



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^{v2}

A Taste of the North



A curated medley of four signature bites, great as a sampler, perfect with an aperitif

- **Crispy Salmon Larb:** Crispy golden salmon mixed in zesty larb spices, served with an earthy fermented rak choo (rare Northern Thai chives)
- **Roselle Pork Cheek:** Charred pork cheek with roselle leaf kimchi for a tangy umaminess
- **Zaab Cracker:** Fresh salmon with 'zaab' (extra spicy) kick, served with rice crackers
- **Cauliflower Fries:** Crispy fried cauliflower with creamy, spicy mayo dip

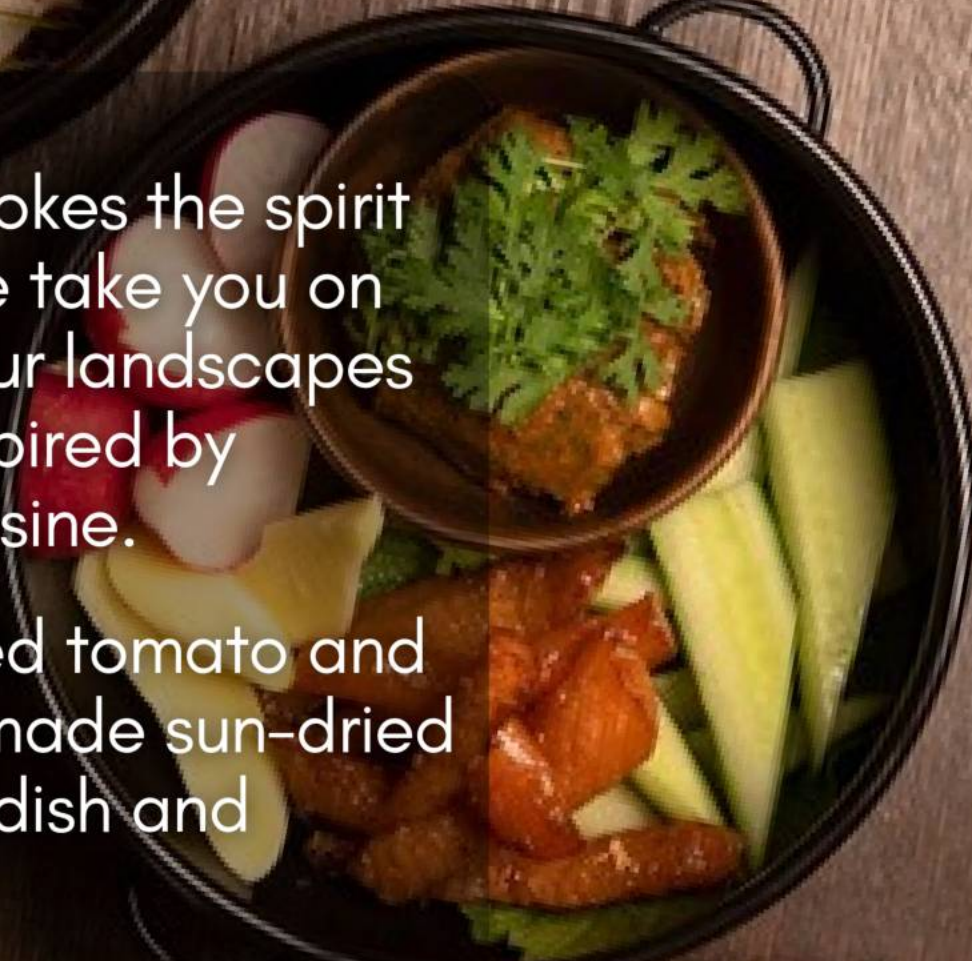
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THE TIFFIN TRIP


set menu




The Tiffin Trip perfectly evokes the spirit of our new dinner set as we take you on a journey through the flavour landscapes of Thailand. – each dish inspired by traditional regional Thai cuisine.



The Northern Spicy smoked tomato and chili dip served with housemade sun-dried salmon, fresh cucumber, radish and pickled white turmeric.



The Eastern Charred curried prawns with housemade Chilli Crunch served on a mix of chakram and chamuang leaves, crisp green apple and fennel in a rich, spicy dressing



The Southern Hearty, aromatic charcoal-grilled lamb shoulder (khao mok style) coated in kale pesto and served with stir-fried curried rice and chickpeas

The Tiffin comes with **The Bread Trio**, our crusty signature sourdough, homemade flatbread and our unique black sticky rice bread

B1,450

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





Blistered Okra (V)

Elevating okra with Thai-Chinese flavours - sesame-soy lava, sichuan pepper, 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

