



THE SUKHOTHAI
BANGKOK



IN-ROOM
DINING MENU



A Message from Chef Joachim Textor Executive Chef

My culinary journey has taken me across six continents, where I have discovered diverse flavours, cultures, and traditions that continue to shape my approach to cooking today. At The Sukhothai Bangkok, I am delighted to bring together this global repertoire to create a dining experience that feels both refined and personal.

For me, food is more than taste - it is about passion, energy, and the excitement of creating something meaningful. Each dish is designed to offer a multi-sensory experience, guided by technique, creativity, and a genuine human connection.

With the new in-room dining menu, my intention is to present a collection of dishes inspired by my travels, reinterpreted with a contemporary touch and crafted with care for our guests to enjoy in the comfort of their own space.

Enjoy your dining experience in the privacy and comfort of your room at The Sukhothai Bangkok.

Joachim Textor



BREAKFAST

Served 5:00 – 11:30 AM

CONTINENTAL BREAKFAST

900

BAKERY BASKET

Freshly Baked Butter Croissant | Whole-Wheat Croissant
White Toast | Whole-Wheat Toast | Multi-Grain Slice
Preserves | Honey | Peanut Butter | Nutella
Danish Pastry | Muffin | Muesli Bar

FRESHLY SQUEEZED FRUIT / VEGETABLE JUICE

Orange | Pineapple | Watermelon | Guava | Apple
Carrot | Celery | Beetroot | Ginger

CEREAL “VENOSTA”

Cornflakes | Honey Granies | Bran Sticks | Choco Shells
Fruit Muesli | Oats
Fresh Milk | Low-Fat Milk | Soya Milk | Almond Milk

CONDIMENTS – “ONE EACH”

Seeds – Pumpkin | Sunflower | White Sesame | Black Sesame
White Poppy Seed

Golden Flax Seed | Brown Flax | Black Chia
Nuts – Almond | Hazelnut | Pistachio | Peanut

Dried Fruit – Cranberry | Prune | Date | Blackcurrant | Baby Fig
Raisin | Sultana

BIRCHER MUESLI | THE SUKHOTHAI'S GRANOLA

LOTUS TEA BY SARO

Black Tea – English Breakfast Tea | Earl Grey Lotus Tea
Green Tea – Green Lotus Tea | Mango Green Lotus Tea
Green Oolong Tea
Infusion Tea (Caffeine-Free) – The Sukhothai Tea | Classic Lotus Tea
Mint Lotus Tea | Lemongrass Lotus Tea | Ginger Lotus Tea

COFFEE

Americano | Single Espresso | Double Espresso
Cappuccino | Latte | Café Mocha

ICED

Coffee | Cappuccino | Latte | Mocha

MORNING ESSENTIALS

Ovaltine | Hot Chocolate
Fresh Milk | Low-Fat Milk



BREAKFAST

Served 5:00 – 11:30 AM

AMERICAN BREAKFAST

1,300

CONTINENTAL BREAKFAST PLUS CHOICE OF:

TWO EGGS

Boiled | Poached | Fried | Scrambled | Omelet

OMELETTE FILLINGS

Fresh Herbs | Cheese | Mushroom | Tomato | Potato

EGGS BENEDICT

English Muffin | Poached Egg | Ham
The Sukhothai's Smoked Atlantic Salmon
Hollandaise Sauce

EGG CONDIMENTS

Ham | Pork Sausage | Chicken Sausage
Crispy Bacon | Soft Bacon | Roasted Potato
Basil Sautéed Cherry Tomato | Sautéed Mushroom
Baked Beans



THE ABOVE MENTIONED RATE IS IN LOCAL CURRENT THB. PRICES ARE SUBJECT TO 10% SERVICE CHARGE | GOVERNMENT TAX.
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENT | FOOD ALLERGIES | FOOD INTOLERANCE

BREAKFAST

Served 5:00 – 11:30 AM

SUNRISE FITFAST

900

SEASONAL TROPICAL FRUIT

Orange Juice | Marinated Tropical Fruit Salad

THE SUKHOTHAI'S GRANOLA | BIRCHER MUESLI EGG-WHITE OMELETTE

Vegetable | Mesclun

GREAT GRAIN HEALTHY BREAD BASKET

Whole-Wheat Croissant | Whole-Wheat Toast
Multi-Grain Slice | Multi-Grain Roll | Muffin
Fruit Preserves | Honey

FRESHLY SQUEEZED FRUIT / VEGETABLE JUICE

Orange | Pineapple | Watermelon | Guava | Apple
Carrot | Celery | Beetroot | Ginger

HERBAL TEA

Mint | Chamomile | Lemongrass

CEREAL “VENOSTA”

Cornflakes | Honey Granies | Bran Sticks | Choco Shells
Fruit Muesli | Oats | Fresh Milk | Low-Fat Milk | Soya Milk
Almond Milk
Fresh Milk | Low-Fat Milk | Soya Milk | Almond Milk

