

SUNDAY BRUNCH MENU

THB 3,900++

CRUSTACEAN SPECIALTY

9 Imported Oysters, Freshly Shucked

Kamchatka King Crab | Blue Swimmer Crab | Manila Clam | Sea Crab
Canadian Lobster | White Prawn
Lemon Wedge | Lime Wedge | Thai Chili Lime Dip | Cocktail Sauce
Tartar | Tabasco | Mignonette



CAESAR - LIVE

Baby Cos Lettuce | Crispy Bacon Bits | Croutons | Anchovy | Parmesan | Caesar Dressing

TOSSED SALADS & FRIVOLITIES

Andaman Prawn Ceviche | Lime Juice | Cilantro | Peruvian Aji Amarillo Paste
Baby Spinach | Strawberry | Mixed Berries | Pecan | Raspberry Dressing
Roasted Eggplant with Tomato Sauce
Cauliflower Panna Cotta | CaviarHalf-Shell Mussels | Ravigotte Dressing
Bocconcini in Shooter Glass | Basil | Bell Pepper | Pesto
Levantine Hummus with Olive Oil
French Lentils | Aged Balsamic | Smoked Duck Slices
Roasted Baby Carrot with Yoghurt, Lemon & Honey Sauce
Waldorf Salad with Walnut
Mediterranean Seafood Salad | Capers | Sun-Dried Tomatoes | Garden Herbs



APPETIZER

The Sukhothai's Smoked Atlantic Salmon
Sour Cream | Chopped Red Onion | Lemon | Caper Berries
Assorted Imported Cold Cuts – Charcuterie
26-Month Cured Finest Iberico Ham
Melon | Fresh Fig | Silver Onion | Gherkins | Kalamata Olives
Assorted Imported Cheeses
Grissini | Crackers | Crispy Bread | Roasted Nuts | Dried Fruit | Dried Strawberry
Apricot Marmalade & Honey
Raclette Cheese
New Potatoes | Silver Onion | Gherkins | Kalamata Olives

EGG STATION – DEMO

Scrambled Eggs | Eggs Benedict
House-Made Smoked Salmon | Bacon | Salmon Roe | Hollandaise Sauce

CELADON STATION

Khao Kreab Boran

Steamed Rice Wrapped in Pandanus Leaf

Shimeji Mushroom | Garlic | Coriander Root | White Pepper | Sweet Bamboo Shoot

Phad Thai Celadon (Prawn | Chicken | Pork)

Rice Noodles | Tamarind Sauce | Bean Sprouts | Chives | Crispy Pork | String Beans



LA SCALA STATION

Homemade Fresh Pasta

Linguine | Tagliatelle | Pappardelle | Ravioli | Gnocchi | Garganelli | Trofie

Bolognese | Carbonara | Pesto | AOP | Parmesan Veal | Puttanesca

Black Mussels | Duck Ragù | Tomatoes



BBQ GRILL

Squid

Blue Swimmer Crab

Tiger Prawn

River Prawn

Balinese-Marinated Chicken Skewer

Charolais Beef Medallion | Green Cognac Peppercorn Sauce

Australian Lamb Tenderloin with Cumin Aroma | Chopped Fresh Coriander



WARM WESTERN

Oven-Roasted Pork Tenderloin | Wild Mushroom Sauce

Sous Vide Quail with Vineyard Grapes

Beef Goulash with Paprika

Patagonian Cod Fillet | Capers | Tomato | Shallot

Baked Nordic Salmon | Creamed Spinach | Saffron Emulsion



CARVING

Roasted Australian Prime Rib | Yorkshire Pudding | Shiraz Shallot Sauce

Grilled Australian Lamb Chops | Savoury Gravy | Garden Herbs



VEGETABLES

Mousseline Potato

Wilted Greens

Roasted Root Vegetables

CHINESE

Ha Gow
Seaweed Shumai
Shrimp Shumai
Pork Shumai
Mushroom Bun
Xiao Long Bao



JAPANESE TEMPURA & SPECIALTY

Avocado Tempura | Spicy Sriracha Mayo
Seafood Roll Maki
Mozzarella Cheese Roll
Crunchy Roll
Salmon Okaka Roll



SUSHI

Salmon Aburi Saikyo
Tuna Sushi
Ebi Sushi
Wagyu Sushi



THAI SALADS

Pan-Seared Scallop Salad
Grilled River Prawn Salad
Spicy Beef Salad



THAI SPECIALTY – LIVE STATION

Khanom Jeen Crab Curry
Southern Yellow Curry | Chaplu Leaves | Crab Meat | Thai Herbs
Vegetable Condiments
Khao Soi Gai
Northern Thai Chicken Curry Noodles
Pickled Vegetables | Red Onion | Lime | Chili Paste Oil | Fried Shallots



MAIN DISHES

Steamed Jasmine Rice | Brown Rice
Stir-Fried Spicy Mixed Seafood (ผัดป๊อแตก)
Roasted River Prawn in Red Curry Sauce (งูจี่กุ้งแม่น้ำ)
Stir-Fried Squid with Shrimp Paste (ปลาหมึกผัดกะปิ)
Braised Pork Ribs with Honey (ซี่โครงหมูอบน้ำผึ้ง)
Stir-Fried Onion Flower (ผัดดอกหอม)

THEATRE STUDIO

French Lobster Bisque with Armagnac | Demi-Tasse
Freshly Sukhothai In-House Smoked White Prawns
Pan-Roasted Tiger Prawn with XO Sauce



DESSERTS

Cakes & Pastries

LIVE STATION

Classic French Crêpe Suzette, Flambéed with Grand Marnier

Chocolate Truffles

Dark Chocolate | Matcha | Mocha | Orange | Milk Cassis

Chocolate Macaron – Special Origin Flavours

Orange | Mango | Raspberry | Lemon | Matcha | Blueberry

Signature Selections

Chocolate Cookie with Cranberry Chips

Mango Panna Cotta

Mini Berry Pavlova | Passion Fruit Coulis

Cashew Brownie | Manjari 72% Ganache

Sukhothai Tea-Infused Chocolate Mousse

Seasonal Fruit & Vegetable Tart

Tiramisu with Amaretto Liqueur

New York-Style Cheesecake

Mini Sacher Slice

Black Forest Cake Slice

Jasmine Tea Crème Brûlée

Lemon Pound Cake

Classic Tarte Tatin | Bourbon Vanilla Sauce

Mini Churros | Dark Chocolate Sauce

Sticky Toffee Pudding with Medjool Dates | Caramel Sauce



ICE CREAM & SORBET

Stone Fruit Ice Cream | Cacao Sorbet | Yoghurt-Cinnamon Sorbet

Pear Sorbet | Bergamot-Lemon Sorbet



THAI DESSERTS

Sangkaya Fak Thong

Steamed Pumpkin Custard

Khao Niew Na Tang

Sweet Sticky Rice

Kanom Thom

Sticky Rice Flour Dumpling | Sweet Coconut Filling | Shredded Coconut

Look Choop

Mung Bean Candy

Seasonal Exotic & Tropical Fruits