

# Celadon



THE SUKHOTHAI  
BANGKOK

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

## THE STORY OF THAI CELADON

**BEHIND** this modern stoneware from Thailand is a story that goes back more than two thousand years in time. Celadon is known as the aristocratic oriental ancestor of the pottery family and takes its name from the elegant glaze developed by the master potters of the northern China to duplicate their beloved opaque jade. The stoneware that arrived in the Near East was credited with miraculous powers. In this ever-turbulent part of the world where violence was a part of daily life, it was believed that poisoned food would change color when it was served on Celadon...

**LONG** before this happened, however, around the 14th century, a King of Siam visited China and brought back some 300 potters. Kilns were established and from them emerged the fabulous Siamese Celadons that were known as "Sankaloke". For several generations, large quantities of "Sankaloke" were shipped to the Philippine Islands, Borneo, India, Persia and Egypt. But the Kilns of Siam had to be abandoned, too...at about the time China were destined to give up their craft. For some 600 years, piece of the famous Celadon stoneware was produced.

**ONLY** recently, this ancient art was revived in Thailand...with a duplication of the old methods using the same raw materials. No synthetic, commercial dyes or clays are used in the production of modern Thai Celadon. All of the elements needed for this stoneware are from the earth and the jungles, and each piece is finished by hand.

This is how our Thai Restaurant became CELADON





## Chef Chapornpat Dapachutisan (Chef Jib) – Thai Chef at Celadon, The Sukhothai Bangkok

Chef Chapornpat Dapachutisan, affectionately known as Chef Jib, joined Celadon, the award-winning Thai restaurant at The Sukhothai Bangkok, in late 2024, bringing over 19 years of culinary expertise to our renowned establishment.

Her culinary journey began in 2005 with an apprenticeship at OHAB, where she laid the foundation of her career. Her passion for culinary excellence led her to earn Certificates 1, 2, and 3 in French cuisine from the esteemed Le Cordon Bleu in London and Australia. This grounding in French technique, combined with her deep love for traditional Thai flavors, has shaped her signature style—one that balances precision and authenticity.

Chef Jib's menus are inspired by her Southern Thai roots, where bold, spicy flavors are a defining element. At Celadon, she honours Thai dining culture by presenting meals meant to be shared—offering a variety of dishes such as appetizers, salads, soups, and main courses served at the same time, and finishing with a shared or individual dessert. While her dishes stay true to authentic spice levels, she thoughtfully adjusts the heat to suit each guest's preference, ensuring an experience that is both genuine and enjoyable.

With her refined technique, deep cultural understanding, and eye for detail, Chef Jib invites diners to discover the depth and diversity of Thai cuisine through every beautifully crafted dish.

It is our pleasure to share the flavours of Thailand with you

Thank you for dining at Celadon.

# Appetizer



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

ข้าวพับใบเตยโบราณ

CRAB MEAT | STEAMED RICE PANDANUS DUMPLING  
ORINJI MUSHROOM | OYSTER MUSHROOM | GARLIC  
Coriander Root | White Pepper | Sweet Bamboo

550



Shellfish



Gluten

ปอเปี๊ยะเป็ด

CRISPY DUCK CONFIT SPRING ROLL

PLUM PINEAPPLE DIPPING

450



Shellfish



Gluten

ไก่ห่อใบเตย

MARINATED | PANDANUS LEAF WRAPPED FRIED CHICKEN THIGH

THREE FLAVOR DIPPING

380



ลีอสะเต๊ะโบราณ

GRILLED SOUTHERN CHICKEN BREAST SKEWER  
PEANUT SAUCE | SWEET - SOUR PINEAPPLE VINEGAR  
380



Shellfish



Gluten

กุ้งแพทอกรอบใบเล็บครุฑน้ำจิ้มถั่วตัด

WHITE PRAWN | POLYSCIAS LEAF | CRISPY FLOUR | RED CURRY PASTE

SOY SAUCE | SPICY TAMARIND PEANUT SAUCE

390



Shellfish



Gluten

# Salad



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

Soup

Curry

Grilled

Deep-fried

Stir-fried

Noodle

Vegetarian

Dessert

Icecream

ໝາເນື້ອຢ່າງອຸ່ນ

MARINATED GRILLED BEEF TENDERLOIN  
SPICY MINT SAUCE | ASIAN HERB | FRESH GRAPE  
650



ສັນຕຳໄກ່ຢ່າງເບຕັງ

GRILLED SOUTHERN CHICKEN BREAST | GREEN PAPAYA

DRIED SHRIMP | PEANUT | BIRD'S EYE CHILI

STEAMED ORGANIC STICKY RICE | CRUNCHY RAW VEGETABLE

380



Shellfish



Gluten

ยำส้มโอขาวใหญ่ อ้มพวงกุ้งแม่น้ำย่าง

POMELO | GRILLED RIVER PRAWN  
SHREDDED COCONUT | TAMARIND SAUCE  
500



Shellfish



Gluten

พลาโคหมูย่างข้าวเม้าทอดส้มจีด  
GRILLED PORK NECK | LEMONGRASS | SHALLOT  
CHILI | PEANUT | CRISPY RICE | FRESH CALAMANSI  
450