CONDIMENTS – “ONE EACH”

Seeds - Pumpkin | Sunflower | White Sesame
Black Sesame | White Poppy Seed
Golden Flax Seed | Brown Flax | Black Chia
Nuts - Almond | Hazelnut | Pistachio | Peanut
Dried Fruit - Cranberry | Prune | Date | Blackcurrant | Baby Fig
Raisin | Sultana

BIRCHER MUESLI | THE SUKHOTHAI'S GRANOLA



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BREAKFAST

Served 5:00 – 11:30 AM

A LA CARTE BREAKFAST

TWO FRESH EGGS Boiled Poached Fried Scrambled Omelet Choice of: Pork Sausage Chicken Sausage Crispy Bacon Soft Bacon Roasted Potato Basil Sautéed Cherry Tomato Sautéed Mushroom Baked Beans	400
EGGS BENEDICT English Muffin Poached Egg Ham The Sukhothai's Smoked Atlantic Salmon Hollandaise Sauce	400
SEASONAL TROPICAL FRUIT Orange Juice Marinated Tropical Fruit Salad	400
YOGHURT HOMEMADE FRUIT COMPOTE Rhubarb-Orange Berries Cinnamon-Lime Prune	400
PANCAKE BELGIAN WAFFLE FRENCH TOAST "PAIN PERDU" Toppings: Fresh Banana Mango Berries Rhubarb-Orange Berry Compote Syrups / Sauces: Honey Maple Syrup Coconut Syrup Chocolate Sauce Nutella	450
BAKERY BASKET Freshly Baked Butter Croissant Whole-Wheat Croissant White Toast Whole-Wheat Toast Multigrain Slice Preserves Honey Peanut Butter Nutella Danish Pastry Muffin Muesli Bar	350
DANISH PASTRY	60
BUTTER CROISSANT WHOLE-WHEAT CROISSANT	60
ASSORTED MUFFIN	30



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THAI BREAKFAST

BOILED RICE SOUP 450
Shrimp | Coriander | Chives | Fried Garlic

CONGEE 400
Boiled Rice Porridge | Chicken Ball | Pork Ball
Preserved Salty Egg | Ginger | Chive | Chinese Croissant

HAINANESE CHICKEN RICE 460
Fragrant Rice | Poached Chicken | Chicken Broth

BREAKFAST BEVERAGES

Served 5:00 - 11:30 AM

FRESHLY SQUEEZED FRUIT / VEGETABLE JUICE 300
Orange | Pineapple | Watermelon | Guava | Apple
Carrot | Celery | Beetroot | Ginger

LOTUS TEA BY SARO 300
Black Tea - English Breakfast Tea | Earl Grey Lotus Tea
Green Tea - Green Lotus Tea | Mango Green Lotus Tea
Green Oolong Tea
Infusion Tea (Caffeine-Free) - The Sukhothai Tea
Classic Lotus Tea | Mint Lotus Tea | Lemongrass Lotus Tea
Ginger Lotus Tea

COFFEE 200
Americano | Single Espresso
Cappuccino | Latte | Café Mocha

DOUBLE ESPRESSO 260

ICED 250
Coffee | Cappuccino | Latte | Mocha

MORNING ESSENTIALS 200
Herbal Tea | Ovaltine | Hot Chocolate
Fresh Milk | Low-Fat Milk



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THAI STYLE PACIFIC CLAMS' SALAD WITH CILANTRO 🦪 🌿
Fresh Lime | Shallot | Fish Sauce Cherry Tomato | Purple Basil

640



VEGETARIAN CURRY 🌿 🥬 🍲
Thai Seasonal Vegetable in Coconut Red Curry | Medium Spicy
Lentil | Black Organic Rice | Pickles | Papadums

490



A LA CARTE


Served 11:30 AM - 10:00 PM

THAI

SATAY GAI  400
Marinated | Skewered | Grilled Chicken Tenderloin Peanut Curry Sauce

VEGETABLES SPRING ROLL  350
Golden-Fried Vegetable Spring Rolls | Plum Sauce

SALAD

SOM TAM  300
Shredded Green Papaya | Carrot | Garlic
Chili | String Bean | Cherry Tomato | Dried Shrimp

SOUP

TOM YUM GOONG  450
Tiger Prawn | Spicy Lemongrass Broth | Lime Juice | Bird's Eye Chili

TOM KHA GAI  350
Chicken Breast | Eryngi Mushroom | Galangal | Coconut Broth

CURRY

GAENG KIEW WAN NUEA  600
Charolais Beef Tenderloin | Green Curry | Coconut Milk | Thai Eggplant | Sweet Basil

GAENG MASSAMAN GAI  500
Chicken Thigh | Massaman Curry | Coconut Milk | Potato | Shallot | Lotus Seed

