



# LUKA DOES DINNER

LUKA SUKHUMVIT 31

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

# Welcome to luka



Introducing our small plates dining concept, bringing the best of both eastern and western traditions together to create what we call

## Thaisian Asian Fusian

(Yeah, that's a made-up term we came up with to try and describe our dinner menu. We'd love to hear if you have a better suggestion for our dinner menu!)

We're 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.

Our small plates concept is meant to be shared so you get to try as many items on our menu as possible. After all, sharing is caring!

# Fourplay

Mouthwatering medley of four signature bites



B290

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

## **Charred Cauliflower in Almond Romesco (V)**

Charred cauliflower with sweet charred peppers, Thai almonds and crispy chili-garlic-shallot

B280



## **Curried Falafel on Almond Hummus (V)**

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

B280



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### **Blistered Okra (V)**

Elevating okra with  
Thai-Chinese flavours  
- sesame-soy lava,  
garlic & chili, lemon zest  
B170



### **Truffle Onigiri**

Humble rice onigiri with  
truffle oil, served with  
grana padano & cha-kram  
(sea vegetable) for a  
satisfying umami, crunchy,  
salty bite  
B180



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

Organic fermented tea  
leaves, tomatoes, nutty  
miso-tahini dressing,  
Burmese nut mix  
B230



## **Smoked Burrata (V)**

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

B350

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## **Chicken Blues**

Grilled chicken, homemade hot sauce, blue cheese ranch,  
almonds, deep fried curly kale

B220



## **Kara-age Crunch**

Spicy chicken kara-age with pumpkin seed brittle,  
pickled jalapeños pikka chilli & pickled carrot

B280

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## **Fiery Baby Sichuan**

Tender baby chicken marinated in Asian spices  
& a touch of Sichuan pepper for extra zing.  
Served with roasted young vegetables

B690



### **Cheeky & Kimchi**

Tender grilled pork cheek with housemade roselle leaf kimchi on southern potato sticks  
B260



### **Nuoc Cham Jowl + Grilled Shishito**

Slow grilled caramelised pork, chilli crunch & charred Japanese chilli peppers  
B280

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## **Grandma's Pork Hunglay**

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

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### **Crab Croquettes**

Chunky crab meat, sweet corn, ikura, fennel-leek salad, nori cream mayo  
B450



### **Mentaiko Noodles**

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



### **Grilled Teriyaki Catch**

Sea-to-table local-catch of the day, homemade teriyaki, sesame, spring onion, pickled carrot  
B250

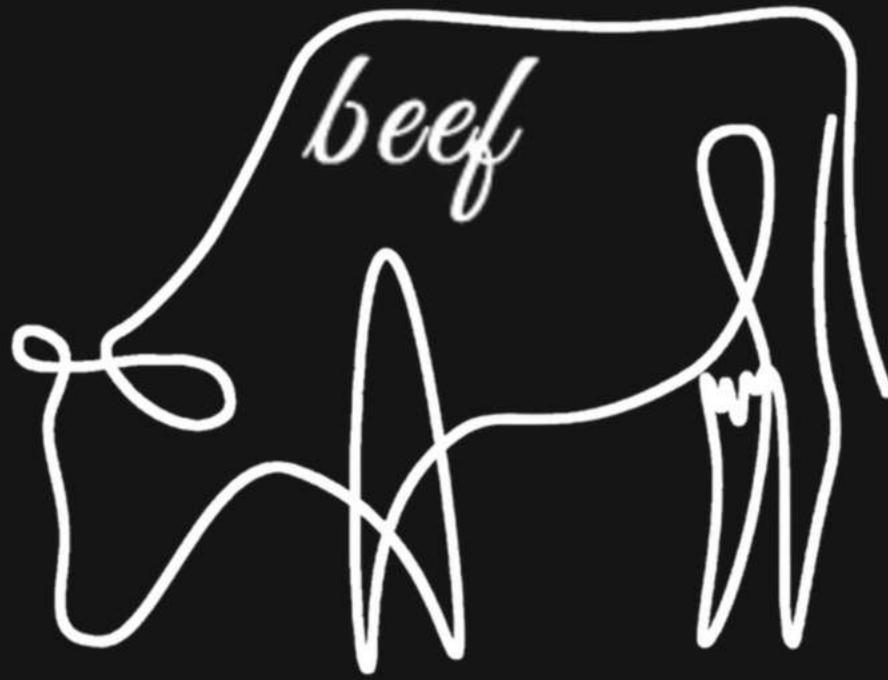


### **Thai Leche de Tigre**

Peruvian inspired ceviche dish with a combination of Thai herbs, chilli and green tea smoked salmon and avovado

B250

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### **Spicy Beef Carpaccio**

