



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



Chicken Lolli

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



Cauliflower Fries

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



Crab Croqueta

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

Smoked Spicy Salmon Ceviche

Herbs, avocado, thai namjim dressing



B290

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





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

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



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

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



Fiery Baby Sichuan

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

B690

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



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



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



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



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

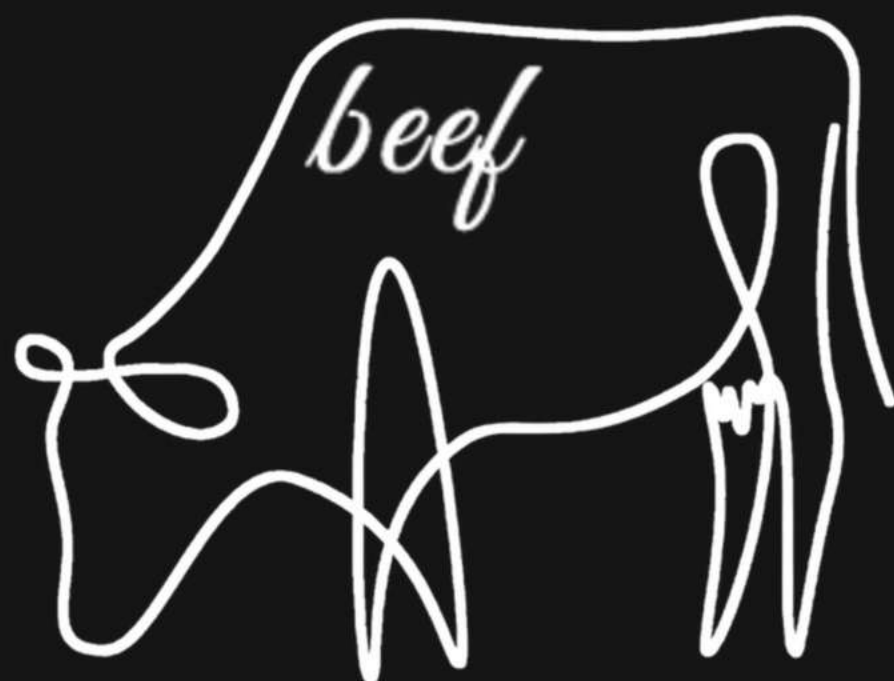
Sea-to-table local-catch of the day, homemade teriyaki, sesame, spring onion, pickled carrot
B250



Thai Leche de Tigre

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

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



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

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



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

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



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

Sauteéd Mixed Veg

Baby potatoes, baby carrots, brussels sprouts
B100

Brown Rice

Steamed broan 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



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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