MAIN COURSE

KHAO KAPRAO
Wok-Fried Jasmine Rice | Hot Basil | Choice of:
Charolais Beef Tenderloin | Andaman Seafood  500
Chicken Breast | Pork Tenderloin | Squid  400

GOONG PHAD MED MAMUANG HIMMAPHAN  600
Wok-Fried Tiger Prawn | Cashew Nut | Dried Chili

PHAD THAI GOONG SOD  650
Thai Fried Rice Noodle | Tiger Prawn | Tamarind Sauce

KHAO PAD CHICKEN / PORK  400
Wok-Fried Rice | Chicken Breast or Pork Tenderloin | Egg | Onion | Spring Onion

KHAO PAD PAK  300
Wok-Fried Riceberry | Vegetable





TATAKI OF LEMON PEPPERED YELLOW FIN TUNA FISH 🐟🍷🍴🍴🍴
Shaved Baby Fennel | Hazelnut Oil | Wasabi Egg Mayo

550



PERUVIAN QUINOA AND SALMON SALAD 🍷
Organic Quinoa | Cured Salmon | Avocado | Pumpkin Seed
Beetroot | Orange | Kale Leaves | Yuzu Dressing

550





A LA CARTE

Served 11:30 AM - 10:00 PM

WESTERN

SALAD

ATLANTIC SALMON NIÇOISE   600
Slow-Roasted Atlantic Salmon Fillet | Baby Cos | Heirloom Cherry Tomato
Green Bean | Boiled Potato | Boiled Egg | Niçoise Olive | White Anchovy
Extra Virgin Olive Oil-Lemon Dressing

BURRATA  500
100 g Burrata | Heirloom Cherry Tomato | Extra Virgin Olive Oil | Italian Basil






CAESAR     450
Grilled Chicken Tenderloin | Baby Cos | Caesar Dressing | Bacon
White Anchovy | Parmesan | Crouton



FIG SALAD   400
Wild Rocket | Goat Cheese | Balsamic-Vanilla Vinaigrette | Toasted Pecan




GREEK SALAD  400
Heirloom Cherry Tomato | Japanese Cucumber | Red Onion
Capsicum | Kalamata Olive | Feta | Red Wine Vinaigrette

BURGERS

(served with a side salad and French Fries)

BLACK ANGUS BEEF BURGER    700
Black Angus Beef Patty | Gruyère | Bacon | Onion Jam
Tomato | Pickled Japanese Cucumber | Sesame Bun

CHICKEN BURGER    600
Chicken Patty | Gruyère | Bacon | Onion Jam | Tomato
Pickled Japanese Cucumber | Sesame Bun

VEGETARIAN BURGER    550
Plant-Based Patty | Gruyère | Green Asparagus
Onion Jam | Tomato | Gherkin | Sesame Bun



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A LA CARTE

Served 11:30 AM - 10:00 PM

SANDWICHES

(Served with a Side Salad and French Fries)

- CLASSIC CLUB** 🍳 🌾 🥛 550
 Chicken Tenderloin | Bacon | Egg | White Toast
- GRILLED VEGGIE FOCACCIA** 🌾 🥛 450
 Focaccia | Labneh | Raclette Cheese | Eryngi Mushroom
 Baby Spinach | Pesto | Onion Jam
- CLASSICAL CROQUE MONSIEUR** 🍳 🌾 🥛 450
 The Sukhothai's Smoked Pork Ham | Béchamel Sauce
 Gruyère Cheese | Raclette Cheese

SOUP

- SOUP OF THE DAY** 350

- STEAK AND CARAMELIZED ONION SANDWICH** 🍳 🌾 🥛 🥖 680
 Australian Sirloin Steak with on French Baguette
 Smearred with Truffle Mayo | Camembert | Lettuces
 Rucola Pine Nuts | Fresh Garden Herbs



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BEEF TENDERLOIN TAGLIATA 🌿 🍴

