

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
TARTARE | 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. MUSSELS | RAVIGOTE DRESSING

BOCCONCINI IN SHOOTER GLASS | BASIL | BELL PEPPER | PESTO

LEVANTINE BEETROOT HUMMUS WITH OLIVE OIL

FRENCH LENTILS | AGED BALSAMIC | SMOKED DUCK SLICES

ROASTED BABY CARROTS WITH YOGHURT LEMON & HONEY SAUCE

WALDORF SALAD WITH WALNUTS

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 BERRIES

ASSORTED IMPORTED COLD CUTS – CHARCUTERIE | 26 MONTH CURED FINEST

IBERICO HAM

MELON | FRESH FIG | SILVER ONION | GHERKINS | KALAMATA OLIVES

ASSORTED IMPORTED FRENCH CHEESES | TÊTE DE MOINE CHEESE

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

ASSORTED RILETTES | TERRINE | PÂTÉ MAISON, APRICOT MARMALADE 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

CAPPELLETTI DI CARNE IN BRODO DI CAPPONE
(MEAT-FILLED CAPPELLETTI IN CAPON BROTH)

RAVIOLI DI GAMBERI IN BISQUE CREMOSA AL ROSMARINO
(SHRIMP RAVIOLI SERVED IN A CREAMY ROSEMARY-INFUSED BISQUE)

TAGLIOLINI PAGLIA E FIENO ALLA CREMA DI PARMIGIANO E ACCIUGA
(TAGLIOLINI PAGLIA E FIENO WITH PARMESAN CREAM AND ANCHOVY)



BBQ GRILL

ANDAMAN SQUID

BLUE SWIMMER CRAB

TIGER PRAWN

AYUTTHAYA RIVER PRAWN

SLOW-OVEN-BAKED BONE MARROW | THYME SPRIG | RUSTIC BREAD SLICES | FLEUR DE SEL
BALINESE MARINATED CHICKEN SKEWER

CHAROLAIS BEEF MEDALLION | GREEN PEPPERCORN COGNAC SAUCE
AUSTRALIAN LAMB TENDERLOIN WITH CUMIN | 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

BEEF ROULADE | BACON | HERBED ONION | PICKLED CUCUMBER | DIJON MUSTARD
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-REDUCTION SHALLOT SAUCE
BAKED FRENCH OYSTER ROCKEFELLER STYLE

COLONNADE

VEGETABLE

FRENCH MOUSSELINE POTATO
WILTED GREENS | GARLIC CHIPS
ROASTED ROOT VEGETABLES



CHINESE

HA GOW
SEAWEED SIU MAI
SHRIMP SIU MAI
PORK SIU MAI
MUSHROOM BUN
XIAO LONG BAO



JAPANESE TEMPURA & SPECIALTY

AVOCADO TEMPURA | SPICY SRIRACHA MAYONNAISE
SEAFOOD SUSHI ROLL
MOZZARELLA ROLL
CRUNCHY PRAWN TEMPURA ROLL
SALMON OKAKA ROLL



SUSHI

HIMALAYAN SALMON ABURI WITH SAIKYO MISO
ANDAMAN SEA YELLOWFIN TUNA SUSHI
EBI SUSHI
WAGYU SUSHI



THAI SALAD DISHES

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



THAI SPECIALTY – LIVE STATION

LHON TAO JIAO NUA POO PAK SOD
COCONUT MILK | SOY BEAN PASTE | CRAB MEAT | THAI HERBS
VEGETABLE CONDIMENTS

KHAO SOI GAI

NORTHERN THAI CHICKEN CURRY NOODLE SOUP
PICKLED VEGETABLES | RED ONION | LIME | CHILI OIL PASTE | FRIED SHALLOT

COLONNADE

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

GINSENG CHICKEN SOUP
TO BE SERVED AS PASS-AROUND ON OUR TROLLEY



DESSERTS

CAKES & PASTRIES

LIVE TROLLEY PASS AROUND

EXOTIC BABA AU RUM WITH INTENSE CHIANG RAI VANILLA BEAN CHANTILLY, MACERATED
FRUITS, CHIANG RAI VANILLA ICE CREAM & 100% BURNT PINEAPPLE GINGER SORBET

CHOCOLATE TRUFFLES

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

CHOCOLATE MACARONS – SPECIAL ORIGIN FLAVOURS

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

SIGNATURE SELECTIONS

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

TRADITIONAL WARM DESSERT

DAMPFNUDELN
STRAWBERRY RHUBARB GALETTE PEACH DARTOIS

COLONNADE

ICE CREAM & SORBET

CANELÉ

PECAN TART CARAMEL

HIBISCUS APEROL SPRITZ

MANGO KALAMANSI SORBET



THAI DESSERTS

SANGKAYA FAK THONG

STEAMED PUMPKIN CUSTARD

KHAO NIEW NA TANG

STICKY RICE WITH CARAMELIZED SUGAR

KANOM TOM

STICKY RICE FLOUR DUMPLINGS | SWEET COCONUT FILLING | SHREDDED COCONUT

LOOK CHOOP

MUNG BEAN PASTE CANDY

SEASONAL EXOTIC AND TROPICAL FRUITS



Chef Jib

“ALL ABOUT MANGO JUNE 2026”

PICKLED MANGO SERVED WITH MANGO MOCKTAIL

มะม่วงดองเสิร์ฟคู่มีือกเทลมะม่วง

SPICY GREEN MANGO SALAD WITH ASSORTED SEAFOOD

ยำมะม่วงรวมมีตทะเล

Deep-Fried Sea Bass with Fish Sauce and Spicy Mango Salad

ปลากระพงทอดน้ำปลาเสิร์ฟคู่ยำมะม่วง

Clear Tom Yum Sea Bass Soup with Sour Mango

ต้มยำปลากระพงน้ำใสใส่มะม่วงเบา

Traditional Dried Mango Paste

มะม่วงทวน

Mango Salad with Thai Citrus Dressing

ยำมะม่วงส้มซ่า

Assorted Fresh Mangoes served with Sweet Fish Sauce Dip

มะม่วง-น้ำปลาทหวาน