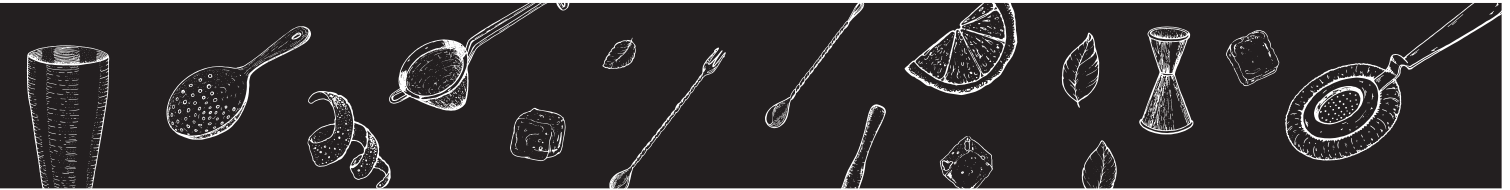
PAIRING:

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

<b>Side Car</b> Brandy, triple sec, lime juice, sugar	220
<b>Margarita</b> Tequila, triple sec, lime juice, sugar	220
<b>Mojito</b> White rum, lime, fresh mint, soda water, sugar	220
<b>Fruit Mojito</b> White rum, lime, fresh mint, sugar, fresh fruit of your choice	240
<b>Mojito Royal</b> White rum, lime, fresh mint, sugar, sparkling wine,	280
<b>Daiquiri</b> White rum, lime, cane sugar	220
<b>Fruit Daiquiri</b> White rum, lime, cane sugar, fresh fruit of your choice	240
<b>Mai-Tai</b> Rum (white and dark), triple sec, lime orgeat syrup	240
<b>Jungle Bird</b> Dark rum, campari, pineapple, lime	280
<b>Blue Lagoon</b> Vodka, blue curacao, lemon juice	240
<b>Tequila Sunrise</b> Tequila, orange juice, grenadine	220
<b>Welcome To Samui</b> White rum, martini, orange juice, pineapple juice, lime juice, grenadine	280
<b>Dragonfly</b> Gin, butterfly flower syrup, cucumber, mint, lime	280
<b>Long Island Ice Tea</b> Vodka, gin, white rum, triple sec, tequila, lemon juice, coke	280



Creamy & Smooth

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



Spirit forward

<b>Negroni</b> Tanqueray, sweet vermouth, angostura	320
<b>Old Fashion</b> Scotch whisky, angostura, cane syrup	280
<b>Manhattan</b> Scotch whisky, martini rosso, angostura	280
<b>Godfather</b> Bourbon whisky, amaretto	280

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.



Spritz

<b>The Spritz</b> Campari, Prosecco	320
<b>Aperol Spritz</b> Aperol, Prosecco	320
<b>Champagne cocktail</b> Prosecco, angostura	260
<b>Death in the afternoon</b> Prosecco, absinthe	280

— MAIN DISHES —

Fish & Sea

<b>Fried rice shrimp</b> jasmine rice - fried eggs - vegetables - fish sauce - soya sauce - chili - lime	400
<b>Fish and chips</b> white snapper tempura - tartar sauce - green peas - French fries	420
<b>Poached white snapper</b> poached filet - seafood and aioli sauce - vegetables - mash potatoes	400
<b>Fried white snapper</b> thai garlic and pepper sauce, jasmine rice	400
<b>Shrimp panang curry</b> shrimps - panang curry - chili - coconut milk - jasmine rice	400
<b>Tom yum seafood</b> Thai soup with scallop - shrimps	440



<b>King tiger prawn</b> pan fried king tiger prawns - curry of the chef - chili - coconut milk - jasmine rice	650
<b>Spaghetti seafood</b> seafood and aioli sauce - scallops - shrimps - clams - mussels	520



Burger box

<b>Beef burger</b> Spiced beef - candied onion - salad - harissa sauce - french fries	460
<b>Bacon cheeseburger</b> Spiced beef - cheese - bacon - onion - salad - burger sauce - french fries	540

