

LUKA DOES DINNER

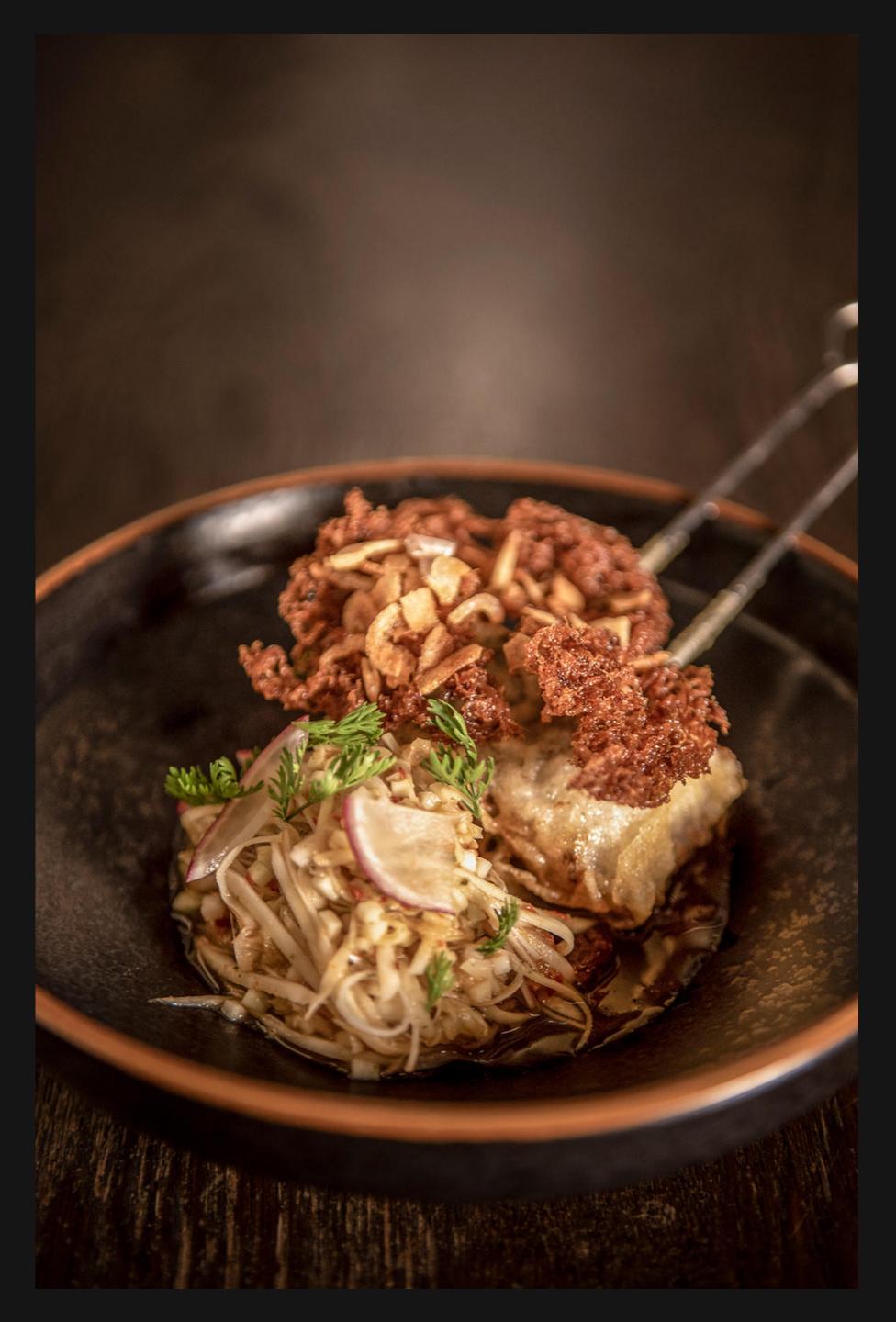
LUKA SUKHUMVIT 31
OPEN 08.00 -23.00 (EXCEPT TUESDAY - CLOSE AT 5PM)



