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At **SUKHOTHAI** We are passionate about cooking and proudly serve you the best Authentic Thai food in New Zealand , We are only choosing the Fresh and the Best ingredients to create the most healthy and tastiest Thai meal. No MSG.

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## STARTER

- 1. DEEP FRIED FISH CAKES** (*Tord Mun Pla*) : \$10.50  
Taste the 100% Monk Fish marinated in our homemade red curry paste with fresh beans and Thai herbs  
Served with chopped cucumber in vinegar dipping sauce.
- 3. DEEP FRIED SUN DRIED PORK or BEEF** (*Moo or Nua Dadd Diew*) : \$9.50  
Premium Pork or Beef Fillet Strips marinated in our special sauce seasoned with white sesame seeds.  
Served with Sukhothai's sweet chilli dipping sauce.
- 5. PRAWNS IN BLANKETS** (*Koong Hom Pha*) : \$9.50  
Deep Fried Seasoned Prawns wrapped in Soya Sheets. Served with Sukhothai's sweet plum dipping sauce.
- 6. SPRING ROLLS** (*Phor Pia*) : \$9.50  
Glass noodles, Thinly sliced cabbage, carrot and mushrooms wrapped in a pastry sheets. Deep-fried to Crispy and Golden.  
Served with Sukhothai's sweet plum dipping sauce. **(V)**
- 7. GOLDEN PRAWNS** (*Goong Choop Pang Tord*) : \$9.50  
Prawns cooked to Golden brown with Sukhothai's special batter. Served with sweet plum dipping sauce.
- 8. GOLDEN SQUIDS** (*Pla Muek Choop Pang Tord*) : \$9.50  
Sliced squids cooked to Golden brown with Sukhothai's special batter. Served with sweet plum dipping sauce.
- 9. CHICKEN SATAY** (*Gai Satay*) : \$9.50  
A lightly seasoned chicken breast pieces marinated in curry; grilled on skewers to perfection. Served with our own special homemade famous peanut sauce. A must try!
- 10. MIXED STARTER** (*For 4 people*) : \$30  
Special selection of your choice for 3 kinds of starter.

## SALAD

- 12. YUM SARM KROB** : \$25  
A Thai style salad with crispy King prawns, Monk fish and squids with the seasonal of fresh tomato, red onion, spring onion, coriander, sliced carrot, cashew nuts, lime juice and chilli.
- 14. YUM WOON SEN** : \$24  
Glass Noodle salad with King prawns and minced pork seasoned with fresh tomato, red onion, spring onion, coriander, sliced carrot, lime juice and chilli.
- 15. SPICY OCEAN SALAD** : \$25  
A Thai style salad with King prawns, Monk fish and squids with the seasonal of fresh tomato, red onion, spring onion, coriander, sliced carrot and cashew nuts, lime juice and chilli.
- 19. MOO MA NOW** : \$25  
Marinated pork grilled to medium with tangy spicy salad dressing on top with lemon slices.
- 20. LAAB** : \$25  
One of the most famous Northeastern Thailand dishes. Your selection of meat; minced pork or minced chicken mixed with ground-roasted rice with a variety of Thai herbs and chilli.

## SOUP (main) & CURRY

- 21. TOM KHA** : \$18/\$21  
The Tom Yum brother, with a white coconut cream colour and a hint of bitterness from lime juice and galangal as main ingredients.  
Team up with red onion, coriander and your selection of meat ; **Chicken / Pork / Beef or Seafood.**
- 22. TOM YUM** : \$18/\$21  
The secret recipe of Sukhothai Restaurant to create the best tom yum soup in New Zealand with our own unique thick and rich coconut cream which created the tastiest flavours for everyone. A kick of lime juice, vegetables and healthy Thai herbs with you selection of meat; **Chicken / Pork / Beef or Seafood.**

**23. TOM YUM NARM SAI** : \$18/\$21

An authentic Thai soup. This one is the original style that comes without coconut milk, loads with lots of healthy herbs and your selection of meat; *Chicken / Pork / Beef or Seafood*

**25. MASSAMAN CURRY** : \$25

Ranked as the most delicious food in the world by the CNN, Original recipe from a Thai Royal Cuisine with your choice of *Chicken or Beef* in a divine Massaman curry. Served with peanuts and steamed potatoes.

