

Celadon

APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

THE STORY OF THAI CELADON

BEHIND this modern stoneware from Thailand is a story that goes back more than two thousand years in time. Celadon is known as the aristocratic oriental ancestor of the pottery family and takes its name from the elegant glaze developed by the master potters of the northern China to duplicate their beloved opaque jade. The stoneware that arrived in the Near East was credited with miraculous powers. In this ever-turbulent part of the world where violence was a part of daily life, it was believed that poisoned food would change color when it was served on Celadon...

LONG before this happened, however, around the 14th century, a King of Siam visited China and brought back some 300 potters. Kilns were established and from them emerged the fabulous Siamese Celadons that were known as "Sankaloke". For several generations, large quantities of "Sankaloke" were shipped to the Philippine Islands, Borneo, India, Persia and Egypt. But the Kilns of Siam had to be abandoned, too...at about the time China were destined to give up their craft. For some 600 years, piece of the famous Celadon stoneware was produced.

ONLY recently, this ancient art was revived in Thailand...with a duplication of the old methods using the same raw materials. No synthetic, commercial dyes or clays are used in the production of modern Thai Celadon. All of the elements needed for this stoneware are from the earth and the jungles, and each piece is finished by hand.

This is how our Thai Restaurant became CELADON





Chef Chapornpat Dapachutisan (Chef Jib) – Thai Chef at Celadon, The Sukhothai Bangkok

Chef Chapornpat Dapachutisan, affectionately known as Chef Jib, joined Celadon, the award-winning Thai restaurant at The Sukhothai Bangkok, in late 2024, bringing over 19 years of culinary expertise to our renowned establishment.

Her culinary journey began in 2005 with an apprenticeship at OHAB, where she laid the foundation of her career. Her passion for culinary excellence led her to earn Certificates 1, 2, and 3 in French cuisine from the esteemed Le Cordon Bleu in London and Australia. This grounding in French technique, combined with her deep love for traditional Thai flavors, has shaped her signature style—one that balances precision and authenticity.

Chef Jib's menus are inspired by her Southern Thai roots, where bold, spicy flavors are a defining element. At Celadon, she honours Thai dining culture by presenting meals meant to be shared—offering a variety of dishes such as appetizers, salads, soups, and main courses served at the same time, and finishing with a shared or individual dessert. While her dishes stay true to authentic spice levels, she thoughtfully adjusts the heat to suit each guest's preference, ensuring an experience that is both genuine and enjoyable.

With her refined technique, deep cultural understanding, and eye for detail, Chef Jib invites diners to discover the depth and diversity of Thai cuisine through every beautifully crafted dish.

It is our pleasure to share the flavours of Thailand with you

Thank you for dining at Celadon.

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NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Appetizer



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ข้าวพับใบเตยโบราณ

CRAB MEAT | STEAMED RICE PANDANUS DUMPLING
ORINJI MUSHROOM | OYSTER MUSHROOM | GARLIC
CORIANDER ROOT | WHITE PEPPER | SWEET BAMBOO

550



Shellfish



Gluten

ปอเปี๊ยะเปิด

CRISPY DUCK CONFIT SPRING ROLL

PLUM PINEAPPLE DIPPING

480



Shellfish



Gluten

ไก่ห่อใบเตย

MARINATED | PANDANUS LEAF WRAPPED FRIED CHICKEN THIGH

THREE FLAVOR DIPPING

400



ลือสะเต๊ะโบราณ

GRILLED SOUTHERN CHICKEN BREAST SKEWER
PEANUT SAUCE | SWEET - SOUR PINEAPPLE VINEGAR

420



Shellfish



Gluten

👑 กุ้งแพทอดกรอบใบเล็บครุฑน้ำจิ้มถั่วตัด

WHITE PRAWN | POLYSCIAS LEAF | CRISPY FLOUR | RED CURRY PASTE

SOY SAUCE | SPICY TAMARIND PEANUT SAUCE

410



Shellfish



Gluten

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DEEP-FRIED

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NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Salad



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ยำเนื้อย่างอ่อนนุ่ม

MARINATED GRILLED BEEF TENDERLOIN

SPICY MINT SAUCE | ASIAN HERB | FRESH GRAPE

680



ส้มตำไก่ย่างเบตง

GRILLED SOUTHERN CHICKEN THIGH | GREEN PAPAYA

DRIED SHRIMP | PEANUT | BIRD'S EYE CHILI

STEAMED ORGANIC STICKY RICE | CRUNCHY RAW VEGETABLE

390



Shellfish



Gluten

👑 ยำส้มโอขาวใหญ่อัมพวา กุ้งแม่น้ำย่าง

POMELO | GRILLED RIVER PRAWN

SHREDDED COCONUT | TAMARIND SAUCE

550



Shellfish



Gluten

ปลาคอหมูย่างข้าวเม้าทอดส้มจัด
GRILLED PORK NECK | LEMONGRASS | SHALLOT
CHILI | PEANUT | CRISPY RICE | FRESH CALAMANSI
480



