

COLONNADE

SUNDAY BRUNCH MENU

THB 3,900++

CRUSTACEAN SPECIALTY

IMPORTED OYSTERS, FRESHLY SHUCKED

KAMCHATKA KING CRAB | BLUE SWIMMER CRAB | MANILA CLAM | SEA CRAB | MUSSEL |
SCALLOP | CANADIAN LOBSTER | TIGER PRAWN | OYSTER SHOOTER BLOODY MARY

OYSTER ESCABECHE

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

MINI TACOS | REEF CEVICHE | CILANTRO | LIME JUICE | CHILI

ROASTED EGGPLANT WITH TOMATO SAUCE

CAULIFLOWER PANNA COTTA | CAVIAR

HALF SHELL N.Z. MUSSEL | RAVIGOTE DRESSING

BOCCONCINI IN SHOOTER GLASS | BASIL | BELL PEPPER | PESTO

LEVANTINE BEETROOT 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 IMPORTED FRENCH CHEESES | TETE DE MOINE CHEESE

GRISSINI | CRACKERS | CRISPY BREAD | ROASTED NUTS | DRIED FRUIT | DRIED STRAWBERRY

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

SWISS RACLETTE CHEESE

NEW RATTE POTATO | SILVER ONION | GHERKINS | KALAMATA OLIVES

COLONNADE

LIVE STATION – DEMO

SMASHED AVOCADO | MANGO SALSA | TOMATO SALSA



CELADON STATION

HOMEMADE FRESH PASTA

SPICY SCALLOP AND WHITE PRAWN WITH SPECIAL LOCAL MANGOSTEEN
SHELLFISH | 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

ANDAMAN SQUID
BLUE SWIMMER CRAB
TIGER PRAWN
AYUTTHAYA RIVER PRAWN

SLOW OVEN BAKED BONE MARROW | THYME SPRIG | RUSTIC BREAD SLICE | FLEUR DE SEL
BALINESE MARINATED CHICKEN SKEWER
CHAROLAIS BEEF MEDALLION | GREEN COGNAC PEPPERCORN SAUCE
AUSTRALIAN LAMB TENDERLOIN WITH CUMIN AROMA | CHOPPED FRESH CORIANDER

LIVE STATION

PAN – SEARED FRENCH FOIE GRAS | WILD BERRY SAUCE WITH CASSIS



WARM WESTERN

OVEN ROASTED PORK TENDERLOIN | WILD MUSHROOM SAUCE
SOUS VIDE QUAIL WITH VINEYARD GRAPES
CLASSICAL OXTAIL PARMENTIER IN BORDEAUX RED WINE GRAVY | PARSLEY GOLDEN
SNAPPER FILLET | CAPERS | TOMATO | SHALLOT | CILANTRO
BAKED HIMALAYAN SALMON TROUT | CREAMED SPINACH | NOILLY PRAT SAFFRON
EMULSION

COLONNADE

CARVING

ROASTED AUSTRALIAN PRIME RIB | YORKSHIRE PUDDING | SHIRAZ SHALLOT SAUCE

GRATINATED FRENCH OYSTER

ROCKEFELLER STYLE | MOTOYAKI JAPANESE STYLE WITH SRIRACHA MAYO



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 ROLL MAKI
MOZZARELLA CHEESE ROLL
CRUNCHY 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

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 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
PAN-ROASTED TIGER PRAWN WITH XO 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

CHOCOLATE COOKIE WITH CRANBERRIES CHIPS

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

COLONNADE

NEW YORK STYLE CHEESECAKE
MINI SACHER SLICE
BLACK FOREST CAKE SLICE
JASMINE TEA CRÈME BRÛLÉE
LEMON POUND CAKE
CLASSICAL TART TARTIN | BOURBON VANILLA SAUCE
MINI CHURROS | DARK VALHRONA CHOCOLATE SAUCE
STICKY TOFFEE PUDDING WITH MEDJOOOL 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