

SUNDAY BRUNCH MENU

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 (🦐) | RAZOR CLAMS (🦪)

OYSTER SHOOTER BLOODY MARY (🦪, 🍷)

OYSTER ESCABECHE (🦪, 🍷, 🐟, 🍋, 🥛)

LEMON WEDGE | LIME WEDGE | THAI CHILI LIME DIP | COCKTAIL SAUCE (🍋, 🥛)
TARTAR SAUCE (🍋, 🥛) | TABASCO | MIGNONETTE



CAESAR - LIVE

BABY COS LETTUCE | CRISPY BACON BITS | CROUTONS | ANCHOVIES | PARMESAN | CAESAR DRESSING
(🥛, 🍋, 🐟, 🥛, 🌿)

TOSSED SALAD AND FRIVOLITIES

ANDAMAN PRAWN CEVICHE | LIME JUICE | CILANTRO | PERUVIAN AJÍ 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
N.Z. MUSSELS ON THE HALF SHELL | RAVIGOTE DRESSING
BOCCONCINI IN A SHOOTER GLASS | BASIL | BELL PEPPER | PESTO
LEVANTINE GREEN PEA 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 BERRY (🍋)

ASSORTED IMPORTED COLD CUTS – CHARCUTERIE

26-MONTH-CURED FINEST IBÉRICO HAM

MELON | FRESH FIG | SILVER SKIN ONION | GHERKINS (🥒) | KALAMATA OLIVES



COLONNADE

ASSORTED IMPORTED FRENCH CHEESES | TÊTE DE MOINE CHEESE

GRISSINI (🌾) | CRACKERS (🥞, 🌾) | CRISPY BREAD (🥞, 🌾)
ROASTED NUTS (🥜) | DRIED FRUIT | DRIED STRAWBERRY

ASSORTED RILLETTES | TERRINE | PÂTÉ MAISON, APRICOT MARMALADE AND HONEY

SWISS RACLETTE CHEESE (🧀)

NEW RATTE POTATOES | SILVERSKIN ONION (🧅) | GHERKINS (🥒) | KALAMATA OLIVES



LIVE STATION – DEMO

SMASHED AVOCADO | MANGO SALSA | TOMATO SALSA



LA SCALA STATION

HOMEMADE FRESH PASTA

HOMEMADE RAVIOLI WITH SHRIMP WITH CREAMY CRUSTACEAN SAUCE (🦐, 🍷, 🧀, 🌾)
TAGLIATELLE WITH DUCK GENOVESE (🌾, 🧀, 🍷)
RISOTTO GORGONZOLA, PEAR IN SYRUP AND WALNUTS (🧀, 🍷, 🍷)



CELADON STATION

PLA HOI SHELL (🦐, 🐟)
GOONG PRIK KLUEA (🌶️, 🍷)
SPICY BEEF SALAD WITH GRAPES (🍷)



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 SKEWERS
CHAROLAIS BEEF MEDALLION | GREEN PEPPERCORN & COGNAC SAUCE (🧀, 🍷, 🌾)
AUSTRALIAN LAMB TENDERLOIN WITH CUMIN AROMA | CHOPPED FRESH CORIANDER

LIVE STATION

PAN-SEARED FRENCH FOIE GRAS | RASPBERRY SAVOURY SAUCE WITH GIN BOTANICALS



PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS | FOOD ALLERGIES | FOOD INTOLERANCE.
THE ABOVE-MENTIONED RATE IS IN LOCAL CURRENCY THB. SUBJECT TO PREVAILING GOVERNMENTS TAX | SERVICE CHARGE.

COLONNADE

WARM WESTERN

OVEN-ROASTED PORK TENDERLOIN | WILD MUSHROOM SAUCE (🍷, 🌿, 🍄)

SOUS-VIDE QUAIL WITH VINEYARD GRAPES (🍷, 🌿, 🍄)

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 SHALLOT SAUCE (🍷, 🌿, 🍷)

GRATINATED FRENCH OYSTERS, ROCKEFELLER-STYLE (🍷, 🍷, 🍷)



VEGETABLE

FRENCH POTATO MOUSSELINE (🍷)

WILTED GREENS | GARLIC

CHIPSROASTED ROOT VEGETABLES



CHINESE

HA GOW (🍴)

SEAWEED SHUMAI (🍴)

SHRIMP SHUMAI (🍴)

PORK SHUMAI (🍴)

MUSHROOM BUN (🌿)

XIAO LONG BAO (🌿)



