



SUKHOTHAI The ancient city of Sukhothai, which was once Thailand's capital, is situated around 265 miles north of Bangkok in Thailand. When translated into English it means, *the dawn of happiness*. Sukhothai is the birthplace of our founder and head chef, Ban Kaewkraikhot. Food has always been a huge part of Ban's life, she grew up in a house surrounded by fresh herbs and spices and spent most evenings sat on her veranda sharing food with friends and neighbours. When Ban moved to the UK, she wanted to bring with her the taste of her childhood and share it with others. We hope you have a wonderful meal at Sukhothai today and that it brings you the rich tantalising flavours of Ban's homeland.

For a true taste of Sukhothai try one of our signature dishes perfected by Ban herself over the past 15 years, they have stood the test of time and are without doubt guest favourites.

SUKHOTHAI

The Finest Thai Dining In Yorkshire

★ STARTERS ★

- | | | | | | |
|---|------------------------------------|------|----|-----------------------|------|
| 1 | SATAY GAI | 6.95 | 7 | GRAH DOOG MOO | 7.75 |
| A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce | | | | | |
| 2 | POU NIM | 8.95 | 8 | LAAB GAI KROB | 7.25 |
| Succulent soft-shell crab, deep fried with red pepper, green pepper, onion, garlic and black pepper sauce | | | | | |
| 3 | GUNG TA KRAI | 7.25 | 9 | KHANOM JEEB | 6.50 |
| King prawns in a crispy, fragrant lemongrass batter, served with a freshly made sweet chilli sauce | | | | | |
| 4 | HOY SHELL GRATIEM PRIK THAI | 9.75 | 10 | MUEG SUKHOTHAI | 7.25 |
| Delicate stir-fried scallops with diced red and green pepper, garlic and cracked black pepper | | | | | |
| 5 | POH PIAH GAI | 5.95 | 11 | GUNG JAEW | 7.50 |
| Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce | | | | | |
| 6 | TOD MUN PLA | 6.95 | 12 | SATAY PLA | 7.95 |
| Authentic Thai fishcakes blended to a traditional recipe with red curry paste, green beans, lime leaves and topped with a diced cucumber, shallot and carrot relish, garnished with freshly made sweet chilli sauce | | | | | |

★ SALAD ★

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|--|---------------------------------|-------|-----|----------------------------|-------|
| 17 | SOM TUM | 7.95 | 20 | YUM PHED KROB MANGO | 9.25 |
| A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli, dried shrimp and peanuts - great on its own or as a side dish | | | | | |
| 18 | SOM TUM GUNG/POU NIM | 13.95 | 21 | YUM GUNG YANG MANGO | 13.95 |
| Exotic, spicy Thai papaya salad with shredded papaya, carrot, tomato and chilli with a choice of king prawns or soft-shell crab - a must-try dish | | | | | |
| 19 | YUM GUNG TA KRAI AVOCADO | 8.25 | 22A | LAAB | 7.50 |
| Tiger prawns and fresh, sliced avocado cooked in a spicy sweet chilli sauce with tomato, pomegranate seeds and fresh slices of lemongrass | | | | | |

★ SHARING PLATTERS ★

(Minimum of 2 people)

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|--|---------|
| M1 YANG RUAM | 8.00 pp |
| A delicious selection of skewers, including satay chicken, grilled pork skewers and grilled king prawns, served with peanut sauce, a sweet and sour vegetable relish and a spicy tamarind sauce | |
| M2 SUKHOTHAI PLATTER | 8.50 pp |
| An assortment of our guests favourites, including satay chicken, chicken spring rolls, Thai fish cakes, sweetcorn cakes and king prawns in batter, served with peanut sauce, a sweet and sour vegetable relish and a freshly made sweet chilli sauce | |

★ SOUP ★

Choice of chicken, prawns or squid
£1 supplement for prawns or squid
Vegetarian option available