Roasted Potatoes | Rucola | Shallot-Balsamic Reduction

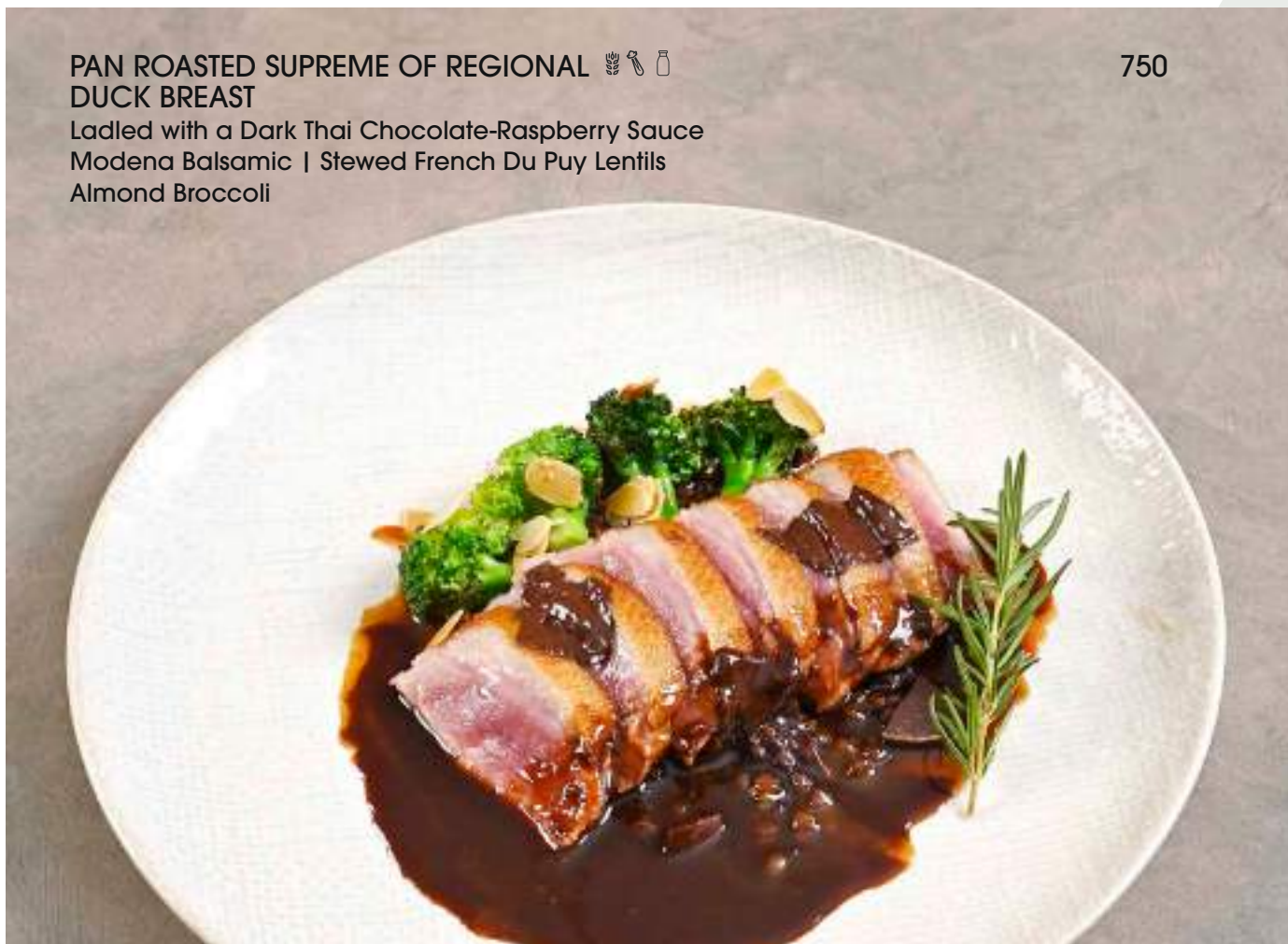
1,300



**PAN ROASTED SUPREME OF REGIONAL
DUCK BREAST** 🌿 🍴 🍷

Ladled with a Dark Thai Chocolate-Raspberry Sauce
Modena Balsamic | Stewed French Du Puy Lentils
Almond Broccoli

750



PAN SEARED HOKKAIDO SCALLOP 🍷 🍴 🍴 🍴

850

Crustacean Emulsion | Artichoke Young Leeks-Cauliflower Puree
White Truffle Oil | Jasmine Rice



GRILLED CLASSICAL TOULOUSE COARSE PORK SAUSAGE 🍷 🍴 🍷

490

Set On Mousseline Potato | Hand Crafted Beef Savory Gravy
Flat Parsley | Dijon Mustard



**GOLDEN SNAPPER FISH FILLET FROM
THE THAI ARCHIPELAGO** 🍷🐟
Caper Berries Butter Sauce | Mediterranean Ratatouille
with Anchovies and Olives

750



**16 HOURS SLOW OVEN BRAISED
AUSTRALIAN WAGYU BEEF CHEEK** 🍷🥩🍷
In Its Own Natural Jus Refined with Shiraz Reduction Mousseline
Potatoes | Truffle Cauliflower Puree Glazed Balsamic Pearl Onions

1,100



KLONG PHAI FARMED FREE RANGE ORGANIC  
HALF BABY CHICKEN HIGH COLLAGEN
(Allow 40 minutes preparation time)

680



GRASS FED ANGUS RIB EYE STEAK (250G)