Pork Hunglay

Tender braised pork cheek, pickled garlic, ginger, shallot, herbs served with grilled flat bread

B350



Crispy Fish Foo

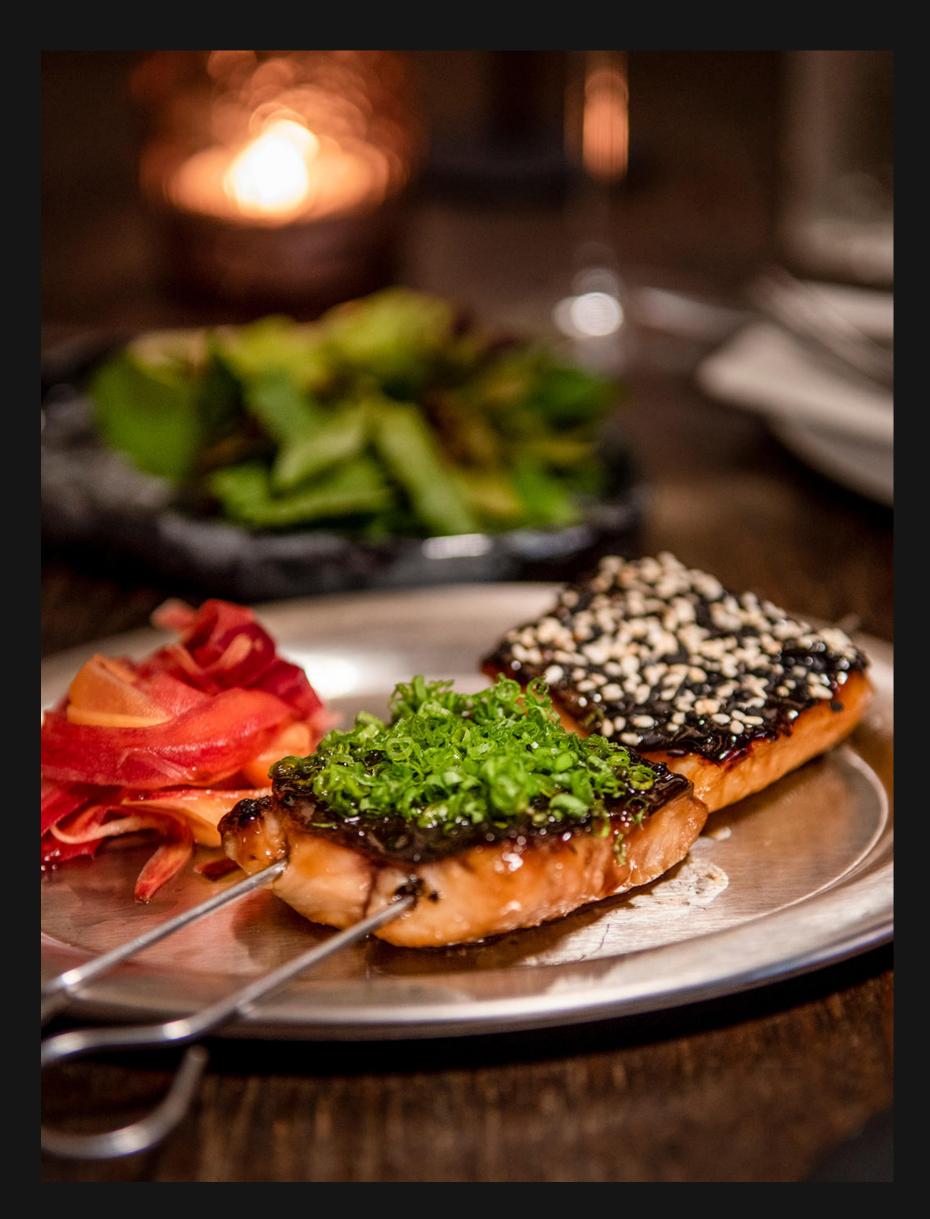
Crispy puffed catch of the day, served with white turmeric, leek, green mango, chilli, vietnamese basil salsa

