

# COLONNADE

## SUNDAY BRUNCH MENU

THB 3,900++

### CRUSTACEAN SPECIALTY

IMPORTED OYSTERS | FRESHLY SHUCKED  
FINE DE CLAIRE | GILLARDEAU | IRISH OYSTER | TSARSKAYA  
PACIFIC OYSTER | OSTRA REGAL OYSTER | IRELAND OYSTER

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  
SWEET POTATO WITH AVOCADO TOAST | FETA CHEESE | HONEY PAPRIKA  
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

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**ASSORTED IMPORTED FRENCH CHEESES | TETE DE MOINE CHEESE**  
GRISSINI | CRACKERS | CRISPY BREAD | ROASTED NUTS | DRIED FRUIT | DRIED STRAWBERRY

**ASSORTED RILLETTES | TERRINE | PATE MAISON | APRICOT MARMALDAE AND HONEY**

**SWISS RACLETTE CHEESE**  
NEW RATTE POTATO | SILVER ONION | GHERKINS | KALAMATA OLIVES



**LIVE STATION – DEMO**  
SMASHED AVOCADO | MANGO SALSA | TOMATO SALSA



**LA SCALA STATION**  
HOMEMADE FRESH PASTA  
SPAGHETTI CARBONARA  
TAGLIATELLE BOLOGNESE  
FUSILLI PESTO  
FARFALLE BEETROOT AOP AND ANCHOVIES SAUCE



**CELADON STATION**  
PHAD THAI CELADON (PRAWN, CHICKEN, PORK)  
RICE NOODLE | TAMARIND SAUCE | BEAN SPROUT | CHIVES | CRISPY PORK | STRING | BEAN



**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



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## WARM WESTERN

OVEN ROASTED PORK TENDERLOIN | WILD MUSHROOM SAUCE  
SOUS VIDE QUAIL WITH VINEYARD GRAPES

BEEF ROULADEN | BACON | HERBS ONION | PICKLED CUCUMBER | DIJON MUSTARD  
SNOW FISH | CAPERS | TOMATO | SHALLOT | CILANTRO  
BAKED HIMALAYAN SALMON TROUT | CREAMED SPINACH | NOILLY PRAT SAFFRON | EMULSION



## CARVING

ROASTED AUSTRALIAN PRIME RIB | YORKSHIRE PUDDING | SHIRAZ SHALLOT SAUCE  
GRATINATED FRENCH OYSTER ROCKEFELLER STYLE



## VEGETABLE

FRENCH MOUSSELINE POTATO  
WILTED GREENS | GARLIC CHIPS  
ROASTED ROOT VEGETABLES



## CHINESE

HA GOW  
SEAWEED SHUMAI  
SHRIMP SHUMAI  
PORK SHUMAI  
MUSHROOM BUNXIAO 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



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## THAI SALAD DISHES

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



## THAI SPECIALTY – LIVE STATION

LHON TAO JEAW NUA POO PAK SOD  
COCONUT MILK | SOY BEAN PASTE | 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 RICE  
STIR-FRIED PRAWNS WITH CURRY POWDER  
ROASTED RIVER PRAWN IN RED CURRY SAUCE  
STIR-FRIED SQUID WITH SHRIMP PASTE  
BRAISED PORK RIBS WITH HONEY  
STIR-FRIED BROCCOLINI OYSTER SAUCE



## THEATRE STUDIO

LOBSTER AND SCALLOP BISQUE WITH VSOP REMY MARTIN COGNAC BAKED UNDER A  
FLUFFY PUFF PASTRY



## DESSERTS

### CAKES & PASTRIES

### LIVE TROLLEY PASS AROUND

TRADITIONAL MILLE-FEUILLE WITH INTENSE CHIANG RAI VANILLA BEAN CHANTILLY  
VANILLA ICE CREAM & 100% COCOA MASS SORBET

### CHOCOLATE TRUFFLES

DARK CHOCOLATE | MATCHA | MOCHA | ORANGE | MILK -CASSIS CHOCOLATE

### CHOCOLATE MACARON – SPECIAL ORIGIN FLAVOURS

ORANGE | MANGO | RASPBERRY | LEMON | MATCHA | BLUEBERRY | OPALYS CHOCOLATE ROCHER  
ALPACO CHOCOLATE ROCHER

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## SIGNATURE SELECTION

SPISTACHIO CHERRY ENTREMET  
GERMAN QUARK CHEESECAKE  
VALRHONA MATCHA FLAN PARISIEN  
LINZERTORTE  
MANGO COCONUT DELIGHT  
LE CITRON  
STRAWBERRY BALSAMIC DELICE  
VANILLA ORANGE BERGAMOT PROVENCE  
JASMINE ABRICOT PAVLOVA  
PEAR GINGER HONEY RELIGIEUSE  
COCONUT SIAM PASSION  
BUDINO AL CIOCCOLATO  
RASPBERRY SABLÉ LAYERED

## TRADITIONAL WARM DESSERT

DAMPFNUDELN  
STRAWBERRY RHUBARB GALETTE  
PEACH DARTOIS



## ICE CREAM & SORBET

CANELÉ  
PECAN TART CARAMEL  
HIBISCUS APEROL SPRITZ  
MANGO KALAMANSI SORBET



## THAI DESSERTS

SANGKAYA PHAK THONG  
STEAMED PUMPKIN CUSTARD

## KUAY THUP

BANANA YOUNG ROASTED

## KHAO NIEW SANGKAYA

STICKY RICE SWEET | EGG CUSTARD

## LOOK CHOOP

MUNG BEAN CANDY

## LIVE - STATION

MANGO STICKY RICE

## SEASONAL EXOTIC AND TROPICAL FRUITS