



THE SUKHOTHAI
BANGKOK

IN-ROOM
DINING
MENU



▶ BREAKFAST SET MENU	2-3
▶ A LA CARTE BREAKFAST	5-6
▶ A LA CARTE	8-14
▶ OVERNIGHT MENU	16

BREAKFAST

Served 5:00 - 11:30 AM

CONTINENTAL BREAKFAST | 850

SEASONAL TROPICAL FRUIT

ORANGE JUICE MARINATED TROPICAL FRUIT SALAD

BAKERY BASKET

FRESHLY BAKED BUTTER CROISSANT | WHOLE-WHEAT CROISSANT
WHITE TOAST | WHOLE-WHEAT TOAST | MULTY GRAIN SLICE
PRESERVE | HONEY | PEANUT BUTTER | NUTELLA
DANISH PASTRY | MUFFIN | MUESLI BAR

FRESHLY SQUEEZED FRUIT | VEGETABLE JUICE

ORANGE | PINEAPPLE | WATERMELON | GUAVA | APPLE | PAPAYA | MANGO
CARROT | CELERY | BEETROOT | GINGER

CEREAL "VENOSTA"

CORNFLAKES | HONEY GRANIES | BRAN STICK | CHOCO SHELLS
FRUIT MUESLI | OAT
FRESH MILK | LOW FAT MILK | SOYA MILK | ALMOND MILK

CONDIMENT "ONE EACH"

SEED - PUMPKIN | SUNFLOWER | WHITE SESAME | BLEACK SESAME | WHITE POPPY SEED
GOLDEN FLAX SEED | BROWN FLAX | WHITE CHIA | BLACK CHIA
NUT - ALMOND | PECAN | HAZELNUT | PISTACHI | PEANUT
DRIED FRUIT - CRANE BERRY | PRUNE | DATE | BLACKCURRENT | BABY FIG
RAISIN | SULTANA
BIRCHER MUESLI | THE SUKHOTHAI'S GRANOLA

LOTUS TEA BY SARO

BLACK TEA | ENGLISH BREAKFAST TEA | EARL GREY LOTUS TEA

GREEN TEA

GREEN LOTUS TEA | MANGO GREEN LOTUS TEA | GREEN OOLONG TEA

INFUSION TEA (CAFFEINE-FREE)

THE SUKHOTHAI TEA | CLASSIC LOTUS TEA | MINT LOTUS TEA | ROSELLE LOTUS TEA
LEMONGRASS LOTUS TEA | GINGER LOTUS TEA | JASMINE LOTUS TEA

COFFEE

AMERICANO | SINGLE ESPRESSO | DOUBLE ESPRESSO | ESPRESSO-MAROCCHINO
MAROCCHINO CAPPUCCINO | LATTE | CAFÉ MOCHA

ICED

COFFEE | CAPPUCCINO | LATTE | MOCHA
COLD BREW
BLACK | MILK

MORNING ESSENTIALS

OVALTINE | HOT CHOCOLATE
FRESH MILK | LOWFAT MILK

BREAKFAST

Served 5:00 - 11:30 AM

AMERICAN BREAKFAST | 950

CONTINENTAL BREAKFAST PLUS CHOISE OF

TWO EGGS

BOILED | POACHED | FRIED | SCRAMBLED | OMELETTE

OMELETTE FILLING

FRESH HERB | CHEESE | MUSHROOM | TOMATO | POTATO

EGG BENEDICT

ENGLISH MUFFIN | POACHED EGG | HAM
THE SUKHOTHAI'S SMOKED ATLANTIC SALMON
HOLLANDAISE SAUCE

EGG CONDIMENT

HAM | PORK SAUSAGE | CHICKEN SAUSAGE | CRISPY BACON | SOFT BACON
THYME-GARLIC ROASTED POTATO | BASIL SAUTÉED CHERRY TOMATO
SAUTÉED MUSHROOM | BAKED BEAN

SUNRISE FITFAST | 850

SEASONAL TROPICAL FRUIT

ORANGE JUICE MARINATED TROPICAL FRUIT SALAD

THE SUKHOTHAI'S GRANOLA | BIRCHER MUESLI

EGG-WHITE OMELET

VEGETABLE | MESCLUN

GREAT GRAIN HEALTHY BREADBASKET

WHOLE-WHEAT CROISSANT | WHOLE-WHEAT TOAST
MULTI-GRAIN SLICE | MULTI-GRAIN ROLL | MUFFIN
FRUIT PRESERVE | HONEY

FRESHLY SQUEEZED FRUIT | VEGETABLE JUICE

ORANGE | PINEAPPLE | WATERMELON | GUAVA APPLE | PAPAYA | MANGO
CARROT | CELERY | BEETROOT | GINGER

HERBAL TEA

MINT | CHAMOMILE | LEMONGRASS | BAEL-FRUIT

CEREAL "VENOSTA"

