

# COLONNADE

## 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

### TOSSSED 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

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## 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

# COLONNADE

## 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 (ผัดปี๊บแต่ก)
- Roasted River Prawn in Red Curry Sauce (จุ้วี่กุ้งแม่น้ำ)
- Stir-Fried Squid with Shrimp Paste (ปลาหมึกผัดกะป)
- Braised Pork Ribs with Honey (ซีโครงหมูอบน้ำผึ้ง)
- Stir-Fried Onion Flower (ผัดดอกหอย)

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## 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