



LOBBY SALON MENU

THAI

Served 11.00 AM - 9.00 PM

ASIAN DELIGHT

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

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

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 CHILIE

TOM KHAA 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

PHAD THAI GOONG SOD 650
THAI FRIED RICE NOODLE | TIGER PRAWN | TAMARIND SAUCE

NASI GORING 400
WOK-FRIED RICE | CHICKEN BREAST
EGG | ONION | SAMBAL | SHRIMP CRACKER

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
PROSCIUTTO MELON 24 MONTH PROSCIUTTO MELON WILD ROCKET GRISSINI STICK EVO	500
CAESAR GRIDDLED CHICKEN TENDERLOIN BABY COS CAESAR DRESSING BACON WHITE ANCHOVIE PARMESAN CROUTON	450
AVOCADO AND TOMATO CRISPY TORTILLA FLOUR GUACAMOLE SPICY TOMATO SALAD	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
CLASSIC CLUB CHICKEN TENDERLOIN AVOCADO BACON EGG WHITE TOAST	550
GRILLED VEGGIE WRAP TORTILA FLOUR LABANEH RACKLET CHEESE OREJI MUSHROOM ZUCCHINI CARROT PESTO ONION JAM	450
CHICKEN CROQUE MONSIEUR THE SUKHOTHAI'S SMOKED CHICKEN BREAST BECHAMEI SAUCE RACKLETTE CHEESE PARMESAN CHEESE	450
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

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
CHETTINAD CURRY CHOICE OF CHICKEN THIGH TIGER PRAWN	350 650
JEER RICE BASMATI RICE CASHEW NUT CUMIN SEED CRISPY SHALLOT	150
INDIAN BREAD MALABAR PARATHA WHEAT PARATHA	150

DESSERT

Served 11.00 AM - 9.00 PM

IMPORTED CHEESE LOCAL CHEESE DRIED FRUIT NUT CRISPY BREAD	750
THE SUKHOTHAI'S CAFE GOURMAND THREE SMALL PASTRY OF THE DAY A CHOISE OF YOUR PREFERRED COFFEE SARO TEA	350
STICKY TOFFEE PUDDING VANILLA SAUCE SCOOP OF YOUR PREFERRED ICE CREAM	350
PAVLOVA MARRING PASTRY CREAM WHIPPED CREAM EXOTIC FRUIT BERRIES	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
SORBET MANGO STRAWBERRY APPLE LYCHEE OF THE DAY	100 SCOOP