

COLONNADE

A TASTE OF JAPAN COLONNADE LUNCH BUFFET

Cold, Seafood

Squid

New Zealand Mussels

Steamed White Prawns

Sauce: Classic Cocktail, Spicy Seafood, Lemon, Mustard Dill, Chopped Shallots, Capers

OKODOMI YAKI (Japanese Pizza)

Tempura Mori Avaze

Sushi & Sashimi

Sushi Selection

(Tuna, Salmon, Saba, Tamago, Ebi, Kanikamaboko, Suzuki)

Maki Roll Selection

(Futo Maki, California Maki, Tempura Maki, Una Maki, Spicy

Tuna/Salmon Maki, Vegetable Maki, Sukhothai SIGNATURE Maki)

Sashimi Selection

(Tuna, Salmon, Hamachi, Maguro, Sazuki, Tamago, Tako, Tuna Tataki, Kanikamaboko, Saba)

Condiments: Pickled Ginger, Wasabi, Soya Sauce, Julienne Daikon Chawan Mushi, Nutto, Sakana nambanzuke

Appetizers
Japanese Salads

Monday

Seaweed salad with Rocket Ikura Caviar
Somen and Tuna salad (Japanese Noodle Salad with Tuna)
Tako Carpaccio with Rocket Salad Lemon Dressing and Avocado
Smoked Beef with Walnut Relish and Shaved Parmesan
Thinly Sliced Veal Loin, Light Tuna Mayonnaise, Truffle Oil

Tuesday and Wednesday

Sashimi Salad with Shoyu Dressing
Soft Kinu Tofu with Avocado and Orange Salad
Smoked Salmon Salad
Local Goats Cheese with Rocket, Strawberries, Olives and EV Olive Oil
Tomato Cocktail, Fresh Basil, Olive Oil, Feta, Dried Olives

Thursday and Friday

Potato Salad with Crab Sticks
Grilled Shitake Mushroom Salad
Melon Grilled Shrimp with Wasabi Cocktail
Charred Salmon with Chili and Raspberry Dressing
Seared Loin of Tuna, Fennel, Dried Cranberries, Capers Dressing

ASIAN APPETIZERS "THAI SALAD"

Monday

PHOR PHAI THOD-Golden Fried Spring Rolls
SOM TAM THAI- Spicy Green Papaya Salad, Raw Vegetables
YAM POO NIM- Spicy Fluffy Soft Shell Crab, Mango Salad
YAM PED YANG – Spicy Roasted Duck Salad
YAM KAI DOW- Spicy Eggs Salad

Tuesday and Wednesday

SATAY GAI- Grilled Chicken Satay, Peanut Sauce

YAM PLA FOO- Fluffy Crispy Fish Meat, Spicy Green Mango Salad

YAM KAI YAANG – Barbeque Chicken, Spicy “E-Sarn” Sauce with Fresh Herbs

YAM MA KHUEA YOW- Grilled Long Eggplant Salad, Minced Pork and Prawns

YAM THALAY –Spicy Seafood Salad

Thursday and Friday

THODMANNPLA-Deep Fried Fish Cakes

YAM SOM –O KUB GOONG YAANG-Pomelo Salad with Grilled Prawns

PLAA THALAY – Spicy Seafood with Lemongrass and Roaster Chili Paste

YAM NUEA YAANG –Spicy Grilled Beef Salad, Thai Herbs

YAM TAUPOOH- Spicy Wing Bean Salad with Crab Meat

Special stations

Monday: Chasyu Ramen (Japanese Noodle Soup with Pork Belly)

Tuesday: Steamed Seabass Fish with Seaweed and Ume Boshi (Japanese Plum) Dashi Sauce

Wednesday: Chasyu Ramen (Japanese Noodle Soup with Pork Belly)

Thursday: Tempura Soba / Udon (Japanese Noodle Soup with Fried shrimp)

Friday: Steamed Seabass Fish with Seaweed and Ume Boshi (Japanese Plum) Dashi Sauce

Soup Japanese

Monday: Miso Soup with Condiments (Japanese Bean Soup with Condiments)

Tuesday: Miso Tonzuru (Japanese Bean Soup with Pork, Carrots, Potatoes, Radishes)

Wednesday: Tamago Wakame Soup (Japanese Clear Soup with Seaweed and Eggs)

Thursday: Miso Salmon Soup (Japanese Bean Soup with Condiments)

Friday: Wakame Osumono with Condiments (Japanese Clear Soup with Seaweed)

One Western Soup of the Day

BREAD & CHEESE

Cheese: Daily Selection

Main dish

Monday

Tong Katsu (Japanese Fried Pork Stew)