- | | | |
|--|--------------------------|------------|
| 23 | TOM YUM | 6.95/ 5.95 |
| An authentic and delicious, spicy, hot and sour soup cooked with shallots, mushroom, tomato, lime leaves, galangal, lemongrass and chilli oil - a true taste of Thailand | | |
| 24 | TOM KHA MAPROW ON | 6.95/ 5.95 |
| A rich, fragrant soup flavoured with button mushrooms, galangal, lemongrass, lime leaves, young coconut meat and coconut milk, garnished with chilli oil | | |
| 25 | POH TAEK | 8.50 |
| Spicy hot and sour mixed seafood soup, served with a selection of fresh Thai herbs | | |
| V10 | TOM JUAD | 5.50 |
| A fragrant vegetarian soup made with bean thread noodles, tofu and mixed vegetables, finished with a sprinkle of fried garlic and fresh coriander | | |

★ CHEF RECOMMENDATION ★

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|---|------------------------|-------|----|-------------------------|-------|
| R3 | WEeping TIGER | 17.95 | R5 | GAI YANG | 13.50 |
| 8oz sirloin steak, cooked to your liking, marinated in oyster sauce, served on a sizzling plate with a specially made secret spicy sauce, recommended to have with sticky rice | | | | | |
| R4 | ROARING RIB-EYE | 22.95 | R7 | MASSAMAN KAA GAE | 17.95 |
| 10oz rib-eye steak, cooked to your liking, topped with an exotic Panaeng curry sauce, served on a bed of red pepper, green pepper and fine beans - a must - try for any steak lover; recommended to have with sticky rice | | | | | |

★ THAI CURRY ★

Choice of chicken, beef or pork / £2 supplement for prawns or duck

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|---|----------------------|-------|---|---------------------|-------|
| 26 | GANG MASSAMAN | 10.95 | 28 | GANG PED | 10.95 |
| Believed to have originated in Southern Thailand and influenced by Malaysian cuisine, a rich, creamy coconut curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot | | | | | |
| 27 | GANG KIEW WAN | 10.95 | 29 | GANG PANAENG | 10.95 |
| Thai green curry, which takes its colour from the green chillies used to make the paste, made with coconut milk, fine beans, green and red pepper, courgette and sweet basil | | | | | |
| X3 | GANG SUPPAROD | 10.95 | Fiery Thai red curry made with coconut milk, tomato and the addition of sweet pineapple | | |

★ STIR-FRIED ★

Chicken, beef or pork

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|--|-----------------------------|-------|---|------------------------------|-------|
| 145 | GAI TOD PRIK GANG | 12.25 | 33 | PAD MAMUANG HIMMAPARN | 11.95 |
| A dish that has stood the test of time, a true guest favourite, sliced chicken breast dusted in flour, deep-fried and covered in a spicy, creamy red curry sauce with mixed peppers, basil and lime leaves | | | | | |
| R6 | GAI SUKHOTHAI | 11.95 | 34 | PAD PREW WAN | 11.95 |
| A unique, specially created dish of crispy sliced chicken breast, stir-fried with spring onion, chilli, tomato, peas, carrots, served with a specially made hot and sour Sukhothai sauce | | | | | |
| X1 | PAD NAM PRIK PAO | 11.95 | 35 | PAD PRIK YOURK | 11.95 |
| Translated into 'fried chilli paste', a stir-fry with chilli oil, sweet basil, mushroom, spring onion, carrot and peppers - exquisite | | | | | |
| 30 | PAD KHING | 11.95 | 36 | PAD PRIK GANG | 11.95 |
| Stir-fried with fresh ginger, spring onion, onion, mushroom and black jelly mushroom | | | | | |
| 31 | PAD GA PRAO | 11.95 | 37 | PAD BROCCOLI | 12.25 |
| One of Thailand's most popular dishes, a spicy stir-fry of diced meat, green beans, fresh chilli and basil, topped with a fried duck egg - a must - try for any spice lover | | | | | |
| 32 | PAD GRATIEM PRIK TAI | 11.95 | 38 | KUA KLING | 11.50 |
| A Thai-style stir-fry with plenty of garlic and cracked black pepper, topped with crispy garlic | | | | | |
| | | | 39 | GATA LON | 12.25 |
| | | | A stir-fry with garlic, lime leaves, oyster sauce, lemongrass, onion, fresh chilli, dried red chilli, crispy basil and black pepper, served on a sizzling hot plate | | |
| | | | 39A | PAD PRIK | 11.95 |
| | | | Stir-fried with fresh chilli, spring onion, bamboo shoots, carrot and onion | | |