B290



Flaming Piri Piri Chicken

with seared baby potatoes, vine tomatoes, asparagus and Thai rum flambé (Mekhong) 8690



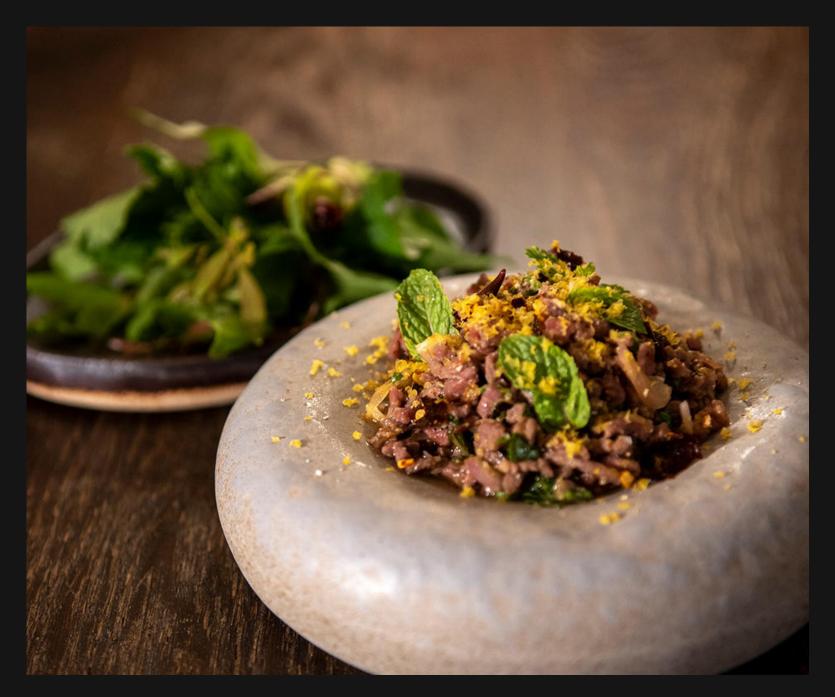
Fish Teriyaki Skewer

Charcoal-grilled catch of the day, homemade teriyaki, sesame, spring onion, pickled carrot

B250

Koi Beef (Thai spicy beef tartare)

Grass-fed tenderloin, Thai herbs, chili, shallot, roasted rice, salted egg, served with vegetable bouquet B290





Kra-Rang Rice Thai almond paste with jasmine rice baked in banana leaf B250

TEASERS



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

Herbs, avocado, thai namjim dressing

FOUR PLAY

B290



Waxy Corn

Waxy pop corn from chiang rai, vinegar salt B60

VEGETARIAN DISHES



Blistered Okra (Vg)
Sesame-soy lava,
garlic & chili,
lemon zest, coriander
B170



Charred Cabbage
Laphet Thoke
Fermented tea leaf
dressing, tomato,
crispy Burmese nut, misotahini,
shallots, chilli
B230



