

LOBBY
SALON
MENU





Cafe Gourmand

Enjoy a cup of coffee or tea paired with a delightful trio of mini pastries



THB 350 ++ per person

THE ABOVE-MENTIONED RATE IS IN LOCAL CURRENCY THB.
SUBJECT TO PREVAILING GOVERNMENT TAX | SERVICE CHARGE.
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENT
| FOOD ALLERGIE | FOOD INTOLERANCE.

The picture shown is for illustrative purposes only.

THAI Served 11.00 AM - 9.00 PM

THAI APPETIZER

SATAY GAI MARINATED SKEWERED GRIDDLED CHICKEN TENDERLOIN PEANUT CURRY SAUCE	400
VEGETABLE SPRING ROLL GOLDEN FRIED VEGETABLE SPRING ROLLS PLUM SAUCE	400
SALAD	
SOM TAM SHERRED GREEN PAPAYA CARROT GARLIC CHILI STRING BEAN SIRA TOMATO DRIED SHRIMP	300
YAM SOM O POMELO MINT WATER CHESTNUT CRISPY GARLIC CRISPY SHALLOT DRIED CHILI	350
SOUP	
TOM YAM GOONG TIGER PRAWN SPICY LEMONGRASS BROTH LIME JUICE BIRD EYE CHILI	450
TOM KHAA GAI CHICKEN BREAST ORINGI MUSHROOM GALANGAL COCONUT BROTH	350
CURRY	
GAENG KIEW WARN NUE CHAROLAIS BEEF TENDERLOIN GREEN CURRY COCONUT MILK THAI EGGPLANT SWEET BASIL	600
GAENG MASSAMAN GAI CHICKEN THIGH MASSAMAN CURRY COCONUT MILK POTATO SHALLOT LOTUS SEED	500
MAIN COURSE	
KHAO KAPRAO WOK-FRIED JASMINE RICE HOT BASIL CHOICE OF CHAROLAIS BEEF TENDERLOIN ANDAMAN SEAFOOD CHICKEN BREAST PORK TENDERLOIN SQUID	500 400
GOONG PHAD MED-MAMUWANG HIMMAPHAN WOK-FRIED TIGER PRAWN CASHEW NUT DRIED CHILI	600
PHAD THAI GOONG SOD THAI FRIED RICE NOODLE TIGER PRAWN TAMARIND SAUCE	600
KHAO PAD CHICKEN PORK WOK-FRIED RICE CHICKEN BREAST PORK TENDERLOIN EGG ONION SPRING ONION	400 350
KHAO PAD PAK WOK-FRIED RICE BERRY VEGETABLE	300

WESTERN Served 11.00 AM - 9.00 PM

ATLANTIC SALMON NIÇOISE SLOW ROASTED ATLANTIC SALMON FILET BABY COS HEIRLOOM CHERRY TOMATO GREEN BEAN BOILED POTATO BOILED EGG NIÇOISE OLIVE WHITE ANCHOVIE EXTRA VIRGIN OLIVE OIL-LEMON DRESSING	600
BURRATA 100 GRAM BURRATA HEIRLOOM CHERRY TOMATO EXTRA VIRGIN OLIVE OIL ITALIAN BASIL	500
CAESAR GRIDDLED CHICKEN TENDERLOIN BABY COS CAESAR DRESSING BACON WHITE ANCHOVIE PARMESAN CROUTON	450
ROASTED CAULIFLOWER ROASTED CAULIFLOWER SEMI-DRIED HEIRLOOM CHERRY TOMATO BABY SPINACH ROCKET LEAVE SHERRY VINAIGRETTE TOASTED ALMOND	400
FIG SALAD WILD ROCKET GOAT CHEESE BASAMIC-VANILA VINAIGRETTE TOASTED PECAN	400
GREEK SALAD HEIRLOOM CHERRY TOMATO JAPANESE CUCUMBER RED ONION CAPSICUM KALAMATA OLIVE FETA RED WINE VINAIGRETTE	400
BURGER SERVED WITH A SIDE SALAD CHOICE OF FRENCH FRIES STEAK FRIES SWEET POTATO FRIES	
CHEESEBURGER CHAROLAIS BEEF PATTY BACON GRUYERE ONION JAM TOMATO PICKLED JAPANESE CUCUMBER MAYO SESAME BUN	700
CHICKEN CHICKEN PATTY BACON GRUYERE ONION JAM TOMATO PICKLED JAPANESE CUCUMBER MAYO SESAME BUN	600
VEGETARIAN BURGER PLANT BASED PATTY GRUYERE GREEN ASPARAGUS ONION JAM TOMATO PICKLED JAPANESE CUCUMBER MAYO SESAME BUN	550
SANDWICH SERVED WITH A SIDE SALAD CHOICE OF FRENCH FRIES STEAK FRIES SWEET POTATO FRIES	
CLASSIC CLUB CHICKEN TENDERLOIN AVOCADO BACON EGG WHITE TOAST	550
GRILLED VEGGIE FOCACCIA FOCACCIA LABANEH RACKLET CHEESE ERYNGII MUSHROOM BABY SPINACH PESTO ONION JAM	450
CHICKEN CROQUE MONSIEUR THE SUKHOTHAI'S SMOKED CHICKEN BREAST BECHAMEL SAUCE RACLETTE CHEESE PARMESAN CHEESE	450