★ VEGETARIAN MAIN COURSE ★

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|--|--------------------------|------|---|------------------------------|------|
| V11 | GANG KIEW WAN PAK | 9.75 | V17 | TOFU PAD KHING | 9.50 |
| Thai green curry, which takes its colour from the green chillies used to make the paste, made with coconut milk, tofu, fine beans, green and red pepper, courgette, and sweet basil | | | | | |
| V12 | GANG PED PAK | 9.50 | V18 | TOFU PAD BROCCOLI | 9.75 |
| Thai red curry, a spicier alternative to the traditional green curry and deriving its bright colour from red chillies, made with coconut milk, tofu, red and green pepper, carrot, sweet basil and bamboo shoots | | | | | |
| V13 | GANG MASSAMAN | 9.50 | V19 | TOFU PRIK GANG | 9.50 |
| Believed to have originated in Southern Thailand and influenced by Malaysian cuisine, a rich, creamy coconut tofu curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot | | | | | |
| V14 | GANG PANAENG TOFU | 9.50 | V20 | PAD THAI PAK | 9.50 |
| A rich, creamy tofu Thai curry that is believed to be a favourite of Thai royalty, made from coconut milk, red and green pepper, and kaffir lime leaves | | | | | |
| V15 | PAD PAK RUAM | 9.50 | V21 | PAD PRIK YOURK | 9.50 |
| Stir-fried tofu with mushroom, Chinese leaf, spring greens, sweetheart cabbage and carrot | | | | | |
| V16 | PAD GA PRAO PAK | 9.95 | V22 | PAD NAM PRIK PAO TOFU | 9.50 |
| A vegetarian take on one of Thailand's most popular dishes, a stir-fry of tofu, green beans, fresh chilli and basil, topped with a fried duck egg | | | | | |
| | | | V23 | PAD MAMUANG HIMMAPARN | 9.75 |
| | | | Stir-fried tofu with cashew nuts, pineapple, mushroom, carrot, onion and spring onion | | |

All vegetarian main courses can be made with mixed vegetables instead of tofu, please ask your server

Contains nuts. Nuts are present throughout our kitchen Suitable for vegetarians

Please make sure your server is aware of all allergens or special dietary requirements you may have. Unfortunately, it is not possible to guarantee that dishes will be 100% allergen or contamination free. Please ask for our full allergen information. Please note that any bespoke orders cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

★ DUCK ★

- X2 PAD PHED NAM PRIK PAO** 🔥 🔥 🌿 12.50
Stir-fried sliced duck breast with aromatic spices, chilli oil, mushroom, spring onion, carrot, mixed peppers and sweet basil - exquisite
- D1 FOUR SEASON DUCK** 🔥 11.75
Roasted sliced duck breast cooked in a spicy, Thai red curry sauce with coconut milk, tomato, pineapple and grapes - a unique and special dish
- D2 PHED GATA LON** 🔥 🔥 🌿 12.75
Stir-fried sliced duck breast with oyster sauce, lemongrass, garlic, black pepper, lime leaves, onion, fresh chilli and crispy basil, served on a sizzling hot plate
- D3 PHED MA KHAM** 13.95
Beautifully cooked, sliced roasted duck breast with Chinese leaf, spring greens, sweetheart cabbage, topped with a Thai tamarind sauce, recommended to have with steamed brown rice
- D4 PHED ROI ED** 🔥 13.95
Grilled duck breast with lettuce, spring onion, shallots, mint, lime leaves and dried chilli, served with a spicy Isaan-style sauce
- D5 PHED SAWAT** 🔥 13.95
Deep-fried crispy duck breast in a delicate batter, topped with a mixed spice and herb sauce, with pineapple and cherry tomatoes
- D6 PHED PAD GRATIEM PRIK TAI** 12.50
Sliced duck breast with plenty of garlic and cracked black pepper, topped with crispy garlic
- D7 PHED PAD BROCCOLI** 12.50
Sliced duck breast stir fried with broccoli, onion and carrot

