



# LUKA DOES DINNER

**LUKA SUKHUMVIT 31**

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



# New Menu



## **Flaming Piri Piri Chicken**

with seared baby potatoes, vine tomatoes, asparagus  
and Thai rum flambé (Mekhong)

B690



# New Menu



## **Rustic Thai Pot-Au-Feu Hot & Sour Soup**

with oyster blade beef,  
Thai basil, red chilli, tamarind & potatoes  
B290

# NIBBLES

## **Lotus Root Crisps (v)**

Deep fried lotus root slices, vinegar salt

B150



## **Waxy Corn (v)**

Waxy pop corn from Chiang Rai  
vinegar salt served with chipotle mayo

B60



# FOUR PLAY

## **Red Hot Chicken**

Homemade hot sauce, grilled chicken, kale, almond and blue cheese dressing

## **Cauliflower Fries**

Battered organic cauliflower served with house-made 'Thai chipotle' mayo

## **Crab Croquettes**

Chunky crab meat, corn, potatoes, nori seaweed mayo, ikura

## **Smoked Salmon Spicy Crudo**

Smoked salmon, herbs, avocado, thai namjim dressing



B290



# S/MALL BITES



## **Truffle Onigiri**

Grilled jasmine & sticky rice,  
pecorino, chakram

B180



## **Cured Salmon on Crystal Bread**

Smoked cured salmon, dill cream,  
ikura cucumber, dill, shallot, chilli,  
tomatoes

B180



## **Fish Crisp**

with guacamole, tomato salsa,  
lime, chilli

B280



## **Beef Mortadella Toastie**

Truffle, jalapeño pickle, rocket,  
stratciatella, pecorino

B220



### **Blistered Okra (Vg)**

Sesame-soy lava, garlic & chili,  
lemon zest, coriander

B170



### **Charred Cauliflower Steak (v)**

Romesco sauce, yoghurt, spiced  
nuts, almond

B280



### **Charred Cabbage Laphet Thoke (v)**

Fermented tea leaf dressing, tomato, crispy Burmese nut, miso-tahini,  
pomegranate, shallots, chilli

B230

# VEGETARIAN DISHES



## **Papdi Chaat Chickpea Fries (v)**

Mint & tamarind chutneys, yogurt, pomegranate

B240



## **Smoked Burrata (v)**

Roasted kabocha, cherry tomato, mulberry chutney, candied curry hazelnut

B350



## **Tomato Panzanella (v)**

Grilled sourdough, tri-color tomato, preserved lemon - dijon vinaigrette

B300

# VEGETARIAN DISHES



**Charcoal-Grilled Flatbread (v)**  
with Cha-Om butter  
B95



**Truffle Creamy Mashed Potatoes (v)**  
with truffle butter  
B220



**Smashed Cuke Caesar**  
Japanese cucumber, cured Thai  
mackerel, Pecorino Romano  
B180



**Mixed greens salad**  
Sassy mixed, tomatoes, radish,  
brownbutter crouton  
B170



**SIDE DISHES**





### **Koji Fish**

Fresh-caught snapper marinated in koji, beurre blanc sauce,  
charred spring onion, red radish

B490





### **Sambal Fish**

Grilled fresh caught fish from local fishing villages with sambal & spicy fish paste, charred tri-color tomatoes, shallot pickles

B490





## **Salmon Thai Spicy Crudo**

Smoked salmon, herbs, avocado  
B250

## **Mentaiko Noodles**

Sautéed fresh udon, mentaiko,  
soy-cured yolk, ikura  
B250



## **Crab Croquettes**

Chunky crab meat, sweet corn, ikura,  
fennel-leek salad, nori cream mayo  
B420



## **Sea Prawn & Chunky Crab Burrito**

Mozzerella, paprika mayo, fennel &  
corn salad, housemade pickles,  
avocado verde  
B550







### **Chicken Hot Pops**

Fried chicken wings, fermented hot sauce on roasted waxy corn with blue cheese ranch dip  
B280



### **Hummus & Chorizo**

Sloane's chorizo, dukkah, lemon crumbs, lemon-chilli butter served with flatbread, cucumber & carrot  
B350



### **Memphis Roasted Pork Ribs**

Homemade BBQ sauce, herb-rubbed pork ribs, pineapple salad  
B390



### **Nuoc Cham Jowl**

Charcoal-grilled pork, mixed greens, Songkran Ketchup  
B280

# POULTRY & PORK



## House-made Beef Sausages

Wilmot Farm beef, 9 spices, fermented sauerkraut,  
fresh mixed green

B420



OUR HOMEMADE  
PRODUCT



### **Spicy Beef Carpaccio**

Seared grass-fed tenderloin, Chili Crunch, Grana Padano  
B270



### **Khao Pad Krapao Nuea**

Grass-fed bavette\*, chickpea rice, holy basil, pork crackling, quail eggs  
B320