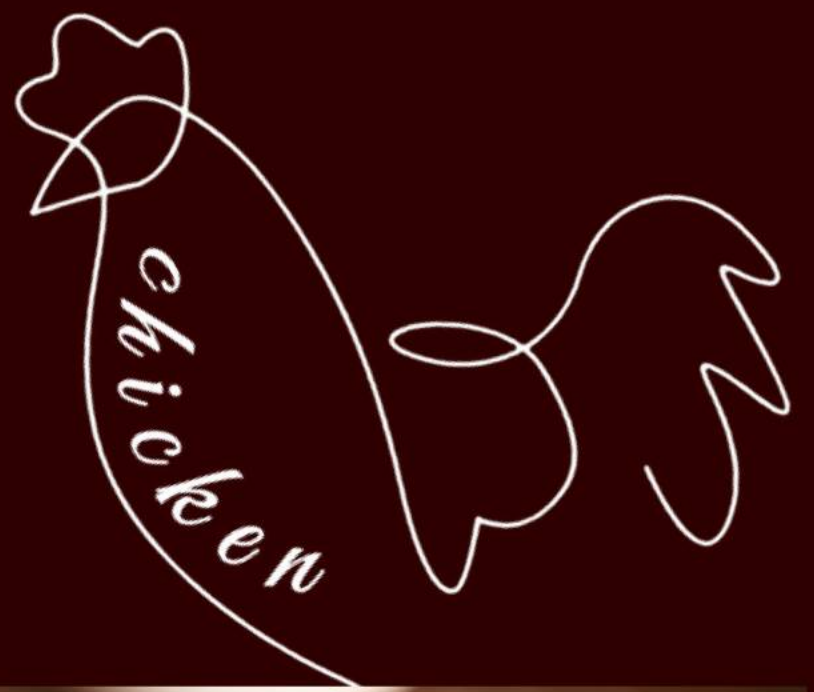


Smoked Burrata (V)

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



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





Herb Sai-Oua

Smoky tender house-made pork cheek sausage with charred shishito, pickled white turmeric, shallots and Thai herb

B320



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

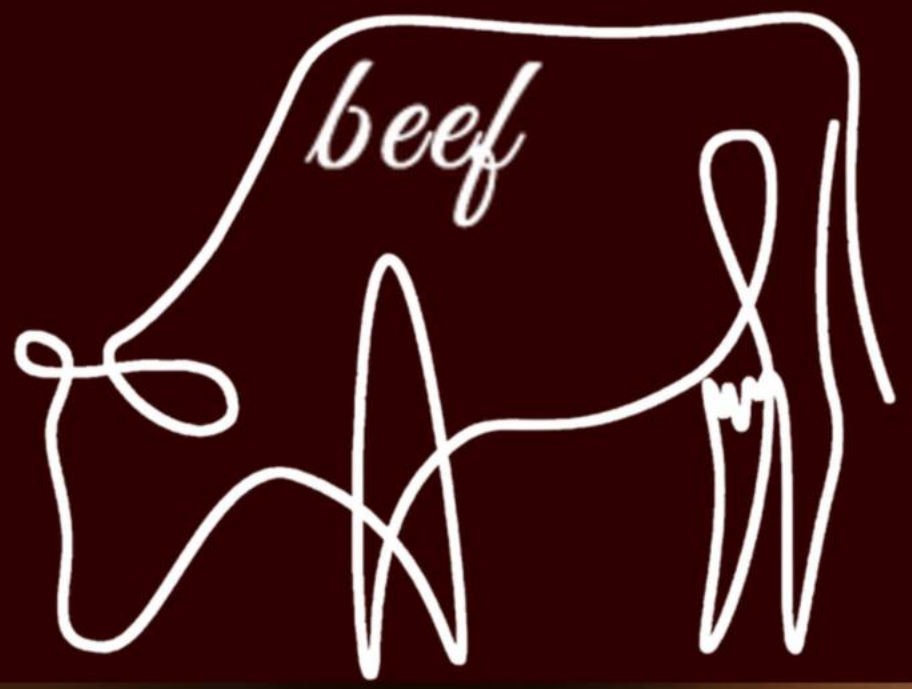


Thai Leche de Tigre

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

B250

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



Grilled Beef Picanha

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

B490



Homemade Beef Sausages

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

Gidley

Kra-Rang Rice (Vg)

Isaan almond paste with jasmine rice grown in lava fields

B95

Brown Rice (Vg)

Steamed brown jasmine rice

B60

Mixed Salad (Vg)

Rocket, radicchio, cos, frillice, tomatoes, red radish, lemon vinaigrette

B100

Sauteéd Mixed Veg (Vg)

Baby potatoes, baby carrots, brussels sprouts

B100

The Bread Trio (V)

A wholesome threesome with our crusty sourdough, soft homemade flatbread, and unique black sticky rice bread

B160

Flatbread (V)

Housemade fresh yoghurt & flour flatbread with Thai herb butter or EV olive oil

B95

Sourdough Bread (V)

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



Beeter Than S&X (V)

Guilt-free velvety single-origin Siamaya chocolate mousse with beets, dates, cacao, topped with roasted banana cream, cacao nibs and hazelnut brittle

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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