



Sukhothai

SAWADEE KA



Appetizer










SUKHOTHAI DELIGHT สุกโขทัยดีไลท์ S / N	165
6-in-1 classic Thai appetizer platter Deep-fried shrimp, chicken dumpling, vegetable spring rolls, pandan chicken, chicken bamboo skewers, green papaya salad	
THOD MAN GOONG ทอดมันกุ้ง S ✈	73
Breaded deep-fried prawn cake with garlic, coriander and pepper <i>Served with sweet sauce</i>	
GOONG SA RHOONG กุ้งสะโฮรง S	68
Deep fried crispy golden fried shrimps wrapped with noodles <i>Served with sweet sauce</i>	
GAI HOR BAI TOEI ไก่ห่อใบเตย S ✈	63
Pandan leaves wrapped chicken, turmeric powder, siracha and garlic oyster <i>Served with sweet dark soya sauce</i>	
CHOR MUANG SAI GAI ช่อม่วงไส้ไก่ N / S	57
Flower shape dumplings with minced chicken and peanuts <i>Served with dark soya vinegar</i>	
SATAY GAI สะเต๊ะไก่ N / S ✈	65
Curry powder and coriander-marinated grilled chicken skewers in bamboo <i>Served with peanut sauce and pickled vegetable</i>	
NUAE YANG TRA KA เนื้อย่างตระไคร้ N / S	73
Lemon grass and coriander root marinated bamboo skewered grilled beef <i>Served with hot Sriracha sauce with spicy chili</i>	
POR PIA THOD ปอเปี๊ยะทอด V ✈	58
Deep-fried mixed vegetable spring rolls <i>Served with sweet chili sauce</i>	
POR PIAH SOD NUONG ปอเปี๊ยะสดนึ่ง V	58
Steamed rice paper roll with taro, cabbage, mushroom and carrot <i>Served with chili black soy sauce</i>	
TORD MAN KAO POD ทอดมันข้าวโพด V / N ✈	55
Golden fried sweet corn with tempura flour, grounded peanuts with coriander leaves <i>Served with sweet chili sauce</i>	

SPICE LEVEL:) MILD)) MEDIUM))) HOT | ✈ TRAVELLERS CHOICE

Contains: (N) Nuts, (S) Shellfish, (V) Vegetarian, (D) Dairy, (E) Egg
Consumption of raw or undercooked animal, seafood, poultry such as eggs may increase your risk of food borne -illness
For any food allergies or special dietary requirements, please inform your server.

All prices are inclusive of 10% service charge, 7% municipality fees and 5% VAT.

Aromatic Bowls

TOM YAM ต้มยำ  	58
Traditional Thai soup with lemongrass, kaffir lime leaves, galangal mushroom, chili paste and lime juice	
With Prawns 	68
With Chicken 	65
With Seafood	75
TOM KHA ต้มข่า 	58
Authentic creamy coconut soup with mushroom, lemongrass, red onion, tomatoes, kaffir lime leaves, galangal and lime juice	
With Prawns 	68
With Chicken 	65
With Seafood	75
TOM JERD GAI SEB ต้มจืดเต้าหู้ไก่สับ  	63
Clear soup with chicken minced balls, tofu, cabbage, celery and glass noodles	

Salad

PLAR GOONG YANG ปลากุ้งย่าง  	110
3 pcs grilled tiger prawns, shallots, spring onions, coriander, mint leaves, lemongrass, chili paste and lime dressing	
SOM TUM ส้มตำไทย     	55
Traditional green papaya salad with peanuts, shredded carrots, tomatoes, long beans, lime and tamarind dressing	
With Prawns	68
YAM SOM O ย่ำส้มโอ    	64
Pomelo salad with peanut nuts, grated coconut fried onions, chili, tamarind dressing	
With Prawns	70
With Chicken 	68
LARB PED YUNG ลาบเป็ดย่าง  	65
Isaan style roasted duck salad with shallots, spring onions, mint leaves, chili powder and lime dressing	