## **GRASS-FED BEEF WILMOT FARM**



### **Steak Diane**

Grass-fed rump, mustard cream sauce, cha-om butter, pakchee pesto  
B595



### **Blue Cheese Lava**

Grass-fed bavette, creamy melted blue cheese, charred radicchio, baby carrot & brussels sprouts, lemon crumbs  
B490



# SWEETS



## **Chocolate Kinu Mousse**

Japanese silken tofu mousse,  
hazelnut praline, dark choc,  
dried fig, pomegranate  
B165



## **Passion Mango Flip Tart**

Passionfruit & mango jam,  
sable-breton, passionfruit curd,  
white choc mousse, grapes  
B260

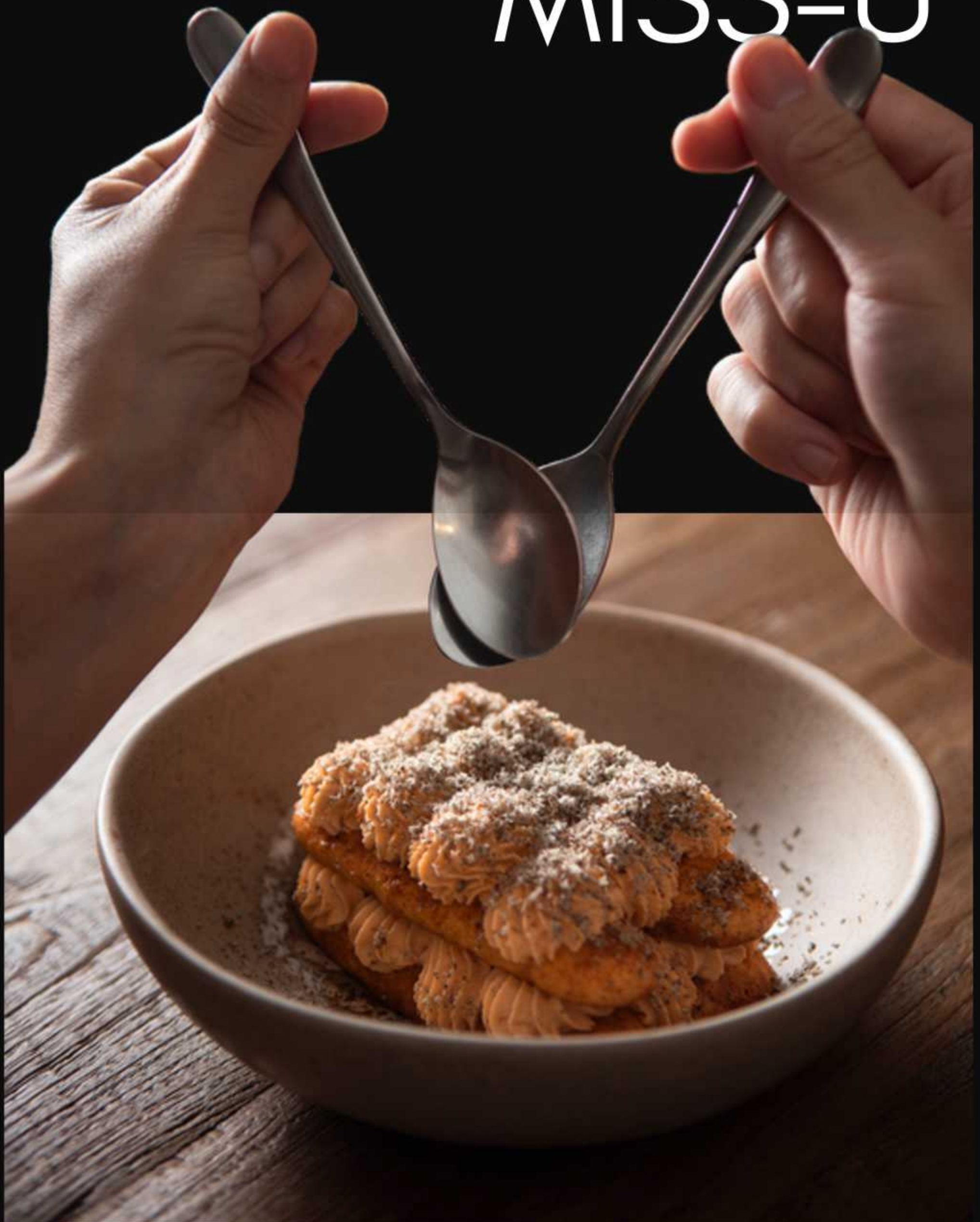


## **Keylime Honey Tart (v)**

with crunchy honeycomb,  
finger lime, yoghurt whipped  
cream & candied lemon  
B155



# TEA RAK MISS-U



## **Tea-ramisu / Tea-Rak-Miss-U**

Thai tea, coconut rum, whipped tea cream,  
grated black tea-white chocolate

B260





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OPEN 08.00 -23.00 (EXCEPT TUESDAY WE CLOSE AT 16.30)