CORNFLAKES | HONEY GRANIES | BRAN STICK | CHOCO SHELLS
FRUIT MUESLI | OAT
FRESH MILK | LOW FAT MILK | SOYA MILK | ALMOND MILK

CONDIMENT "ONE EACH"

SEED - PUMPKIN | SUNFLOWER | WHITE SESAME | BLEACK SESAME | WHITE POPPY SEED
GOLDEN FLAX SEED | BROWN FLAX | WHITE CHIA | BLACK CHIA
NUT - ALMOND | PECAN | HAZELNUT | PISTACHI | PEANUT
DRIED FRUIT - CRANBERRY | PRUNE | DATE | BLACKCURRENT | BABY FIG
RAISIN | SULTANA
BIRCHER MUESLI | SUKHOTHAI'S GRANOLA



PANCAKES, BELGIUM STYLE WAFFLES OR FRENCH TOAST "PAIN PERDU"



TROPICAL FRUIT SALAD



CONGEE

A LA CARTE BREAKFAST

Served 5:00 - 11:30 AM

SEASONAL TROPICAL FRUIT ORANGE JUICE MARINATED TROPICAL FRUIT SALAD	350
YOGHURT HOMEMADE FRUIT COMPOTE RHUBARB-ORANGE BERRIES CINNAMON-LIME PRUNE	350
PANCAKE BELGUIM WAFFLE FRENCH TOAST "PAIN PERDU" TOPPING FRESH BANANA MANGO BERRIE RHUBARB-ORANGE BERRY COMPOTE SYRUP SAUCE HONEY MAPLE SYRUP COCONUT SYRUP CHOCOLATE SAUCE NUTELLA	450
TWO FRESH EGGS BOILED POACHED FRIED SCRAMBLED OMELETTE CHOICE OF PORK SAUSAGE CHICKEN SAUSAGE CRISPYBACON SOFT BACON THYME-GARLIC ROASTED POTATO BASIL SAUTÉED CHERRY TOMATO SAUTÉED MUSHROOM BAKED BEAN	400
EGG BENEDICT ENGLISH MUFFIN POACHED EGG HAM THE SUKHOTHAI'S SMOKED ATLANTIC SALMON HOLLANDAISE SAUCE	400
BAKERY BASKET FRESHLY BAKED BUTTER CROISSANT WHOLE-WHEAT CROISSANT WHITE TOAST WHOLE-WHEAT TOAST MULTIGRAIN SLICE PRESERVE HONEY PEANUT BUTTER NUTELLA DANISH PASTRY MUFFIN MUESLI BAR	250
DANISH PASTRY	60
BUTTER CROISANT WHOLE WHEAT CROISSANT	60
ASSORTED MUFFIN	30
THAI BREAKFAST	450
BOILED RICE SOUP SHRIMP CORIANDER CHIVES FRIED GARLIC	
CONGEE BOILED RICE PORRIDGE MINCED PORK CHICKEN BALL PORK BALL PRESERVED SALTY EGG GINGER CHIVE CHINESE CROISSANT	400
HAINANESE CHICKEN RICE FRAGRANT RICE POACHED CHICKEN CHICKEN BROTH	460



FRESHLY SQUEEZED FRUIT JUICE

BREAKFAST BEVERAGES

Served 5:00 - 11:30 AM

FRESHLY SQUEEZED FRUIT VEGETABLE JUICE	265
ORANGE PINEAPPLE WATERMELON GUAVA APPLE PAPAYA MANGO CARROT CELERY BEETROOT GINGER	
LOTUS TEA BY SARO	290
BLACK TEA ENGLISH BREAKFAST TEA EARL GREY LOTUS TEA	
GREEN TEA	
GREEN LOTUS TEA MANGO GREEN LOTUS TEA GREEN OOLONG TEA	
INFUSION TEA (CAFFEINE-FREE)	
THE SUKHOTHAI TEA CLASSIC LOTUS TEA MINT LOTUS TEA ROSELLE LOTUS TEA LEMONGRASS LOTUS TEA GINGER LOTUS TEA JASMINE LOTUS TEA	
COFFEE	220
AMERICANO SINGLE ESPRESSO ESPRESSO MAROCCHINO MAROCCHINO CAPPUCCINO LATTE CAFÉ MOCHA	
DOUBLE ESPRESSO	260
ICED	240
COFFEE CAPPUCCINO LATTE MOCHA	
COLD BREW	
BLACK MILK	
MORNING ESSENTIALS	250
HERBAL TEA OVALTINE HOT CHOCOLATE FRESH MILK LOWFAT MILK	