Shellfish



Contains Nut

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VEGETARIAN

DESSERT

ICECREAM

Soup



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ต้มยำกุ้งแม่น้ำสามสาย

GIANT RIVER PRAWN (200G) | PRAWN BROTH | LEMONGRASS
GALANGAL | SMALL SHALLOT | LIME JUICE | BIRD'S EYE CHILI

900



ต้มข่าไก่บ้านมะพร้าวอ่อน
CHICKEN BREAST | COCONUT BROTH | KAFFIR LIME LEAF
YOUNG COCONUT | CHILI | LIME JUICE

420



ต้มจืดปลาหมึกยัดไส้ไก่สับใบชะคราม
CHICKEN BROTH | SQUID FILLED WITH CHICKEN BREAST | SEABLITE LEAF
480



👑 ใบเหลียงต้มกะทิเนื้อเค็ม

MALINDJO LEAF | SHRIMP PASTE | TAMARIND JUICE

CHILI | SUN DRIED BEEF | PALM SUGAR

450



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DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Curry



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 แกงส้มเนื้อปลาอุธรุดก้านโชน

ANDAMAN RED GROUPER | SPICY SOUTHERN STYLE YELLOW CURRY

TAMARIND JUICE | LIME | GREEN TARO STEM

850



👑 แกงเผ็ดเปิดกวงฟิลีนจีและพุทราแห้ง
DUCK CONFIT | RED CURRY PASTE | LYCHEE
SWEET BASIL | DRIED JUJUBE
700



แกงสิงหลแก้มวัว

CHAROLAISE BEEF CHEEK | SINGHOL CURRY | SPICE
FRAGRANT PANDANUS | ASIAN CITRUS | YOUNG CHILI

850



โรตีสานไก่ย่างหวานไข่เบตงดีปลีสด
SLICED THAI FREE-RANGE CHICKEN BREAST
GREEN CURRY | EGGPLANT | CHILI LEAF | ROTI CANAI
600



Shellfish



Gluten



Dairy Product

👑 แกงระวางแก้มวัว

BEEF CHEEK | FRESH CUMIN

GREEN CURRY | KAFFIR LIME LEAF

880



Shellfish

APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Grilled



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

กุ้งแม่น้ำสามสายย่างไม้โมก
GRILLED RIVER PRAWN 250 GRAMS.
WILD WATER PLUM WOODEN | THREE SAUCE
3,000



👑 ปลาเก๋ย่างห่อใบตอง

GRILLED FILLET GROUPER | ASIAN HERB | CHILI
SPICY GARLIC LIME SAUCE | FRESH CALAMANSI

800



คอหมูย่างถ่าน น้ำพริกชี้ฟ้าผักแนมและแก่นตะวันทอด

MARINATED GRILLED PORK NECK | SPICY HERBS DIPPING

CRUNCHY VEGETABLE | JERUSALEM ARTICHOKE

700



APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Deep-Fried



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ปลาเก๋าทอดเครื่อง

DEEP-FRIED WHOLE GROUPER 500-600 GRAMS.

RED CURRY PASTE | KAFFIR LIME LEAF

1,350



Shellfish



Gluten

ปลากระพงทอดขมิ้นหัวน้ำปลาเมืองระนอง
DEEP-FRIED WHOLE SEABASS 500-600 GRAMS.
YOUNG PEPPER CORN | FISH SAUCE | FRESH CUMIN
1,150



👑 หมูเค็ม

DEEP-FRIED PORK NECK | PALM SUGAR | FISH SAUCE

CHILI | SWEET GARLIC | CORIANDER LEAF

500



APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Stir-fried



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 คั่วกลิ้งหมูพริกชี้หนูใบจันทน์
STIR-FRIED SPICY MINCED PORK
FRESH CUMIN LEAF | FRESH GARLIC
400



ผัดผักรวมและเห็ดฟาง
TOFU | WOK-FRIED VEGETABLE | OYSTER SAUCE
GARLIC | STRAW MUSHROOM
390



ผักบุ้งไฟแดงผัดเคยกุ้งใต้
WOK-FRIED MORNING GLORY | GARLIC-CHILI
SOUTHERN SHRIMP PASTE
350



