



LUKA DOES DINNER

LUKA SUKHUMVIT 31

OPEN 08.00 -23.00 (EXCEPT TUESDAY - CLOSE AT 5PM)

Welcome

to luka



Thank you for dining with us today.

Our menu, as you can see, is a mix of influences using ingredients and culinary specialities we love from all over (with attention to quality, traceability & sustainability), pushing boundaries in creating dishes that are flavourfully playful, often surprising but always nourishing.

As requested by many, we've also included some of our favourite brunch dishes so you can also enjoy some of our hearty salads for dinner!

great with drinks...

Fourplay

A medley of 4 flavourful bites, great as a sampler, perfect with an aperitif
B290



Curried Falafel on Almond Hummus (V)

Mildly curried chickpea-herb blend falafel with herb oil, crispy shallot and candied curried hazelnut
B280

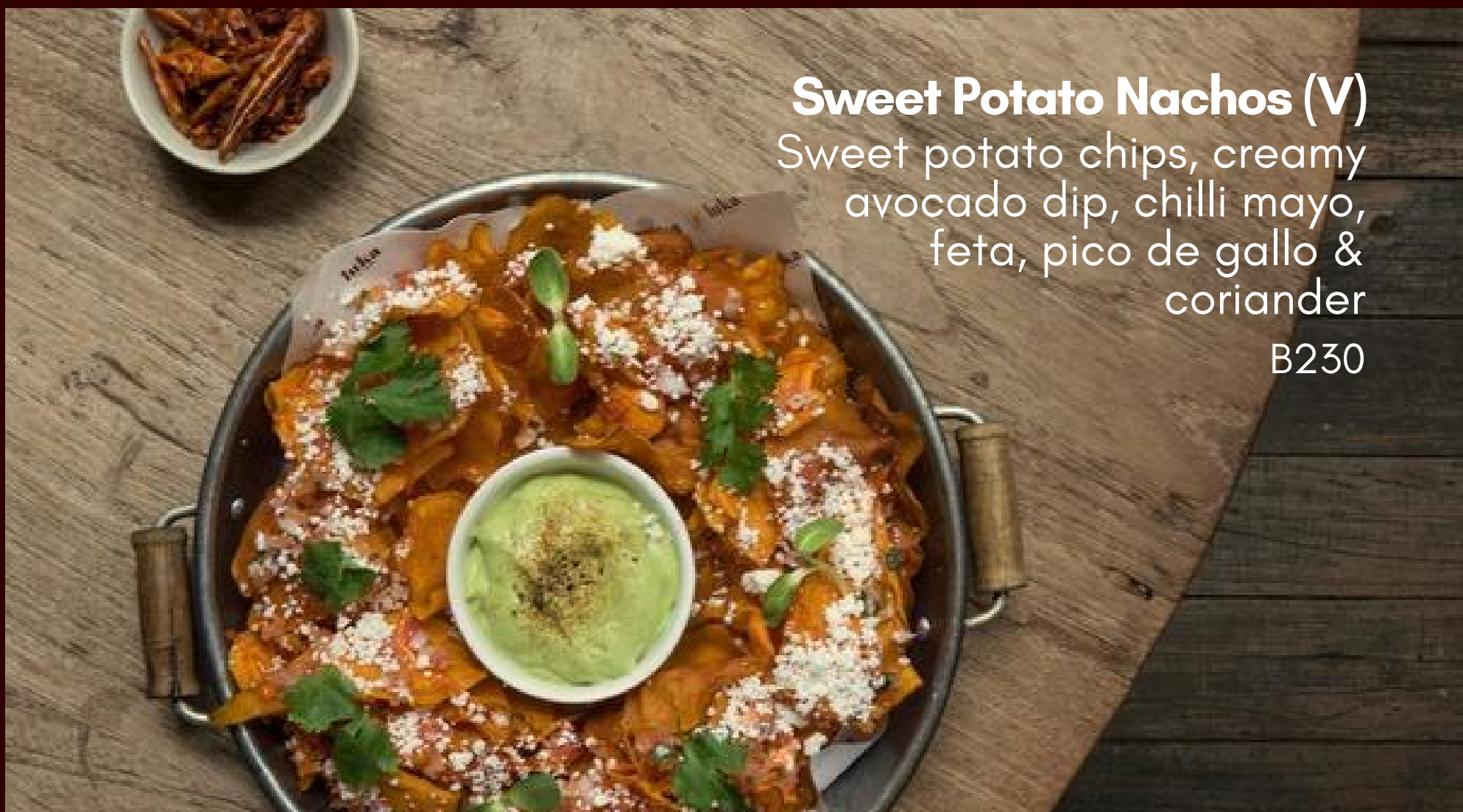


All prices subject to 10% service charge + 7% VAT

Sweet Potato Nachos (V)

