



SUKHOTHAI

***Sukhothai** was the first capital of Thailand, founded in the early 13th century. It is situated about 80 kilometres north of Bangkok. When translated, Sukhothai means the “**Dawn of Happiness**”.*

Thai cuisine, so delicious and varied in its piquant tastes, is a true gastronomic art. It presents an enormous range of dishes and a subtle blend of flavours.

The flavours that characterize Thai food are the citrus-limes, fresh coriander, coconut milk, garlic and chillies. Thai dishes range from mildly spiced to very hotly spiced and can be ordered to your individual taste.

Rice is a very important part of the diet. As well as being the foundation of many one-course dishes rice plays a vital supporting role for other dishes.

Although traditionally all the dishes are served at once, Thai food is so adaptable that there is no problem in dividing it into Western style courses.

Gai - Chicken

Pou - Crab

Pla - Fish

Plamueg - Squid

Gung - Prawn

Nua - Beef

Moo - Pork

Phed - Duck

Gae - Lamb

Ta-Le - Mixed Seafood
(Prawn, Squid, Crab, Mussels)

♪ Mild ♪ Moderate ♪ Spicy

All of our dishes are individually cooked to order. Therefore if you do have any special requests regarding how you would like your food prepared please notify your waitress.

www.thaifood4u.co.uk

Please note that our dishes may contain traces of nuts.

Starters

1	SATAV GAI Marinated chicken on skewers, grilled and served with peanut sauce.	£4.95	17	SUKHOTHAI SPECIAL MIXED STARTER (FOR 2) A selection of delicious starters including; spring rolls, chicken wing, vegetables in batter and fish cake.	£7.95
2	PEAG GAI TOD Fried chicken wing stuffed with minced chicken and bean thread noodle, water chestnut and carrot, served with sweet chilli sauce.	£4.50	131	SPECIAL MIXED STARTER (FOR 2) containing a selection of Pandan Chicken, Chicken on Toast, Satay Chicken and filled Tung Thong.	£11.95
3	GUNG CHUP PANG TOD Tiger prawn in crispy batter, served with sweet chilli sauce.	£4.95	132	SATAV PLA Marinated strips of haddock, grilled and served with peanut sauce.	£4.95
4	GUNG HOM PHA Fried tiger prawn rolled in spring roll pastry, served with sweet chilli sauce.	£4.95	133	SATAV GUNG Marinated Tiger Prawns, grilled and served with peanut sauce.	£4.95
5	POH PIAH TOD Thai style spring rolls with minced chicken, bean thread noodle and vegetables, served with sweet chilli sauce.	£3.95	134	CRISPY SEAWEED ROLLS Chopped and seasoned prawn and chicken meat wrapped in seaweed rolls, served with a sweet chilli sauce.	£4.50
6	TOD MUN PLA Fish Cake. Minced fish, blended with red curry, green beans, lime leaves, chilli, served with chilli and ground peanut sauce.	£3.95	135	TUNG THONG A selection of Golden Crispy Bags filled with marinated minced chicken, water-chestnuts and black pepper. Served with sweet chilli sauce.	£4.50
7	GAH DOO MOO Pork spare ribs marinated with special oyster sauce.	£4.50	136	KHANOM PANG GAI CHICKEN TOAST Marinated minced Chicken sprinkled with sesame seeds, served on toast. Served with sweet chilli sauce.	£3.95
8	MEE KROB Sweet crispy noodles with prawn, bean sprout and spring onion.	£4.25	137	KHANOM PANG GUNG PRAWN TOAST Marinated minced prawn sprinkled with sesame seeds, served on toast. Served with sweet chilli sauce.	£3.95
9	KHANOM JEEB Steamed pork dumplings, served in a Soy sauce topped with crispy garlic.	£4.25	138	GUNG YANG Large char-grilled giant king prawns (shell on), served with Thai dipping sauces	£10.95
10	PLAUMEG TOD Succulent Squid deep fried in a crispy batter, served with sweet chilli sauce	£4.95	139	GAI HO BAI TOEY Pandan Chicken. Chicken marinated in Thai herbs and spices wrapped in an aromatic Pandan leaf. Deep fried and served with sweet chilli sauce.	£4.50
11	SAI OUA Thai pork sausage with red curry and lime leaves.	£4.95	158	MOO YANG Strips of pork, Marinated in oyster sauce and honey, skewered and barbecued. Garnished with sesame seed and served with a soy dipping sauce.	£4.95
12	LOO CHIN TOD Deep-fried pork balls. Served with sweet chilli sauce.	£4.25	159	NUA YANG Strips of beef, Marinated in oyster sauce and honey, skewered and barbecued. Garnished with sesame seed and served with a soy dipping sauce.	£4.95
13	TOD MUN KHOW PHODE Deep fried corn cake. Served with sweet chilli and ground peanut sauce.	£3.95	160	HOY OP Mussels steamed with selected Thai herbs and served with a spicy Thai sauce.	£5.95
14	KHOW KREB TOD Deep fried prawn cracker and served with sweet chilli sauce.	£2.50			
15	HOY JOR Chopped and seasoned pork and crab meat wrapped in a tofu sheet and fried until golden.	£4.50			
16	GLAUY TA-LE DEEP Fried banana with chopped prawn and crab, served with sweet chilli sauce.	£4.50			

For a further selection of starters please see the vegetable options towards the middle of the menu.

