

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 SAUCE | TABASCO | MIGNONETTE



CAESAR - LIVE

BABY COS LETTUCE | CRISPY BACON BITS | CROUTONS | ANCHOVY
PARMESAN | CAESAR DRESSING | TOSSED SALAD AND FRIVOLITIES

ANDAMAN PRAWNS CEVICHE | LIME JUICE | CILANTRO | PERUVIAN AJI AMARILLO PASTE
BABY SPINACH | STRAWBERRY | BERRIES | 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 | DAMAME | AVOCADO OIL



APPETIZER

THE SUKHOTHAI'S SMOKED ATLANTIC SALMON | SOUR CREAM
CHOPPED RED ONION | LEMON | CAPER BERRY

ASSORTED IMPORTED COLD CUTS – CHARCUTERIE
26-MONTH CURED FINEST IBÉRICO HAM

MELON | FRESH FIG | SILVER ONION | GHERKINS | KALAMATA OLIVES

ASSORTED IMPORTED CHEESES

GRISSINI | CRACKERS | CRISPY BREAD | ROASTED NUTS | DRIED FRUIT | DRIED STRAWBERRY
APRICOT MARMALADE AND HONEY

RACLETTE CHEESE

NEW POTATO | SILVER ONION | GHERKINS | KALAMATA OLIVES

LIVE STATION – DEMO

SMASHED AVOCADO | KIBBLED RYE BREAD



CELADON STATION

PLA HOI SHELL GOONG MUNG KOOD KUD

SPICY SCALLOP AND WHITE PRAWN WITH SPECIAL LOCAL MAGOSTEEN

SHELL FISH | FISH SAUCE | MEDIUM SPICY



LA SCALA 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

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 | GARDEN HERBS

VEGETABLE

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 SALAD DISHES

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 FLAMBÉED WITH GRAND MARNIER

CHOCOLATE TRUFFLES

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

CHOCOLATE MACARON – SPECIAL ORIGIN FLAVOURS

ORANGE | MANGO | RASPBERRY | LEMON | MATCHA | BLUEBERRY

SIGNATURE SELECTIONS

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
CLASSICAL TARTE TATIN | 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 THOM

STICKY RICE FLOUR DUMPLING | SWEET COCONUT FILLING | SHREDDED COCONUT

LOOK CHOOP

MUNG BEAN CANDY

SEASONAL EXOTIC AND TROPICAL FRUITS