1,450





A LA CARTE

Served 11:30 AM - 10:00 PM

FROM THE GRILL AND OVEN ROASTED

Served with Your Choice of Two: Sauce | Vegetables | Fries

CHAROLAIS STRIPLOIN (180 G)	1,350
ATLANTIC SALMON FILLET (160 G) 	1,050
NEW ZEALAND LAMB CHOP (225 G)	1,500
GRASS FED ANGUS RIB EYE STEAK (250G)	1,450
KLONG PHAI FARMED FREE RANGE ORGANIC  	680
HALF BABY CHICKEN HIGH COLLAGEN (Allow 40 minutes preparation time)	

VEGETABLES

THAI GREEN ASPARAGUS	250
NAKHON PATHOM BABY CORN	250
MEDLEY OF SEASONAL VEGETABLES	250

FRIES

FRENCH FRIES 	200
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SAUCES

RED WINE JUS   	150
BÉARNAISE  	150
CHAMPINON MUSHROOM   	150
GREEN PEPPERCORN   	150



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CACIO E PEPE 🌿 🧀

Spaghetti with Extra Virgin Olive Oil
Crushed Peppercorn | Pecorino Romano Cheese

450



TROFI PASTA 🍝 🥫 🌿

Ligurian Thin Twisted Pasta Shape
Blended with Pesto and Green Peas
Beans | Parmesan Cheese | Pine Nuts

450



LINGUINI ALLE VONGOLE 🍝 🦪 🌿

Linguini With Clams | Olive Oil
White Wine Sauce

750



A LA CARTE

Served 11:30 AM - 10:00 PM

ITALIAN PASTA

Made with Fine Durum Wheat - Choice of Spaghetti, Fettuccine, Penne, Tofette or Gnocchi Sardi

BOLOGNESE

Ground Beef Ragout | Parmesan Cheese

500

PESTO

Semi-dried Tomato | Basil Pesto | Buffalo Mozzarella

400

CACIO E PEPE

Spaghetti with Extra Virgin Olive Oil | Crushed Peppercorn Pecorino Romano Cheese

450

CARBONARA

Creamy Egg Yolk | Cured Smoked Pork Belly | Parmesan Cheese

500

FREGULA PASTA WITH GRILLED PRAWNS

650

A Sicilian Pasta Made with Nutty Wheat Flour Blended with Endive | Garlic | Blended With Glove and Crushed Hazelnuts | Dried Currants | Fresh Garden Herbs



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A LA CARTE

Served 11:30 AM - 10:00 PM

WOOD-FIRE OVEN BAKED PIZZA

Served from 12:00 - please allow 30 minutes preparation time

SCHIACCIATINA 	1,090
Crispy Schiacciata Pizza Topped with Creamy Mascapone, Fresh Arugula Prosciutto Crudo and a Drizzle of Balsamic Vinegar	
LA DIAVOLA 	990
Classic Diavola Pizza Topped with Spicy Salami Black Olives Fresh Mozzarella and Tomato Sauce	
PIZZA AL TARTUFO 	890
Pizza With Truffle and Parmesan Sauce Mozzarella Speck Ham, Fresh Arugula and Shaved Fresh Truffle	
LA GENOVESE 	600
Fior Di Latte Mozzarella Pesto Sauce Grilled Seasonal Vegetables	
LA QUATTRO FORMAGGI 	780
Fior Di Latte Mozzarella, Gorgonzola Pecorino Parmigiano Pear Acacia Honey	

INDIAN

DAL MAKHANI 	400
Trio Bean Fresh Tomato Indian Spice Cream Butter	
PANEER TIKKA MASALA 	400
Marinated Grilled Indian Cottage Cheese Onion Capsicum Herb Tomato Gravy	
BUTTER CHICKEN 	550
Chicken Thigh Curry Spice Raita Pickled	
MUTTON ROGAN JOSH 	650
Lamb Curry Spice Raita Pickled	
SEA BASS TANDOOR 	600
Indian Marinated Seabass Fillet Jeera Rice Raita Masala Salad	
Choice of	150
Paratha Naan Bread Indian Rice 	



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A LA CARTE

Served 11:30 AM - 10:00 PM


KOREAN

POKE

TUNA POKE BOWL      400
Japanese Rice | Tuna Loin | Cucumber | Carrot
Avocado | Edamame | Pickled Ginger | Spicy Mayo




CHICKEN POKE BOWL     300
Japanese Rice | Chicken Breast | Cucumber
Carrot | Avocado | Edamame | Pickled Ginger | Spicy Mayo

JAPANESE

SASHIMI     1,250
Atlantic Salmon | Tuna | Tako | Shrimp
Clam | Scallop | Atlantic Salmon Roe
Wasabi | Soy | Vegetable Julienne

NIGIRI     750
Atlantic Salmon | Tuna | Tako | Eel | Shrimp
Clam | Scallop | Atlantic Salmon Roe
Ebiko Roe | Sweet Egg | Wasabi | Soy | Pickled Ginger