SUKHOTHAI

Thai Salads

- | | |
|---|--|
| <p>18 SOM TUM ㄹ £4.50
The spicy Thai salad. Shredded papaya with carrot, tomato, chilli, peanut, palm sugar and dried shrimps.</p> | <p>140 SOM TUM TALE ㄹ £5.95
Spicy Thai Salad with shredded papaya, carrot, tomato, chilli, palm sugar and mixed seafood.</p> |
| <p>19 YUM ㄹ £4.95
Gai/Moo/Nua
Spicy salad with chicken/ pork/ beef.</p> | <p>141 YUM GUNG MANGO ㄹ £10.95
Large grilled king prawns and young Mango tossed in a Spicy Salad with chilli, tomato, onions and lemon juice.</p> |
| <p>20 YUM TA-LE ㄹ £4.95
Spicy salad with seafood.</p> | <p>142 YUM NUA YANG ㄹ £5.95
Char-grilled sirloin steak sliced and tossed in a Spicy Salad with chilli, tomato, onions and lemon juice.</p> |
| <p>21 YUM WUN SEN ㄹ £4.50
Gai/Moo/Nua
Bean thread noodle salad mixed with onion, fresh coriander choice of chicken/pork/beef.</p> | <p>163 YUM GAI TOD MANGO ㄹ £5.95
Deep Fried crispy chicken served with a sweet and spicy mango salad.</p> |
| <p>22 YUM WUN SEN TA-LE ㄹ £4.95
Bean thread noodle salad mixed with onions, fresh coriander and seafood.</p> | |
| <p>23 LARB ㄹㄹ £4.95
Gai/Moo
Minced chicken/pork mixed with chilli, spring onion, sweet basil and coriander.</p> | |

Soups

- | | |
|---|---|
| <p>24 TOM YUM ㄹㄹ £3.95/£4.50
Gai/Gung/Plamueg
Choice of chicken/prawn/squid in spicy hot and sour soup.</p> | <p>27 TOM JUAD £3.95
Gai/Moo
Thai soup with glass noodles, mixed vegetables with chicken/pork. Finished with a sprinkle of fried garlic and fresh coriander.</p> |
| <p>25 TOM KHA £3.95/£4.50
Gai/Gung
Choice of chicken/prawn in sweet and sour soup flavoured with galangal, lemon grass, lime leaves and coconut milk.</p> | <p>28 TOM JUAD LOO CHIN £4.50
Pla/Moo
A choice of minced fish or pork balls, served in a thai soup, with spring onion, carrots and glass noodles. Finished with a sprinkle of fried garlic and fresh coriander.</p> |
| <p>26 POH TAEK ㄹㄹ £4.95
Spicy hot and sour mixed seafood soup.</p> | |

Please note that all of our dishes are individually prepared and cooked to order.
If you require extra spicy or milder interpretations please advise your waitress when ordering.

SUKHOTHA

Main Courses

Curries

- | | |
|---|--|
| <p>29 GANG MASAMAN 𠄎 £7.50/£7.95
Gai/Moo/Nua/Gae/Gung
Choice of chicken/pork/beef/lamb/prawn in rich coconut curry with peanut and potato.</p> | <p>32 GANG PED PHED YANG 𠄎 £7.95
Roast duck cooked in Thai red curry with coconut milk, tomato and pineapple.</p> |
| <p>30 GANG KIEW WAN 𠄎 £7.50/£7.95
Gai/Moo/Nua/Gae/Plagai/Gung
Choice of chicken/pork/beef/lamb/fish ball/prawn in Thai green curry with coconut milk, bamboo shoot and courgettes.</p> | <p>33 GANG SUPPRAROD 𠄎 £7.50/£7.95
Gai/Moo/Nua/Gung
Choice of chicken/pork/beef/prawn in Thai red curry with coconut and pineapple.</p> |
| <p>31 GANG PED 𠄎 £7.50/£7.95
Gai/Moo/Nua/Gae/Plagai/Gung
Choice of chicken/pork/beef/lamb/fish ball/prawn in Thai red curry with coconut milk and bamboo shoots.</p> | <p>34 GANG PANAENG 𠄎 £7.50/£7.95
Gai/Moo/Nua/Gae/Gung/Phed
Choice of chicken/pork/beef/lamb/prawn/duck in rich curry with coconut milk and lime leaves.</p> |
| | <p>35 GANG PA 𠄎 £7.50/£7.95
Gai/Moo/Nua/Gung
Choice of chicken/pork/beef/prawn in Thai curry with vegetables.</p> |