Charred Cauliflower Steak Romesco sauce, yoghurt,

spiced nuts, almond B280

Papdi Chaat Chickpea Fries

Mint & tamarind chutneys, yogurt, pomegranate B240







Roasted kabocha, cherry tomato, mulberry chutney, candied curry hazelnut B350

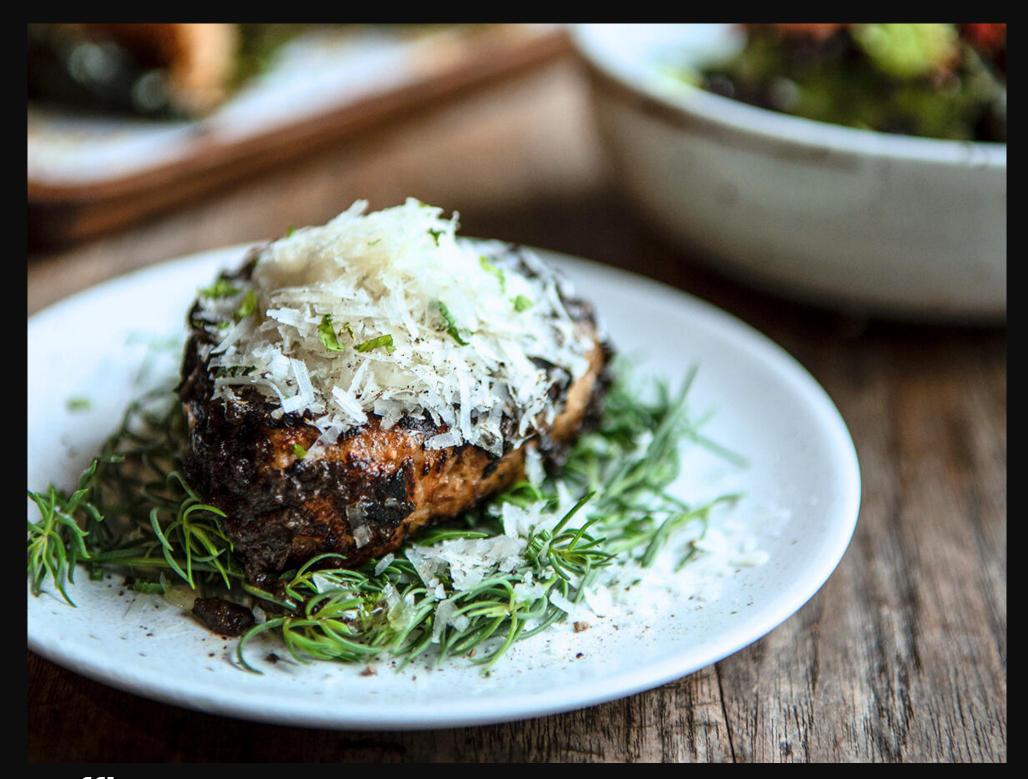


Tomato Panzanella

Grilled sourdough, tri-color tomato, preserved lemon – dijon vinaigrette B300

VEGETARIAN DISHES

SIDE DISHES



Truffle OnigiriGrilled jasmine & sticky rice, pecorino, chakram B180

Truffle Creamy Mashed Potatoes (v)

with truffle butter B220





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



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

SIDE DISHES

OCEAN



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

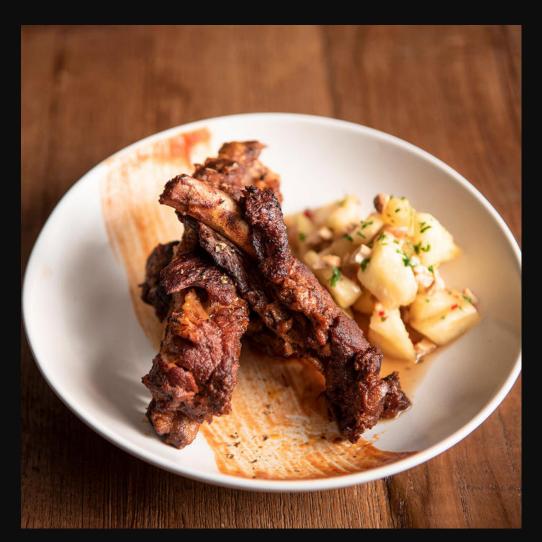




Chicken Hot Pops
Fried chicken wings, fermented hot sauce on roasted waxy corn with blue cheese ranch dip
B280