👑 ใบเหลียงผัดไข่

WOK-FRIED MALINDJO LEAF | GARLIC | EGG | DRIED SHRIMP

400



ไข่เจียวเนื้อปู
CRAB MEAT | THAI OMELET
750



APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Noodle / Rice



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ผัดไทยกุ้ง คีลาดล

FRIED RICE NOODLE | WHITE PRAWN | TAMARIND SAUCE

BEAN SPROUT | CHIVE | CRISPY PORK | STRING BEAN

850



Shellfish

ก๋วยเตี๋ยวผัดซีเมათะเล

WOK-FRIED SPICY FLAT RICE NOODLE

SCALLOP | SQUID | PRAWN | HOT BASIL LEAF

850



ข้าวซอยไก่เบตง

NORTHERN STYLE EGG NOODLE | CURRY SOUP

THAI SOUTHERN CHICKEN THIGH

CHILI OIL | SHALLOT | PICKLED CABBAGE

490



Shellfish



Gluten



Dairy Product

ข้าวผัดมันปูทรงเครื่อง
SEA CRAB EGG PASTE FRIED RICE
BLUE CRABMEAT | CRUNCHY VEGETABLE
750



APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Vegetarian Menu Appetizer



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ข้าวพับใบเตยโบราณเจ

ORINJI MUSHROOM | OYSTER MUSHROOM

FILLED STEAMED RICE PADANUS DUMPLING

SWEET BAMBOO

400



Gluten



Vegetarian

ปอเปี๊ยะเจ

HOMEMADE DEEP-FRIED VEGETABLE SPRING ROLL

400



Gluten



Vegetarian

👑 เต้าหู้ทอดกรอบน้ำจิ้มถั่ว
DEEP FRIED TOFU | PEANUT | PLUM SAUCE
350



APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Vegetarian Menu

SALAD



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

ส้มตำเจ

SPICY GREEN PAPAYA SALAD

PEANUT | STRING BEAN

380



Contains Nut



Vegetarian

👑 ยำส้มโอเจ

POMELO | SHREDDED COCONUT

GROUND PEANUT | MINT LEAF

380



Contains Nut



Vegetarian

ลาบเห็ดและเต้าหู้ทอดกรอบ
ASIAN MUSHROOM SALAD | CRISPY TOFU
CHILI POWDER | SOY SAUCE
350



APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Vegetarian Menu

SOUP | CURRY



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

ต้มยำเห็ด

SPICY VEGETABLE BROTH | LEMONGRASS | LIME JUICE
BIRD'S EYE CHILI | SEASONAL MUSHROOM | VEGETABLE

350



ต้มข่าเจ

COCONUT MILK | LEMONGRASS | LIME JUICE | BIRD'S EYE CHILI
SEASONAL MUSHROOM | FRESH COCONUT | VEGETABLE

350



แกงแดงหรือแกงเขียวหวานผักรวม
RED OR GREEN CURRY | VEGETABLE | EGGPLANT
TOFU | SWEET BASIL LEAF
400



APPETIZER

SALAD

SOUP

CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Vegetarian Menu

STIR-FRIED



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ผัดกะเพราเต้าหู้ผักรวมและพริกชี้หนู
STIR-FRIED SPICY TOFU | VEGETABLE
HOT BASIL LEAF | SOY SAUCE
400



ผัดผักรวมและเห็ดฟาง
TOFU | WOK-FRIED ASSORTED VEGETABLE
SOY SAUCE | STRAW MUSHROOM
350



👑 ใบเหลียงผัดเห็ดชิเมจิ

WOK-FRIED MALINDJO LEAF | SOY SAUCE

SHIMEJI MUSHROOM

350



ผักบุ้งไฟแดงเจ
WOK-FRIED MORNING GLORY | CHILI | SOY SAUCE
350



Gluten



Vegetarian

👑 พัดไทยเจ

FRIED RICE NOODLE | TAMARIND SAUCE
BEAN SPROUT | ASSORTED LOCAL VEGETABLE

450



APPETIZER

SALAD

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GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Dessert



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

ข้าวเหนียวมะม่วง
MANGO | SWEET STICKY RICE | COCONUT CREAM
500





กล้วยไข่เชื่อมทรงเครื่อง

BANANA | SYRUP | RED BEAN | TODDY PALM
PALM SEED | SWEET POTATO | COCONUT ICE CREAM

300



👑 ส้มฉุน คีลาดล

RAMBUTAN COMPOTE | ZALACCA | POMELO | GINGER
FRIED SHALLOT | GROUND PEANUT | SEVILLE ORANGE GRANITA

260



Contains Nut

APPETIZER

SALAD

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CURRY

GRILLED

DEEP-FRIED

STIR-FRIED

NOODLE
RICE

VEGETARIAN

DESSERT

ICECREAM

Ice-cream



Shellfish



Gluten



Contains Nut



Dairy Product



Vegetarian

👑 ไอติมกะทิมะพร้าวอ่อนทรงเครื่อง
YOUNG COCONUT ICE CREAM | PEANUT
PALM SEED | SWEET STICKY RICE
300









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