Chicken/Pork/Beef/Lamb Dishes

- | | |
|---|--|
| <p>36 PAD PRIK 𠄎 £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with fresh chilli, spring onion bamboo shoot, carrot and onion.</p> | <p>45 PAD NAM MUN HOI £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with carrot, mushroom, onion and oyster sauce.</p> |
| <p>37 PAD KHING £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with ginger, spring onion and mushroom.</p> | <p>46 WEEPING TIGER £12.95
Sirloin steak grilled Thai style and served on a hot sizzling platter with special sauce.</p> |
| <p>38 PAD GA PRAO 𠄎 £8.95
Gai/Moo/Nua/Gae
Spicy stir fried chicken/pork/beef/lamb with bamboo shoot fresh chilli and basil.</p> | <p>X1 PAD NAM PRIK PAO £7.95
Gai/Moo/Nua/Gae
A choice of chicken, pork, beef or lamb stir fried with chilli oil, sweet basil, mushrooms, spring onions carrots and red peppers.</p> |
| <p>39 PAD GRATIUM PRIK TAI £8.95
Gai/Moo/Nua/Gae
Chicken/pork/beef/lamb marinated in spices and fried with garlic and pepper.</p> | <p>143 TAB GATA LON 𠄎 £8.50
Chicken and Duck liver, fried with garlic, black pepper, lime-leaves, oyster sauce, lemongrass, onion and fresh chilli. Served on a hot sizzling platter.</p> |
| <p>40 PAD MAMUANG HIMMAPARN £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with cashew nuts, pineapple and spring onion.</p> | <p>144 GAI YANG £9.95
Grilled Chicken breast, marinated in oyster sauce, garlic, black pepper, and lime leaves. Served on a hot sizzling platter with special sauce.</p> |
| <p>41 PAD PREW WAN £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with sweet and sour sauce.</p> | <p>145 GAI TOD PRIK GANG 𠄎 £8.95
Sliced Chicken breast dusted in flour, deep fried and smothered with a creamy red curry sauce, topped with basil and lime leaf.</p> |
| <p>42 PAD BROCCOLI £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with broccoli and carrot.</p> | <p>164 GATA LON 𠄎 £8.95
Stir fried Chicken/Beef fried with garlic, black pepper, lime-leaves, oyster sauce, lemongrass, onion, fresh chilli and crispy basil. Served on a hot sizzling platter.</p> |
| <p>43 PAD PRIK YOURK £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with green pepper and black bean sauce.</p> | |
| <p>44 PAD PRIK GANG 𠄎 £8.95
Gai/Moo/Nua/Gae
Stir fried chicken/pork/beef/lamb with red curry, green bean and lime leaves.</p> | |

Duck Dishes

<p>47 PHED PAD PRIK 卍 £9.95 Stir fried duck with fresh chilli, spring onion, bamboo shoot, carrot and onion.</p> <p>48 PHED PAD KHING £9.95 Stir fried duck with ginger mushroom, carrot, onion and spring onion.</p> <p>49 PHED PAD GA PRAO 卍 £9.95 Spicy stir fried duck with fresh chilli, basil, bamboo shoots, carrot and onion.</p> <p>50 PHED PAD GRATIUM PRIK THAI £9.95 Duck marinated in spices and stir fried with garlic and pepper.</p> <p>51 PHED MAMUANG HIMMAPARN £9.95 Stir fried duck with cashew nuts, pineapple mushroom, carrot, onion and spring onion.</p> <p>52 PHED PAD BROCCOLI £9.95 Stir fried duck with broccoli, onion and carrot.</p> <p>53 PHED PAD PRIK YOURK £9.95 Stir fried duck with green pepper, carrot, onion, red pepper and black bean sauce.</p>	<p>54 PHED PAD PRIK GANG 卍 £9.95 Stir fried duck with red curry, green bean, mushroom, red pepper, carrot and lime leaves.</p> <p>55 PHED PAD NAM MUN HOI £9.95 Stir fried duck with carrot, mushroom, onion and oyster sauce.</p> <p>X2 PAD NAM PRIK PAO PHED £9.95 Duck, stir fried with chilli oil, sweet basil, mushrooms, spring onions, carrots and red peppers. Exquisite.</p> <p>166 PHED GATA LON 卍 £9.95 Stir fried Duck fried with garlic, black pepper, lime-leaves, oyster sauce, lemongrass, onion, fresh chilli and crispy basil. Served on a hot sizzling platter.</p> <p>167 PHED MA KHAM £9.95 Sliced Roast breast of Duck with mixed vegetables topped with tamarind sauce.</p>
--	---

Fish Dishes

<p>56 PLA RAD PRIK 卍 £11.95 A choice of a deep fried crispy fillet of haddock, a steamed whole sea bass or a salmon fillet in a chilli sauce with carrot, onion, spring onion and mushrooms.</p> <p>57 PLA RAD PRIK GANG 卍 £11.95 A choice of a deep fried crispy fillet of haddock, a steamed whole sea bass or a salmon fillet, with red curry, green bean, coconut, lime leaves and chilli.</p> <p>58 PLA KHING £11.95 A choice of a deep fried crispy fillet of haddock, a steamed whole sea bass or a salmon fillet, with ginger, mushroom, onion, spring onion and carrot.</p> <p>59 PLA PREW WAN £11.95 A choice of a deep fried crispy fillet of haddock, a steamed whole sea bass or a salmon fillet in a sweet and sour sauce, spring onion, mushroom, pineapple, carrot and tomato.</p> <p>60 PLA GRATIUM PRIK THAI £11.95 A choice of a deep fried crispy fillet of haddock, a steamed whole sea bass or a salmon fillet, with garlic and pepper.</p> <p>61 PAD NAM PRIK PAO PLA £11.95 A choice of a deep fried crispy fillet of haddock, a steamed whole sea bass or a salmon fillet, with carrots, onion, mushroom, sweet basil, red peppers and spring onion, stir-fried with chilli oil.</p>	<p>146 PLA YANG 卍 £11.95 Whole Sea Bass, rubbed with fresh chilli, lime-leaves and lemongrass wrapped in a banana leaf and grilled.</p> <p>147 PLA NEUNG MANOW 卍 £12.95 Sea Bass, steamed with Chinese leaf, chilli, coriander, lemon and garlic.</p> <p>168 YUM PLA MANGO 卍 £12.95 Deep Fried Haddock served with a sweet and spicy mango salad.</p> <p>169 SALMON ROLL 卍 £11.95 Rolled fillet of salmon filled with seasoned chopped prawn and minced chicken, steamed to perfection and served in a green curry, topped with red pepper.</p> <p>170 PLA PAD PRIK YOURK £11.95 A choice of a deep fried crispy fillet of Haddock or a whole steamed Sea bass with green peppers and black bean sauce.</p> <p>171 PLA CHOO CHEE 卍 £11.95 A choice of a deep fried crispy fillet of Haddock, or a steamed whole sea bass or a salmon fillet in a rich curry with coconut milk and lime leaves.</p> <p>172 PLA GANG KIEW WAN 卍 £11.95 A choice of a deep fried crispy fillet of Haddock, or a steamed whole sea bass or a salmon fillet in Thai green curry with coconut milk, bamboo shoots and courgettes.</p>
---	--

Please note that all of our dishes are individually prepared and cooked to order.
If you require extra spicy or milder interpretations please advise your waitress when ordering.