Sweet potato chips, creamy avocado dip, chilli mayo, feta, pico de gallo & coriander

B230



Cheeky & Kimchi

Tender grilled pork cheek on taro chips, gochujang mayo, pickled jalapeno & red onion, apple-carrot-purple cabbage kimchi, coriander

B260



Salmon Belly Tacos

Crispy salmon belly in tortilla with mango, pickled cabbage, red radish, coriander & tabasco chipotle mayo

B330

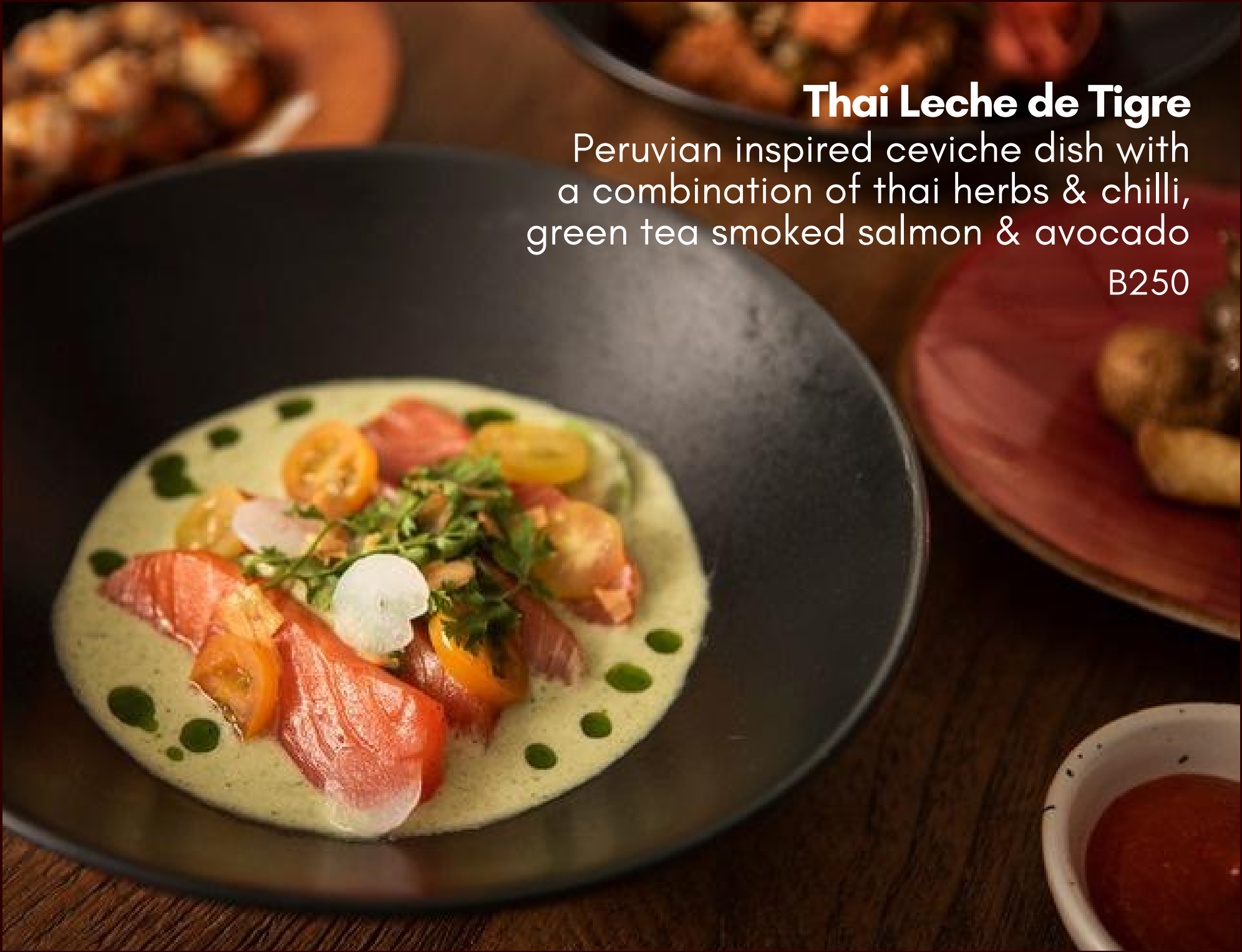


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Tori Karaage

Deep fried chicken, homemade teriyaki sauce, bonito, nori flakes, sriracha-mayo, garlic chips, spring onion
B250



Thai Leche de Tigre

Peruvian inspired ceviche dish with a combination of thai herbs & chilli, green tea smoked salmon & avocado
B250

Simply great...



