



LUNCH

APPETIZERS

A1 Spring Roll (1 pieces.) \$1.50

Vegetarian crispy roll with transparent noodles, carrots and cabbage served with sweet sauce for dipping.

A2 Crispy Roll (3 pieces) \$3.50 (6 pieces) \$6.50

Chicken, transparent noodles, bean sprouts and black mushrooms in rice wrapper served with special dipping sauce.

A3 Fresh Roll (2pieces.) Crab or Shrimp \$4.25 Veggie, Chicken, Tofu \$3.75

Leaf lettuce, scallions, bean sprouts, carrots and cilantro wrapped in steamed rice wrapper with special dipping sauce.

A4 Koong Houm Pa (3 pieces) \$3.75 (6 pieces) \$6.95

Ground pork mixed with black pepper atop jumbo shrimp deep-fried in spring roll wrapper served with plum sauce for dipping.

A5 Crab Rangoon (3 pieces) \$3.75 (6 pieces) \$6.95

Imitation crabmeat with cream cheese and onions wrapped in wonton skin served with sweet and sour dipping sauce.

A6 Nong Tong (6 pieces) \$4.95

Golden fried chicken wings with sweet and sour dipping sauce.

A7 Tow Hoo Tod \$4.25

Crispy-fried tofu served with special sauce for dipping.

A8 Satay Gai (3 pieces) \$3.95 (6 pieces) \$7.50

Marinated boneless chicken on a skewer with Thai peanut sauce and cucumber salad.

A9 Nam Sod (cold dish) \$8.95

Minced chicken, green onions, peanut, coriander leaves, ginger and lime juice

A10 Larb (cold dish) \$8.95

Minced chicken, coriander leaves and lime juice

SALADS

Thai Salad \$5.25 Romaine Heart Lettuce, tomato, cucumber, tofu, carrots and scallions with peanut sauce dressing.

Apple Salad \$6.95 Shredded Granny Smith apple with chicken, cashews, roasted coconut and red onions.



Parties of 4 will be subjected to 15% gratuity, Parties of 5 or more will be subjected to 18%.

All lunch entrée includes soup of day or spring roll. (no substitution)



All fried rice and noodles served with your choice of:

Chicken/ beef/ pork/ tofu/ mixed vegetable Shrimp/ scallop/ squid/ imitation crab Lunch \$7.95 Lunch \$8.95

FRIED RICE (KOW PAD)

K1 Kow Pad Thai style fried rice with carrots, tomato, peas, onions and egg.

K2 Kow Pad Pineapple Fried rice with pineapple, tomato, onions and egg.

K3 Kow Pad Gra Pow Fried rice with fresh basil leaves, white onions, string beans, bell peppers and egg.

K4 Kow pad Kra Tiem Fried rice with garlic and egg.

K5 Kow Pad Poung Garee Curry fried rice with peas, onions and egg.

NOODLES

N1 Pad Thai Sautéed rice noodles with bean sprouts, egg and green onions topped with crushed peanuts.

N2 Pad Se-Ew Sautéed thick rice noodles with broccoli and egg.

N3 Pad Thai Woonsen Stir-fried transparent noodles with bean sprouts, green onions and egg topped with curshed peanuts.

N4 Drunken Noodles Thick rice noodles sautéed with egg, fresh basil leaves, green peppers and chili paste.

N5 Rard Na Thick rice noodles topped with broccoli and special rard na gravy.

N6 Goy See Me Steamed egg noodles topped with green onions, mushrooms, bamboo shoots, and peapods with gravy.

SUKHOTHAI SPECIALITIES

All Sukhothai Specialties served with white rice.

SS1 Bangkok Chicken Sautéed breaded chicken in sweet & sour sauce topped with green onion.

Lunch \$8.95

SS2 Sie Sahai Chicken, beef, shrimp, and scallops with broccoli, tomatoes, baby corn in special sauce.

Lunch \$9.95

SS3 Sarm Sahai Chicken, beef, and shrimp with carrots, bamboo shoots, baby corn, peapods and mushrooms in a light sweet & sour sauce.

Lunch \$8.95

SS4 Pad Kee Mao Minced chicken sautéed with fresh basil leaves and bell peppers in brown sauce.

Lunch \$8.95

SS5 Geang Ped Phed Yeng Roasted duck, grape tomato, bell peppers, bamboo shoot, pineapple, Kaffir lime leaves, and basil stirfried in special curry sauce.

Lunch \$9.95

SS6 Geang Kua Sapparod Goong Stir-fried pineapple and shrimp in Geang Kua curry sauce.

Lunch \$9.95

SUKHOTHAI PAD PAD

Level of Spice: No spice/ mild/ mild+/ medium/ medium+/hot/extra hot Sukhothai Pad Pad and Gang Ped served with white rice and your choice of:

Chicken/ beef/ pork/ tofu/ mixed vegetable Shrimp/ scallop/ squid/ imitation crab Lunch \$7.95

Lunch \$8.95

SP1 Pad Pak Onions, green peppers, bamboo shoots, broccoli, peapods, napa cabbage, celery, carrots, baby corn and mushrooms stirfried in a brown sauce.