HALIBUT MISO BUTTER      950
Halibut Filet | Salad | Japanese Rice | Miso
Miso Butter | Pickled | Exotic Fruit

ATLANTIC SALMON TERIYAKI     750
Atlantic Salmon Filet | Salad | Japanese Rice
Miso | Teriyaki Sauce | Pickled | Exotic Fruit

YAKINIKU DON      550
Pan-fried Charolais Tenderloin | Japanese Rice
Egg Yolk | BBQ Sauce



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IGA BAKAR 🌿🍴

Braised Beef Short Ribs Indonesian Style
Kecap Manis | Cumin | Turmeric
Minced Garlic | Served With Jasmine Rice

1,050



MA PO TOFU 🌿🍴🐔

Tofu with Minced Chicken in A Spicy Delicate
Sichuan Chili Pepper Sauce served with
Jasmine Rice

450



ANDAMAN CRAB FRIED RICE 🌾🍛🐞🐟
Wok-fried Jasmine Rice with Crab Meat
Thai Scramble Egg | Satay | Rice crackers

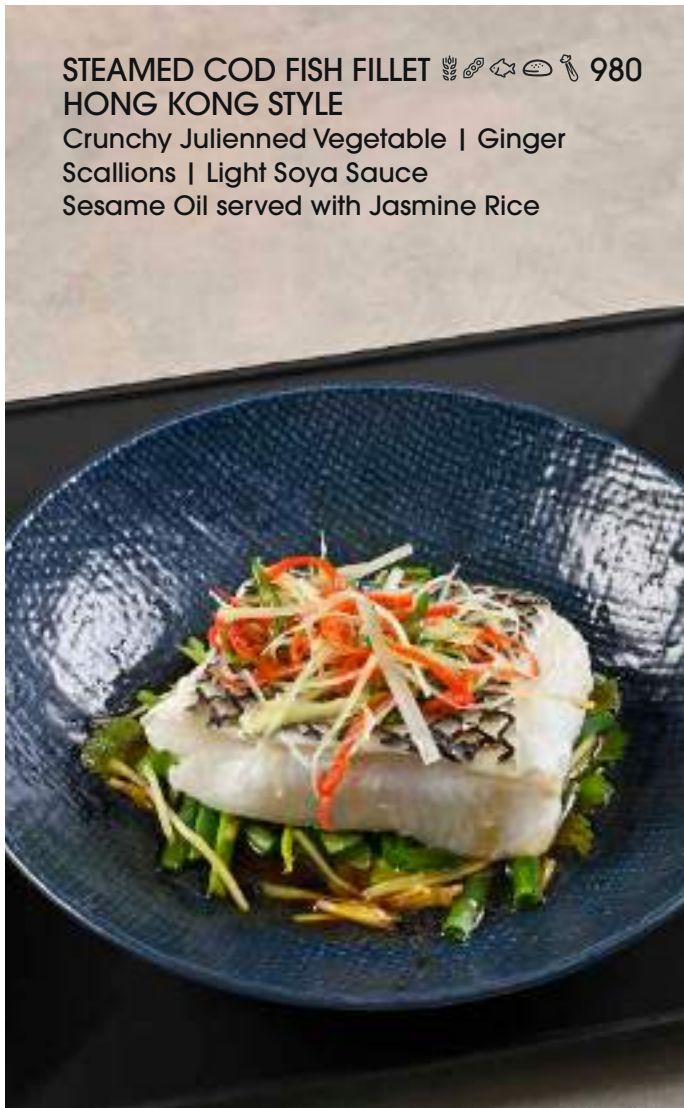
690



WOK CHARRED ASIAN FRESH OYSTER OMELET 🌾🍛🐞🐟
with Coriander | Bean Sprouts | Shallots and Spring Onion

450





STEAMED COD FISH FILLET 980
HONG KONG STYLE
 Crunchy Julienned Vegetable | Ginger
 Scallions | Light Soya Sauce
 Sesame Oil served with Jasmine Rice



GREEN ASPARAGUS WITH 350
XO AND YOUNG GARLIC
 Wok-fried Green Asparagus
 with XO Sauce

CHINESE

CRAB SOUP 450
 Deep-fried Blue Swimmer Crab Meat | Sweet Corn | Spring Onion

LANZHOU 450
 Beef Broth | Beef | Noodle | Coriander

GOONG PAD SICHUAN STYLE 650
 Stir-fried Tiger Prawn | Sugar Snap | Carrot | Chili

RAD NA SEAFOOD TAO SEE 600
 Stir-fried Large Noodle | Tiger Prawn | Seabass Fillet | Squid

KUNG PAO CHICKEN 600
 Stir-fried Chicken | Capsicum | Chili | Sichuan Sauce | Peanuts

FRIED HOKKIEN NOODLE 600
 Wok-fried Egg Noodle | Prawn | Squid | Chicken | Vegetable