JAPANESE TEMPURA & SPECIALTY

AVOCADO TEMPURA | SPICY SRIRACHA MAYO

SEAFOOD MAKI ROLL

MOZZARELLA CHEESE ROLL

CRUNCHY PRAWN TEMPURA ROLL

SALMON OKAKA ROLL



SUSHI

HIMALAYAN SALMON ABURI SAIKYO-YAKI

ANDAMAN SEA YELLOWFIN 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 NOODLES
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 WITH OYSTER SAUCE



THEATRE STUDIO

HOT & SOUR SOUP
TO BE SERVED AS PASS AROUND ON OUR TROLLEY



DESSERTS

CAKES & PASTRIES

LIVE TROLLEY PASS AROUND

BUTTER & HONEY THAI TEA BRIOCHE TOAST, THAI TEA ICE CREAM & NAM DOK MAI 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

COLONNADE

SIGNATURE SELECTIONS

PISTACHIO & LYCHEE (🥥, 🍷, 🍷, 🌿)
CHARCOAL RASPBERRY PROFITEROLE (🍷, 🍷, 🌿)
CASSIS PAVLOVA (🍷, 🍷, 🌿)
PECAN COFFEE MILLE FEUILLE (🥥, 🍷, 🍷, 🌿)
CHIANG MAI FIG DELIGHT (🥥, 🍷, 🍷, 🌿)
MATCHA PASSION FRUIT ROULLADE (🍷, 🍷, 🌿)
GIANDUJA & APRICOT DÉLICE (🥥, 🍷, 🍷, 🌿)
BLUEBERRY & PASSION ROLL (🍷, 🍷, 🌿)
HAZELNUT CARAMEL & RED FRUITS (🍷, 🍷, 🌿)
CITRUS YOGHURT FINANCIER (🍷, 🍷, 🌿, 🥥)
PUMPKIN CHEESECAKE (🍷, 🍷, 🌿)
RASPBERRY CRÉMEUX & JASMINE PANNA COTTA (🍷, 🌿)
MATCHA & CHIA SEED PUDDING (🍷, 🍷, 🌿)
TRADITIONAL WARM DESSERT BERRIES COBBLER (🍷, 🍷, 🌿)
POACHED PEACH IN ROSÉ WINE (🍷)
PINEAPPLE TARTE TATIN (🍷)



ICE CREAM & SORBET

PURPLE YAM ICE CREAM (🍷, 🍷)
LOTUS BISCOFF ICE CREAM (🍷, 🍷, 🌿)
YUZU SORBET (🍷)
PAPAYA & SORBET (🍷)



THAI DESSERTS

SANGKAYA FAK THONG
STEAMED PUMPKIN CUSTARD

KHAO NIEW NA TANG
SWEET STICKY RICE

KANOM TOM
STICKY RICE FLOUR DUMPLING | SWEET COCONUT FILLING | SHREDDED COCONUT

LOOK CHOOP
MUNG BEAN CANDY

SEASONAL EXOTIC AND TROPICAL FRUITS



CHEF SPECIAL

TRADITIONAL HAR GOW WITH PRAWNS

DELICATE CRYSTAL-SKINNED DUMPLINGS FILLED WITH FRESH TIGER PRAWNS
SHOWCASING TRADITIONAL 12-PLEAT CRAFTSMANSHIP

BAKED BBQ PORK BUN

FRESHLY BAKED WITH A DELICATE GOLDEN TOPPING AND FILLED
WITH SLOW-ROASTED IBÉRICO BBQ PORK IN A RICH HONEY SAUCE

DEEP-FRIED GLUTINOUS RICE DUMPLINGS

GOLDEN AND CRISP ON THE OUTSIDE, WITH A WONDERFULLY CHEWY
GLUTINOUS RICE SHELL AND SAVORY FILLING

DEEP-FRIED CRAB MEAT ROLL

A GOLDEN | CRISP ROLL FILLED WITH DELICATE CRAB MEAT | SHIMEJI MUSHROOMS
GINGER | ONION | AND SALTED EGG YOLK | OFFERING A SATISFYING CONTRAST OF
SAVOURY SEAFOOD FLAVOURS AND LIGHT | DELICATE CRUNCH

VEGETARIAN DUMPLING

A TRANSLUCENT DUMPLING FILLED WITH A REFINED TRIO OF AGARICUS BLAZEI
SHIMEJI | AND KING OYSTER MUSHROOMS | SHOWCASING CLEAN
EARTHY FLAVOURS AND ELEGANT CANTONESE CRAFTSMANSHIP

COCONUT TARO PASTRY

A DELICATE MULTI-LAYERED PASTRY WITH A CRISP HONEYCOMB TEXTURE
FILLED WITH SMOOTH TARO AND COCONUT | OFFERING A REFINED SWEET FINALE