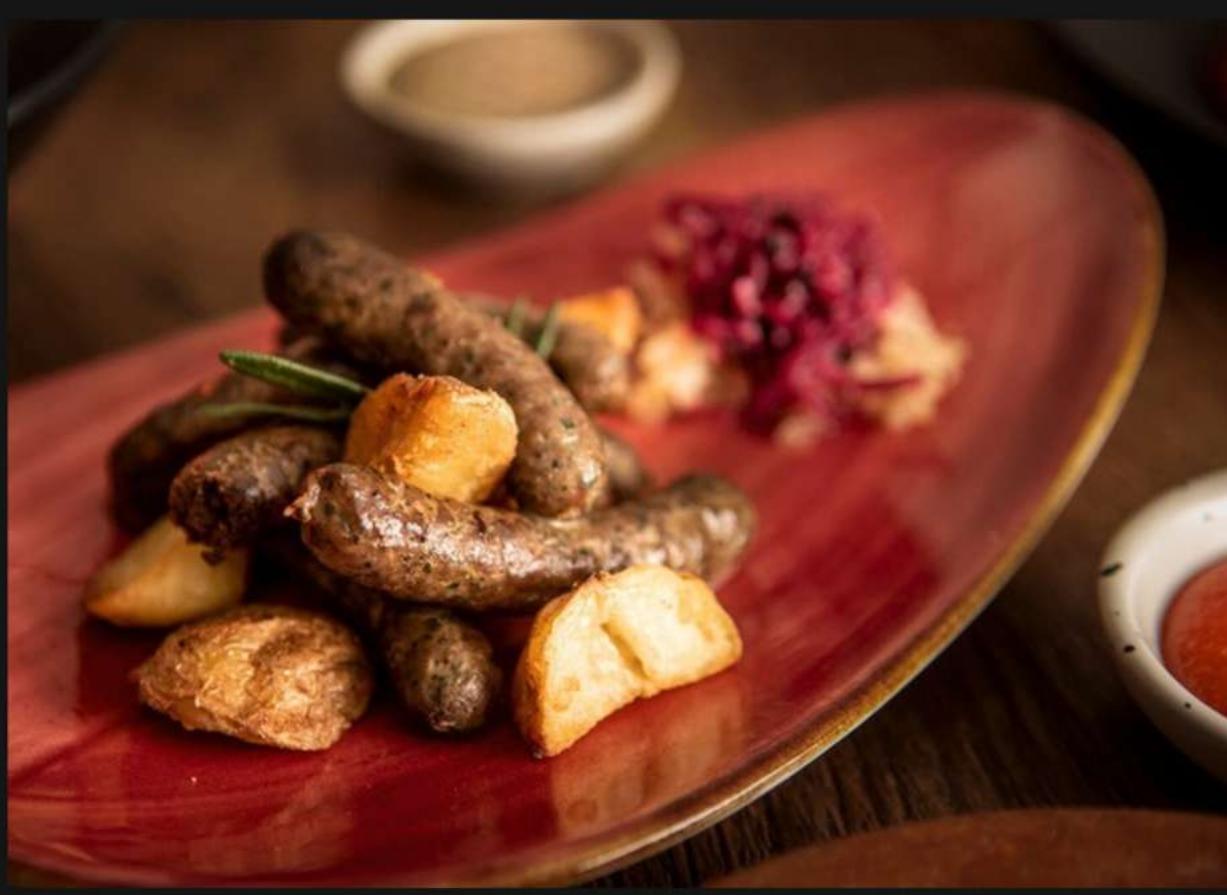
Seared grass-fed tenderloin, Chili  
Crunch, Grana Padano  
B270



### **Grilled Beef Picanha**

Black Angus picanha (120g), grilled baby carrot,  
fermented chilli jaew, crispy garlic & shallot

B490



### **Homemade Beef Sausage**

With 9 spices, roasted baby potatoes, fermented  
sauerkraut, fermented chili jeaw, honey mustard

B320

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### **Khao Pad Krapao Nuea**

Black Angus beef and chickpea rice stir fried with holy basil, serve with fried quail egg and pork crackling

B350



### **Grilled Oyster Blade Beef**

Charcoal-grilled black angus, tamarind and chilli infused beef jus, roasted rice and spring onion

B450

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# Sides

## **Kra-Rang Rice**

Isaan almond paste with jasmine rice

grown in lava fields

B95

## **Flatbread**

Housemade fresh yoghurt & flour flatbread

with Thai herb butter or EV olive oil

B95

## **Mixed Salad**

Housemade fresh yoghurt & flour flatbread

with Thai herb butter or EV olive oil

B95

## **Sautéed Mixed Veg**

Baby potatoes, baby carrots, brussels sprouts

B100

## **Brown Rice**

Steamed brown jasmine rice

B60

## **Sourdough Bread**

Charcoal-grilled

B60

# Sweets



## **Kabocha Mochi Waffle (V/Gf)**

Roasted japanese pumpkin and rice flour waffle with  
pandan-infused white chocolate mousse, pumpkin seed  
praline and crispy pumpkin

B190

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### **Keylime Honey Tart (V)**

Crunchy honeycomb, yoghurt whipped cream, candied lemon & finger lime

B155



### **Chocolate Kinu Mousse**

(Vg/dairy-free)

Japanese silken tofu mousse, hazelnut praline, 70% dark choc, dried fig, pomegranate

B165



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

(V)

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

B260



### **Persimmon Dream**

Coconut ice cream, poached persimmon, soft crepe,  
flambéed with Isaan rum

B180

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If you have enjoyed your time with us, we'd truly appreciate it if you could help leave us a review on our google profile.

Simply scan the QR code above.

Thank you for dining with us and we hope to see you again soon!



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