PAD KANA HED HOM 350
 Wok-fried Shiitake Mushroom | Hong Kong Kale



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BAKED GERMAN STYLE CURD CHEESE CAKE 🌿 🍷
Passion Fruit Coulis

450



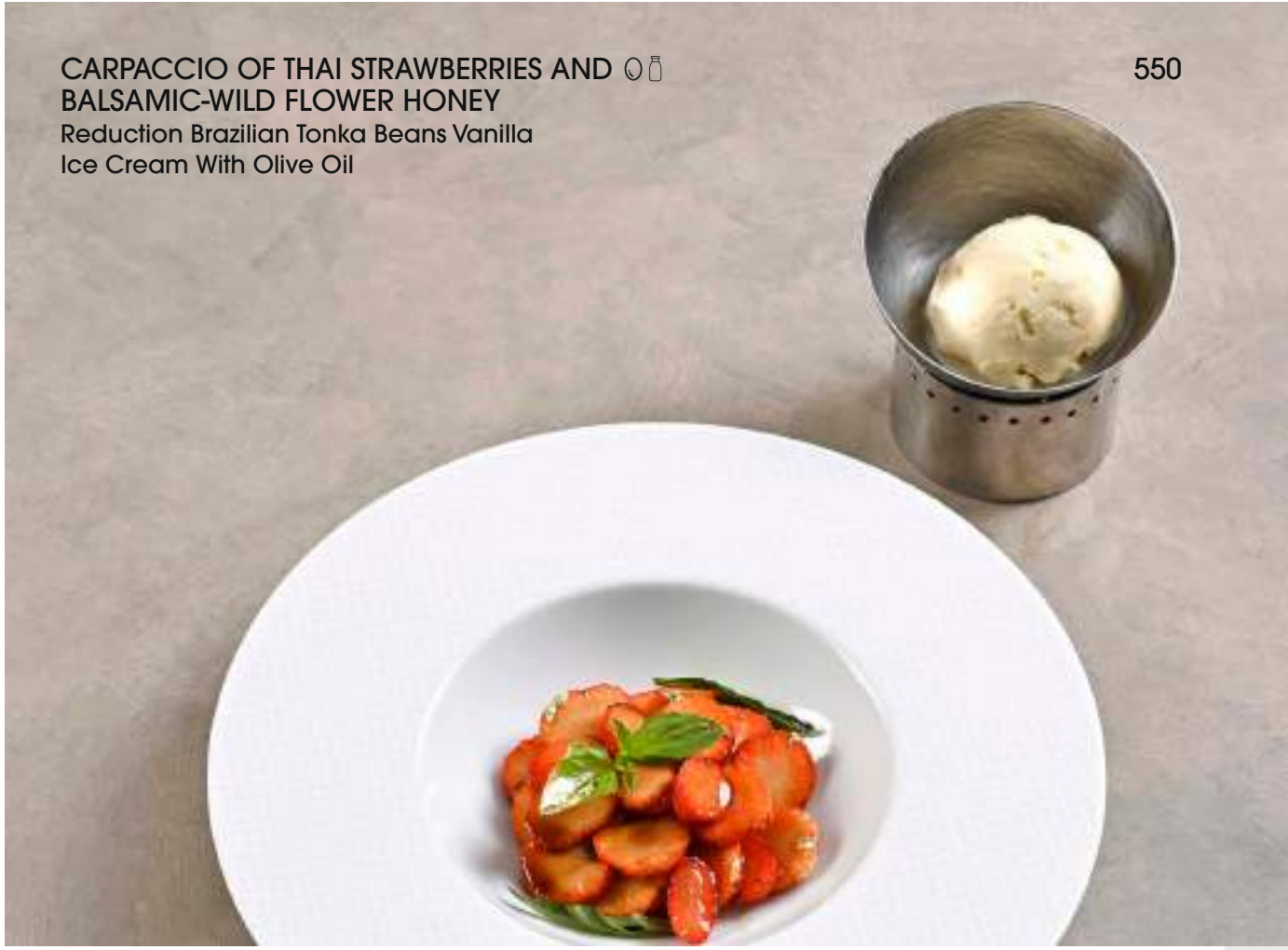
VALHRONA CHOCOLATE MANJARI MOUSSE SCENTED 🌿 🍷
WITH COFFEE CACAO AROMA
Crispy Feuilletine | Cherry Sorbet

450



CARPACCIO OF THAI STRAWBERRIES AND 🍷
BALSAMIC-WILD FLOWER HONEY
Reduction Brazilian Tonka Beans Vanilla
Ice Cream With Olive Oil

550



PANDAN CRÈME BRULEE BLENDED 🍷 🌿 🍷
WITH SUKHOTHAI SARO ROYAL LOTUS TEA
Rich Custard Base | Aromatic Pandan Leaves
Aromatic Lotus Essence | Caramelized Sugar

