

SUNDAY BRUNCH MENU

THB 3,900++

CRUSTACEAN SPECIALTY

9 IMPORTED OYSTERS FRESHLY SHUCKED
ALASKA KING CRAB | BLUE SWIMMING CRAB | RAZOR CLAM | CANADIAN LOBSTER
BLACK MUSSEL | WHITE PRAWN
LEMON WEDGE | LIME WEDGE | THAI CHILI LIME DIP | COCKTAIL SAUCE
TARTAR | MAYO | TOMATO SALSA | TABASCO | ASSORTED VINEGAR | MIGNONETTE

SALAD

MESCLUN | DRESSING | VINAIGRETTE

CAESAR - LIVE

BABY COS | THE SUKHOTHAI'S SMOKED DUCK BREAST | RADICCHIO | CRISPY BACON BIT
CROUTON | ANCHOVIE | PARMESAN | CAESAR DRESSING

TOSSED SALAD

BROCCOLI | ROASTED CAPSICUM | WHITE ANCHOVY | PUMPKIN SEED EVO
HEIRLOOM TOMATO | MINI BURRATA CHEESE | BASIL | PESTO
ROASTED PORK | AVOCADO | SPINACH | MUSTARD DRESSING
POACHED SHRIMP | FENNEL | CITRUS HORSERADISH VINAIGRETTE

APPETIZER

OCTOPUS CARPACCIO | BALSAMIC PEARL | LEMON VINAIGRETTE
VITELLO TONNATO
CHAROLAISE BEEF TENDER LOIN | TUNA SAUCE | CAPER | CAPERBERRY | MICRO GREENS
THE SUKHOTHAI'S SMOKED ATLANTIC SALMON
SOUR CREAM | CHOPPED RED ONION | LIME | CAPER | CAPER BERRY

CHARCUTERIE

SAUCISSON LA PERCHE | SALAMI | IBERICO HAM | MELON | FRESH FIG
CHICKEN LEVER PORT WINE GEL
DUCK RILLETE
PORK PÂTÉ
COUNTRY CHICKEN PÂTÉ
CONDIMENTS:
SILVER ONION | GERHKINS | KALAMATA | PICKLED CUCUMBER | CRANBERRY COMPOT

EGG STATION - DEMO

SCRAMBLE EGG | SHAVED TRUFFLES | CAVIAR | ATLANTIC SALMON ROW
EGG "BASSE-COUR"
IN-HOUSE SMOKED COLD SMOKED CHICKEN | DUCK BREAST | HOLLANDAISE
EGG SUKHOTHAI
ENGLISH MUFFIN | POACHED EGG | BLUE SWIMMER CRABMEAT | LIME HOLLANDAISE

HOMEMADE FRESH PASTA

LINGUINE | TAGLIALLI | PAPPADELLI | RAVIOLI | GNOCCHI
BOLOGNESE | CORBONARA | PESTO | AOL

SUNDAY BRUNCH MENU

GRILL

OYSTER AU GRATIN
SQUID EGG

BLUE SWIMMER CRAB
TIGER PRAWNS RIVER PRAWN
SKEWER CHICKEN TENDERLOIN
LAMB TENDERLOIN
CHAROLAIS BEEF MEDALLION

WARM WESTERN

PRUNE FILLED PORK TENDERLOIN
ROASTED PIGEON (when pigeon finish) | ROASTED QUAIL STAFF PICTACHO HERBS
BEEF GOULASH
COD LOIN | CAPER | TOMATO | SHALLOT
PAN-FIRED HALIBUT | WILTED SPINACH | SAFFRON SAUCE

