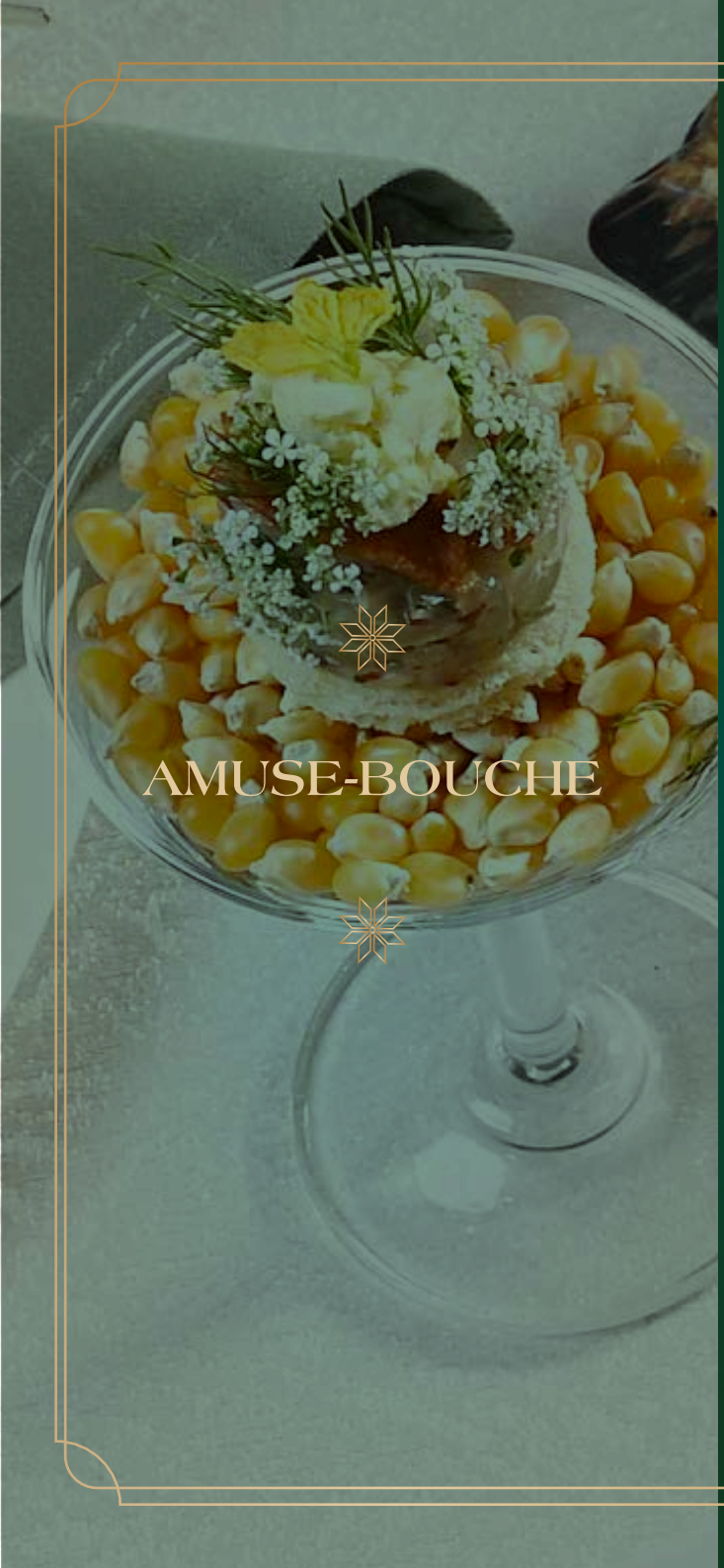
THE SUKHOTHAI
BANGKOK

An evening of celebration

at Colonnade restaurant







AMUSE-BOUCHE

Smoked Andaman Prawn Ceviche

A vibrant opening to the evening, featuring freshly smoked Andaman prawns complemented by creamy avocado, fragrant coriander and a playful touch of popcorn. The ceviche brings together refreshing flavours, delicate smokiness and contrasting textures to awaken the palate.