Grandma's Pork Hunglay

Tender braised pork cheek, pickled garlic, ginger, shallots, herbs
served with housemade grilled flat bread
B350

All prices subject to 10% service charge + 7% VAT



Trio Mushroom Soup (V)
Creamy champignon, shimeiji
& shiitake mushrooms with
sautéed mushrooms, truffle
oil & cacao nibs
B220



**Charred Cabbage
Laphet Thoke (V)**
Organic fermented tea leaves,
tomatoes, nutty miso-tahini
dressing, Burmese nut mix,
garlic-shallot chips
B230



**Cauliflower in
Almond Romesco (V)**
Charred cauliflower with
sweet charred peppers,
Thai almonds & crispy
chili-garlic-shallot
B280



Smoked Burrata w/ Mulberry Chutney (V)

Fresh local burrata smoked in cocoa husk served with roasted Japanese pumpkin, cherry tomatoes & candied hazelnuts

B350



Grilled Picanha Steak

Charcoal-grilled grass-fed black angus picanha, grilled bokchoy & baby carrot, beef jus

B690

All prices subject to 10% service charge + 7% VAT

**Make it a
complete
Meal**



Add

flatbread, sourdough or stir-fried brown rice
+ Mixed Salad
+ Assorted House Pickles

to any dish

B150

All prices subject to 10% service charge + 7% VAT

Great alone...



Green Goddess Bowl

Fresh frillice, crispy shrimp floss, green goddess dressing,
red radish, pickle red onion, red chilli, coriander
B220



Prawn & Mango Salad

Grilled curried prawns, mango, avocado, cherry tomatoes,
ricotta, cos, walnut, radicchio, Japanese cucumber, red radish,
crispy rice with oregano vinaigrette dressing
B340

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Thai Chimichurri Beef Salad

Australian Black Angus
steak (100g), Vietnamese
basil, dill, coriander,
frillice, cherry tomatoes,
Japanese cucumber, cos,
pickled jalapeno, fried
capers, green apple, red
onion, cashew nut, Thai
chimichurri

B390



Rosemary Chicken

Sauteed cumin brown rice & quinoa served with
grilled rosemary chicken, caramelised onion,
pomegranate & edamame

B310



Creamy Mentaiko Udon

Grilled salmon, fresh udon,
mentaiko cream, sauteed
shimeji, bonito furikake,
fried inari tofu,
pickled beetroot

B390



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Krapao w/ Grilled Picanha

Australian black angus picanha & Eatvolution chickpea rice fried with holy basil, chili, garlic served with fried duck egg & pork crackling

B490

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Great with...

Mix Grains Bowl

Lentil, quinoa, chickpea,
mint, tomatoes, onion,
cucumber, soy-sesame
dressing
B90



Bread Bowl

Sourdough, ciabatta
& flatbread served
with apple wood
smoked butter
B160

- Homemade Chips 60
- Riceberry Sourdough (Gf) 120
- Sourdough 60
- Garlic Rice 60

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Great, period.



Beeter Than S&X (V)

Guilt-free velvety single-origin Siamaya chocolate mousse with beets, dates, cacao, topped with roasted banana cream, cacao nibs & hazelnut brittle

B180

All prices subject to 10% service charge + 7% VAT



**Chocolate Praline
Cake (V)**
70% dark chocolate,
chocolate cream cheese,
hazelnut almond praline

B185



**Chocolate Kinu
Mousse**
(Vg/dairy-free)
Japanese silken tofu
mousse, hazelnut praline,
70% dark choc, dried fig,
pomegranate

B165



Carrot Cake (V)
Dense shredded carrot
cake with pineapple,
cashews & zesty lemon
cream cheese

B150

ICE CREAM & SORBET



Sorbet of the Day

B120

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