Tartar mania

Tartar is a plate of fish or meat that is cut into very small pieces and served without being cooked

**BEEF TARTAR 520**  
cut with a knife - special seasoning of The Sunset - toast - small salad

**TUNA TARTAR (GRADE AAA) 500**  
premium tuna - tomato - olive oil, soy sauce and wasabi seasoning - toast - salad

**SALMON TARTAR 460**  
premium salmon- tomato - olive oil, soy sauce, sesame oil and wasabi - toast - salad

**DUO OF TARTAR 560**  
Combination of tuna and salmon tartar - toast - salad

**LAAB TUNA (GRADE AAA) 480**  
tartar thai style served with vegetables (tuna is not cooked)

**ADD FRENCH FRIES +60**



<b>Spaghetti tomato &amp; parmesan</b> Spaghetti - tomato sauce - parmesan shavings	360
<b>Penne truffle &amp; parmesan</b> Penne cooked in a truffle sauce and a parmesan cream	440

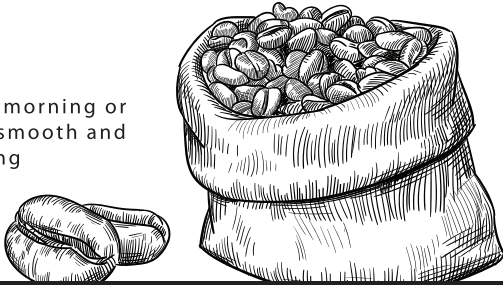
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<b>Fried rice chicken</b>	200
<b>Spaghetti tomato &amp; parmesan</b>	250
<b>Chicken tenders</b> chicken filet - French fries - home made ketchup	250
<b>Mini beef burger &amp; fries</b> mini burger - French fries - home made ketchup	250



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.



— DESSERT, COFFEE & TEA —

Desserts

Frozen Macaron 220  
Raspberry By Rossini



Lava cake 240  
Fondant au chocolat  
Crepe butter/sugar 160  
Crepe nutella 220  
Crepe vanilla ice cream 250  
Mango sticky rice 220





Coffee & Tea

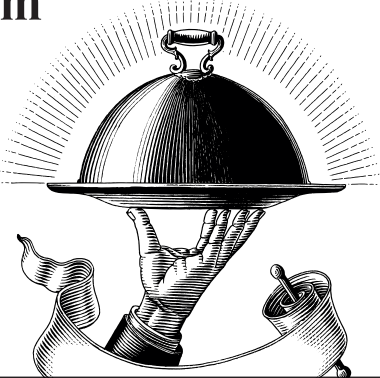
Espresso 90  
Coffee 100  
Latte 110  
Cappucino 120  
Ice coffee 120  
Ice coffee latte 120  
Lipton tea 90  
Jasmine & green tea 90



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You can also book your table at The Sunset on our  
website : [www.thesunsetsamui.com](http://www.thesunsetsamui.com)  
or by phone : +66 (0) 61 248 7875.

  
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— THE SUNSET DRINKS —

Soft Drinks

Mia premium mineral water 60  
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



Rum

Issan rum 180  
Chalong bay 200  
Aromatic chalongbay 200  
Lemongrass, white spices, kafir lime  
or cinnamon

Gin

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

Tequila

Sierra antiguo anejo 200

Liquors

Kahlua 180  
Sambucca 180  
Limoncello 180  
Baileys 180  
Amaretto 180  
St-remy brandy 180

Aperitive

Ricard 180  
Pastis 180  
Martini rosso 180  
Martini dry 180  
Campari 240  
Aperol 240  
Absinthe 69° 360

Beers

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

Whisky

J&b 180  
Suntory 200  
John jameson 220  
Jack daniel's 240  
Black label 240  
The singleton 12 years 290

Vodka

Smirnoff 180  
Absolut 200