STARTERS

Foie Gras Terrine, White Port and Figs

A refined French classic, showcasing the rich, velvety texture of foie gras terrine, complemented by the gentle sweetness and aromatic depth of white port and ripe figs. A harmonious balance of savoury richness and delicate fruit notes.

Kamchatka King Crab, Wasabi Mirror

Celebrating the delicate sweetness and succulent texture of Kamchatka king crab, this elegant creation is paired with a wasabi mirror that brings a subtle heat and refreshing contrast to the natural richness of the crab.

Yellowfin Tuna Tataki, Citrus and Togarashi

Delicately prepared yellowfin tuna takes centre stage in this Japanese-inspired creation. Bright citrus notes lift the tuna's natural flavour, while togarashi introduces a gentle warmth and aromatic complexity, creating a lively and balanced dish.

Kumamoto Oyster, Champagne and Cucumber Jelly

Delicate Kumamoto oyster is presented chilled with a refined Champagne and cucumber jelly. The oyster's naturally briny character meets crisp cucumber freshness and elegant sparkling-wine notes for a light, refreshing taste of the sea.





SOUP DUO

Oyster Bisque, Baby Fennel and Clams

A comforting yet sophisticated expression of the sea, this oyster bisque brings together deep seafood flavours and the delicate sweetness of clams, finished with baby fennel for a subtle aniseed freshness. Chef Joachim's special recipe with Noilly Prat vermouth adds a distinctive aromatic dimension.

Ginseng Chicken Essence, Jujube and Goji Berries

Inspired by traditional Korean culinary heritage, this chicken essence highlights the clean, delicate flavour of chicken, enriched with the distinctive character of ginseng, the gentle sweetness of jujube and the fruity notes of goji berries. A warming and restorative interlude within the gala menu.





INTERMEZZO

Passion Fruit Sorbet, Absolut Vodka

A refreshing pause between courses, this vibrant passion fruit sorbet offers a lively balance of tropical sweetness and tangy acidity, lifted by a splash of Absolut vodka. Light and invigorating, it refreshes the palate in preparation for the courses to follow.





FISH COURSE

Steamed Patagonian Toothfish, Prawn Tail and Saffron–Pouilly-Fuissé Emulsion

Prized for its tender texture and naturally buttery character, Patagonian toothfish is gently steamed to preserve its delicate flavour. Accompanied by a succulent prawn tail and a silky saffron emulsion enriched with Pouilly-Fuissé, the dish brings together subtle sweetness, floral spice and the elegant character of white Burgundy wine.





MEAT COURSE

Grilled Australian Wagyu Sirloin MB 6, Lava Salt

Australian Wagyu sirloin, graded MB 6, is celebrated for its fine marbling and rich, succulent flavour. Grilled to highlight its natural character and finished with lava salt, the beef offers a beautifully savoury finish with a delicate mineral touch.

Braised Wagyu Cheek, Shiraz and Morel Reduction

Slow-braised for 12 hours, Wagyu cheek develops a tender, melt-in-the-mouth texture and deep, savoury richness. A reduction of Shiraz wine and earthy morel mushrooms adds layers of dark fruit, woodland aroma and complexity to this comforting yet elegant preparation.

Ayutthaya River Prawns, Lemon and Tarragon Butter

Showcasing river prawns associated with Ayutthaya, this dish celebrates a prized Thai ingredient known for its generous size and distinctive sweetness. Lemon and tarragon butter brings bright citrus notes and delicate herbal aromas, complementing the natural richness of the prawns.





DESSERTS

Valrhona Chocolate Lava Cake, Anjou Pear Jelly and Vanilla Ice Cream

A decadent finale featuring the intense cocoa character of Valrhona chocolate in a warm lava cake with a soft, molten centre. Delicate Anjou pear jelly introduces fruity freshness, while smooth vanilla ice cream adds a cool, creamy contrast to the richness of the chocolate.

Advocaat Sabayon, Coffee Granita, Mango Pearls and Forest Berries

A playful composition of contrasting flavours and textures, bringing together the creamy richness of advocaat sabayon, the invigorating bitterness of coffee granita, the tropical sweetness of mango pearls and the bright, fruity character of forest berries. An elegant finish that balances indulgence with freshness.

FOR ENQUIRIES AND RESERVATIONS, PLEASE CONTACT US AT

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