SPICE LEVEL:  MILD  MEDIUM  HOT |  TRAVELLERS CHOICE

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Seafood Indulgence

	MARKET PRICE
GOONG MANG KORN THOD KRATIEM กุ้งมังกรทอดกระเทียม S Wok-fried lobster topped with garlic and pepper sauce	
PLA TROD SA-MON PAI ปลาทอดสมุนไพร S / N Deep fried fish with lemongrass, galangal, kaffir lime leaves and tamarind sauce; <i>Choice of fresh: Hammour and Sea bass</i>	165
PLA RAD PRIK ปลาเก๋าราดพริก S Deep-fried Hammour with signature spicy chili tamarind sauce, crispy basil leaves, diced pineapple	165
PLA NEUNG MA NAOW ปลาเนึ่งมะนาว S Steamed Sea bass fillet with pak choy, coriander, garlic, spicy chili lime	170
PLA NUENG SE-EIW ปลาเนึ่งซีอิ๊ว S Steamed Sea bass with soy sauce, black mushroom, onion, ginger, garlic, celery	170
PHAD CHAA TALAY RUAM ผัดฉ่าทะเลรวม S Wok fried mix seafood with phad chaa chili paste sauce, green pepper corn, baby eggplants and Thai basil	135
PHAD PONG KRA-REE ผัดผงกระหรี่รส S / E / D Wok fried tiger prawn with turmeric curry powder, chili oil, onion, celery, bell pepper, oyster sauce with free range egg	150
HOI SHELL PRIK PAOW หอยเชลล์ผัดพริกเผา S Wok fried scallop with Thai chili paste, onion, capsicum and basil leaves	100

Sukothai Grill

SERVED WITH OUR SIGNATURE THAI SPICY SAUCE

TALAY RAUM YANG ทะเลรวมย่าง S Mixed seafood – tiger prawns, lobster tail, Nile perch, squid, scallops and mussels	250
GOONG YANG กุ้งย่าง S 4 pcs grilled tiger prawns with chili lime dressing	170
NUER YANG JIM JAW เนื้อย่างจิ้มแจ่ว S US ribeye, fresh vegetables	220
PLA PAOW KEONG TERD THAI ปลาเผาเครื่องเทศไทย S Grilled whole Sea bass wrapped in banana leaves with Thai lemongrass, kaffir lime leaves, galangal	170

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Thai Mains

PHAD KRA PRAOW GAI / NUER | ผัดกระเพรา S

Wok fried minced meat with chili, garlic, hot basil, soya and oyster sauce

Beef	85
Chicken	73

PHAD MED MA-MAUNG | ผัดเม็ดมะม่วง S / N

Wok-fried with cashew nuts, capsicum and spring onions with Thai chili paste

Tofu	70
Prawns	95
Chicken	85

PHAD KING ONN | ผัดขิงอ่อน S

Wok fried with ginger, capsicum, onion, soy bean paste and oyster sauce

Beef	95
Chicken	85

PHAD MA KAO KING ONN | ผัดมะเขือม่วงขิงอ่อน V

Wok fried aubergines with ginger, onion, pak choy and soy bean paste

68

PHAD NOR MAI TOHU BAI KRA PROW

ผัดหน่อไม้ใส่เต้าหู้ใบกระเพรา เจ V

Wok fried bamboo shoot tofu, garlic and soy sauce

68

TAO HOO PHAD KHEE MAO | เต้าหู้ผัดซีเม่า V

Stir-fried tofu with hot basil, mushroom, young peppercorn, long beans and sliced red chili

70

KAI JEAU THAI | ไข่เจียวไทย S

Three eggs Thai omelet with spring onion and tomato

Prawns	63
Chicken	57
Crab Meat	68

Side Vegetables

PHAD PAK RAUM | สผัดผักรวม S / V

Wok-fried broccoli, pak choy, mushroom with soy, garlic and oyster sauce

50

PHAD PAK BOONG | ผัดผักบุ้ง S / V

Wok-fried morning glory with soy, bean paste, garlic and oyster sauce

50

PHAD HED RUAM TAO LAN TAOW | สผัดเห็ดรวมถั่วงลั่นเต V

Wok fried mushroom, snow peas, soy bean paste, garlic and soy sauce

50



SPICE LEVEL:  MILD  MEDIUM  HOT |  TRAVELLERS CHOICE

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The Curry Cove

GAENG KIEW WARN | แกงเขียวหวาน S

Traditional Thai green curry with eggplant, galangal, coconut milk and sweet basil

Prawns	140
Chicken 	105
Lobster	225
Vegetable 	90



GAENG PHED | แกงเผ็ด S

Traditional Thai red curry with eggplant, galangal, bamboo shoot, coconut milk and sweet basil

Prawns	140
Chicken 	105
Lobster	225
Vegetable 	90

GEANG PANAENG | แกงพะแนง S

Panang curry with baby eggplant, sweet basil, kaffir lime leaves and red chili

Prawns	140
Chicken 	105
Lobster	225
Vegetable 	90

GEANG MASSAMAN | แกงมัสมั่น N/S

Traditional curry with potato, cashew nuts, fried onions, massaman paste

Beef	125
Chicken	105
Vegetable	90

Hawkers Wok

PHAD THAI GOONG | ผัดไทยกุ้ง S/N/E

Traditional wok-fried rice noodles stick with prawns, egg, tofu, peanuts bean sprouts, chives and home-made tamarind sauce

