

sukhothai



The word Sukhothai in Pali language means ‘Dawns of Happiness’.

In 1238, King Intradit created a federation of neighbouring kingdoms under one banner and founded the brilliant culture named after the city state.

Sukhothai, the ancient capital of this Thai Kingdom and now designated as a world heritage site, occupies a special place in Thai hearts as to most Thais, Sukhothai is a historical landmark representing the ascendancy of the Thai people and their culture.

Sukhothai’s magnificent sculptures and architectural structure occupy a unique place in the annals of art history and fills one with a sense of awe at the grandeur of its creators.

Its royal festivals, religious ceremonies, consecration of buddhist monasteries and wealth of architectural styles represent an era where all-round excellence was a hallmark.

Here at “Sukhothai”, we attempt to recreate a gastronomical experience reminiscent of that era’s creative genius, which is acknowledged by historians as the zenith of Thai artistic endeavour.

CHEF'S RECOMMENDATIONS

	SMALL	MEDIUM
1. MIANG INDO <i>Minced Chicken with special Thai herbs on a bed of lettuce</i>	18.00	25.00
2. SOUP KRA PHOK PLA <i>Fish Maw Soup</i>	10.00 (Per Bowl)	38.00 (4 to 5 persons)
3. POH PIAH PRA CHAN <i>Prawn Cake served with Plum Sauce</i>	26.00 per cake (8 pieces)	
4. PLA PRIK THAI DHAM <i>Black Pepper Fish Fillet</i>	20.00 (6 pcs)	26.00 (9 pcs)
5. PLA KAO SAM ROD <i>Deep Fried Garoupa with Hot, Spicy & Sour Sauce</i>	46.00	52.00
6. POO PAHD SOD NAM-PRIK-PAO <i>Thai Style Chilli Crab</i>	Seasonal Price	
7. GAI OP NAM PNG <i>Boneless Chicken in Honey Sauce</i>	20.00	26.00
8. YAM SOM O <i>Exotic Pomelo Salad with Shrimps and Peanuts</i>	20.00	30.00
9. KHAO OP NAM LIEB <i>Preserved Olive Rice in Claypot</i>	16.00	24.00
10. PANAENG PAK RUAM <i>Deluxe Mixed Red Curry Vegetables</i>	18.00	26.00



Fish Cake



Pandan Leaf Chicken



Tanghoon Salad



Green Papaya Salad



Dry Fish Salad



Crispy Rice with Minced Meat Sauce



Prawn Cake



Mango Salad



Chicken Wings



Crispy Soft Shell Crab Salad

THAI APPETIZERS

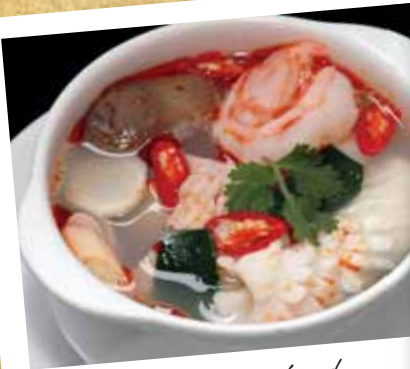
	SMALL	MEDIUM
11. YAM PLA GROB <i>Dry Fish Salad with Spicy Sauce, sliced Green Mangoes and Lemon Juice</i>	17.00	24.00
12. YAM RUAM MIT TALAY <i>Mixed Seafood Salad with chopped Onions, Pepper and Lemon Juice</i>	24.00	36.00
13. YAM WOON SEN <i>Warm Tanghoon with Prawns, diced Chicken and Black Fungus</i>	18.00	26.00
14. YAM PLA MUERK <i>Sliced Cuttlefish with Lettuce, chopped Onions & Lime Juice</i>	22.00	30.00
15. YAM NUER <i>Sliced Fillet of Beef with special Thai Herbs, Chillies and Lemon Juice, served with Green Salad</i>	24.00	36.00
16. LARB GAI <i>Spicy shredded Chicken Salad with Long Beans on a bed of Lettuce.</i>	18.00	26.00
17. KHAO TANG NA TANG <i>Crispy Rice with Minced Meat Sauce</i>	18.00	25.00
18. PRA KUNG <i>Prawn Salad served with Lemon Grass, Lime Leaves, Chillies and other exotic Thai Herbs</i>	26.00	38.00
19. MEE GROB <i>Warm Fried Crispy Rice Noodles with Sweet and Sour Sauce</i>	13.00	18.00
20. YAM MA MUANG <i>Green Mango Salad with Prawns, Coconut and Chillies in Chef's Special Dressing</i>	22.00	30.00
21. SOM TAM <i>Green Papaya Salad served with Dry Shrimps, Tomatoes, Long Beans, Peanuts, Hot Pepper and Special Sauce</i>	15.00	20.00
22. YAM POO NIM <i>Crispy Soft Shell Crab Salad</i>	22.00	30.00