**26. GAENG JUED RUAM MITH** : \$18

Thai style clear soup with minced pork, glass noodle, soft bean curd and vegetables. A light choice to choose.

**28. GREEN CURRY** (*Gaeng Kiew Whan*) : \$18/\$21

The green gem of Thai Food; Creamy coconut with our homemade green curry paste comes with vegetables, citrus leaves and sweet basil leaves. Choose your selection of meat ; *Chicken / Pork / Beef or Seafood*.

**29. RED CURRY** (*Gaeng Dang*) : \$18/\$21

The red gem of Thai Food; Creamy coconut with our homemade red curry paste comes with vegetables, citrus leaves and sweet basil leaves. Choose your selection of meat ; *Chicken / Pork / Beef or Seafood*.

## VEGETARIAN

**32. TOM YUM MUSHROOM** (*Tom Yum Hed*) : \$18 (V)

The secret recipe of Sukhothai Restaurant is used to create the best tom yum soup in New Zealand. With our own unique thick and rich coconut cream which created the tastiest flavours for everyone with a kick of lime juice, vegetables and healthy Thai herbs.

**33. VEGETARIAN GREEN CURRY** (*Gaeng Kiew Whan*) : \$18 (V)

The green gem of Thai Food; Creamy coconut with our homemade green curry paste comes with vegetables, citrus leaves and sweet basil leaves.

**34. VEGETARIAN RED CURRY** (*Gaeng Dang*) : \$18 (V)

The red gem of Thai Food; Creamy coconut with our homemade red curry paste comes with vegetables, citrus leaves and sweet basil leaves.

**35. STIR FRIED MIXED VEGETABLES** (*Pad Puk Ruam Mith*) : \$18

Healthy choice for everyone; Cabbage, carrot, broccoli, beans, fresh garlic and mushroom stir fried with special oyster sauce.

**36. THAI SWEET AND SOUR TOFU** (*Preaw Whan Tofu*) : \$18 (V)

Thai Style sweet and sour with our own special sauce comes with deep fried tofu, cucumbers, tomato, pineapple slices, spring onion and onion.

**37. PAD WOON SEN** : \$18 (V)

Stir fried glass noodle with black soy sauce and mixed vegetables.

**38. PAD KING HED** : \$18 (V)

Stir fried ginger, mushroom, onion and spring onion with soy sauce.

**40. VEGETARIAN FRIED RICE** (*Khow Pad Pak*) : \$18 (V)

Fried rice with spring onion, onion, cabbage, tomato, carrot and broccoli with soy sauce.

## MAIN

**41. PAD KAPRAW** : \$20/\$25

Stir fried basil leaves with chili and fresh garlic comes with your selection of *Chicken / Pork / Beef / Prawns or Mixed Seafood*.

**42. PAD MED MAMOUNG** : \$18/\$25

Our popular mild dish, stir fried cashew nuts with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*.

**43. THAI SWEET AND SOUR** (*Pad Preaw Whan*) : \$18/\$25

Thai Style sweet and sour with our own special sauce comes with cucumbers, tomato, pineapple slices, spring onion and onion. Choose your selection battered meat of *Chicken / Pork / Beef / Prawns or Mixed Seafood*.

**44. PAD NAM MUN HOI** : \$18

Stir fried *Pork / Sliced Steaks or Chicken* and mushrooms with oyster sauce.

**45. PAD PHED** : \$18/\$25

A spicy stir fried with a red curry paste and Thai herbs with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*. Will definitely give you a real raw taste.

**46. SUKHOTHAI'S PORK SPARE RIBS** (*Si Krong Moo Tord Kratiem Prik Thai*) : \$18

Our own recipe of fried pork ribs flavours with our special homemade divine sauce.

**48. PAD PRIK WHAN** : \$18

Stir fried *Pork / Sliced Steaks or Chicken* with capsicum, onion, spring onion and mushrooms.