★ PRAWNS AND SEAFOOD ★
Choice of prawns, squid or mixed seafood

- 40 PAD KHING** 13.95
Stir-fried king prawns, squid or mixed seafood with fresh ginger, spring onion, onion, button mushroom and black jelly mushroom
- 41 PAD GA PRAO** 🔥 🔥 🌿 13.95
One of Thailand's most popular dishes, a stir-fry of king prawns or mixed seafood with green beans, fresh chilli and basil, topped with a fried duck egg - a must - try for any spice lover
- 42 PAD GRATIEM PRIK TAI** 🔥 13.95
Stir-fried king prawns, squid or mixed seafood with plenty of garlic and cracked black pepper, topped with crispy garlic
- 43 PAD MAMUANG HIMMAPARN** 🔥 13.95
King prawns, squid or mixed seafood, stir-fried with cashew nuts, pineapple, mushroom, carrot, onion and spring onion
- 44 TALAY PAD CHA** 🔥 14.50
A dish that you will see on every menu in Thailand, a spicy stir-fry of juicy mussels, prawns, and squid with a mixture of Thai herbs and fresh peppercorns
- 45 PAD PRIK YOURK** 13.95
Stir-fried king prawns, squid or mixed seafood in a Thai-style black bean sauce with red and green pepper, carrot and onion
- 46 PAD PRIK GANG** 🔥 🔥 🌿 13.95
A fresh and spicy stir-fry of king prawns, squid or mixed seafood with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves
- 47 PAD NAM PRIK PAO** 🔥 🌿 13.95
Translated into 'fried chilli paste', a stir-fry of king prawns, squid or mixed seafood with chilli oil, sweet basil, mushrooms, spring onion, carrot and peppers
- 48 PEARLS OF SUKHOTHAI** 🔥 🔥 🌿 16.50
A Sukhothai classic, steamed jumbo king prawns with garlic and a hot and sour sauce, flavoured with lemon juice, galangal, lemongrass, lime leaves and coriander
- 49 GUNG PRIK GLUEA** 🔥 16.50
Jumbo king prawns dusted in flour, deep-fried and served with, chilli, onion, cracked black pepper, carrot, peppers and a pinch of salt

★ FISH ★

- F1 PLA KHING** 16.25
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets, stir-fried with fresh ginger, spring onion, mushroom and black jelly mushroom
- F2 PLA GRATIUM PRIK THAI** 🔥 16.25
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets with garlic and cracked black pepper, topped with crispy garlic
- F3 PLA NAM PRIK PAO** 🔥 🔥 🌿 16.50
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets with carrot, onion, mushroom, sweet basil, red and green pepper and spring onion, stir-fried with chilli oil
- F4 BREAM YANG** 16.50
A dream dish for any fish lover, a grilled whole sea bream, dressed with sweet soy sauce, garnished with fresh lime and served with green chilli sauce and a mixed leaf salad
- F5 PLA NEUNG MANOW** 🔥 🔥 🌿 16.50
A dish recommended by our head chef, steamed whole sea bass with Chinese leaf, chilli, coriander, fresh lemon juice and garlic
- F6 PLA CHOO CHEE** 🔥 16.50
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets in a rich red curry with coconut milk and lime leaves
- F7 LAAB BREAM** 🔥 🔥 🌿 16.50
A delicacy in Northeast Thailand, a crispy whole sea bream with spicy Isaan-style sauce, with spring onion, shallots, mint, lime leaves and dried chilli
- F8 PLA KIEW WAN** 🔥 🔥 🌿 16.50
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets in a Thai green curry sauce, made with coconut milk, fine beans, red and green pepper, courgette and basil