CARVING

ROASTED CHAROLAIS TOMAHAWK | YORKSHIRE PUDDING | RED WINE SAUCE
SALT ROASTED WHOLE ATLANTIC SALMON | HOLLANDAISE

VEGETABLE

MASHED POTATO
WILTED GREENS
ROASTED ROOT VEGETABLE

CHINESE

HA GOW
SEAWEED SHU MAI
SHRIMP SHU MAI
PORK SHU MAI
MUSHROOM BUN
FRIED BEAN CURD
FRIED CUSTARD BUN
XIAOLONGBAO

JAPANESE SPECIALTY

SEAFOOD ROLLS MAKI
MOZZARELLA CHEESE ROLL
CRUNCHY ROLL
SALMON OKAKA ROLLS

SUSHI

SALMON ABURI SAIKYO
TUNA SUSHI
EBI SUSHI
WAGYU SUSHI

SOUP

MISO SOUP | WAKAME | TOFU | SPRING ONION

SUNDAY BRUNCH MENU

SALAD

JAPANESE SASHIMI SALAD

ROE

SALMON ROE

ORANGE TOBICO | RED TOBICO | BLACK TOBICO

ORANGE EBIKO | BLACK EBIKO | WASABI EBIKO

CONDIMENTS

BLINIS | SOUR CREAM | DICED SHALLOT | HARD BOILED EGG WHITE | HARD BOILED EGG YOLK

THAI SPECIALTY - LIVE

APPETIZER

LAB PLA SCALLOP

SPICY SCALLOP SALAD

YAM GOONG MAENAAM SAMUNPRAI

SPICY GRILLED RIVER PRAWN | THAI HERB

PHAA HOYSHELL

SEARED SCALLOP | LEMONGRASS | MINT LEAVE | SPICY SAUCE

GUAYTIEW SONG KRUEANG

RICE PAPER ROLL | SEARED TUNA | GREEN MANGO | SHALLOT | GINGER | PEANUT

MAIN DISH

POO JAA

DEEP-FRIED CRAB | WHITE ONION | CHILI SAUCE

PHAD PLAMUK YAD SAI

FILLED | FRIED SQUID | GINGER | SPRING ONION

BROCCOLI HED HOM

BRAISED BROCCOLI | MUSHROOM SUPREME SAUCE

KRADOOK MOO SAN-NOK YANG

GRILLED PORK CHOP LEMONGRASS | PEPPER

MASSAMAN PED

DUCK CONFIT MASSAMAN CURRY | SALA FRUIT

STEAMED JASMINE RICE | BROWN RICE

PEKING DUCK

ROASTED BBQ DUCK

ASSORTED IMPORTED CHEESES

FRUIT BREAD | DARK RYE LOAF | PRETZEL | CRISPY BREAD | PINEAPPLE COMPOTE

SUNDAY BRUNCH MENU

THEATRE STUDIO

LOBSTER BISQUE
CHEESE PARADE
RACLETTE CHEESE
VODKA FLAMED ATLANTIC SALMON TARTAR
PAN-FRIED TIGER PRAWNS XO

CAKE | PASTRY

EXOTIC PAVLOVA
MATCHA | COFFEE | THAI TEATIRAMISU
BABA
SABLE BRETON FRUIT TART
CHEESECAKE
BROWNIE FLOWER GANACHE
CHOCOLATE-GREEN TEA MACARON
CREME BRULEE VANILLA
PASSION SAKE JELLY
LEMON TARTLETS MERINGUE
TRUFFLES
CHOCOLATE MOUSSE
CARAMEL | LEMON RICE PUDDING
GINGERBREAD, VANILLA CREAM
CHURROS
ICE CREAM CHOCOLATE | VANILLA | ORANGE | COCONUT-CHARCOAL
PINEAPPLE FLAMBEE | RUM SABAYON

STICKY DATE PUDDING

THAI DESSERT

SANG KAYA FAK THONG
STEAMED PUMPKIN CUSTARD

KHAO NIEW NA TANG
SWEET STICKY RICE

KANOM THOM
STICKY RICE FLOUR DUMPLING | SWEET COCONUT FILLING | SCHREDDED COCONUT

LOOK CHOOP
MUNG BEAN CANDY

SEASONAL EXOTIC THAI FRUIT