Shellfish



Contains Nut

# Soup



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

罔 ต้มยำกุ้งแม่น้ำสามสาย

GIANT RIVER PRAWN (200G) | PRAWN BROTH | LEMONGRASS  
GALANGAL | SMALL SHALLOT | LIME JUICE | BIRD'S EYE CHILI  
850



Shellfish

ต้มข่าไก่บ้านมะพร้าวอ่อน

CHICKEN BREAST | COCONUT BROTH | KAFFIR LIME LEAF  
YOUNG COCONUT | CHILI | LIME JUICE

400



ต้มจีดปลาหมึกยัดไส้ไก่สับใบชะคราม

CHICKEN BROTH | SQUID FILLED WITH CHICKEN BREAST | SEABLITE LEAF

450



Shellfish

ใบเหลียงต้มกะทิเนื้อเค็ม  
MALINDJO LEAF | SHIMP PASTE | TAMARIND JUICE  
CHILI | SUN DRIED BEEF | PALM SUGAR  
480



# Curry



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

Soup

Curry

Grilled

Deep-fried

Stir-fried

Noodle

Rice

Vegetarian

Dessert

Icecream

罔 แกงส้มเนื้อปลาอุณรุตก้านโขน

ANDAMAN RED GROPER | SPICY SOUTHERN STYLE YELLOW CURRY

TAMARIND JUICE | LIME | GREEN TARO STEM

900



แกงเผ็ดเป็ดกรงฟิลินจีและพุทราแห้ง  
DUCK CONFIT | RED CURRY PASTE | LYCHEE  
SWEET BASIL | DRIED JUJUBE  
600



แกงลิงหลแก้มวัว

CHAROLAISE BEEF CHEEK | SINGHOL CURRY | SPICE  
FRAGRANT PANDANUS | ASIAN CITRUS | YOUNG CHILI

850



โรตีแกรงเขียวหวานไก่เบตงดีปลีสด  
SLICED THAI FREE-RANGE CHICKEN BREAST  
GREEN CURRY | EGGPLANT | CHILI LEAF | ROTI CANAI  
600



Shellfish



Gluten



Dairy Product

罔 แกงระแวงแก้มวัว  
BEEF CHEEK | FRESH CUMIN  
GREEN CURRY | KAFFIR LIME LEAF  
850



# Grilled

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

กุ้งแม่น้ำสามสายย่างไม้โมก

GRILLED RIVER PRAWN 250 GRAMS.

WILD WATER PLUM WOODEN | THREE SAUCE

3,000



Shellfish

ปลาเก้าย่างห่อใบตอง

GRILLED FILLET GROUper | ASIAN HERB | CHILI  
SPICY GARLIC LIME SAUCE | FRESH CALAMANSI

750



คอหมูย่างถ่าน น้ำพริกขี้กผัดแบบแกรนต์วันทอด

MARINATED GRILLED PORK NECK | SPICY HERBS DIPPING

CRUNCHY VEGETABLE | JERUSALEM ARTICHOKE

700



Shellfish

# Deep-Fried



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

ปลาเก้าหอดเครื่อง

DEEP-FRIED WHOLE GROUPER 500-600 GRAMS.

RED CURRY PASTE | KAFFIR LIME LEAF

1,450



Shellfish



Gluten

ปลากระพงทอดขมีนหัวน้ำปลาเมืองระนอง  
DEEP-FRIED WHOLE SEABASS 500-600 GRAMS.  
YOUNG PEPPER CORN | FISH SAUCE | FRESH CUMIN  
900



Shellfish



Gluten



Contains Nut

ໜູໂຄ້

DEEP-FRIED PORK NECK | PALM SUGAR | FISH SAUCE  
CHILI | SWEET GARLIC | CORIANDER LEAF  
450



# Stir-fried



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

พระราชวัง  
คั่วกลิ้งหมูพริกขี้หนูใบจันจ้อ<sup>๔</sup>  
STIR-FRIED SPICY MINCED PORK  
FRESH CUMIN LEAF | FRESH GARLIC  
450



ผัดผักรวมและเห็ดฟาง

TOFU | WOK-FRIED VEGETABLE | OYSTER SAUCE

GARLIC | STRAW MUSHROOM

350



ผักบุ้งไฟแดงผัดเคลยเมืองใต้

WOK-FRIED MORNING GLORY | GARLIC-CHILI

SOUTHERN SHRIMP PASTE

350



ใบเหลียงผัดไข่

WOK-FRIED MALINDJO LEAF

GARLIC-CHILI | EGG | DRIED SHRIMP

350



ไข่เจียวเนื้อปู  
CRAB MEAT | THAI OMELET  
650



# Noodle / Rice



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

พระราชทาน

FRIED RICE NOODLE | WHITE PRAWN | TAMARIND SAUCE  
BEAN SPROUT | CHIVE | CRISPY PORK | STRING BEAN  
750



กวยเตี๊ยวผัดขี้เม้าทะเล

WOK-FRIED SPICY FLAT RICE NOODLE

SCALLOP | SQUID | PRAWN | HOT BASIL LEAF

850



ข้าวซอยไก่เบตง

NORTHERN STYLE EGG NOODLE | CURRY SOUP

THAI SOUTHERN CHICKEN THIGH

CHILI OIL | SHALLOT | PICKLED CABBAGE

450



Shellfish



Gluten



Dairy Product

ข้าวผัดมันปูทรงเครื่อง  
SEA CRAB EGG PASTE FRIED RICE  
BLUE CRABMEAT | CRUNCHY VEGETABLE  
700