WESTERN Served 11.00 AM - 9.00 PM

MAIN COURSE COMES WITH TWO CHOICES - SAUCE VEGETABLES FRIES	
CHAROLAIS STRIPLOIN 180 GRAM	1,350
NEW ZEALAND LAMB CHOP 225 GRAM	1,500
ATLANTIC SALMON FILET 160 GRAM	1,050
VEGTABLES	
SAUTEED GREEN	150
BROCCOLIS	150
CAULIFLOWER	150
GREEN ASPARAGUS	150
BABY CARROT	150
STEAK FRIES	180
FRENCH FRIES	180
SWEET POTATO FRIES	180
CALICE	
SAUCE	
RED WINE JUS	150
THYME REDUCTION	150
BÉARNAISE	150
ITALIAN PASTA MADE WITH FINE DURUM WHEAT SPAGHETTI FETTUCCINE PENNE TOFETTE GNOCCHI SARDI	
SEAFOOD ANDAMAN SEAFOOD GARLIC WHITE WINE EXTRA VIRGIN OLIVE OIL ITALIAN BASIL	550
BOLOGNESE GROUND BEEF RAGOUT PECORINO ROMANO	500
CARBONARA CREAMY EGG YOLK CURED SMOKED PORK BELLY PARMESAN REGGIANO	500
PESTO SEMI-DRIED TOMATO BASIL PESTO BUFFALO MOZZARELLA	400

WOOD-FIRE OVEN BAKED PIZZA

SERVED FROM 11.30

(PLEASE ALLOW 30 MINUTES PREPARATION TIME)

SCHIACCIATINA THIN CRISPY PIZZA CRUST MASCARPONE CHEESE 24-MONTHS CURED 'RISERVA' PARMA HAM WILD ROCKET TOMATO	900
FOUR CHEESE TOMATO SAUCE MOZZARELLA DANA BLUE RACLETTE CAMEMBERT	800
SALAMI TOMATO SAUCE MOZZARELLA SALAMI KALAMATA OLIVE PESTO	650
AL TONNO TOMATO SAUCE MOZZARELLA TUNA CAPERS SHALLOT KALAMATA OLIVE	650
VEGETARIANA TOMATO SAUCE MOZZARELLA ZUCCHINI SUN DRIED TOMATO CRISPY GARLIC	600

INDIAN

Served 11.00 AM - 9.00 PM

BHINDI JAIPURI WOK-FRIED INDIAN SPICED OKRA	250
MASALA PAPAD CRISPY PAPAD ONION TOMATO CHILI	250
RED SNAPPER DEEP-FRIED RED SNAPPER FILET SPICY TOMATO SAUCE	550
MAIN COURSE CHETTINAD CURRY CHOICE OF	
CHICKEN THIGH	350
TIGER PRAWN	650
SEA BASS FILET	550
PRAWN COCONUT DEEP-FRIED TIGER PRAWN SCHREDDED COCONUT	650
DHAL FRY "PIGEON" PEA LENTIL ONION TOMATOES SPICE	300
JEER RICE BASMATI RICE CASHEW NUT CUMIN SEED CRISPY SHALLOT	250
INDIAN BREAD MALABAR PARATHA WHEAT PARATHA	200

CHINESE Served 11.00 AM - 9.00 PM

BRAISED DUCK TONGUE SPICE HERB XO SAUCE	500
FRIED SQUID MARINATED SICHUAN PASTE SESAME OIL PAPRIKA POWDER FRIED GARLIC SHALLOT	400
CRAB SOUP DEEP-FRY BLUE SWIMMER CRAB MEAT SWEET CORN SPRING ONION	450
MAIN COURSE	
RAD NA SEAFOOD TAO SEE STIR-FRIED LARGE NOODLE PRAWN SEA BASS FILET SQUID	500 400 300
STIN-FRIED LANGE NOODLE PRAWIN SEA BASS FILET SQUID	
GOONG PAD SICHUAN STYLE STIR-FRIED TIGER PRAWN SUGAR SNAP CARROT CHILI	650
GOONG PAD SICHUAN STYLE	650 350

DESSERT Served 11.00 AM - 9.00 PM

THE SUKHOTHAI'S CAFE GOURMAND THREE SMALL PASTRY OF THE DAY A CHOICE OF YOUR PREFERRED COFFEE SARO TEA	350
CHOCOLATE BROWNIE VANILLA SAUCE A SCOOP OF YOUR PREFERRED ICE CREAM FROZEN YOGHURT SORBET	350
NEW YORK CHEESECAKE RASPERRY SAUCE A SCOOP OF YOUR PREFERRED ICE CREAM FROZEN YOGHURT SORBET	350
MANGO STICKY RICE RIPE NAAM DOK MAY MANGO SWEET COCONUT STICKY RICE	350
FRUIT MEDLEY SEASONAL EXOTIC THAI FRUIT	350
ICE CREAM VANILLA CHOCOLATE SALTED CARAMEL OF THE DAY	100 SCOOP
FROZEN YOGHURT HONEY MANGO BLACKCURRANT MACHA COARCOAL-COCONUT	100 SCOOP
SORBET MANGO STRAWBERRY APPLE LYCHEE OF THE DAY	100 SCOOP