

# COLONNADE

## SUNDAY BRUNCH MENU

SUNDAY, 28 JUNE 2026

THB 3,900++ PER PERSON

### 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

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## 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

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## 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

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## 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

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## ICE CREAM & SORBET

CANELÉ

PECAN TART CARAMEL

HIBISCUS APEROL SPRITZ

MANGO KALAMANSI SORBET



## THAI DESSERTS

SANGKAYA FAK THONG

STEAMED PUMPKIN CUSTARD

## KHAO NIEW NA TUNG

STICKY RICE WITH CARAMELIZED SUGAR

## KANOM TOM

STICKY RICE FLOUR DUMPLINGS | SWEET COCONUT FILLING | SHREDDED COCONUT

## LUK CHUP

MUNG BEAN PASTE CANDY

## SEASONAL EXOTIC AND TROPICAL FRUITS



## Chef Jib

“ALL ABOUT MANGO JUNE 2026”

PICKLED MANGO SERVED WITH MANGO MOCKTAIL

มะม่วงดองเสิร์ฟคู่มี๊อกเทลมะม่วง

SPICY GREEN MANGO SALAD WITH ASSORTED SEAFOOD

ยำมะม่วงรวมมิตรทะเล

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

มะม่วงกวน

Mango Salad with Thai Citrus Dressing

ยำมะม่วงส้มซ่า

Assorted Fresh Mangoes served with Sweet Fish Sauce Dip

มะม่วง-น้ำปลาหวาน