# Vegetarian Menu

## Appetizer

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

ข้าวพับใบเตยโบราณเจ

ORINJI MUSHROOM | OYSTER MUSHROOM

FILLED STEAMED RICE PADANUS DUMPLING

SWEET BAMBOO

350



Gluten



Vegetarian

ปอเปี๊ยะเจ  
HOMEMADE DEEP-FRIED VEGETABLE SPRING ROLL  
400



ເຕັ້ງທຸດກຣອນນໍາຈຶ່ມຄ້ວ  
DEEP FRIED TOFU | PEANUT | PLUM SAUCE  
350



Contains Nut



Vegetarian

# Vegetarian Menu

## SALAD

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

ส้มตำเจ

SPICY GREEN PAPAYA SALAD

PEANUT | STRING BEAN

350



Contains Nut Vegetarian

陛下 ยำส้มโอเจ

POMELO | SHREDDED COCONUT

GROUND PEANUT | MINT LEAF

350



Contains Nut



Vegetarian

ລາບເຫັດແລະເຕົ້າຫຼຸກອດກຣອບ  
ASIAN MUSHROOM SALAD | CRISPY TOFU  
CHILI POWDER | SOY SAUCE  
350



# Vegetarian Menu

## SOUP | CURRY



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

ຕ້ມຍໍາເຫດ

SPICY VEGETABLE BROTH | LEMONGRASS | LIME JUICE  
BIRD'S EYE CHILI | SEASONAL MUSHROOM | VEGETABLE  
350



ต้มข่าเจ

COCONUT MILK | LEMONGRASS | LIME JUICE | BIRD'S EYE CHILI  
SEASONAL MUSHROOM | FRESH COCONUT | VEGETABLE  
350



แกงแดงหรือแกงเขียวหวานผัดรวม  
RED OR GREEN CURRY | VEGETABLE | EGGPLANT  
TOFU | SWEET BASIL LEAF  
400



# Vegetarian Menu

## STIR-FRIED

APPETIZER

SALAD

Soup

Curry

Grilled

Deep-fried

Stir-fried

Noodle

Vegetarian

Dessert

Icecream



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

พระราชทาน  
ผัดกะเพราเต้าหู้ผัดรวมและพริกขี้หนู  
STIR-FRIED SPICY TOFU | VEGETABLE  
HOT BASIL LEAF | SOY SAUCE  
400



ผัดผักรวมและเห็ดฟาง

TOFU | WOK-FRIED ASSORTED VEGETABLE

SOY SAUCE | STRAW MUSHROOM

350



ใบเหลียงผัดเห็ดชิเมจิ

WOK-FRIED MALINDJO LEAF | SOY SAUCE

SHIMEJI MUSHROOM

350



ผักบุ้งไฟแดงเจ  
WOK-FRIED MORNING GLORY | CHILI | SOY SAUCE  
350



ເມືອງ  
Gluten

Vegetarian

พระราชทาน

FRIED RICE NOODLE | TAMARIND SAUCE  
BEAN SPROUT | ASSORTED LOCAL VEGETABLE  
400



# Dessert

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

ข้าวเหนียวมะม่วง

MANGO | SWEET STICKY RICE | COCONUT CREAM

500



พระ ทับทิมสยาม

WATER CHESTNUT DUMPLING | JACKFRUIT | COCONUT SYRUP

450



กล้วยไข่เชื่อมทรงเครื่อง

BANANA | SYRUP | RED BEAN | TODDY PALM  
PALM SEED | SWEET POTATO | COCONUT ICE CREAM

350



♛ សំណុន គិតាគល

RAMBUTAN COMPOTE | ZALACCA | POMELO | GINGER  
FRIED SHALLOT | GROUND PEANUT | SEVILLE ORANGE GRANITA

260



Contains Nut

# Ice-cream



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

APPETIZER

SALAD

Soup

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE

VEGETARIAN

DESSERT

ICECREAM

ไอติมกะทิมะพร้าวอ่อนทรงเครื่อง  
YOUNG COCONUT ICE CREAM | PEANUT  
PALM SEED | SWEET STICKY RICE  
260



ไอติมกระเจี๊ยบ

ROSELLE SORBET | MANGO SAUCE | ROSELLE COMPOTE

160



ไอติมสับปะรด  
PINEAPPLE SORBET | PINEAPPLE COMPOTE  
160





+66 2 344 8888

