

## **LUNCH SPECIALS**

See Full Menu inside for detailed item descriptions

**TUES.-FRI. 11:30am-2:30pm**

### **RICE DISHES**

#### *Thai Fried Rice*

Chicken or Beef 8.95  
Shrimp 9.95

*Pineapple Fried Rice*  
9.95

#### *Hot Basil*

Chicken or Beef 8.95  
Shrimp or Calamari 9.95  
Seafood Combo 11.95

*Cashew Chicken*  
8.95

#### *Peppery Garlic*

Chicken or Beef 8.95  
Shrimp or Calamari 9.95  
Seafood Combo 11.95

#### *Bathing Rama*

Chicken or Beef 8.95

### **NOODLES**

#### *Pad Thai*

Chicken or Beef 8.95  
Shrimp 9.95

#### *Dirty Noodles*

Chicken or Beef 8.95  
Shrimp 9.95

#### *Drunken Noodles*

Chicken or Beef 8.95  
Shrimp 9.95  
Seafood Combo 11.95

### **CURRY**

#### *Red Curry*

Chicken or Beef 8.95

#### *Green Curry*


Chicken or Beef 8.95  
Shrimp 9.95

#### *Kaffir Lime Curry*

Chicken or Beef 8.95  
Shrimp 9.95

#### *Pineapple Curry*

Vegetarian 7.95  
Shrimp 9.95

 Spicy dish - please specify spice level.



1913 Royal Street

### **MARIGNY**

### **BUSINESS HOURS**

#### **TUESDAY - FRIDAY**

Lunch 11:30 am - 2:30 pm

Dinner 5:30 pm - 10:00 pm

#### **SATURDAY - SUNDAY**

Dinner 5:30 pm - 10:00 pm

**CLOSED MONDAYS**



4519 Magazine Street

### **UPTOWN**

### **BUSINESS HOURS**

#### **TUESDAY - FRIDAY**


Lunch 11:30 am - 2:30 pm

Dinner 5:30 pm - 10:00 pm

#### **SATURDAY - SUNDAY**

11:30 am - 10:00 pm

**CLOSED MONDAYS**



CLASSICAL THAI CUISINE

# SukhoThai

**Marigny**  
1913 Royal Street  
NEW ORLEANS, LA 70116  
Tel: 504.948.9309  
Dine-In Take-Out Delivery

**Uptown**  
4519 Magazine St.  
NEW ORLEANS, LA 70115  
Tel: 504.373.6471  
Dine-In Take-Out

www.sukhothai-nola.com

## **SUKHOTHAI CUISINE**

We endeavor to bring you the true cuisine of Thailand. Each item is prepared individually using fresh ingredients and our own homemade sauces. No preservatives or MSG are used.

*Please order your preferred level of spiciness:*

**MILD - MEDIUM - HOT - THAI HOT**



### **CHEF'S RECOMMENDATIONS**

#### *Three Flavor Whole Fish w/ Shrimp and Scallops*

Our popular one of two pound fish-of-the-day, lightly battered and deep fried to seal in the flavor, served over our special three-flavor vegetable stir-fry, topped with large shrimp and sea scallops. \$ Market \$

#### *Volcano Fish*

Grilled Mahi Mahi or Salmon fillet served over steamed cabbage, with broccoli and carrot, topped with our sizzling pineapple chili volcano sauce. 23.95

#### *Ginger Duck*

Tender sliced duck breast stir-fried with bell pepper, onion, button and wood ear mushrooms, in a delicate ginger sauce. 22.95

#### *Cashew Shrimp and Scallops*

Large shrimp and sea scallops, lightly battered and fried, served over stir-fried cashew nuts, onion, bell peppers and dried chilies in a homemade roasted chili paste. 23.95

#### *Vegetarian Ginger Tofu*

Fresh tofu stir-fried with bell pepper, onion, button and wood ear mushrooms in a delicate ginger sauce. 18.95

#### *I Love You, My Sweetheart*

Asian eggplant, zucchini, bell pepper and onion, with ground chicken or beef, wok fried with three soy sauces and sesame oil, served in a claypot. 18.95