SUKHOTHA

Seafood Dishes

- | | |
|---|--|
| <p>62 PAD PRIK 卍 £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Stir fried prawn/squid/mixed seafood with fresh chilli, spring onion, bamboo shoot, carrot and onion.</p> | <p>71 PAD PONG GALEE £11.95
 Pou/Gung
 Stir fried crab/prawn with carrot, red pepper, spring onion, celery, milk, mushroom onion and egg.</p> |
| <p>63 PAD KHING £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Stir fried prawn/squid/mixed seafood with ginger, mushroom, onion, carrot, and spring onion.</p> | <p>72 OP MOR DIN WUNSEN £9.95
 Pou/Gung
 Steamed crab/prawn with bean thread noodles, spring onion, coriander, Chinese leaf, egg, carrot, condensed milk and pepper.</p> |
| <p>64 PAD GA PRAO 卍 £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Spicy stir fried prawn/squid/mixed seafood with fresh chilli, bamboo shoots, carrot, onion and basil.</p> | <p>73 PAD NAM PRIK PAO TA-LE £9.95
 Mixed seafood with sweet basil, mushroom, carrot, onion, red pepper, spring onion stir fried in chilli oil.</p> |
| <p>65 PAD GRATIUM PRIK THAI £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Prawn/squid/mixed seafood marinated in spices and fried with garlic and pepper.</p> | <p>74 PAD PAK RUAM £8.95
 Gung/Plaumeg
 Mixed vegetables with a choice of prawn or squid, stir fried in oyster sauce.</p> |
| <p>66 PAD PREW WAN GUNG £8.95
 Stir fried prawn with mushroom, spring onion, carrot, onion, tomato in a sweet and sour sauce.</p> | <p>148 OP MOR DIN 丿 £9.95
 Hoy/Tale
 A choice of mussel or mixed seafood, cooked in a clay pot with galangal, lemongrass, sweet basil and chilli.</p> |
| <p>67 PAD BROCCOLI £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Stir fried prawn/squid/mixed seafood with broccoli, carrot and onion.</p> | <p>149 GUNG YANG RAD PRIK GANG 卍 £12.95
 Grilled shell on large king prawns, wok fried with red curry, coconut milk, lime leaves and fresh chilli.</p> |
| <p>68 PAD PRIK YOURK £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Stir fried prawn/squid/mixed seafood with green pepper, carrot, onion, red pepper and black bean sauce.</p> | <p>150 GACHOW TALE £22.00
 Fishermans Basket. A selection of grilled seafood, including large grilled king prawns, mussels, squid and grilled Sea Bass, served with a selection of chilli sauces. (can share)</p> |
| <p>69 PAD PRIK GANG 卍 £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Stir fried prawn/squid/ mixed seafood with red curry, green bean, mushroom, red pepper, carrot and lime leaves.</p> | <p>151 SCALLOP GRATIUM PRIK THAI £11.95
 Scallops, marinated in spices and wok fried with garlic and pepper.</p> |
| <p>70 PAD NAM MUN HOI £8.95/£9.95
 Gung/Plamueg/Ta-Le
 Stir fried prawn/squid/mixed seafood and carrot, mushroom onion with oyster sauce.</p> | <p>173 PAD PRIK THAI DAM 丿 £8.95/£9.95
 Stir fried prawn or mixed seafood with cracked black pepper, garlic, and chilli and oyster sauce.</p> |

Please note that all of our dishes are individually prepared and cooked to order.
 If you require extra spicy or milder interpretations please advise your waitress when ordering.

SUKHOTAI

Vegetable Menu

Starters

75 HED TOD	£3.25	79 SOM TUM 〰	£3.95
Fresh mushrooms deep fried in light batter, served with sweet chilli sauce.		Spicy Thai salad-Shredded papaya, tomatoes, chilli, peanut and palm sugar.	
76 PAK TOD	£3.25	13 TOD MUN KHOW PHODE	£3.95
Deep fried mixed vegetables in light batter, served with sweet chilli sauce.		Deep fried corn cake. Served with sweet chilli sauce.	
77 POH PIA TOD	£3.75	152 HED GRATIUM	£3.75
Thai spring rolls with mixed vegetables served with sweet chilli sauce.		Mushrooms marinated in garlic and oyster sauce	
78 MEE KROB	£3.50	153 TOFU TOD	£3.75
Sweet crispy noodles with bean sprout, spring onion and coriander.		Deep fried golden chunks of beancurd, served with a selection of sweet chilli and ground peanut sauce.	

Soups

80 TOM JUAD	£3.75	82 TOM KHA HED	£3.75
Bean thread noodles, tofu and vegetable soup finished with a sprinkle of fried garlic and fresh coriander.		Sweet and sour mushroom soup, flavoured with galangal, lemon grass, lime leaves and coconut milk.	
81 TOM YUM HED 〰〰	£3.75		
Spicy and sour mushroom soup.			