- **SP2 Pad Cashew** Cashews, onions, bamboo shoots and green onions stir-fried in a brown sauce.
- **SP3 Pad Broccoli** Sautéed broccoli in a brown sauce.
- **SP4 Pad Almond** Almonds, celery, mushrooms, green onions, green peppers and water chestnuts stir-fried in a brown sauce.
- **SP5 Pad Khing** Ginger, mushrooms, green onions, carrotsand water chestnuts stir-fried in a brown sauce.
- **SP6 Pad Kow Pode** Napa cabbage, mushrooms, baby corn, green onions and peapods stir-fried in a brown sauce.
- SP7 Pad Kra Tiem Prik Tai Sautéed garlic, black pepper, water chestnuts and green onions stir-fried in a brown sauce.
- **SP8 Mushrooms & Peapods** Sautéed mushrooms and peapods in a brown sauce.
- **SP9 Praew Warn** Pineapple, cucumber, green peppers, tomato and onions stir-fried in a sweet and sour sauce.
- **SP10 Ma Kher** Sautéed eggplant and fresh basil leaves in a garlic sauce.

SUKHOTHAI GANG PED

- GP1 Pad Ped Eggplant, onions, green peppers, mushrooms and coconut milk stir-fried in Thai hot curry.
- **GP2 Pad Prik** Green peppers, onions, bamboo shoots and mushrooms stir-fired in a brown sauce.
- GP3 Pad Prik String Bean Fresh basil leaves and string beans stir-fried in a brown sauce.
- **GP4 Pad Prik King** String beans stir-fried in a Thai hot curry.
- **GP5 Pad Bai Gra Pow** Fresh basil leaves and green peppers stir-friend in a brown sauce.
- **GP6 Gang Garee** Potatoes, onions and coconut milk in a yellow curry.
- **GP7 Gang Dang** Bamboo shoots, mushrooms, green peppers and coconut milk in a red curry.
- **GP8 Gang Kew Warn** Peas, green peppers, sweet basil and coconut milk in a green curry.
- **GP9 Panang** Green peppers and coconut milk in a Panang curry.
- **GP10 Pra Ram Long Song** Steamed broccoli topped with peanut sauce.
- **GP11 Masaman** Peanuts, onions, potatoes and coconut milk in a Masaman curry.
- **GP12 Namprik Pow** Sautéed broccoli with chili paste sauce.
- **GP13 Vegetable Curry** Water chestnuts, peapods, napa cabbage, baby corn, carrots, eggplant, broccoli, celery, bamboo shoots and mushrooms in a Thai hot curry.

SEAFOOD

All Sukhothai Seafood served with white rice. Lunch \$10.95

P1 Poa Tak Combination of shrimp, scallops, imitation crabmeat with bamboo shoots, water chestnuts, peapods and green peppers stir-fried in light sweet and sour sauce.

P2 Pad Taray Combination of shrimp, scallops and imitation crabmeat with bamboo shoots, green peppers and mushrooms stir-fried in red curry.

P3 Pla Preaw Warn Lightly breaded Tilapia fried with pineapple, tomato, bell peppers, cucumber and onions in sweet & sour sauce.

P4 Pla Jien Fried Tilapia topped with shredded pork, shrimp, and green onions, mushrooms, strip carrots and ginger in light brown sauce.

P5 Pla Dook Pad Ped Crispy catfish slices with green peppers, rhizome and eggplant in Thai hot curry.

P6 Pla Rad Prik Lightly breaded Tilapia fried and topped with green peppers, basil leaves and sweet chili sauce.

P7 Seafood Combination Shrimp, scallops, squid and imitation crab meat with bamboo shoots, broccoli, mushrooms, celery, napa cabbage, peapods, water chestnuts, carrots, baby corn, black pepper and transparent noodles stir-fried in brown sauce.

DESSERTS

(\$3.75 per order)

D1 Kow Tom Mud (2 pieces) Sticky rice flavored with coconut milk and topped with banana. Steamed and served in banana leaf.

D2 Thai Custard Baked custard flavored with coconut milk and sweetened with palm sugar.

D3 Rotee (2 pieces) Thai style crapes rolled with sweetened, condensed milk and chocolate and topped with shaved chocolate.

D4 Banana honey Deep fried banana coated with coconut flake served with vanilla ice cream.

BEVERAGES			
Soft Drinks (Pepsi product: Pepsi, Diet Pepsi, Sierra mist, Lemonade Pre Sweeten Lemon Iced Tea)			\$1.50
Thai Iced Coffee /Thai Iced Tea			\$1.75
Hot Tea / coffee			\$1.50
ADD ON			
Shrimp / Scallop / Squid / or Imitation Crabmeat	\$2.00	Mixed Vegetable	\$1.00
White Rice / Brown Rice	\$1.50 / \$2.00	Cashew Nuts / Almond	\$1.00
Peanut Sauce	\$2.00	Dipping Sauce	\$0.50