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Please let our staff know if you have any special dietary requirements, food allergies or food intolerance*



THE CLASSIC CLUB

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A LA CARTE

Served 11:30 AM - 10:00 PM

THAI

SATAY GAI 400
MARINATED | SKEWERED | GRIDDLED CHICKEN TENDERLOIN | PEANUT CURRY SAUCE

VEGETABLE SPRING ROLL 400
GOLDEN FRIED VEGETABLE SPRING ROLLS | PLUM SAUCE

SALAD

SOM TAM 300
SHERRED GREEN PAPAYA | CARROT | GARLIC | CHILI | STRING BEAN | SIRA TOMATO
DRIED SHRIMP

YAM SOM-O 350
POMELO | MINT | WATER CHESTNUT | CRISPY GARLIC | CRISPY SHALLOT
DRIED CHILI

SOUP

TOM YAM GOONG 450
TIGER PRAWN | SPICY LEMONGRASS BROTH | LIME JUICE | BIRD EYE CHILI

TOM KHA GAI 350
CHICKEN BREAST | ORINGI MUSHROOM | GALANGAL | COCONUT BROTH

CURRY

GAENG KIEW WARN NUE 600
CHAROLAIS BEEF TENDERLOIN | GREEN CURRY | COCONUT MILK
THAI EGGPLANT | SWEET BASIL

GAENG MASSAMAN GAI 500
CHICKEN THIGH | MASSAMAN CURRY | COCONUT MILK
POTATO | SHALLOT | LOTUS SEED

MAIN COURSE

KHAO KAPRAO
WOK-FRIED JASMINE RICE | HOT BASIL | CHOICE OF
CHAROLAIS BEEF TENDERLOIN | ANDAMAN SEAFOOD 500

CHICKEN BREAST | PORK TENDERLOIN | SQUID 400

GOONG PHAD MED-MAMUWANG HIMMAPHAN 600
WOK-FRIED TIGER PRAWN | CASHEW NUT | DRIED CHILI

PHAD THAI GOONG SOD 600
THAI FRIED RICE NOODLE | TIGER PRAWN | TAMARIND SAUCE

KHAO PAD CHICKEN | PORK 400
WOK-FRIED RICE | CHICKEN BREAST | PORK TENDERLOIN
EGG | ONION | SPRING ONION

KHAO PAD PAK 300
WOK-FRIED RICE BERRY | VEGETABLE

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CREAMY MUSHROOM



CARBONARA



SPICY ARRABIATA

A LA CARTE

Served 11:30 AM - 10:00 PM

WESTERN

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

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A LA CARTE

Served 11:30 AM - 10:00 PM

SOUP

SOUP OF THE DAY 350

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

PORK TENDERLOIN 180 GRAM 750

VEGETABLE

SAUTEED GREEN 150

BROCCOLI 150

CAULIFLOWER 150

GREEN ASPARAGUS 150

BABY CARROT 150

STEAK FRIES 180

FRENCH FRIES 180

SWEET POTATO FRIES 180

SAUCE

RED WINE JUS 150

THYME REDUCTION 150

BÉARNAISE 150

ITALIAN PASTA

MADE WITH FINE DURUM WHEAT

SPAGHETTI | FETTUCCHINE | PENNE | TOFETTE | GNOCCHI SARDI

SEAFOOD 550

ANDAMAN SEAFOOD | GARLIC | WHITE WINE | EXTRA VIRGIN OLIVE OIL
ITALIAN BASIL

BOLOGNESE 500

GROUND BEEF RAGOUT | PECORINO ROMANO

CARBONARA 500

CREAMY EGG YOLK | CURED SMOKED PORK BELLY | PARMESAN REGGIANO

PESTO 400

SEMI-DRIED TOMATO | BASIL PESTO | BUFFALO MOZZARELLA

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A LA CARTE

Served 11:30 AM - 10:00 PM



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

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A LA CARTE

Served 11:30 AM - 10:00 PM

INDIAN

DAL MAKHANI 400
TRIO BEAN | FRESH TOMATO | INDIAN SPICE | CREAM | BUTTER

PANEER TIKKA MASALA 400
MARINATED GRILLED INDIAN COTTAGE CHEESE
ONION | CAPSICUM | HERB | TOMATO GRAVY

BUTTER CHICKEN 550