Vegetable Main Courses

83	PAD PAK RUAM	£6.95	97	PAD SEE AEW PAK	£6.95
	Stir fried mixed vegetables and bean curd with soy sauce.			Stir-fried noodles with eggs, broccoli, carrot, Chinese cabbage, mixed vegetables and bean curd.	
84	PAD GA PRAO PAK ㄩ	£6.95	98	KHAO PAD PAK	£6.95
	Stir fried vegetables, bean curd, basil and chilli.			Fried rice with egg and mixed vegetables.	
85	PAD PREW WAN PAK	£6.95	X3	PENAENG TOFU	£6.95
	Stir fried vegetables and bean curd in a sweet and sour sauce.			Beancurd served in a rich curry with coconut milk and lime leaves.	
86	PAD BROCCOLI	£6.95	154	PAD PAK PRIK THAI DAM ㄩ	£6.95
	Stir fried broccoli, bean curd, carrot and onion with soy sauce.			Stir fried mixed vegetables with cracked black pepper, shiitake mushrooms, bean curd, garlic, chilli and soy sauce.	
87	PAD HED NAM MAN HOI	£6.95	155	PAD PAK PRIK YOURK	£6.95
	Stir fried mushrooms, carrot and onion with soy sauce.			Mixed Vegetables and bean curd stir fried with black bean sauce.	
88	PAD NORMAI KRATIUM	£6.95	156	PAD NAM PRIK GANG KIEW ㄩ	£6.95
	Stir fried bamboo shoots with garlic with mixed vegetables.			Mixed Vegetables and bean curd stir fried in a green curry paste.	
89	PAD NORMAI PRIK GANG	£6.95	174	PAD POY SIEN	£6.95
	Stir-fried bamboo shoots with red curry and green bean with mixed vegetables.			Stir fried mixed vegetables including shitake mushroom, celery, Chinese leaf, bean sprouts, onions, and mange-tout and bean thread noodles in soy sauce.	
90	TOFU PAD PRIK GANG ㄩ	£6.95	175	NAM PRIK PAO TOFU	£6.95
	Stir fried bean curd with red curry, green bean, red pepper, carrot and mushroom.			Chunks of tofu, stir fried with chilli oil, sweet basil, mushrooms, spring onions, carrots and red peppers.	
91	GANG PA PAK ㄩ	£6.95	176	PAD PAK MAMUANG HIMMAPARN	£6.95
	Mixed vegetables and bean curd in Thai curry with green bean.			Stir fried mixed vegetables and bean curd with cashew nuts and pineapple.	
92	GANG KIEW WAN PAK ㄩ	£6.95	177	GANG SUPPAROD PAK ㄩ	£6.95
	Thai green curry with coconut milk, bamboo shoot, bean curd, courgettes and mixed vegetables.			Mixed vegetables and bean curd in a Thai red curry with coconut and pineapple.	
93	GANG PED PAK ㄩ	£6.95	178	MASSAMAN TOFU ㄩ	£6.95
	Thai red curry with coconut milk, bamboo shoot, bean curd and mixed vegetables.			Massaman curry with chunks of bean curd, peanuts, carrot, onion and potato.	
94	PANAENG HED ㄩ	£6.95	179	OP MOR DIN TOFU	£6.95
	Mushroom in rich curry with coconut milk flavoured with lime leaves.			Chunks of bean curd steamed with, ginger, garlic, cracked black pepper, spring onion, celery and bean thread noodles. Garnished with coriander and served in a clay pot.	
95	PAD THAI PAK	£6.95			
	Stir-fried noodles with eggs, bean sprouts, mixed vegetables, ground peanuts and bean curd.				
96	PAD KEE MAO PAK ㄩ	£6.95			
	Spicy stir-fried noodles, basil, bamboo shoot, chilli, mixed vegetables and bean curd.				

Please note that all of our dishes are individually prepared and cooked to order.
If you require extra spicy or milder interpretations please advise your waitress when ordering.

SUKHOTAI

Noodles and Rice

(As a main course or to share)

99 PAD THAI	£6.95/£7.95	103 KHAO PAD SUBPLAROD	£6.95/£7.95
Gai/Moo/Nua/Gung		Gai/Moo/Gung	
Stir-fried noodles with eggs, bean sprouts, carrot, spring onion, ground peanuts and a choice of chicken/pork/beef/prawn.		Fried rice with egg, pineapple, raisin and a choice of chicken/pork/prawn.	
100 PAD KEE MAO	£6.95/£7.95	104 KHAO PAD KHAJ	£2.50
Gai/Moo/Nua/Gung		Egg fried rice.	
Spicy stir-fried noodles with basil, bamboo shoot, mushroom and chilli with choice of chicken/pork/beef/prawn.		105 KHAO SUAY	£2.25
101 PAD SEE AEW	£6.95/£7.95	Boiled Thai jasmine rice.	
Gai/Moo/Nua/Gung		106 KHAO NIEW	£2.50
Stir-fried noodles, with eggs, broccoli, carrot, Chinese cabbage and a choice of chicken/pork/beef/prawn.		Thai sticky rice.	
102 KHAO PAD	£6.95/£7.95	107 NOODLES	£3.25
Gai/Moo/Nua/Gung/Pou		Soft rice noodle with bean-sprouts and egg.	
Fried rice with egg and a choice of chicken/pork/beef/prawn/crab.		157 KHAO OP MA PROW	£3.25
		Jasmine Rice steamed with coconut milk, and served in a banana leaf	

