



LUKA DOES DINNER

LUKA SUKHUMVIT 31

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

New Specials



Charred Fish Collar (with asian balsamic sauce)

Catch of the day, Chinese vinegar,
soy sauce, crispy ginger, spring onion, ginger oil

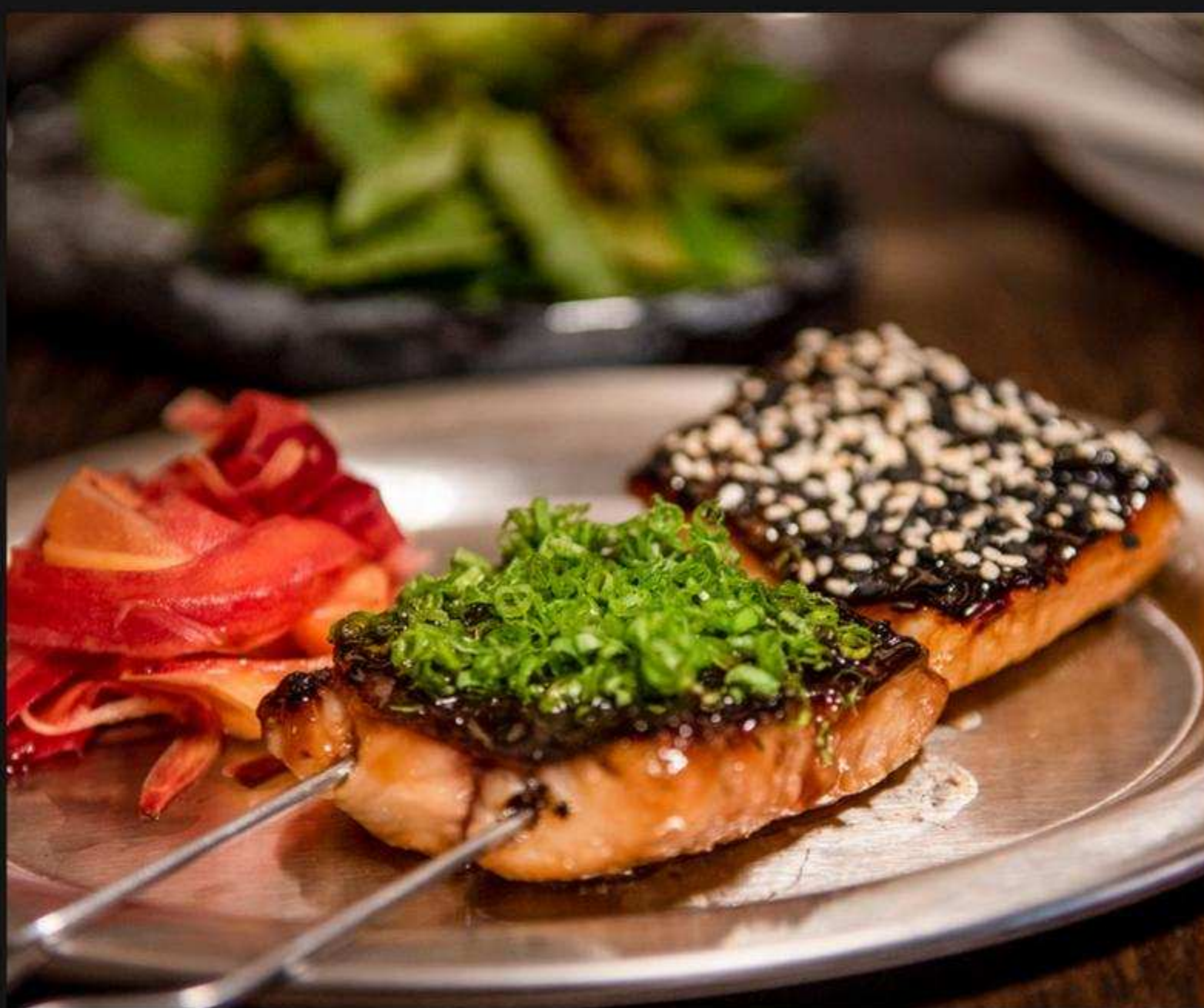
S/small (150-190g) B220 L/large (250-300g) B320

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

Charred Soy-glazed Squid

Big fin squid, black spicy sauce, Vietnamese basil, coriander, red long chili

B320



Fish Teriyaki Skewer

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

B250

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



Flaming Piri Piri Chicken

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

B690

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

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



Rustic Thai Pot-Au-Feu Hot & Sour Soup

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

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

TEASERS

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

Herbs, avocado, thai namjim dressing

FOUR PLAY

B290



Waxy Corn

Waxy pop corn from Chiang Rai, vinegar salt

B60

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

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, miso-
tahini,
shallots, chilli
B230



Charred Cauliflower Steak

Romesco sauce, yoghurt,
spiced nuts, almond
B280

Papdi Chaat Chickpea Fries

Mint & tamarind chutneys, yogurt, pomegranate

B240



Smoked Burrata

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

B350



Tomato Panzanella

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

B300

VEGETARIAN DISHES

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

SIDE DISHES



Truffle Onigiri

Grilled 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

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

OCEAN



Koji Fish

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

B490

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



Sambal Fish

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

B490

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



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, herb-rubbed pork ribs, pineapple salad

B390



Nuoc Cham Jowl

Charcoal-grilled pork, mixed greens, Songkran Ketchup

B280

POULTRY & PORK

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

House-made Beef Sausages

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

B420



GRASS-FED BEEF WILMOT FARM

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

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 (dairy-free)

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

MATCHA LAVA with SESAME CREAM



**Pure matcha, white chocolate
sesame whipped cream, sesame tuile**

B125

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

TEA RAK MISS-U



Tea-ramisu / Tea-Rak-Miss-U

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

B260

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

ICE CREAM & SORBET



Vanilla Ice-cream / Sorbet of the Day

B125

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