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

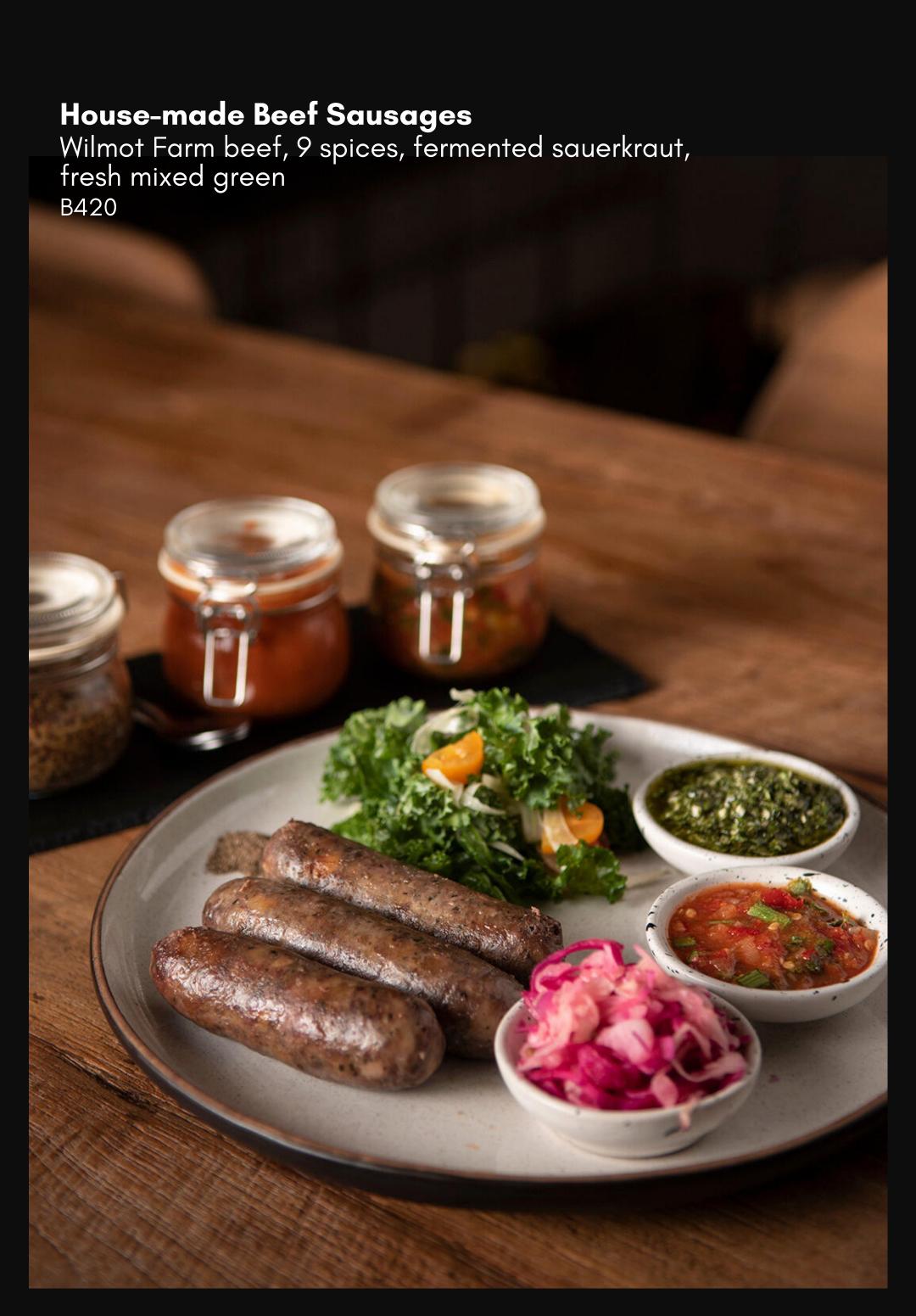


Memphis Roasted Pork Ribs Homemade BBQ sauce, herbrubbed pork ribs, pineapple salad B390