#### *Grilled Waterfall Duck*

Tender sliced duck breast seasoned with onion, lime juice, roasted rice powder and sweet basil, served on a bed of lettuce and a mix of fresh spring greens. 17.95

# SUKHOTHA

# M E N U

## APPETIZERS

### *Veggie Rolls*

Deep-fried spring rolls stuffed with tofu, cabbage, glass noodle, carrot, and wood ear mushroom with our pineapple plum dipping sauce. 7.95

### *Fresh Rolls*

Tapioca rolls stuffed with cucumber, lettuce, avocado, tofu, bean sprouts, mint leaf + spicy peanut sauce 7.95

### *Shrimp-in-a-pouch*

Gulf shrimp and herbal sesame stuffing in a golden brown wonton pouch w/ plum dipping sauce. 8.95

### *Chicken or Shrimp Satay*

Skewered and grilled strips of chicken breast or shrimp marinated in yellow coconut curry, served with peanut sauce and cucumber salad. 8.95/9.95

### *Ahi Katsu Roll*

Ahi tuna roll encrusted in crispy Asian breadcrumbs, and served with a spicy yellow curry dip, mango tomato salsa, and wasabi. 8.95

### *Panko Softshell Crab*

Softshell crab deep-fried in crispy Asian breadcrumbs, served over spring greens with spicy garlic aoli and mango tomato salsa. 9.95

### *Herbal Mussels*

Mussels steamed over crushed lemon grass, kaffir lime and sweet basil, with dip of fresh garlic, lime, cilantro, and Thai chilies. 7.95

### *SukhoThai Sampler*

Combination of Ahi Katsu roll, Veggie Rolls, and a pair of Shrimp-in-a-Pouch. 12.95

## SOUPS

### *Tom Yum*

A hot and sour feast of shrimp or fish, button mushrooms, lemon grass and exotic spices in a seafood broth. Cup 4.95/5.95 Bowl 8.50/8.95

### *Tom Kha*

Sliced chicken breast or fish and button mushrooms in a spicy coconut cream soup with galangal, lemon grass, kaffir lime leaves. Cup 4.95/5.95 Bowl 8.50/8.95

## THAI SALADS

### *Dancing Shrimp*

Grilled jumbo shrimp, onion, tomatoes, lemongrass and basil on a bed of lettuce with roasted chili-lime dressing. 9.95

### *Grilled Beef Salad*

Slices of grilled beef w/ cucumber, lettuce, onion, tomatoes and cilantro in chili-lime dressing. 8.95

### *Mint Chicken Salad*

Pan-seared, minced chicken breast, onions, chilies, and roasted rice powder in a spicy lime dressing, with fresh basil served on a bed of lettuce. 8.95

### *Green Papaya Salad*

Green papaya, carrots, long beans, cherry tomatoes, minced dried shrimp and roasted peanuts in a tasty dressing of lime juice, palm sugar, & Thai chilies. 8.95

### *Seafood Glass*

### *Noodle Salad*

A spicy Thai tomato, cilantro and glass noodle salad with calamari, shrimp, scallops and mussels in a chili-lime dressing. 9.95

### *House Salad*

A fresh garden salad of lettuce, cucumber, tomatoes, onion, and boiled egg, served with a Thai peanut sauce and wonton chips. 8.50

## SOUPS

### *Broken Net*

A mixed seafood treat with shrimp, calamari, scallops, and mussels in a clear hot and sour basil broth. Bowl 9.95

### *Garden Soup*

A mild vegetarian soup made with soft tofu and vegetables, topped with cilantro, green onion and fried garlic. Cup 4.50 Bowl 6.95

## NOODLES

### *Pad Thai*

Thin rice noodles pan-fried in a tamarind sauce with meat of your choice, egg, w/ fresh bean sprouts, green onion, peanut, lime.

Chicken or Beef	12.95
Shrimp	14.95
Seafood Combo	17.95

### *Dirty Noodles*

Wide rice noodles, egg, garlic, and broccoli, stir-fried in a sweet black soybean sauce, choice of meat.

Chicken or Beef	12.95
Shrimp	14.95
Seafood Combo	17.95

### *Drunken Noodles*

Rice noodles stir-fried in a spicy roasted chili paste with garlic, onion, carrot, broccoli, cabbage, bell peppers, sweet basil and egg.

