

SUNDAY BRUNCH MENU

THB 3,900++

CRUSTACEAN SPECIALTY

9 IMPORTED OYSTERS, FRESHLY SHUCKED
KAMCHATKA KING CRAB | BLUE SWIMMER CRAB | MANILA CLAM | SEA CRAB | MUSSEL |
SCALLOP | CANADIAN LOBSTER | TIGER 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 PRAWNS CEVICHE | LIME JUICE | CILANTRO | PERUVIAN AJI AMARILLO PASTE
BABY SPINACH | STRAWBERRY | BERRY | PECAN | RASPBERRY DRESSING
ROASTED EGGPLANT WITH TOMATO SAUCE
CAULIFLOWER PANNA COTTA | CAVIAR
HALF SHELL MUSSEL | RAVIGOTTE DRESSING
BOCCONCINI IN SHOOTER GLASS | BASIL | BELL PEPPER | PESTO
LEVANTINE HUMMUS WITH OLIVE OIL
FRENCH LENTILS | AGED BALSAMIC | SMOKED DUCK SLICE
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 BERRY

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 MARMELADE AND HONEY

RACLETTE CHEESE

NEW POTATO | SILVER ONION | GHERKINS | KALAMATA OLIVES

LIVE STATION – DEMO

SMASHED AVOCADO | KIBBLED RYE BREAD



MAIN PASTA STATION

HOMEMADE FRESH PASTA

LINGUINE | TAGLIATELLE | PAPPARDELLE | RAVIOLI | GNOCCHI | GARGANELLI | TROFIE
BOLOGNESE | CARBONARA | PESTO | AOP | PARMESAN VEAL | PUTTANESCA
BLACK MUSSEL | DUCK RAGU | 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

LIVE STATION

FRENCH FOIE GRAS | WILD BERRY SAUCE WITH CASSIS



WARM WESTERN

OVEN ROASTED PORK TENDERLOIN | WILD MUSHROOM SAUCE

SOUS VIDE QUAIL WITH VINEYARD GRAPES

BEEF GOULASH WITH PAPRIKA

PATAGONIAN COD FISH FILLET | CAPERS | TOMATO | SHALLOT

BAKED HIMALAYAN SALMON TROUT | CREAMED SPINACH | SAFFRON EMULSION



CARVING

ROASTED AUSTRALIAN PRIME RIB | YORKSHIRE PUDDING | SHIRAZ SHALLOT SAUCE

GRILLED AUSTRALIAN LAMB CHOPS | SAVOURY GRAVY AND 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

YELLOW SOUTHERN CURRY | CHAPLU LEAVES | CRAB MEAT | THAI HERBS
VEGETABLE CONDIMENTS

KHAO SOI GAI

NORTHERN THAI CHICKEN CURRY NOODLE
PICKLED VEGETABLES | RED ONION | LIME | CHILI PASTE OIL | FRIED SHALLOT

MAIN DISHES

STEAMED JASMINE RICE | BROWN RICE STIR-FRIED SPICY MIXED SEAFOOD
ROASTED RIVER PRAWN IN RED CURRY SAUCE
STIR-FRIED SQUID WITH SHRIMP PASTE
BRAISED PORK RIBS WITH HONEY
STIR-FRIED ONION FLOWER



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

CLASSICAL FRENCH CRÊPE SUZETTE FLAMBEED WITH GRAND MANIER

CHOCOLATE TRUFFLES

DARK CHOCOLATE | MATCHA | MOCHA | ORANGE | MILK -CASSIS CHOCOLATE

CHOCOLATE MACARON – SPECIAL ORIGIN FLAVOURS

ORANGE | MANGO | RASPBERRY | LEMON | MATCHA | BLUEBERRY

SIGNATURE SELECTIONS

CHOCOLATE COOKIE WITH CRANBERRIES CHIPS

MANGO PANNA COTTA

MINI BERRY PAVLOVA / PASSION FRUIT COULIS

CASHEW BROWNIE | MANJARI 72% GANACHE

SUKHOTHAI TEA INFUSED CHOCOLATE MOUS

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

CLASSICAL TART TARTIN / BOURBON VANILLA SAUCE

MINI CHURROS / DARK CHOCOLATE SAUCE

STICKY TOFFEE PUDDING WITH MEDJOL 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 THOMS

TICKY RICE FLOUR DUMPLING | SWEET COCONUT FILLING | SHREDDED COCONUT

LOOK CHOOP

MUNG BEAN CANDY

SEASONAL EXOTIC AND TROPICAL FRUITS



4 CHEFS SPECIAL SIGNATURE LIVE STATION

CHEF JIB

PLA HOI SHELL GOONG MUNG KOOD KUD
SPICY SCALLOP AND WHITE PRAWN WITH SPECIAL LOCAL MAGOSTEEN
SHELL FISH | FISH SAUCE | MEDIUM SPICY

CHEF TUUI

POTATO CONFIT | TRUFFLE MAYO | CAVIAR

CHEF ANDREA

RISOTTO AL POMODORO

CHEF MAX

MODERN MANGO STICKY RICE MOUSSE