

 $\mathcal{T}^{he word Sukhothai in Pali language means 'Dawns of Happiness".$

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.

VEGETARIAN MENU

APPETIZERS

		SMALL	MEDIUM
101.	YAM SOM O Exotic Pomelo Salad with Peanuts	20.00	30.00
102.	YAM MA MUANG Green Mango Salad	22.00	30.00
103.	SOM TAM Green Papaya Salad	15.00	20.00
104.	YAM WOON SEN Tangboon Salad with Vegetables in Lemon Dressing	18.00	26.00
105.	POH PIAH TAWD	10.00	

Vegetarian Spring Roll served with Sweet & Sour Sauce

SOUPS

106.	TOM YAM PAK <i>Traditional Tom Yam with Mushrooms,</i> <i>Greens and other Vegetables</i>	9.00 (Per Bowl)	32.00 (4 persons)
107.	GAENG JUED TAO-HOO KAB HEB HOM Beancurd clear soup with Musbrooms, Beansprouts and Lettuce	9.00 (Per Bowl)	32.00 (4 persons)
108.	TOM KHA JE Spicy Vegetable Soup with Coconut Milk and Thai Ginger	9.00 (Per Bowl)	32.00 (4 persons)

THAI VEGETARIAN SPECIALTIES

		SMALL	MEDIUM
109.	GAENG PED JE Thai Red Curry with Mushrooms, Vegetable & Baby Corn	20.00	26.00
110.	GAENG KIEW WHAN JE Thai Green Curry with Musbrooms, Babycorn, Small Eggplant and Lettuce	20.00	26.00
111.	PAHD PAK RUAM MIT Mixed Spicy Thai Vegetables	18.00	25.00
112.	TAO HOO RAD PIK Deep Fried Beancurd with Sweet & Spicy Sauce	16.00	22.00
113.	GAI JE PAHD BAI GRA PRAO Mock Chicken Fried with Basil Leaves & Chilli	20.00	26.00
114.	NOR MAI SOD PAHD KATHIEM KAB PIK Asparagus with Chilli Sauce and Garlic	18.00	26.00
115.	KANEANG KA LUM PAHD PIK GAENG Thai Baby Kailan with Thai Herbs and Garlic	16.00	22.00
116.	PAHD MAKUE YAO Eggplant with Chillies Garlic and Thai Herbs	16.00	22.00
117.	PAHD PAK RUAM MIT Mixed Green Deluxe Vegetables	18.00	25.00

RIC	CE & NOODLES	CMAN	MEDIDA
		SMALL	MEDIUM
118.	KHAO OB SABPAROD Pineapple Rice	16.00	
119.	KHAO PAHD JE Vegetable Fried Rice	16.00	24.00
120.	KWAY TEOW PAHD THAI JE <i>Traditional Thai Noodles with Beancurd, Beansprouts</i> <i>and Long Beans</i>	16.00	24.00
121.	PAHD WOONSEN JE Tanghoon Thai Style	16.00	24.00
122.	PAHD BAK MEE Fried Noodle Thai Style	16.00	24.00
123.	KHAO OP NAM LIEB Vegetarian Olive Rice in Claypot	16.00	24.00
DESSERT		SMALL	MEDIUM
124.	KHA NOM THAI RUAM Assorted Thai Dessert	14.00	20.00
125.	THAB TIM KROB Ruby (Water Chestnut with Coconut Milk)	6.00 (Per Bowl)	
126.	POL-LAMAI RUAM Fresh Fruit Platter	14.00	20.00
127.	THAI CHENDOL Jelly with Brown Sugar and Coconut Milk	6.00 (Per Bowl)	
128.	KAO NEO MA MUANG	Seasonal Price	

Glutinous Rice Flavoured with Coconut and Fresh Mango Slices