★ NOODLES AND RICE

Choice of chicken, pork, beef or prawns
£1.50 supplement for prawns

- 50 PAD THAI** 🔥 🌿 10.50
Thailand's most famous dish, stir-fried rice noodles with egg, bean sprouts, carrot, spring onion, ground peanuts and tofu
- 50A PAD THAI SUKHOTHAI** 🔥 🌿 14.75
Our take on the famous Pad Thai, stir-fried rice noodles with butterflyed jumbo king prawns, bean sprouts, carrot, spring onion, ground peanuts and tofu, served in an egg nest
- 51 PAD KEE MAO** 🔥 10.50
A hugely popular Thai dish, spicy stir-fried noodles with garlic, chilli, basil, red pepper, green pepper, fine beans, bamboo shoots and mushroom
- 52 KHAO PAD SUKHOTHAI** 🔥 10.50
A specially created rice stir-fry with egg, sweetheart cabbage, carrot, spring onion, tomato and onion
- 53 KHAO PAD SUPPAROD** 10.50
A guest favourite, stir-fried rice with egg, pineapple, turmeric, raisin, onion, carrot, red pepper and green pepper
- 54 PAD SING CHOW MEE** 10.50
Stir-fried vermicelli with egg, bean sprouts, carrot, onion, red and green pepper, Chinese leaf and spring onion
- 55 SEN YAI PAD SEE AEW** 10.50
Hofun rice noodles with egg, sweetheart cabbage, spring green, Chinese leaf and carrot in soy sauce

★ SIDES ★

- 56 KHAO PAD KHAH** 3.25
Egg-fried rice
- 57 KHAO SUAY** 2.95
Thai jasmine rice
- 58 KHAO NIEW** 3.50
Thai sticky rice
- 59 KHAO KLONG** 3.75
Steamed brown rice - a healthy and nutritious alternative to white rice
- 60 KHAO OP MA PROW** 3.75
Steamed Thai rice with coconut milk, served in a banana leaf
- 61 NOODLES** 3.75
Stir-fried rice noodles with bean sprouts and egg
- 62 PAK LUOK** 4.95
Fresh, blanched seasonal vegetables

★ SET SIAM ★

Our signature set, perfected by executive chef Ban, and designed to take you on a luxurious yet authentic journey through Thai cuisine
£50 PER PERSON (MINIMUM OF 2 - ALL DISHES SERVED)

STARTER

An assortment of our guests favourites, including Thai prawn crackers, satay chicken, chicken spring rolls, Thai fish cakes, sweetcorn cakes and king prawns in batter, served with peanut sauce, a sweet and sour vegetable relish and a freshly made sweet chilli sauce

SOUP

TOM KHA HED MA PROW ON
A rich, fragrant soup flavoured with button mushrooms, galangal, lemongrass, lime leaves, young coconut meat and coconut milk, garnished with chilli oil

MAIN

GANG MASSAMAN NUA
A rich, creamy coconut beef curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot
PEARLS OF SUKHOTHAI
A Sukhothai classic, steamed jumbo king prawns with garlic and a hot and sour sauce, flavoured with lemon juice, galangal, lemongrass, lime leaves and coriander

GAJ YANG

A popular Thai street food dish, chargrilled chicken breast, marinated in black pepper and lime leaves, served on a sizzling hot platter with a spicy tamarind sauce

SIDE

Your choice of any side dish:
egg-fried rice, jasmine rice, sticky rice, brown rice, coconut rice or noodles

DESSERT

Your choice of caramelised banana with luxury vanilla icecream, sticky toffee pudding or mango sorbet

★ SET A ★

SUKHOTHAI
£28 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER
THAI PRAWN CRACKERS

SATAY GAI

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

KHANOM JEEB

Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic

KHANOM PANG GAI

Homemade chicken toast - marinated minced chicken, sprinkled with sesame seeds and served on toast with sweet chilli sauce

YUM PHED KROB MANGO

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD PRIK YOURK NUA

A Thai-style beef and black bean stir-fry with red and green pepper, carrot and onion

GANG PED GAI

Thai chicken red curry, a spicier alternative to the traditional green curry, made from coconut milk, red and green pepper, carrot, sweet basil and bamboo shoots

PAD PAK RUAM

Stir-fried tofu with mushroom, Chinese leaf, spring greens, sweetheart cabbage and carrot

SIDE

(CHOOSE ONE)

