

SUNDAY BRUNCH MENU

THB 3,900++

CRUSTACEAN SPECIALTY

9 IMPORTED OYSTERS FRESHLY SHUCKED
ALASKA KING CRAB | BLUE SWIMMING CRAB | RAZOR CLAM | SEA CRAB
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 TENDERLOIN | 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 PATE
CONDIMENTS:
SILVER ONION | GERHKINS | KALAMATA | PICKLED CUCUMBER | CRANBERRY COMPOT

EGG STATION - DEMO

SCRAMBLE EGG | EGGS BENEDICT
HOUSE MADE SMOKED SALMON | SMOKED CHICKEN | SMOKED DUCK BREAST
SALMON ROE | HOLLANDAISE

HOMEMADE FRESH PASTA

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

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SUNDAY BRUNCH MENU

GRILL

SQUID EGG
BLUE SWIMMER CRAB
TIGER PRAWN | RIVER PRAWN
HERB MARINATED CHICKEN SKEWER
CHAROLAIS BEEF MEDALLION
LAMB TENDERLOIN

WARM WESTERN

PRUNE FILLED PORK TENDERLOIN
SOUS VIDE QUAIL
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 GREEN
ROASTED ROOT VEGETABLE

CHINESE

HA GOW
SEAWEED SHU MAI
SHRIMP SHU MAI
PORK SHU MAI
MUSHROOM BUN
FRIED BEAN CURD
FRIED CUSTRAD BUN
XIA OLONG BAO

BBQ PORK COLORN | CRISPY PORK BELLY | ROASTED DUCK
JASMINE RICE | BBQ SAUCE BLACK CHILI VINEGAR

JAPANESE SPECIALTY

SEAFOOD ROLL MAKI
MOZZARELLA CHEESE ROLL
CRUNCHY ROLL
SALMON OKAKA ROLL

SUSHI

SALMON ABURI SAIKYO
TUNA SUSHI
EBI SUSHI
WAGYU SUSHI
SALMON ROE | ORANGE EBIKO | BLACK TOBIKO

SUNDAY BRUNCH MENU

SALAD

JAPANESE SASHIMI SALAD

RAMEN STATION

MISO BROTH | BLACK SOY BROTH

CHASHU | BEEF SLICE | JAPANESE BAMBOO | SPRING ONION | SESAME OIL | DUCK EGG

THAI SPECIALTY - LIVE

SCALLOP | SALMON | TUNA | RIVER PRAWN | SQUID

GARLIC | CHILI | SPRING ONION | CELERY | YELLOW | LEMONGRASS

ONION | SHALLOT | KEFIR LIME LEAF | SAWTOOTH CORIANDER | MINT LEAF

ROASTED RICE | CHILI POWDER | CHILI PASTE | SPICY SAUCE | LEMON | FISH SAUCE

SOM TUM TARD | GRILLED CHICKEN WING | STICKY RICE

KHAO SOI GAI

NORTHER THAI CHICKEN CURRY NOODLE

PICKLE | RED ONION | LIME | CHILI PASTE OIL | FRIED SHALLOT

MAIN DISH

POO JAA

DEEP-FRIED CRAB | WHITE ONION | CHILI SAUCE

PLA MUEK PAD KRATIAM

FRIED SQUID | THAI GARLIC | CORIANDER

BROCCOLI HED HOM

BRAISED BROCCOLI | MUSHROOM SUPREME SAUCE

SAN KOR MOO PAD PRIK THAI DAM

SOUS VIDE PORK COLLAR | BLACK PEPPER

MASSAMAN NUEA

BEEF CHECK MASSAMAN CURRY | CASHEW NUT

STEAMED JASMINE RICE | BROWN RICE

ASSORTED IMPORTED CHEESES

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

THEATRE STUDIO

LOBSTER BISQUE

CHEESE PARADE

RACLETTE CHEESE

VODKA FLAMED YELLOW FIN TARTAR

PAN-FRIED TIGER PRAWN XO

SUNDAY BRUNCH MENU

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

TRUFFLE

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 | SCHREDDEN COCONUT

LOOK CHOOP

MUNG BEAN CANDY

SEASONAL EXOTIC THAI FRUIT