SOUP

	SMALL	MEDIUM
23. TOM YAM KUNG <i>Hot & Spicy Soup with Prawns</i>	9.00 (Per Bowl)	30.00 (4 persons)
24. TOM YAM TALAY <i>Hot & Spicy Soup with Seafood</i>	9.00 (Per Bowl)	30.00 (4 persons)
25. TOM YAM GAI <i>Hot & Spicy Soup with Chicken</i>	9.00 (Per Bowl)	32.00 (4 persons)
26. GAENG JUED TAO-HOO RUAM MIT TALAY <i>Bean Curd Soup with Seafood, Mushroom and Lettuce</i>	9.00 (Per Bowl)	30.00 (4 persons)
27. TOM KHA KUNG <i>Spicy Prawn Soup with Thai Herbs, Coconut Milk and Thai Ginger</i>	9.00 (Per Bowl)	30.00 (4 persons)
28. TOM KHA GAI <i>Tangy Chicken cooked with Thai Herbs, Coconut Milk and Thai Ginger</i>	9.00 (Per Bowl)	32.00 (4 persons)

THAI CURRIES

	SMALL	MEDIUM
29. GAENG PANAENG GAI <i>Thick Red Curry with diced boneless Chicken</i>	20.00	26.00
30. GAENG PANAENG NUER <i>Thick Red Curry with diced Fillet of Beef</i>	24.00	34.00
31. GAI PAHD PED <i>Red Curry Chicken</i>	20.00	26.00
32. GAENG KIEW WHAN KUNG <i>Prawns in Green Curry</i>	26.00	38.00
33. GAENG KIEW WHAN GAI <i>Green Curry Chicken</i>	20.00	26.00
34. GAENG KIEW WHAN NUER <i>Green Curry Beef</i>	24.00	34.00
35. CHOO CHEE KUNG <i>Prawns in Thick Curry, flavoured with Lemon Grass and topped with Coconut Milk</i>	24.00	34.00
36. GAENG PED PED YARNG <i>Red Curry Roast Duck</i>	22.00	30.00



Tom Yam Seafood



Chicken in Coconut Soup



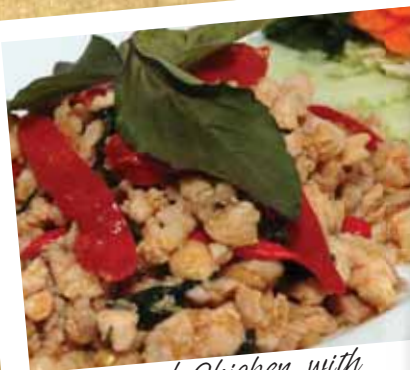
Fish Maw Soup



Thick Red Curry Chicken



Prawns in Special Chili Sauce



Minced Chicken with Basil Leaves



Green Curry Chicken



Red Garoupa with 3 Flavours Sauce



Prawn Sukhothai



Steamed Seabass in Lemen and Garlic Sauce

ROYAL THAI DISHES

	SMALL	MEDIUM
37. GAI PHAD BAI GRA PRAO <i>Fried diced Chicken cooked with Basil Leaves</i>	20.00	26.00
38. TAWD MAN PLA (minimum 2 pcs) <i>Traditional Thai Fish Cake</i>	5.50 per piece	
39. GAI HO BAI TOEY (minimum 2 pcs) <i>Deep Fried Pandan Leaf Chicken served with Sweet and Sour Sauce</i>	5.50 per piece	
40. TAWD MAN KUNG (minimum 2 pcs) <i>Special Prawn Cake</i>	7.00 per piece	
41. NOK MOR <i>Minced Chicken Mixed with Lime Leaves, Lemon Grass, Blue Ginger, Garlic and other Special Thai Herbs</i>	20.00	30.00

SEAFOOD (Seasonal Price)

	SMALL	MEDIUM
42. RED GAROUPA	46.00	52.00
43. SEA BASS <i>Cooked to order in the following styles:</i> Steamed - In Soya Sauce with Black Beans or Spicy and Sour Sauce Fried - Topped with Hot, Sour and Spicy Sauce or Topped with Garlic and Special Chilli Sauce	38.00	42.00
44. PRA KRA PONG YANG SOD KAB MANOW <i>Grilled Lemon Seabass served with Special Exotic Thai Sauce</i>	38.00	42.00
45. KUNG SUKHOTHAI <i>Panfried Prawns topped with Chef's Thick Chilli Sauce and Special Seasoning</i>	26.00	38.00
46. PLA KRA PONG PAE SA <i>Steamed Sea Bass topped with Herb Rich Fish Soup served with Chilli Sauce and Preserved Soya Bean Sauce.</i>	38.00	42.00

BEEF / POULTRY

	SMALL	MEDIUM
56. SLICED BEEF with: <i>Black Pepper / Ginger & Spring Onion / Oyster Sauce / Hot Plate</i>	24.00	36.00
57. GAI SOD MANOW <i>Boneless Chicken in Lemon Sauce</i>	18.00	25.00
58. PED LON KAB SOD PI SED <i>Deep Fried Duck served with Sweet, Sour and Spicy Sauce</i>	26.00	48.00