450



A LA CARTE

Served 11:30 AM - 10:00 PM

DESSERT / CHEESE

MACARON BOX 🍪🍪🍪🌿	450
Selected Macaron	
THE SUKHOTHAI'S CAFÉ GOURMAND 🍪🍪🍪☕🌿	350
Three Small Pastries of the Day Choice of Your Preferred Coffee Saro Tea	
MANGO STICKY RICE 🌿	350
Ripe Naam Dok Mai Mango Sweet Coconut Sticky Rice	
FRUIT MEDLEY	350
Seasonal Exotic Thai Fruit	
ICE CREAM 🍦🍦	120 / Scoop
Vanilla Chocolate Salted Caramel Pistachio Coffee Quinoa Milk with Dark Chocolate Crunch Sake and Peach Matcha	
SORBET	120 / Scoop
Mango Strawberry Lychee Cacao Passionfruit Coconut Lime-Bergamot	
PICKNICK BOX 🍪🍷🌿	550 / 1,100
Coppa Ham Chorizo Salami Emmental Cheese Gouda Cheese Edam Cheese Crackers Honey Imported & Local Cheese Dried Fruit Nuts Crispy Bread	
IMPORTED - LOCAL CHEESE DRIED FRUIT NUT CRISPY BREAD 🍪🍷🌿	750

SAGO PEARL GULA MALAKA 🌿 **280**
 Drenched In Coconut Milk | Honey Dew Melon | Taro | Palm Sugar



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RED VELVET CAKE 🍰 🍷
Cream Cheese Frosting | Fresh Berries

450











SORBET
Mango | Strawberry | Lychee | Cacao
Passionfruit | Coconut | Lime-Bergamot

120 / Scoop



OVERNIGHT MENU

Served 10:00 PM - 6:00 AM

THE SUKHOTHAI'S SMOKED SALMON  	550
Sour Cream Shallot Caper Caper Berry Lemon	
CAESAR SALAD    	450
Grilled Chicken Tenderloin Baby Cos Caesar Dressing Bacon White Anchovy Parmesan Crouton	
SOUP OF THE DAY   	350
CLASSICAL CROQUE MONSIEUR   	450
The Sukhothai's Smoked Pork ham Béchamel Sauce Gruyère Cheese Raclette Cheese	
PHAD SI-EW    	
Wok-Fried Fresh Flat Rice Noodle Black Soy Sauce	
Choice of:	
Charolais Beef Tenderloin Andaman Seafood Tiger Prawn	500
Chicken Breast Pork Tenderloin	400
KHAO PAD   	
Fried Rice Egg Vegetable Spring Onion	
Choice of:	
Charolais Beef Tenderloin Andaman Seafood Tiger Prawn	500
Chicken Breast Pork Tenderloin	400
PHAD THAI GOONG SOD    	650
Thai Fried Rice Noodle Tiger Prawn Tamarind Sauce	
GAENG KIEW WAN NUEA  	600
Charolais Beef Tenderloin Green Curry Coconut Milk Thai Eggplant Sweet Basil	



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OVERNIGHT MENU

Served 10:00 PM - 6:00 AM

DESSERT / CHEESE

- THE SUKHOTHAI'S CAFÉ GOURMAND** 🥞 🌾 🍷 350
Three Small Pastries of The Day
Choice of Your Preferred Coffee or Saro Tea
- MANGO STICKY RICE** 🌾 350
Ripe Naam Dok Mai Mango | Sweet Coconut Sticky Rice
- BAKED GERMAN STYLE CURD CHEESE CAKE** 🌾 🍷 🍷 450
Passion Fruit Coulis
- RED VELVET CAKE** 🌾 🍷 450
Cream Cheese Frosting | Fresh Berries
- FRUIT MEDLEY** 350
Seasonal Exotic Thai Fruit
- ICE CREAM** 🍷 🍷 120 / Scoop
Vanilla | Chocolate | Salted Caramel | Pistachio | Coffee
Quinoa Milk with Dark Chocolate Crunch | Sake and Peach | Matcha
- SORBET** 120 / Scoop
Mango | Strawberry | Lychee | Cacao | Passionfruit
Coconut | Lime-Bergamot
- IMPORTED - LOCAL CHEESE | DRIED FRUIT | NUT | CRISPY BREAD** 🥞 🌾 🍷 750

- CAESAR SALAD** 🍷 🐟 🌾 🍷 450
Grilled Chicken Tenderloin | Baby Cos | Caesar Dressing
Bacon | White Anchovy | Parmesan | Crouton



THE ABOVE MENTIONED RATE IS IN LOCAL CURRENT THB. PRICES ARE SUBJECT TO 10% SERVICE CHARGE | GOVERNMENT TAX.
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENT | FOOD ALLERGIES | FOOD INTOLERANCE