Chicken or Beef	12.95
Shrimp	14.95
Seafood Combo	17.95

## FRIED RICE

### *Thai Fried Rice*

The freshest Thai jasmine rice and your choice of meat, wok-fried with egg, carrots, peas, green beans, onion, w/ tomato & cucumber garnish.

Chicken, Beef, Pork	12.95
Shrimp	14.95

### *Pineapple Fried Rice*

A tropical favorite, Thai jasmine rice wok-fried with gulf shrimp, pineapple, carrots, onions, peas and egg, w/ tomato & cucumber garnish. 15.95

### *Seafood Fried Rice*

Shrimp, calamari, and scallops wok-fried with Thai jasmine rice, onion, green beans, carrots,egg, w/ tomato & cucumber garnish. 17.95

### *Drunken Fried Rice*

Thai Jasmine rice wok-fried in a spicy chili paste with basil, garlic, onion, bell pepper, green beans and egg, garnished with tomato and cucumber.

Chicken or Beef	12.95
Shrimp	14.95

## WOK

### *Hot Basil*

Fresh vegetables stir-fried w/ your choice of meat in a spicy holy basil and Thai chili garlic sauce.

Chicken or Beef	13.95
Shrimp or Calamari	16.95
Seafood Combo	19.95

### *Cashew Chicken*

Sliced chicken breast, stir-fried with cashew nuts, onion, bell peppers, carrots and dried chilies in a roasted chili paste. 13.95

### *Peppery Garlic*

Choice of meat stir-fried with fresh garlic and crushed black pepper, carrots and broccoli, served on a bed of fresh cabbage, topped w/ crispy fried garlic and cilantro.

Chicken or Beef	13.95
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### *Bathing Rama*

Choice of stir-fried meat served on a bed of steamed broccoli, cabbage and carrots, topped with a mildly spiced peanut sauce.

Chicken or Beef	13.95
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### *Waterfall Beef*

Tender seared beef slices seasoned with onion, lime juice, roasted rice powder, and sweet basil served on a bed of lettuce with a mix of fresh greens. 15.95

Duck	17.95
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### *Eggplant Lover*

Eggplant, zucchini, mushroom, onion, sweet basil, bell pepper stir-fried in red curry sauce with your choice of meat.

Chicken or Beef	13.95
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### *Heavenly Beef*

Tender beef slices sautéed in a sweet soy reduction sauce with coriander seeds, served over a bed of crispy cabbage. 15.95

## CURRY

### *Red Curry*

Spicy red curry in coconut milk with bamboo shoots, bell pepper and sweet basil sautéed with choice of meat.

Chicken or Beef	13.95
Seafood Combo	19.95

### *Green Curry*

Green curry in coconut milk with zucchini, Asian eggplants, bell pepper and sweet basil.

Chicken or Beef	13.95
Sea Scallops	16.95
Grilled Fish Filet	17.95
Seafood Combo	19.95

### *Panang Duck Curry*

A mildly-spicy aromatic panang curry with strips of pan-fried boneless duck breast, carrots, peas, zucchini, bell pepper, sweet basil, topped with fresh coconut milk and kaffir lime leaves.

Duck	17.95
Substitute Chicken/Beef	13.95

### *Pineapple Seafood Curry*

Shrimp or shrimp / mussel combo cooked in spicy red coconut curry with crushed and chunk pineapple, bell peppers, broccoli, zucchini and sweet basil.

Shrimp	16.95
Seafood Combo	19.95

### *Kaffir Lime Curry*

A very full-flavored spicy red curry seasoned with kaffir lime leaves, stir-fried with green beans, basil, bell pepper, and choice of meat.

Chicken or Beef	13.95
Shrimp	15.95

### *Yellow Curry*

An aromatic curry of saffron and cumin spices, stocked with potato, carrots, onions and choice of meat.

Chicken or Beef	13.95
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### *Curried Softshell Crab*

A jumbo crispy softshell crab stir-fried with yellow curry, roasted chili paste, egg, celery, onions and bell pepper. 18.95

## SEAFOOD SPECIALTIES

### *Peppery Garlic Seafood*

Choice of shrimp, calamari, or scallops stir-fried with fresh garlic and crushed black pepper, carrots, broccoli, served on steamed cabbage w/ cilantro.

