

COLONNADE

EASTER BRUNCH MENU

THB 3,900++

CRUSTACEAN SPECIALTY

IMPORTED FRENCH | IRISH OYSTERS | FRESHLY SHUCKED
KAMCHATKA KING CRAB | BLUE SWIMMER CRAB | MANILA CLAM | SEA CRAB | MUSSEL |
SCALLOP | CANADIAN LOBSTER | TIGER PRAWN | RAZOR CLAMS | OYSTER SHOOTER BLOODY MARY

OYSTER ESCABACHE
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 N.Z. MUSSEL | RAVIGOTTE DRESSING
BOCCONCINI IN SHOOTER GLASS | BASIL | BELL PEPPER | PESTO
LEVANTINE BEET ROOT 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 HOME CURED HIMALAYAN SALMON TROUT
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 28 KIND OF IMPORTED FRENCH CHEESES | TETE DE MOINE CHEESE
GRISSINI | CRACKERS | CRISPY BREAD | ROASTED NUTS | DRIED FRUIT | DRIED STRAWBERRY

ASSORTED RILETTES | TERRINE | PATE MAISON | APRICOT MARMELADE AND HONEY

SWISS RACLETTE CHEESE

NEW RATTE POTATO | SILVER ONION | GHERKINS | KALAMATA OLIVES

COLONNADE

LIVE STATION – DEMO

SMASHED AVOCADO | MANGO SALSA | TOMATO SALSA



LA SCALA STATION

HOMEMADE FRESH PASTA

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



BBQ GRILL

ANDAMAN SQUID
BLUE SWIMMER CRAB
TIGER PRAWN
AYUTTHAYA RIVER PRAWN
SLOW OVEN BAKED BONE MARROW | RUSTIC BREAD SLICE | FLEUR DE SEL
BALINESE MARINATED CHICKEN SKEWER
CHAROLAIS BEEF MEDALLION | GREEN PEPPERCORN COGNAC SAUCE
AUSTRALIAN LAMB CHOPS WITH SMOKED PAPRIKA | CHOPPED FRESH CORIANDER

LIVE STATION

FRENCH FOIE GRAS | WILD BERRY CASSIS SAUCE



WARM WESTERN

OVEN-ROASTED PORK TENDERLOIN | WILD MUSHROOM SAUCE
SOUS VIDE QUAIL WITH VINEYARD GRAPES
CHICKEN COQ AU VIN | PEARL ONIONS | BACON LARDON | PARSLEY
GOLDEN SNAPPER FILLET | CAPERS | TOMATO | SHALLOT | CILANTRO
BAKED HIMALAYAN SALMON TROUT | CREAMED SPINACH | NOILLY PRAT SAFFRON EMULSION



CARVING

ROASTED AUSTRALIAN PRIME RIB | YORKSHIRE PUDDING | SHIRAZ SHALLOT SAUCE
SLOW-ROASTED BONELESS LAMB LEG | LEMON MYRTLE - THYME JUS

GRATINATED FRENCH OYSTER

ROCKEFELLER
STEAM EGG CUSTARD | WHITE TRUFFLE OIL | AVRUGA CAVIAR

COLONNADE

VEGETABLE

FRENCH MOUSSELINE POTATO
WILTED GREENS | GARLIC CHIPS
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 MAKI ROLL
MOZZARELLA CHEESE
PRAWN TEMPURA ROLL
SALMON OKAKA ROLL



SUSHI

HIMALAYAN SALMON ABURI SAIKYO
ANDAMAN SEA YELLOW FIN TUNA SUSHI
EBI SUSHI
WAGYU SUSHI



THAI SALAD DISHES

PAN-SEARED SCALLOP SALAD
GRILLED AYUTTHAYA RIVER PRAWN SALAD
SPICY BEEF SALAD WITH CORIANDER



CHINESE STALL – LIVE STATION

BBQ PORK | ROASTED DUCK | CRISPY PORK BELLY

THAI SPECIALTY – LIVE STATION

KHANOM JEEN CRAB CURRY

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

COLONNADE

MAIN DISHES

STEAMED JASMINE RICE | BROWN RICESTIR-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

CHEF JOACHIM'S FRENCH OYSTER BISQUE | PERNOD | DEMI TASSE
FRESHLY SUKHOTHAI IN-HOUSE SMOKED WHITE PRAWNS
BEEF BONE BROTH | SHERRY WINE | DEMI TASSE



DESSERTS

FRUIT - VEGGIE TARTLET
BUTTERFLY PEA | LEMON | VANILLA | CHEESECAKE
CHOCOLATE EGG TARTLET
CHOCOLATE MOUSSE | PRALINE PASTE | CARAMELIZED HAZELNUT IN POT
MARY BERRY EASTER PAVLOVA
CARROT LOAF CAKE
SUNNY SIDE UP MARSHMALLOW
TRUFFLE MUSHROOM FINANCIER
PISTACHIO CHOCOLATE CAKE
RABBIT VANILLA MOUSE CAKE
EGG CHOCOLATE PANNA COTTA WITH PEACH
MATCHA CHOCOLATE TRUFFLE | MOCHA CHOCOLATE TRUFFLE
MILK CHOCOLATE TRUFFLE | ORANGE TRUFFLE | GINGER TRUFFLE

SORBET ICE CREAM

BLUEBERRY YOGHURT ICE CREAM
VANILLA ICE CREAM
LEMON SORBET
COCONUT SORBET

ON THE SIDE

VANILLA SAUCE | CHOCOLATE SAUCE | TOASTED ALMOND | WHIPPED CREAM

WARM DESSERT

STICKY TOFFEE PUDDING WITH MEDJOOOL DATES | CARAMEL SAUCE
CLASSICAL TART TATIN | BOURBON VANILLA SAUCE

THAI DESSERTS

SANGKAYA FAK THONG
STEAMED PUMPKIN CUSTARD

KHAO NIEW NA TANG
SWEET STICKY RICE

KANOM TOM
STICKY RICE FLOUR DUMPLING | SWEET COCONUT FILLING | SHREDDED COCONUT

LOOK CHOOP
MUNG BEAN CANDY



SEASONAL EXOTIC & TROPICAL FRUITS



3 CHEF SPECIAL SIGNATURE LIVE STATION

CHEF DANIEL
CRISPY FISH WITH SWEET SOYSA SAUCE
DEEF FRIED PORK CHOPS WITH CHINESE RICECAKE AND SWEET BEAN SAUCE
DEEP FRIED TURNIP CAKE

CHEF AU
COCOA RESERVE

CHEF GED
THE HIDDEN THAI EASTER EGG