MENU



THE STORY OF THAI CELADON

BEHIND this modern stoneware from Thailand is a story that goes back more than two thousand years in time. Celadon is known as the aristocratic oriental ancestor of the pottery family and takes its name from the elegant glaze developed by the master potters of the northern China to duplicate their beloved opaque jade. The stoneware that arrived in the Near East was credited with miraculous powers. In this ever-turbulent part of the world where violence was a part of daily life, it was believed that poisoned food would change color when it was served on Celadon...

LONG before this happened, however, around the 14th century, a King of Siam visited China and brought back some 300 potters. Kilns were established and from them emerged the fabulous Siamese Celadons that were known as "Sankaloke". For several generations, large quantities of "Sankaloke" were shipped to the Philippine Islands, Borneo, India, Persia and Egypt. But the Kilns of Siam had to be abandoned, too...at about the time China were destined to give up their craft. For some 600 years, piece of the famous Celadon stoneware was produced.

ONLY recently, this ancient art was revived in Thailand...with a duplication of the old methods using the same raw materials. No synthetic, commercial dyes or clays are used in the production of modern Thai Celadon. All of the elements needed for this stoneware are from the earth and the jungles, and each piece is finished by hand.

This is how our Thai Restaurant became CELADON



BIO CHEF ROSARIN SRIPRATHUM

Born and raised in Thailand, Chef Rin got the inspiration to cook from her grandmothers who are also Thai Chef and Thai Pâtissier. She observed how they prepared and cooked the food with homey recipes combining with some secret techniques allowing her to explore the culinary world of Thai cuisine since then. Chef Rin started the journey of being a Chef since she was only 20 years old. With more than 10 years at The Regent Bangkok (currently The Four Seasons Bangkok), Chef Rin had an exclusive experience in presenting traditional Thai cuisine for many Thai food promotions at various countries including Australia, Indonesia, Hong Kong and Japan. Then, she moved to England to be Assistant Head Chef at the renowned Siam House Restaurant and Millennium Hilton Bangkok before joining The Sukhothai Bangkok. With more than 20 years of being a Thai Chef, Chef Rin is trying to keep the traditional recipes and maintain the standard of its original taste which hardly found in other restaurants, even in Bangkok. This is the unique character of Celadon which sets it apart from others and become the most favorite Thai restaurant among locals and foreign diners.



เมี่ยงคำ I 480 toasted dried shrimp, coconut, peanut, lime, ginger, betel leaf, palm sugar, shrimp paste dipping sauce **APPETISER** Prices are subject to 10% service charge and government tax. Please let our staff know if you have any special dietary requirements, food allergies or food intolerance.



ข้าวเกรียบปากหม้อโบราณ I 550 stuffed crab meat, steamed rice dumpling, shimeji mushroom, garlic-coriander root, pepper **APPETISER** Prices are subject to 10% service charge and government tax. Please let our staff know if you have any special dietary requirements, food allergies or food intolerance.



สะเต๊ะลือโบราณไก่บ้านตะเภาทอง 380 grilled Thai free-range chicken skewer, homemade chili, garlic pineapple vinegar **APPETISER** Prices are subject to 10% service charge and government tax.

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สัมตำไก่ย่างตะเภาทอง I 480

green papaya, grilled free-range chicken, dried shrimp, peanut, chili, steamed organic sticky rice, crunchy raw vegetable



Prices are subject to 10% service charge and government tax.

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ยำวุ้นเส้นทะเล กระเทียมโทน I 580

spicy glass noodle, Hokkaido scallop, shrimp, squid, pickled elephant garlic, queen mushroom



Prices are subject to 10% service charge and government tax.

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SOUP









MAIN: CURRY









MAIN:

GRILLED

-

DEEP-FRIED

-

STIR-FRIED



คอหมูย่างถ่าน น้ำพริกง่าผิกแนม | 520 marinated, grilled pork neck, galangal chili paste, crunchy vegetable GRILLED Prices are subject to 10% service charge and government tax. Please let our staff know if you have any special dietary requirements, food allergies or food intolerance

ปลาเก๋าทอดสามรส I 1,200 deep-fried whole grouper (500-600 gr), three flavor sauce DEEF - FRIED Prices are subject to 10% service charge and government tax. Please let our staff know if you have any special dietary requirements, food allergies or food intolerance.

ปลากะพงหมกสมุนไพร I 1,100 baked whole sea bass (500-600 gr), fresh aromatic herb **GRILLED** Prices are subject to 10% service charge and government tax. Please let our staff know if you have any special dietary requirements, food allergies or food intolerance.

ปูนิ่มทอดสมุนไพร I 680 deep-fried soft-shell crab, assorted aromatic herb

DEEF - FRIED

Prices are subject to 10% service charge and government tax. Please let our staff know if you have any special dietary requirements, food allergies or food intolerance.









































ผัดไทยเจ I 420

traditional fried rice noodle, tamarind, bean sprout, garlic chive

- VEGETARIAN







ข้าวเม่าทอดไอติมกะทิ I 420 deep-fried young green rice wrapped banana, coconut ice cream

DESSERT

Prices are subject to 10% service charge and government tax.

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ไอติมถ่านกะทิกั่วดำ I 150 (per scoop) charcoal coconut detox sorbet, black bean **ICE CREAM** Prices are subject to 10% service charge and government tax. Please let our staff know if you have any special dietary requirements, food allergies or food intolerance.