Desserts

108 THAI CUSTARD	£2.75	125 STEAMED OR DEEP FRIED MANGO ROLLS AND ICE CREAM	£3.50
109 RAMBUTANS IN SYRUP	£2.75	126 STEAMED OR DEEP FRIED PINEAPPLE ROLLS AND ICE CREAM	£3.50
110 LYCHEES	£2.75	127 MANGO AND SWEET STICKY RICE	£4.25
111 MIXED FRUITS IN SYRUP	£2.75	128 RAMBUTANS AND ICE CREAM	£3.50
113 DELUXE CHOCOLATE ICE CREAM	£3.25	129 LYCHEES AND ICE CREAM	£3.50
114 VANILLA ICE CREAM	£2.50	130 MIXED FRUITS AND ICE CREAM	£3.50
115 BANANA IN BATTER	£3.25	180 LEMON AND GINGER CHEESECAKE	£3.50
116 CARAMELISED BANANA	£3.25	A traditional biscuit base topped with a tangy lemon cheesecake and caramelised ginger.	
117 BANANA-SPLIT WITH VANILLA ICE CREAM	£3.50	181 CHOCOLATE FUDGE CAKE AND ICE CREAM	£3.95
118 BANANA IN BATTER WITH VANILLA ICE	£4.50	A portion of delicious Chocolate Fudge Cake served warm, with vanilla ice cream.	
119 SWEET STICKY RICE WITH BANANA	£3.25	182 PASSION FRUIT AND MANGO SORBET	£3.50
120 FRIED ICE CREAM	£3.50	A delightfully tangy and zesty passion fruit and mango sorbet. Made with real fruit.	
Vanilla, Coconut or Chocolate		183 BANANA CREPE	£3.50
122 COCONUT ICE CREAM	£3.50	Banana and sweet sticky rice, wrapped and rolled in a Thai crepe, topped with Honey and served with ice cream.	
Served in a half coconut shell			
123 STEAMED OR DEEP FRIED COCONUT ROLLS AND ICE CREAM	£3.50		
124 STEAMED OR DEEP FRIED BANANA ROLLS AND ICE CREAM	£3.50		

SET MENU

Set A For minimum TWO persons £18 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAU GAI

Marinated chicken, grilled and served with peanut sauce

KHANOM JEEB

Pork dumpling wrapped in wonton wrappers and steamed. Served in soy sauce.

YUM WUN SEN GAI

Bean Thread noodle salad mixed with chicken, onion and fresh coriander.

Main Courses

GANG KIEW WAN GAI

Chicken in Thai green curry with coconut milk, bamboo shoots and courgettes.

PAD PRIK MOO

Stir fried pork with fresh chilli, spring onions, bamboo shoots, carrot and onion.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

Set B For minimum TWO persons £19 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAU GAI

Marinated chicken, grilled and served with peanut sauce

POH PIAH TOD

Thai style spring rolls with minced chicken, bean thread noodles and vegetables. Served with sweet chilli sauce.

YUM WUN SEN GAI

Bean Thread noodle salad mixed with chicken, onion and fresh coriander.

Main Courses

GANG PED GAI

Chicken in Thai red curry with coconut milk and bamboo shoots.

PAD PREW WAN MOO

Stir fried pork with sweet and sour sauce.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

Set C For minimum TWO persons £20 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAU GAI

Marinated chicken, grilled and served with peanut sauce

GUNG CHUP PANG TOD

Tiger Prawn in crispy batter, served with sweet chilli sauce.

TOM YUM GAI

Spicy hot and sour chicken soup.

Main Courses

GANG MASAMAN GAI

Chicken in a rich coconut curry with peanut and potato.

PAD GRATIUM PRIK TAI GUNG

Prawns marinated in spices and fried with garlic and pepper.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

SET MENU

Set D

For minimum **THREE** persons
£18 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAV GAI

Marinated chicken, grilled and served with peanut sauce

POH PIAH TOD

Thai style spring rolls with minced chicken, bean thread noodles and vegetables. Served with sweet chilli sauce..

YUM WUN SEN GAI

Bean Thread noodle salad mixed with chicken, onion and fresh coriander.

Main Courses

GANG SUPPRAROD GAI

Chicken in Thai red curry with coconut and pineapple.

PAD PREW WAN MOO

Stir fried pork with sweet and sour sauce.

PAD PRIK NUA

Stir fried beef with fresh chilli, spring onions, bamboo shoots, carrots and onions.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

Set E

For minimum **THREE** persons
£19 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAV GAI

Marinated chicken, grilled and served with peanut sauce

POH PIAH TOD

Thai style spring rolls with minced chicken, bean thread noodles and vegetables. Served with sweet chilli sauce.

KHANOM JEEB

Pork dumpling wrapped in wonton wrappers and steamed. Served in soy sauce.

Main Courses

GANG PA GAI

Chicken in Thai curry with vegetables.

PAD PREW WAN MOO

Stir fried pork with sweet and sour sauce.

PAD PRIK GUNG

Stir fried prawns with fresh chilli, spring onions, bamboo shoots, carrots and onions.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

Set F

For minimum **THREE** persons
£20 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAV GAI

Marinated chicken, grilled and served with peanut sauce

GUNG CHUP PANG TOD

Tiger Prawn in crispy batter, served with sweet chilli sauce.

TOM YUM GAI

Spicy hot and sour chicken soup.

Main Courses

GANG KIEW WAN GAI

Chicken in Thai green curry with coconut milk, bamboo shoots and courgettes.

Main Courses (continued)

PAD GRATIUM PRIK TAI MOO

Pork marinated in spices and fried with garlic and pepper.