Shrimp or Calamari	16.95
Scallops	17.95
Combination of above	19.95

### *Three-Flavored Fish*

Whole fish of the day deep-fried to a crisp on the outside, tender on the inside, served over vegetables in a triple flavored chili sauce. MKT

### *Seafood Clay Pot*

Choice of seafood combination or shrimp & mussels in a chili sauce w/ bell pepper, onion, mushroom, sweet basil served in a clay pot.

Shrimp & Mussels	17.95
Seafood Combo	19.95

### *Basil Scallops*

Sea scallops stir-fried in a Thai chili garlic sauce with sweet basil, onion, green beans, mushrooms and bell peppers.

Scallops	17.95
Seafood Combo	19.95

### *Sizzling Salmon*

Grilled salmon filet topped with sizzling panang coconut curry, served with bell, basil, kaffir lime leaves, peas, carrots, and zucchini. 18.95

### *Lime Steamed Fish*

Fish filet of the day steamed over crushed lemongrass, topped with our homemade spicy lime garlic juice, and garnished with sliced lime, chilies, fresh garlic. 18.95

### *Whiskey Ginger Fish*

Fish filet of the day steamed in a mild aromatic ginger, whiskey and scallion sauce, topped w/ shiitake mushroom, ginger, scallion. 18.95

### *Glass Noodle*

### *Shrimp Bake*

Shrimp baked with crystal noodles, ginger, crushed black pepper, garlic, cilantro.

Shrimp	16.95
Seafood Combo	19.95

## VEGETARIAN

### *Pad Thai*

Rice noodles in tamarind sauce with tofu, onion, and mixed vegetables, over bean sprouts and garnished with ground peanut, green onion, and lime. 12.95

### *Spicy Tofu*

Green beans and tofu stir-fried in a flavorful spicy kaffir lime curry with bell pepper. 13.95

### *Naked Rama*

Steamed carrots, broccoli, and cabbage with tofu, topped with a mildly spicy peanut sauce. 13.95

### *Veggie Drunken Noodle*

Our popular stir-fried noodles, here featuring tofu. 12.95

### *Garlic Tofu*

Tofu stir-fried with fresh garlic and crushed black pepper, served over steamed broccoli, carrots and cabbage. 13.95

### *Eggplant Lover*

Wok-fried eggplant, zucchini, button mushrooms, bell pepper and sweet basil in Kaffir Lime curry. 13.95

### *Veggie Yellow Curry*

An aromatic golden tumeric and cumin curry with potatoes, onion, broccoli, cabbage, carrots and tofu. 13.95

### *Veggie Glass Noodles*

Crystal noodles stir-fried with celery, broccoli, onion, and cabbage. 12.95

### *Fried Rice*

Vegetarian version of Thai fried rice with broccoli, carrots, mushrooms, cabbage and onions. 12.95

## SIDE ORDERS

*Jasmine Rice* 1.50/2.50/3.50

*Tofu* 3.00

*Indian Puff Bread* 3.95

*Peanut Sauce* 2.00

*Steamed Veggies* 3.00

*Fresh Roll Sauce* 2.00

## BEVERAGES

*Soft Drinks* 2.00

*Spring Water* 2.00

*Thai Iced Tea* 2.95

*Thai Lime Tea* 2.95

*Thai Iced Coffee* 2.95

*Coconut Juice* 3.25

*Iced Tea* 1.50

*Ginger Tea* 2.95

*Fruit Juice* 2.50

*Specialty Tea Pot* 3.50

## DESSERTS

*Fried Bananas w/*

*Ice Cream* 7.95

*Black Rice*

*Pudding* 5.95

*Banana Caramel*


*Cheesecake* 6.95

*Chocolate Lava*

*Cake* 7.95

*Mango Sticky Rice*

*(seasonal)* 7.95

 Spicy dish - please specify spice level.

Most dishes can be made vegetarian with tofu upon request.

4/2010 - SukhoThai reserves the right to change this menu without prior notice.