90

PHAD THAI JE | ผัดไทเจ N/V

Traditional wok-fried rice noodles with tofu, peanuts, bean sprouts, chives, lime and homemade tamarind sauce

75

PHAD SEE EW | ผัดซีอิ้ว S/E

Stir-fried flat rice noodles with Thai kale, egg, carrots, soya and oyster sauce

Beef	109
Chicken	85
Seafood	125
Vegetable	70

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Stir-Fry Rice

KHAO PHAD POO | ข้าวผัดปู S / E

Crab meat fried rice with white onion and spring onions

75

KHAO PHAD SUP PA ROD | ข้าวผัดสับปะรด S / N / E

Fried rice with pineapple, cashew nut, snow peas, curry powder, onion and egg

Prawns

85

Chicken

70

Vegetable / Egg ✈

65

KHAO PHAD | ข้าวผัด S / E

Fried rice with cherry tomato, spring onion, Thai kale and coriander

Prawns

85

Chicken ✈

73

Seafood

95

Vegetable / Egg ✈

65

KHAO PHAD JE | ข้าวผัดเจ V ✈

Mixed vegetable fried rice, garlic, soy sauce

65

Sweet Treats

KHAO NIEW MA-MUANG | ข้าวเหนียวมะม่วง

Exotic sticky rice, sliced sweet mango, coconut milk with crispy yellow beans

58

CRÈME BRÛLÉE I-TIM KAT I | แครมบุรุ่มเลไอศรุ่มกะทิ

Pandan crème brûlée with coconut ice cream

47

TAB TIM KROB | ทับทิมกรอบ ✈

Water chestnuts, palm seeds and jackfruit in coconut milk topped with crushed ice

40

MOR GEANG TAO | ขนมหม้อแกงถั่วไอศรุ่ม E

Thai royal bean cake, yellow mung bean, egg, coconut ice- cream

45

KO KA TI | ขนมโคกระทิ

Boiled glutinous rice flour ball dumpling wrapped with yellow mung bean coconut milk syrup

45

ICE CREAM | ไอศรุ่ม ✈

Vanilla | วนิลลา

Coconut | กะทิ

Chocolate | ช็อกโกแลต

40

SPICE LEVEL:) MILD))) MEDIUM)))) HOT | ✈ TRAVELLERS CHOICE

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Sukhothai Bangkok Set Menu

AED 250 PER PERSON

One kind of set menu per table for minimum 2 guests

Discount and redemption of points are not applicable

GOONG SA RHOONG | กุ้งสะโฮรง ^S

Golden-fried shrimps wrapped with noodles, served with plum sauce

YAM SOM O | ยำส้มโอ ^N

Pomelo salad with peanuts, cashew nuts, grated coconut, fried onions, fried garlic and lime tossed in tamarind dressing

TOM YAM GOONG | ต้มยำกุ้ง ^S

Traditional Thai soup with lemongrass, kaffir lime leaves, galangal mushroom, chili paste, lime juice

PANAENG GOONG MUNG KORN | พะแนงกุ้งมังกร ^S

Lobster in Panaeng creamy curry flavored with sweet basil, kaffir lime leaves topped with sliced red chili and coriander

PLA NEUNG MA NAOW | ปลาเนียงมะนาว ^S

Steamed Sea bass fillet with garlic and chili coriander with spicy lime dressing

TALAY PHAD CHAR | ทะเลผัดฉ่า ^S

Wok-fried mixed seafood with peppercorn, long beans and basil leaves in curry paste sauce

PHAD PAK BOONG | ผัดผักบุ้ง ^{S/V}

Wok-fried morning glory, garlic, chili tossed in oyster sauce

KHAO SUAI | ข้าวสวย

Steamed jasmine rice

KHAO NIEW MAMOUNG | ข้าวเหนียวมะม่วง

Exotic sticky rice, sliced Thai mango and coconut milk topped with yellow bean

SPICE LEVEL:  MILD  MEDIUM  HOT |  TRAVELLERS CHOICE

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Sukhothai Phuket Set Menu

AED 220 PER PERSON

One kind of set menu per table for minimum 2 guests

Discount and redemption of points are not applicable

THOD MAN GOONG | ทอดมันกุ้ง S

Breaded deep-fried prawn cake with garlic, coriander, pepper

Served with plum sauce

SOM TUM GOONG SOD | ส้มตำกุ้ง S

Traditional green papaya salad with prawns

TOM KHA GAI | ต้มข่าไก่ S

Authentic Thai coconut soup with chicken, mushroom, lemongrass, kaffir lime leaves, galangal lime juice

