

# COLONNADE

## 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

### **TOSSSED 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

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## **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 | GNOCHI | GARGANELLI  
TROFIE BOLOGNESE | CARBONARA | PESTO | AOP | PARMESAN VEAL | PUTTANESCA  
BLACK MUSSEL | DUCK RAGU | TOMATOES



## **SOUP**

BUTTER NUT CHREAM 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  
MOUSSELLINE POTATO  
WILTED GREENS  
ROASTED ROOT VEGETABLES

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## CARVING

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



## CHINESE

HA GOW  
SEAWEED SHUMAI  
SHRIMP SHUMAI  
PORK SHUMAI  
MUSHROOM BUN  
XIAO LONG BAO  
FRIED BEAN CURD  
FRIED CUSTRAD 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

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## 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 MEDJOOL DATES | CARAMEL SAUCE

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## **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