Nisakana (Japanese Boiled Fish in Soy Sauce)

Salmon Teri Yaki (Grill Salmon with Teri Yaki Sauce)

Niniku Menshi (Japanese Fried Rice with Garlic)

Lamb Shanks, Tarragon Vinegar, Button Onions

Braised Beef Cheek in Red Wine with Dried Cranberries

Tuesday and Wednesday

Japan Curry

Buta Katsu ni (Japanese Braised Pork Belly)

Sake Kabutoni (Stew Salmon Head with Soy Sauce)

Yaki Menshi (Japanese Fried Rice with Eggs)

Saut^é Black Mussel, White wine, Chili and Roasted Tomatoes

Pork Fillet Mignon with Mushroom and Black Pepper Sauce

Thursday and Friday

Niku Jaga (Japanese Beef Stew with Potato and Carrot)

Salmon Miso Yaki (Grilled Salmon Marinated with Miso Paste)

Tori Teri Yaki (Grilled Chicken with Teri Yaki Sauce)

Salmon Yaki Menshi (Japanese Fried Rice with Eggs and Salmon)
Ragu of Lamb Sweet and Sour Raspberries with Root Vegetables
Duck Breasts with Black Berry Sauce

ASIAN MAIN DISHES

Monday

PLA THOD KAPRAO – Deep-fried Fish with Garlic, Chilies, Hot Basil
Leaves

GAENG KIEW WARN PLA KRAY BAIYEERA– Green Curry with River Fish
Balls, Tree Basil leaves

NOR MAI FARANG HED HOM – Stir-fried Asparagus with Shitake
Mushrooms

Steamed Japanese Rice

Tuesday and Wednesday

GAENG DAENG GAI – Red curry of Chicken

GOONG PHAD MED MAMUWANG HIMMAPHAN– Stir fried Prawn,
Cashew Nuts and Dried Chillies

PLAMUK PHAD PRIK SAMSEE SAUCE PRIKTHAI DAM– Stir fried Squid,
Onion, Capsicums, and Black Pepper Sauce

Steamed Japanese Rice

Thursday and Friday

TUAYOW PHAD PRIK GOONG – Stir fried Long Beans, Shrimps and
Sweet Chili Paste, Kaffir lime Leaves

GAENG KIEW WARN MOO – Green Curry with Pork, Sweet Basil Leaves

PHAD KAPRAO HED ORINGI KAB TOFU– Stir-fried Oringi Mushrooms,
Tofu with Garlic – Chili, Hot Basil Leaves

Steamed Japanese Rice

LIVE STATION Special Berg Falls noodles

Monday: (Soba Noodles)

Tuesday: (Udon Noodles)

Wednesday: (Somen Noodles)

Thursday: (Hiyashi suga)

Friday: (Somen Noodles)

Vegetables

- Root Vegetables
- Green Beans
- Caponata
- Potatoes

CARVING

One Carvings of The Day

FRESH PASTA: Three Fresh Pastas

Sauces

Tomato, Pesto, Carbonara, Bolognese, Cream

Condiments

Garlic, Shallot, Basil, Chili, Parmigiano Reggiano, EV Olive Oil

Selections of Chinese Dim Sum **Serve with** Condiments: Chili Sauce, Black Soy Sauce

DESSERTS

Japanese Influenced Desserts

Monday

Three Ingredients Cheese Cake

Black Sesame Cream Brûlée

Vanilla Cream Puff

Action Station: Toasted Honey Brioche, Akuki Red Beans, Farmhouse
Milk Ice Cream

Tuesday and Wednesday

Chocolate Yuzu Eclairs

Strawberry Meringue

Chestnuts Jelly

Action Station:

Imperial Rice Pudding, Warm Berries

Thursday and Friday

Peach, Cream and Egg White Sponge Cake

Macha Pudding Choux

Three Ingredients Cheese Cake

Action Station:

Action Station: Crêpes “Sakura” with Cherries

Western

Selection of Cakes & Pastries

Shot Glasses and Creme Brulee (Alternate with Japanese)

The Sukhothai Chocolate Truffles

Fruit Salad **or** Fruit Compote

Warm Dessert: Sticky Toffee **or** Bread & Butter

Pudding **or** Crumble **or** Baked Stuffed Fruit

Ice Creams & Sorbets Scooped on Order

Condiments: Vanilla Sauce, Chocolate Sauce,
Toasted Almonds, Chantilly

Thai Desserts

Selection of The Day (3kinds)
Seasonal Sliced and Whole Fresh Fruits