KHAO PAD KHAH / KHAO SUAY
Egg-fried rice / Thai jasmine rice

DESSERT

Your choice of lychees in syrup or luxury vanilla ice cream

★ SET B ★

AYUTTHAYA
£30 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER
THAI PRAWN CRACKERS

SATAY GAI

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

TOD MUN PLA

Authentic Thai fishcakes topped with diced vegetables, and garnished with sweet chilli sauce

POH PIAH GAI

Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce

YUM PHED KROB MANGO

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD PRIK GANG GAI

A fresh and spicy chicken stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves

GANG MASSAMAN NUA

A rich, creamy coconut beef curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot

PAD KHING GUNG

Stir-fried king prawns with fresh ginger, spring onion, onion, button mushroom and black jelly mushroom

SIDE

(CHOOSE ONE)

KHAO PAD KHAH / KHAO SUAY
Egg-fried rice / Thai jasmine rice

DESSERT

Your choice of lychees in syrup or luxury vanilla ice cream

★ SET C ★

THONBURI
£35 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER
THAI PRAWN CRACKERS

SATAY GAI

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

MOO YANG

Traditional Thai grilled pork neck, marinated in honey and oyster sauce, served with a spicy tamarind sauce

GUNG TA KRAI

King prawns in crispy, fragrant, lemongrass batter, served with freshly made sweet chilli sauce

YUM PHED KROB MANGO

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD MAMUANG HIMMAPARN NUA

Stir-fried beef with cashew nuts, pineapple, mushroom, carrot, onion and spring onion

GANG KIEW WAN GUNG

Thai green curry with king prawns, which takes its colour from the green chillies used to make the paste, made with coconut milk, fine beans, green and red pepper, courgette and sweet basil

GUNG PRIK GLUEA

Jumbo king prawns dusted in flour, deep-fried and drizzled with rice wine sauce, chilli, onion, cracked black pepper, carrot, peppers and served with a pinch of salt

SIDE

(CHOOSE ONE)

KHAO PAD KHAH / KHAO SUAY
Egg-fried rice / Thai jasmine rice

DESSERT

Your choice of lychees in syrup or luxury vanilla ice cream

★ SET V ★

RATTANAKOSIN
£25 PER PERSON
(MINIMUM OF 2 - ALL DISHES SERVED)

STARTER

SUKHOTHAI DUMPLINGS
Steamed taro and vegetable dumplings, served with sweet soy sauce and topped with crispy garlic

POH PIAH HED HORM

Thai-style homemade spring rolls filled with shiitake mushrooms, fresh vegetables, and glass noodles, served with sweet chilli sauce

TOD MUN KHAO PHODE

Traditional homemade sweetcorn cakes topped with diced cucumber and shallots, served with a freshly made sweet chilli sauce

YUM TA KRAI AVOCADO

Crispy tofu and sliced avocado cooked in a spicy sweet chilli sauce with tomato, pomegranate seeds and fresh slices of lemongrass

MAIN

PAD MAMUANG HIMMAPARN

Stir-fried tofu with cashew nuts, pineapple, mushroom, carrot, onion and spring onion

GANG KIEW WAN PAK

Thai green curry, which takes its colour from the green chillies used to make the paste, made with coconut milk, tofu, fine beans, green and red pepper, courgette and sweet basil

PAD NAM PRIK PAO TOFU

Stir-fried tofu with chilli oil, sweet basil, mushroom, spring onion, carrot and red pepper

SIDE

(CHOOSE ONE)

KHAO PAD KHAH / KHAO SUAY
Egg-fried rice / Thai jasmine rice

DESSERT

Your choice of lychees in syrup or luxury vanilla ice cream

Gai - Chicken
Pou - Crab
Pla - Fish

Plamueg - Squid
Gung - Prawn
Nua - Beef

Moo - Pork
Phed - Duck
Talay - Mixed Seafood (Prawn, Squid, Mussels)

🔥 Mild 🔥 Moderate 🔥 Spicy

🔥 Signature Dish

🔥 Contains nuts. Nuts are present throughout our kitchen

🔥 Suitable for vegetarians

An optional 10% service charge will be added to the bill for all parties of over 8 people. All produce is locally sourced from specially selected suppliers, where possible.