- 49. DRUNKER STIR FRIED** (*Pad Kee Mao*) : \$18/\$25  
The Legend of Thai drunker recipe from rich ingredients like chilli, basil leaves, fresh garlic, vegetables to Thai herbs combined with your choice of meat *Chicken / Pork / Beef / Prawns or Mixed Seafood*.
- 50. KRATIEM PRIK THAI** : \$20/\$25  
Your selection of meat *Chicken / Pork / Beef / Prawns or Mixed Seafood* stir fried with garlic and pepper.
- 54. PAD PONG KAREE** : \$25  
Dry yellow curry. Mellow in mouth; recommended with *mixed seafood or King Prawns* - Your Choice.
- 30. PANAENG CURRY** : \$20/\$25  
Sukhothai's famous signature dish; Our special coconut cream with panaeng curry paste. Your selection of meat *Chicken / Pork / Beef / Prawns or Mixed Seafood*. Yummy guaranteed. Made with love and passion from us.
- 55. PAD PAK PEANUT SAUCE** : \$18/\$25  
This dish is for everyone. Homemade peanut sauce stir fried with a variety of vegetables to the perfection with your choice of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*. Smooth and mild.

## RICE & NOODLES

- 58. SUKHOTHAI'S FRIED RICE** (*Kaow Pad*) : \$18/\$21  
Our own recipe of fried rice with spring onion, tomato and eggs with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*.
- 60. GREEN CURRY FRIED RICE or NOODLE** (*Kaow Pad or Guay Tiew Gaeng Kiew Whan*) : \$18/\$21  
Jasmine rice or rice noodle comes together with the mighty green curry paste and a pitch of Thai herbs with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*.
- 62. PAD SEE EW** : \$18/\$21  
This noodle dish at Sukhothai is different, our own rich sweet black soy sauce and rice noodle stir fried with cabbage, carrot, broccoli and eggs with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*.
- 66. PAD THAI** : \$18/\$21  
One of the most popular dishes in Thailand and in our Timaru branch. Our homemade Pad Thai sauce to make it stand out from the crowd, bean sprouts and eggs with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*.
- 67. DRUNKER STIR FRIED NOODLES** (*Guay Tiew Pad Kee Mao*) : \$18/\$21  
This dish is originally a savoury eaten with drinks in Thailand. Rich spicy texture from basil leaves chilli paste stir fried with rice noodle, broccoli and cabbage with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*.
- 68. PANAENG CURRY STIR FRIED NOODLES** (*Guay Tiew Panaeng*) : \$18/\$21  
All-time favourite panaeng paste tag team with rice noodle, stir fried with broccoli, carrot and cabbage with your selection of meat; *Chicken / Pork / Beef / Prawns or Mixed Seafood*.

## CHEF'S SPECIAL

- S1. PARADISE FISH** (*Pla Sa Wan*) : \$30  
Chef's very special. Deep fried seasonal fish topped with Sukhothai's special three-flavours sauce.
- S2. LEMONGRASS CHICKEN or ROASTED DUCK** (*Kai Ta Kai or Ped Ta kai*) : \$25/\$28  
Chicken or duck, yours choice and then followed by numbers of Thai herbs and spices to give you a full kick of the taste of Thailand.
- S3. PAD PRIK GAENG TUA SOD** : \$25/\$30  
Fresh green beans stir fried with our uniquely red curry paste with your selection of meat; *Chicken / Beef / Pork or Seafood*
- S4. SUKHOTHAI GOES BLACK** : \$25  
Your selection of meat *Beef or Pork* will be put into a wok with our devine black soy sauce. Enough said.
- S5. CHU CHI KING PRAWNS/FISH** : \$36  
Sauteed king prawns or fish in a special red curry creamy sauce made with coconut milk and lime leaves.
- S6. CHICKEN YELLOW CURRY** (*Gaeng Karee Kai*) : \$26  
This is a Thai classic yellow curry. Chicken tender will be put into our homemade creamy sauce. Not to be missed.
- S7. ROASTED DUCK CURRY** (*Gaeng Ped*) : \$27  
Sukhothai's roasted duck curry. Be brave to try out this dish, it's outstanding.

## SIDES & EXTRA (ADDITIONAL)

JASMINE RICE \$2 (Per Serving) / FLAT RICE NOODLES \$2 (Per Serving) /  
 ROTI \$3 (Per Serving) FRIED EGG \$3 / PEANUT SAUCE \$5 / CASHEW NUTS \$5

**PLEASE ADVISE US FOR  
 ANY ALLERGIES OR  
 SPECIAL REQUIREMENTS.**