CHICKEN THIGH | CURRY | SPICE | RAITA | PICKLE

MUTTON ROGAN JOSH 650
LAMB CURRY | SPICE | RAITA | PICKLE

A CHOICE OF 50
PARATH | NAAN BREAD | INDIAN RICE

KOREA

POKE
TUNA POKE BOWL 400
JAPANESE RICE | TUNA LOIN | CUCUMBER | CARROT | AVOCADO | EDAMAME
PICKLED GINGER | SPICY MAYO

CHICKEN POKE BOWL 300
JAPANESE RICE | CHICKEN BREAST | CUCUMBER | CARROT | AVOCADO | EDAMAME
PICKLED GINGER | SPICY MAYO

JAPANESE

SASHIMI 1,250
ATLANTIC SALMON | TUNA | TAKO | SHRIMP | CLAM | SCALLOP | ATLANTIC SALMON ROE
WASABI | SOY | VEGETABLE JULIENNE

NIGIRI 750
ATLANTIC SALMON | TUNA | TAKO | EEL | SHRIMP | CLAM | SCALLOP
ATLANTIC SALMON ROE | EBIKO ROE | SWEET EGG
WASABI | SOY | PICKLED GINGER

HALIBUT MISO BUTTER 950
HALIBUT FILET | SALAD | JAPANESE RICE | MISO | MISO BUTTER | PICKLE | EXOTIC FRUIT

ATLANTIC SALMON TARIYAKI 750
ATLANTIC SALMON FILET | SALAD | JAPANESE RICE | MISO | TARIYAKI SAUCE
PICKLE | EXOTIC FRUIT

YAKINIKU DON 550
PAN-FRIED CHAROLAIS TENDERLOIN | JAPANESE RICE | EGG YOLK | BBQ SAUCE

A LA CARTE

Served 11:30 AM - 10:00 PM

CHINESE STARTER | SOUP

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 MAIN COURSE	450
RAD NA SEAFOOD TAO SEE STIR-FRIED LARGE NOODLE TIGER PRAWN SEA BASS FILET SQUID	600
GOONG PAD SICHUAN STYLE STIR-FRIED TIGER PRAWN SUGAR SNAP CARROT CHILI	650
PAD KANA HED HOM WOK-FRIED SHITAKE MUSHROOM HONG KONG KALE	350

A LA CARTE

Served 11:30 AM - 10:00 PM

CHEESE / DESSERT

IMPORTED - LOCAL CHEESE DRIED FRUIT NUT CRISPY BREAD	750
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 RASPBERRY 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 BLACKCURRENT MACHA COARCOAL-COCONUT	100 SCOOP
SORBET MANGO STRAWBERRY APPLE LYCHEE OF THE DAY	100 SCOOP



GRILLED CHAROLAIS / CHICKEN BURGER



PAD SI-EW



GAENG KIEW WARN GAI



CAESAR SALAD

OVERNIGHT MENU

Served 10:00 PM - 5:00 AM

CAESAR SALAD ROMAINE LETTUCE CREAMY PARMESAN DRESSING THE SUKHOTHAI 'S SMOKED ATLANTIC SALMON GRILLED CHICKEN BREAST ANCHOVY CROUTON	500 450
ROASTED CAULIFLOWER ROASTED CAULIFLOWER SEMI-DRIED HEIRLOOM CHERRY TOMATO BABY SPINACH ROCKET LEAVE SHERRY VINAIGRETTE TOASTED ALMOND	400
THE SUKHOTHAI'S SMOKED SALMON SOUR CREAM SHALLOT CAPER CAPER BERRIE LEMON	550
SOUP OF THE DAY	350
CHICKEN CROQUE MONSIEUR THE SUKHOTHAI'S SMOKED CHICKEN BREAST BECHAMEL SAUCE RACLETTE CHEESE PARMESAN CHEESE	450
PAD SI-EW WOK-FRIED FRESH FLAT RICE NOODLE BLACK SOY SAUCE CHOICE OF CHAROLAIS BEEF TENDERLOIN ANDAMAN SEAFOOD TIGER PRAWN CHICKEN BREAST PORK TENDERLOIN	500 400
KAO PAD FRIED RICE EGG VEGETABLE SPRING ONION CHAROLAIS BEEF TENDERLOIN ANDAMAN SEAFOOD TIGER PRAWN CHICKEN BREAST PORK TENDERLOIN	500 400
PAD THAI WOK FRIED RICE NOODLE TIGER PRAWN	550
GANG KHIEW WAAN CHICKEN GREEN CURRY VEGETABLE EGGPLANT CHILI SWEET BASIL JASMINE RICE	450
CHEESE / DESSERT	
IMPORTED - LOCAL CHEESE DRIED FRUIT NUT CRISPY BREAD	750
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 RASPBERRY 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

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