PAD PRIK GUNG

Stir fried prawns with fresh chilli, spring onions, bamboo shoots, carrots and onions.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

SUKHOTHA

SET MENU

Set G For minimum FOUR persons £18 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAY GAI

Marinated chicken, grilled and served with peanut sauce

POH PIAH TOD

Thai style spring rolls with minced chicken, bean thread noodles and vegetables. Served with sweet chilli sauce.

KHANOM JEEB

Pork dumpling wrapped in wonton wrappers and steamed.
Served in soy sauce

YUM WUN SEN GAI

Bean Thread noodle salad mixed with chicken, onion and fresh coriander.

Main Courses

GANG KIEW WAN GUNG

Prawn in Thai green curry with coconut milk, bamboo shoots and courgettes.

PAD GRATIUM PRIK TAI GAI

Chicken marinated in spices and fried with garlic and pepper.

PAD PRIK YOURK MOO

Stir fried pork with green pepper and black bean sauce.

PAD PRIK NUA

Stir fried beef with fresh chilli, spring onions, bamboo shoots, carrot and onion.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

Set H For minimum FOUR persons £19 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAY GAI

Marinated chicken, grilled and served with peanut sauce

POH PIAH TOD

Thai style spring rolls with minced chicken, bean thread noodles and vegetables. Served with sweet chilli sauce.

MEE KROB

Sweet crispy noodles with prawns, bean sprouts and spring onions.

KHANOM JEEB

Pork dumpling wrapped in wonton wrappers and steamed. Served in soy sauce

Main Courses

GANG PANAENG

Chicken in a rich Thai curry with coconut milk and lime leaves.

PAD GRATIUM PRIK TAI GAI

Chicken marinated in spices and fried with garlic and pepper.

PAD PREW WAN MOO

Stir fried pork with sweet and sour sauce.

PAD PRIK GUNG

Stir fried prawn with fresh chilli, spring onions, bamboo shoots, carrot and onion.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

SET MENU

Set I For minimum FOUR persons £20 per person

Starters

KHOW KREB TOD

Deep fried prawn cracker and served with sweet chilli sauce.

SATAY GAI

Marinated chicken, grilled and served with peanut sauce

GUNG CHUP PANG TOD

Tiger Prawn in crispy batter, served with sweet chilli sauce.

KHANOM JEEB

Pork dumpling wrapped in wonton wrappers and steamed. Served in soy sauce

TOM YUM GAI

Spicy hot and sour chicken soup.

Main Courses

GANG PED PHED YANG

Roast Duck cooked in Thai red curry with coconut milk, tomato and pineapple.

PAD GRATIUM PRIK TAI GAI

Chicken marinated in spices and fried with garlic and pepper.

PAD PRIK MOO

Stir fried pork, with fresh chilli, spring onion, bamboo shoot, carrot and onion.

PAD PREW WAN GUNG

Stir fried prawns with sweet and sour sauce.

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

Set V Vegetarian Menu For minimum TWO persons £18 per person

Starters

POH PIA TOD

Thai spring rolls with mixed Vegetables

MEE KROB

Sweet Crispy Noodles with bean sprouts, spring onion and coriander

TOFU TOD

Deep fried Tofu served with ground peanuts and sweet chilli dipping sauce.

Main Courses

GANG KIEW WAN PAK

Mixed Vegetables and bean curd in Thai green curry with coconut milk, bamboo shoots and courgettes.

PAD PAK RUAM

Stir fried mixed vegetables and bean curd

NOODLES

Plain Soft Rice Noodles

KHAO PAD KHAI / KHAO SUAY

Egg fried rice or Boiled Jasmine rice

Coffee / Tea

Thai Custard / Vanilla Ice Cream

Wine List

White

Marques Calado Macabeo, Cariñena DO, Spain £11.95/£2.95 per 175ml glass

Fresh, floral aromas reminiscent of aromatic herbs such as anise and fennel, the smooth and velvety palate is fruit driven with citrus and banana characteristics.

Coldridge Estate Chardonnay, South Australia, Australia £12.95

This classic Australian Chardonnay offers fresh ripe fruit characters, with a soft yet flavoursome butterscotch finish.

Neblina Sauvignon, Central Valley, Chile. £13.50

Youthful, lively and fresh, this Sauvignon Blanc has herbal tropical notes on the nose, followed by a zesty citrus palate.

Pinot Grigio Malandrino Veneto, Italy £13.50/£3.25 per 175ml glass

Made using 100% Pinot Grigio, this wine displays notes of citrus fruits, with a hint of floral aromas.

La Grille Cool-Fermented Chenin Blanc, Gwenaël Guihard, Loire Valley, France £14.95

Plenty of white flower and peach characters from the fully ripe Chenin Blanc grapes make this a delicious, off dry white which is ideal with Thai food.

Pinot Blanc Zinck, France £14.95

Alsace whites are a wonderful choice with our food. This Pinot Blanc has an open floral nose with delicate lemony fruits and a crisp finish.

Chablis, Jean Bourguignon, Burgundy, France £17.95

This is a lively and fresh Chablis with clean citrus aromas. Crisp and fruity on the palate with a good steely character. The finish is long and lean, perfect for accompanying meaty white fish.

Southbank Estate Sauvignon Blanc, New Zealand £17.95

Displaying ripe gooseberries followed by crisp, clean acidity and a refreshing finish that are the hallmark of this unmistakable Marlborough Sauvignon.

Sancerre "La Pierre Blanche", Fouassier, Loire Valley, France £19.95

Fruity and zesty with superb minerality and floral notes this wine has clean citrus flavours coupled with hints of lemongrass.