VEGETABLES / BEAN CURD

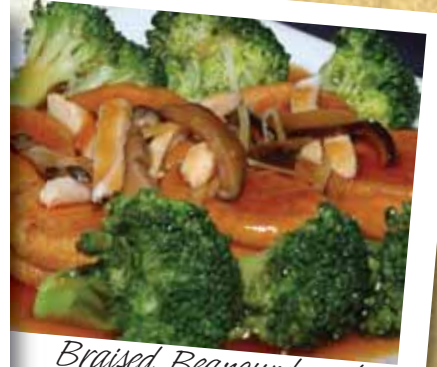
	SMALL	MEDIUM
59. NOR MINE FARANG SOD <i>Asparagus with Oyster Sauce, Chilli Sauce, Garlic or Belachan</i>	18.00	26.00
60. PHAK KA NAENG KALUM <i>Thai Baby Kai Lan with Garlic or Oyster Sauce, Chilli Sauce or Belachan</i>	16.00	22.00
61. PAHD PAK BOONG <i>Fried Kang Kong with Belachan or Garlic</i>	16.00	22.00
62. TAU-HU RAD SOD PRIK <i>Deep Fried Bean Curd with Sweet and Spicy Sauce</i>	16.00	22.00
63. TAU-HU NAM DAENG <i>Braised Bean Curd with Minced Pork and Mushroom</i>	16.00	22.00
64. TUO WHAN PAHD KA PI <i>Sweet bean with garlic, Thai chilli, belachan and oyster sauce</i>	18.00	25.00
65. PAHD PAK RUAM MIT <i>Deluxe Mixed Green Vegetables</i>	18.00	25.00
66. PAHD MA KUE YAO <i>Egg Plant with Shredded Chicken</i>	16.00	22.00



Kangkong Blachan



Tofu in Sweet & Spicy Sauce



Braised Beancurd with Chicken & Mushroom



Fried Eggplant



Chicken in Lemon Sauce



Grilled King Prawns



Black Pepper Crab



Beef with Black Pepper



Fish Fillet in Lemon & Garlic Sauce



Fish Fillet with Black Bean Sauce

CRAB *(Seasonal Price)*

47. SEA CRAB

Style of Cooking - Chilli / Grilled / Cooked with Tanghoon in Claypot / Black Pepper

PRAWNS *(Seasonal Price)*

48. FRESH PRAWNS

Style of Cooking - Steamed / Grilled / Cooked with Tanghoon in Claypot / Fried Garlic / Black Pepper

PRAWNS / EXOTIC SEAFOOD

	SMALL	MEDIUM
49. KUNG PAHD PRIK THAI SOD <i>Prawns with Thai Chilli Sauce and Fresh Green Pepper</i>	26.00	38.00
50. KUNG PAHD MED MA MUANG <i>Fried Prawns with Dry Chilli Sauce</i>	26.00	38.00
51. KUNG SOD MANOW <i>Deep Fried Prawns topped with Lemon Sauce</i>	26.00	38.00
52. KUNG PAHD PAK <i>Fried Vegetables with Prawns</i>	26.00	38.00
53. KUNG PAHD SOD NAM PRIK PAO <i>Chef's Special Chilli Prawns</i>	26.00	38.00
54. HOEY SHELL PAHD PAK <i>Fried Vegetables with Scallops</i>	26.00	38.00
55. PLA NAAM TOK <i>Deep Fried Garoupa fillet seasoned with Thai Herbs, Lemon Sauce, Chilli & Mint Leaves</i>	24.00	32.00



Pineapple Rice



Kway Teow Pahd Thai



Olive Rice



Assorted Thai Dessert



Red Ruby



Glutinous Rice with Fresh Mango



Tapioca with Coconut Milk



Thai Chendol



Thai Ice Tea



Fresh Coconut

RICE & NOODLES

	SMALL	MEDIUM
67. KHAO PAHD PLA KEAM / POO / KUNG <i>Fried Rice with Salted Fish or Crab Meat or Prawns</i>	16.00	22.00
68. KHAO OB SAB-PA-ROT <i>Pineapple Rice</i>	16.00 each	
69. KWAY TEOW PAHD THAI <i>Fried Thai Kway Teow</i>	16.00	22.00
70. PAHD BAK MEE <i>Fried Noodle Thai Style</i>	16.00	22.00
71. PAHD WOON SEN <i>Fried Tanghoon Thai Style</i>	16.00	22.00
72. PLAIN RICE	2.00	

DESSERT

	SMALL	MEDIUM
73. KHA NOM THAI RUAM <i>Assorted Thai Dessert</i>	14.00	20.00
74. THAB TIM KROB <i>Ruby (Water Chestnut with Coconut Milk)</i>	6.00 (Per Bowl)	
75. POL-LAMAI RUAM <i>Fresh Fruit Platter</i>	14.00	20.00
76. THAI CHENDOL <i>Jelly with Brown Sugar and Coconut Milk</i>	6.00 (Per Bowl)	
77. KAO NEO MA MUANG <i>Glutinous Rice flavoured with Coconut and Fresh Mango Slices</i>	Seasonal Price	