GEANG PANANG GAI | แกงพะแนงไก่ S

Panaeng creamy chicken curry flavored with sweet basil, kaffir lime leaves and red chili

PLA RAD PRIK | ปลาเก๋าราดพริก S

Deep-fried Hammour with chili sauce & crispy basil leaves

GAI MED MA-MAUNG | ไก่ผัดเม็ดมะม่วง N

Wok-fried chicken with cashews nuts, onion, capsicum, baby corn, spring onions

PHAD PAK RAUM | ผัดผักรวม S/V

Wok-fried mix vegetable with oyster sauce

KHAO SUAI | ข้าวสวย

Steamed jasmine rice

CREME BRULEE I-TIM KAT | แครมบริวเล่ไอศรีมกะทิ

Pandan crème brûlée with coconut ice cream

SPICE LEVEL:  MILD  MEDIUM  HOT |  TRAVELLERS CHOICE

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Vegetarian Set Menu

AED 170 PER PERSON

One kind of set menu per table for minimum 2 guests

Discount and redemption of points are not applicable

POR PIER THOD | ปอเปี๊ยะทอด ^V

Deep-fried vegetable spring rolls served with plum sauce

SOM TUM JE | ส้มตำเจ ^V

Green papaya salad served with peanuts, cashew nuts, shredded carrots, tomatoes, long beans and lime dressing

TOM YAM JE | ต้มยำตำเจ ^V

Mixed vegetable soup flavored with lemongrass, kaffir lime leaves, galangal, mushroom, chili paste, lime juice and coriander

GAENG KIEW WARN PAK | แกงเขียวหวานผัก ^V

Mixed vegetables in green curry flavored with sweet basil

PHAD PAK RAUM JE | ผัดผักรวมเจ ^V

Wok-fried mixed vegetables in soy sauce

TAO HOO PHAD KHEE MAO | เต้าหู้ผัดซี๊เม้า ^V

Stir-fried tofu with hot basil, mushroom, young peppercorn, long beans and sliced red chili

KHAO SUAI | ข้าวสวย

Steamed jasmine rice

TAB TIM KROB | ทับทิมกรอบ ^V

Crispy-diced water chestnuts, palm seeds and jackfruit in coconut milk topped with crushed ice

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Business Lunch Set Menu

AED 120 PER PERSON

One kind of set menu per table for minimum 2 guests

Discount and redemption of points are not applicable

Available from Monday to Friday only

SOM TUM GOONG | ส้มตำกุ้ง S

Traditional green papaya salad with prawns

SATAY GAI | สะเต๊ะไก่ N

Chicken satay served with peanut sauce and pickled vegetables

TOM YAM GOONG | ต้มยำกุ้ง S

Traditional Thai soup with lemongrass, kaffir lime leaves, galangal mushroom, chili paste, lime juice

PANAENG GAI | พะแนงไก่ S

Chicken curry with sweet basil, kaffir lime leaves topped with sliced red chilis and coriander

PHAD PAK BOONG | ผัดผักบุ้ง S

Wok-fried morning glory with oyster sauce

KHAO SUAI | ข้าวสวย

Steamed jasmine rice

TAB TIM KROB | ขั้วต้มถั่วกรอบ V

Crispy-diced water chestnuts, palm seeds and jackfruit in coconut milk topped with crushed ice

SPICE LEVEL:  MILD  MEDIUM  HOT |  TRAVELLERS CHOICE

All prices are inclusive of 10% service charge, 7% municipality fees and 5% VAT.

Vegetarian Business Lunch Set Menu

AED 120 PER PERSON

Discount and redemption of points are not applicable

Available from Monday to Friday only

POR PIER PAK THOD | ปอเปี๊ยะทอด

Deep-fried vegetable spring rolls served with plum sauce

SOM TUM JE | ส้มตำเจ ^N

Green papaya salad served with peanuts, cashew nuts, shredded carrots, tomatoes, long beans and lime dressing

TOM YAM JE | ต้มยำตำเจ

Mixed vegetable soup flavored with lemongrass, kaffir lime leaves, galangal, mushroom, chili paste, Lime juice and coriander

GAENG KIEW WARN PAK | แกงเขียวหวานผัก

Mixed vegetables in green curry flavored with sweet basil

PHAD PAK BOONG | ผัดผักรวมเจ

Wok-fried morning glory with soy sauce

KHAO SUAI | ข้าวสวย

Steamed jasmine rice

TAB TIM KROB | ขั้วต้มกรอบ ^V

Crispy-diced water chestnuts, palm seeds and jackfruit in coconut milk topped with crushed ice

Contains: **(N)** Nuts, **(S)** Shellfish, **(V)** Vegetarian, **(D)** Dairy, **(E)** Egg

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@SUKHOTHAI DUBAI

