



SAWADEE  
KA



# Appetizer

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

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# Aromatic Bowls

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

# Salad

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

ITEM	DESCRIPTION	PRICE
GOONG MANG KORN THOD KRATIEM   กุ้งมังกรทอดกระเทียม <span style="color: red;">S</span>	Wok-fried lobster topped with garlic and pepper sauce	165
PLA TROD SA-MON PAI   ปลาทอดสมุนไพร <span style="color: red;">S / N</span>	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   ปลาเก้ารัดพริก <span style="color: red;">S</span>	Deep-fried Hammour with signature spicy chili tamarind sauce, crispy basil leaves, diced pineapple	165
PLA NEUNG MA NAOW   ปลาเนื้้มะนาว <span style="color: red;">S</span>	Steamed Sea bass fillet with pak choy, coriander, garlic, spicy chili lime	170
PLA NUENG SE-EIW   ปลาเนื้อซีอิ๊ว <span style="color: red;">S</span>	Steamed Sea bass with soy sauce, black mushroom, onion, ginger, garlic, celery	170
PHAD CHAA TALAY RUAM   ผัดฉ่าทะเลรวม <span style="color: red;">S</span>	Wok fried mix seafood with phad chaa chili paste sauce, green pepper corn, baby eggplants and Thai basil	135
PHAD PONG KRA-REE   ผัดผงกระหรี่ซอส <span style="color: red;">S / E / D</span>	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 <span style="color: red;">S</span>	Wok fried scallop with Thai chili paste, onion, capsicum and basil leaves	100

# Sukothai Grill

SERVED WITH OUR SIGNATURE THAI SPICY SAUCE

ITEM	DESCRIPTION	PRICE
TALAY RAUM YANG   ทะเลรวมย่าง <span style="color: red;">S</span>	Mixed seafood – tiger prawns, lobster tail, Nile perch, squid, scallops and mussels	250
GOONG YANG   กุ้งย่าง <span style="color: red;">S</span>	4 pcs grilled tiger prawns with chili lime dressing	170
NUER YANG JIM JAW   เนื้อย่างจิ่มแจ่ว <span style="color: red;">S</span>	US ribeye, fresh vegetables	220
PLA PAOW KEONG TERD THAI   ปลาเผาเครื่องเทศไทย <span style="color: red;">S</span>	Grilled whole Sea bass wrapped in banana leaves with Thai lemongrass, kaffir lime leaves, galangal	170

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# Thai Mains

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## PHAD KRA PRAOW GAI / NUER | ผัดกระเพรา

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

Beef

85

Chicken

73

## PHAD MED MA-MAUNG | ผัดเม็ดมะม่วง

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

Tofu

70

Prawns

95

Chicken

85

## PHAD KING ONN | ผัดขิงอ่อน

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

Beef

95

Chicken

85

## PHAD MA KAO KING ONN | ผัดมะเขือม่วงขิงอ่อน

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

68

## PHAD NOR MAI TOHU BAI KRA PROW

### ผัดหน่อไม้ไส้เต้าหู้ใบกระเพรา เจ

Wok fried bamboo shoot tofu, garlic and soy sauce

68

## TAO HOO PHAD KHEE MAO | เต้าหู้ผัดขี้เม้า

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

sliced red chili

70

## KAI JEAW THAI | ไข่เจียวไทย

Three eggs Thai omelet with spring onion and tomato

Prawns

63

Chicken

57

Crab Meat

68

# Side Vegetables

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## PHAD PAK RAUM | ผัดผักรวม

50

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

## PHAD PAK BOONG | ผัดผักบุ้ง

50

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

## PHAD HED RUAM TAO LAN TAOW | ผัดเห็ดรวมถั่влันเต

50

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

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 PANNAENG | 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 | ผัดไทยเจ N/V 🐦

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

75

## PHAD SEE EW | ผัดซีอิ๊ว 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

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<b>KHAO PHAD POO   ข้าวผัดปู S / E</b>	<b>75</b>
Crab meat fried rice with white onion and spring onions	
<b>KHAO PHAD SUP PA ROD   ข้าวผัดสับปะรด S / N / E</b>	
Fried rice with pineapple, cashew nut, snow peas, curry powder, onion and egg	
Prawns	<b>85</b>
Chicken	<b>70</b>
Vegetable / Egg 	<b>65</b>
<b>KHAO PHAD   ข้าวผัด S / E</b>	
Fried rice with cherry tomato, spring onion, Thai kale and coriander	
Prawns	<b>85</b>
Chicken 	<b>73</b>
Seafood	<b>95</b>
Vegetable / Egg 	<b>65</b>
<b>KHAO PHAD JE   ข้าวผัดเจ V </b>	<b>65</b>
Mixed vegetable fried rice, garlic, soy sauce	

# Sweet Treats

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<b>KHAO NIEW MA-MUANG   ข้าวเหนียวมะม่วง</b>	<b>58</b>
Exotic sticky rice, sliced sweet mango, coconut milk with crispy yellow beans	
<b>CRÈME BRÛLÉE I-TIM KAT   แครมบูร์ลีไอศรีมกะทิ</b>	<b>47</b>
Pandan crème brûlée with coconut ice cream	
<b>TAB TIM KROB   ทับทิมกรอบ </b>	<b>40</b>
Water chestnuts, palm seeds and jackfruit in coconut milk topped with crushed ice	
<b>MOR GEANG TAO   ขนมหน้อแกงถั่วไอศรีม E</b>	<b>45</b>
Thai royal bean cake, yellow mung bean, egg, coconut ice- cream	
<b>KO KA TI   ขนมโโคกระทី</b>	<b>45</b>
Boiled glutinous rice flour ball dumpling wrapped with yellow mung bean coconut milk syrup	
<b>ICE CREAM   ไอศรีม </b>	<b>40</b>
Vanilla   วนิลา	
Coconut   กะทิ	
Chocolate   ช็อกโกแลต	

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 | กุ้งสะโพรง 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 | ปลาเนื้องมะนาว 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: 1 MILD 2 MEDIUM 3 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 | ปลาเก้าราชพริก 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 | แครมบูลร์ลีไอศรีมกะทิ

Pandan crème brûlée with coconut ice cream

SPICE LEVEL: 1 MILD 2 MEDIUM 3 HOT | 4 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 | ปอเปี๊ยทอດ** 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 | ต้มยำเจ** 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 | เต้าหู้ผัดขี้เม้า** V

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

### **KHAO SUAI | ข้าวสุวย**

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

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## **TOM YAM GOONG | ต้มยำกุ้ง S**

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

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## **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

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## **TAB TIM KROB | ขทับทิมกรอบ V**

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

**SPICE LEVEL:** 1 MILD 2 MEDIUM 3 HOT | 4 TRAVELLERS CHOICE

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# 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 | ปอเปี๊ยทود**

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 | ต้มยำเจ**

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 | ข้าวสุวย**

Steamed jasmine rice

## **TAB TIM KROB | ขทับทิมกรอบ 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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