Chablis 1er Cru "Vaillon", Vocoret, Burgundy, France £27.95

Classic Chablis from superbly situated vineyards. Top quality Chardonnay grapes result in a wine with mineral undertones and crisp citrus and ripe pineapple fruits.

Rosé

Château La Gravette Rosé, Minervois, France £13.95/£2.95 per 175ml glass

From a superb vineyard located in the south of Minervois. A fabulous bouquet of vanilla flowers and stewed strawberries follow through to a light and fresh palate.

Neblina Merlot Rosé, Central Valley, Chile £13.95

An exciting New World Rosé packed with intense colour and mouthwatering red fruit characters.

Pinot Grigio Rosé Breganze, Veneto, Italy £14.95

Soft floral flavours on the palate and a refreshing, pleasantly smooth finish.

Red

Marques Calado Tempranillo, Cariñena DO, Spain £11.95/£2.95 per 175ml glass

Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and sweet spice.

Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.

Neblina Merlot, Central Valley, Chile £12.95

On the nose rich notes of plum and blackberries lifted by Chocolate and Mocha. Silky yet structured with concentrated fruit flavours.

Robertson Winery Cabernet Sauvignon, South Africa £14.95

A beautifully smooth full bodied red enhanced by rich mulberry, plum and cassis fruits and subtle soft tannins.

King's River Shiraz, Robertson, South Africa £14.95

A classic New World Shiraz delivering rich brambly berry fruit flavours and a well-balanced spicy palate.

Rioja, Bodegas de Abalos, Spain £15.95

From the leading wine region in Spain, this Rioja is violet in colour and soft and fruity in style. Warm, plummy aromas tinged with subtle spice and vanilla.

Château Guiot, Costières de Nîmes, France £15.95

A blend of Grenache and Syrah grapes this beautifully scented wine offers spicy rich berry flavours. Often hailed by the wine critics.

Yering Frog Pinot Noir, Yarra Valley, Australia £18.95

Partial fermentation in aged French oak gives this wine savoury undertones which balance perfectly with the ripe raspberry and black cherry flavours.

Fleurie Flower Label, Georges Duboeuf, Beaujolais, France £21.95

The epitome of a Beaujolais Cru. Fruity, scented with an attractive silky texture and fresh raspberry fruit from Mr Beaujolais himself.

Marqués de Riscal Reseva Rioja, Spain £22.95

A fantastic Rioja Reserva showing classic aromas of vanilla and toasted oak combined with summer fruits. Marques de Riscal is the master.

Barolo La Mora, Italy £24.95

A deliciously mature Barolo offering raisin and plum fruit aromas. Well-structured with good acidity and length.

Champagne

Esterlin Brut Selection, Champagne, France £21.95

36 year's experience have helped Cellar Master Laurent Etienne create this bright, well-balanced and full-flavoured Champagne.

Lanson Black Label, Champagne, France £35.00

Well structured, lively Champagne that demonstrates a powerful edge that softens with bottle age.

Veuve Clicquot, Champagne, France £45.00

Superb marriage of freshness and power; with rich fruit and mouthfilling mousse.

Wine List

Bottled Lagers

Singha Original (Imported Thai Lager) 5% 330ml bottle	£2.95
Chang (Imported Thai Lager) 5% 330ml bottle	£2.95
Budweiser 5% 330ml bottle	£2.95
Miller Genuine Draft Cold Filtered 4.7% 330ml bottle	£2.95

40% 25ml

Three Barrels Brandy 40% 25ml	£2.95
Southern Comfort 35% 25ml	£2.95
Drambuie 40% 25ml	£2.95
Tia Maria 20% 50ml	£2.95

Whisky

Thai Whisky 35% 25ml	£2.95
Glenmorangie 10yr Old Malt 40% 25ml	£2.95
Jameson's Irish Whisky 40% 25ml	£2.95
Jack Daniels 40% 25ml	£2.95

Others

Sambuca 40% 25ml	£2.95
Pernod 40% 25ml	£2.95
Baileys 17% 50ml	£2.95
Martini 15% 50ml	£2.95
Archers Schnapps 21% 25ml	£2.95

Vodka

Smirnoff Blue 45% 25ml	£2.95
Absolut Vodka 40% 25ml	£2.95

Soft Drinks & Mixers

Coca Cola Regular / Diet	£1.25
Sprite Lemonade	£1.25
Still or Sparkling Water	£1.25
Britvic J20 Orange and Passionfruit	£1.50
Britvic J20 Apple and Mango	£1.50
Apple Juice	£1.25
Cranberry Juice	£1.25
Pineapple Juice	£1.25
Orange Juice	£1.25
Grapefruit Juice	£1.25
Slimline Tonic (mixer)	£0.95
Ginger Ale (mixer)	£0.95
Bitter Lemon (mixer)	£0.95
Tea	£1.25
Thai Tea	£1.25

Gin

Gordons London Dry Gin 37.5% 25ml	£2.95
Bombay Sapphire Gin 40% 25ml	£2.95

Rum and Tequila

Lambs Dark Rum 40% 25ml	£2.95
Bacardi White Rum 37.5% 25ml	£2.95
Jose Cuervo Tequila Gold 38% 25ml	£2.95
Malibu 21% 25ml	£2.95

Mixers per drink - 50p when added to a spirit.

Cognac and Liqueurs

Martell Fine Cognac	£2.95
----------------------------	--------------

Coffee

Espresso	£1.95
Double Espresso	£2.25
Café Latte	£2.25
Cappuccino	£2.25
Decaffeinated	£2.25
Irish Coffee	£3.75