

CHINESE 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 SALAD AND 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

COLONNADE

MAIN PASTA STATION

HOMEMADE FRESH PASTA

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



BBQ GRILL

SQUID

BLUE SWIMMER CRAB
TIGER PRAWN
RIVER PRAWN
PORK SPARE RIB
TOFU | GARLIC | CHILI



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



SOUP

BUTTER NUT CREAM SOUP
FISH MAW SOUP



LIVE STATION

WONTON PORK SOUP
KAO MOO DANG / MOO GRUB
HAINANESE CHICKEN RICE



WARM WESTERN

DUCK CASSOULET "TOULOUSIAN"
BAKED HIMALAYAN SALMON TROUT | CREAMED SPINACH | SAFFRON EMULSION
MOUSSELINE POTATO
WILTED GREENS
ROASTED ROOT VEGETABLES

COLONNADE

CARVING

ROASTED AUSTRALIAN PRIME RIB | YORKSHIRE PUDDING | SHIRAZ SHALLOT SAUCE
ROASTED DUCK | VEGETABLES | PICKLE | GRAVY BEAN SAUCE



CHINESE

HA GOW
SEAWEEED SHUMAI
SHRIMP SHUMAI
PORK SHUMAI
MUSHROOM BUN
XIAO LONG BAO
FRIED BEAN CURD
FRIED CUSTARD BUN



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



CHINESE SALAD DISHES

JELLY FISH SALAD
FRIED PRAWN | MIXED FRUIT SALAD
CHILLED PORK LEG
CHICKEN TOFU CHIVE SALAD

COLONNADE

ASIAN DISHES

STEAMED JASMINE RICE | BROWN RICE
STIR-FRIED SPICY MIXED SEAFOOD
BRAISED PORK RIBS WITH HONEY
YANGZHOU FRIED RICE
FRIED NOODLE HOKKIEN STYLE
WOK FRIED SEABASS FILET | SOYA SAUCE | GINGER
WOK FRIED BEEF TENDERLOIN | BLACK PEPPERCORN
STIR-FRIED BROCCOLI | MUDHROOM | CARROT | OYSTER 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

MANDARIN CHEESECAKE
SESAME DUMPLING | GINGER SYRUP
FRESH FRUIT TARTLETS | CHOCOLATE PASTRY CREAM | FRESH ORANGE
POMELO FINANCIER
ORANGE GINGERBREAD | GRAND MARNIER CREAM
CHOCOLATE ORANGE MACARON
MINI BERRY PAVLOVA / PASSION FRUIT COULIS
RICE CRISPY CAKE | WHITE CHOCOLATE | GRILLED POMELO
CHOCOLATE TRUFFLE
WHITE RAW CHOCOLATE MOUSSE
MANGO PANNA COTTA
CASHEW BROWNIE | MANJARI 72% GANACHE
SUKHOTHAI TEA INFUSED CHOCOLATE MOUSSE
SEASONAL FRUIT & VEGETABLE TART
BLACK FOREST CAKE SLICE
CLASSICAL TART TARTIN | BOURBON VANILLA SAUCE
MINI CHURROS | DARK CHOCOLATE SAUCE
STICKY TOFFEE PUDDING WITH MEDJOL DATES | CARAMEL SAUCE

COLONNADE

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

GLUTINOUS RICE BALL | SAGO | COCONUT MILK | THAI MANGO PUREE

LOOK CHOOP
MUNG BEAN CANDY

SEASONAL EXOTIC AND TROPICAL FRUITS



CHEF POM & CHEF TUUI SPECIAL SIGNATURE LIVE STATION

CHEF POM

STEAMED PRAWN AND PORK DUMPLING | BABY ABALONE | SALMON ROE
WOK SEARED FILLET OF SEABASS | EGG | NOODLE | SINGAPORE CHILI SAUCE | KALE

CHEF TUUI

PAN SEARED SCALLOP | XO SAUCE | WHITE ASPARAGUS | URCHIN