Nuoc Cham Jowl Charcoal-grilled pork, mixed greens, Songkran Ketchup B280

POULTRY & PORK



GRASS-FED BEEF WILMOT FARM

Spicy Beef CarpaccioSeared 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

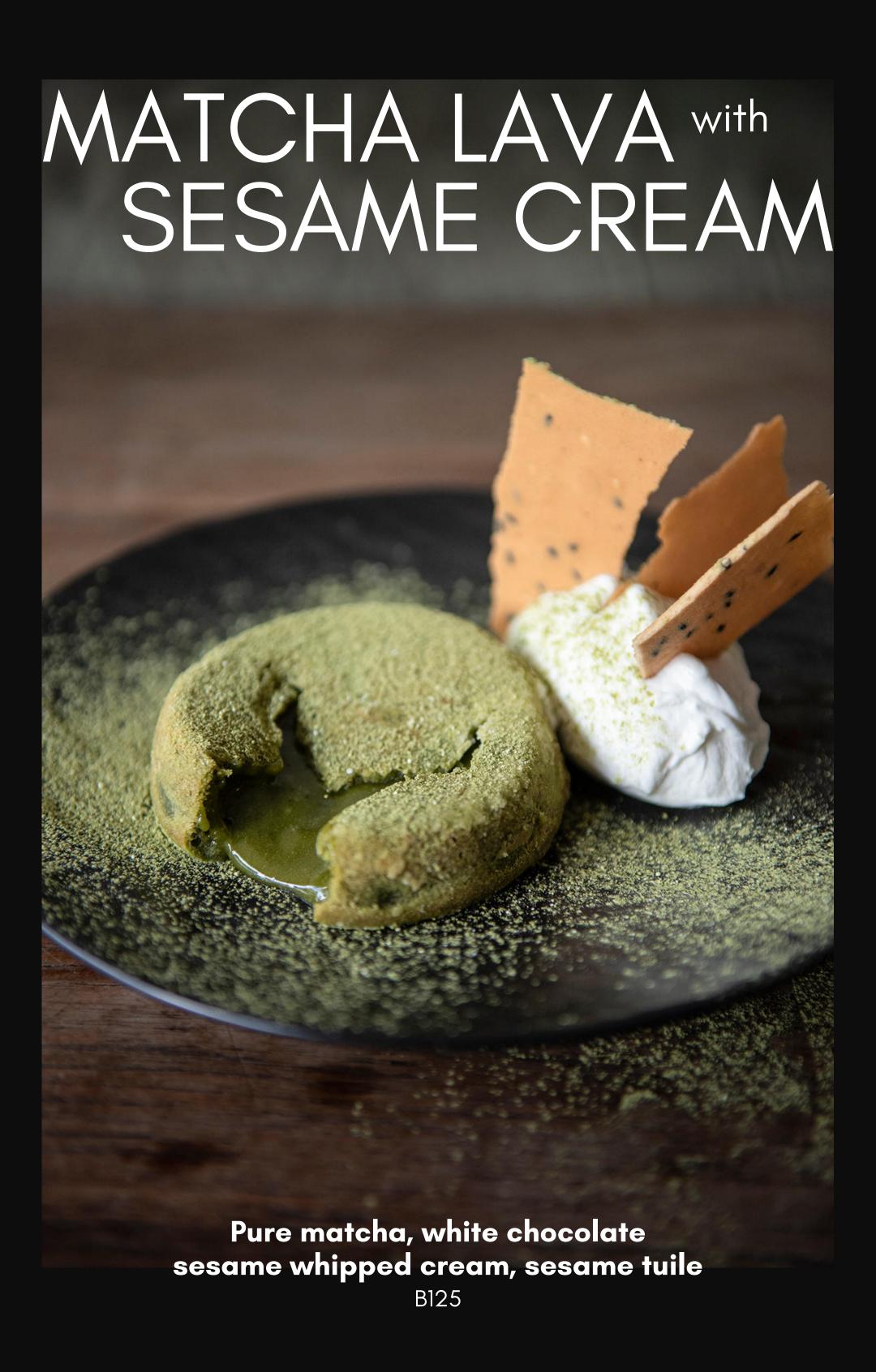
(dairy-free)
Japanese silken tofu mousse,
hazelnut praline, dark choc, dried fig, pomegranate B165







Keylime Honey Tart (v)
with crunchy honeycomb,
finger lime, yoghurt whipped
cream & candied lemon B155





Tea-ramisu / Tea-Rak-Miss-U

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

B260

ICE CREAM & SORBET



Vanilla Ice-cream / Sorbet of the Day
B125

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