

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 Shrimp Fried Rice		9.95
Hot Basil	Chicken or Beef	8.95
	Shrimp or Calamari	9.95
	Combination Seafood	11.95
Cashew Chicken 		8.95
Peppery Garlic	Chicken or Beef	8.95
	Shrimp or Calamari	9.95
	Combination Seafood	11.95

FRIED NOODLES

Pad Thai	Chicken, Beef or Veggie	8.95
	Shrimp	9.95
Dirty Noodles	Chicken, Beef or Veggie	8.95
	Shrimp	9.95
Drunken Noodles 	Chicken, Beef or Veggie	8.95
	Shrimp	9.95
	Combination Seafood	11.95
Rad Na Noodles	Chicken, Beef or Veggie	8.95
	Shrimp	9.95

NOODLE SOUPS

Curry Noodles	Chicken or Tofu	9.95
Beef Boat Noodles (Uptown Only)		9.95
Pork TomYum Noodles (Uptown Only)	Soup or Dry	9.95

CURRY


Red Curry 	Chicken or Beef	8.95
Green Curry 	Chicken or Beef	8.95
	Shrimp or Scallops	9.95
Pineapple Seafood Curry 	Vegetarian	8.95
	Shrimp	9.95
Kaffir Lime Curry 	Chicken or Beef	8.95
	Shrimp	9.95
	Tofu	8.95

SIDE ORDERS

Jasmine Rice	1.50/2.50/3.50
Add Meat / Tofu	3.00
Indian Puff Bread	3.95
Peanut Sauce	2.00
Steamed Veggies	3.00
Fresh Roll Sauce	2.00

DESSERTS

Fried Bananas	
w/ Ice Cream	7.95
Black Rice Pudding	5.95
Chocolate Lava Cake	7.95
Mango Sticky Rice	7.95
Dragon Puffs	6.95

 Spicy dish - please specify spice level.



1913 Royal Street

MARIGNY

BUSINESS HOURS

TUESDAY - SUNDAY

Lunch 11:30 am-2:30 pm

Dinner 5:30 pm - 10:00 pm

CLOSED MONDAYS



4519 Magazine Street

UPTOWN

BUSINESS HOURS

TUESDAY - FRIDAY

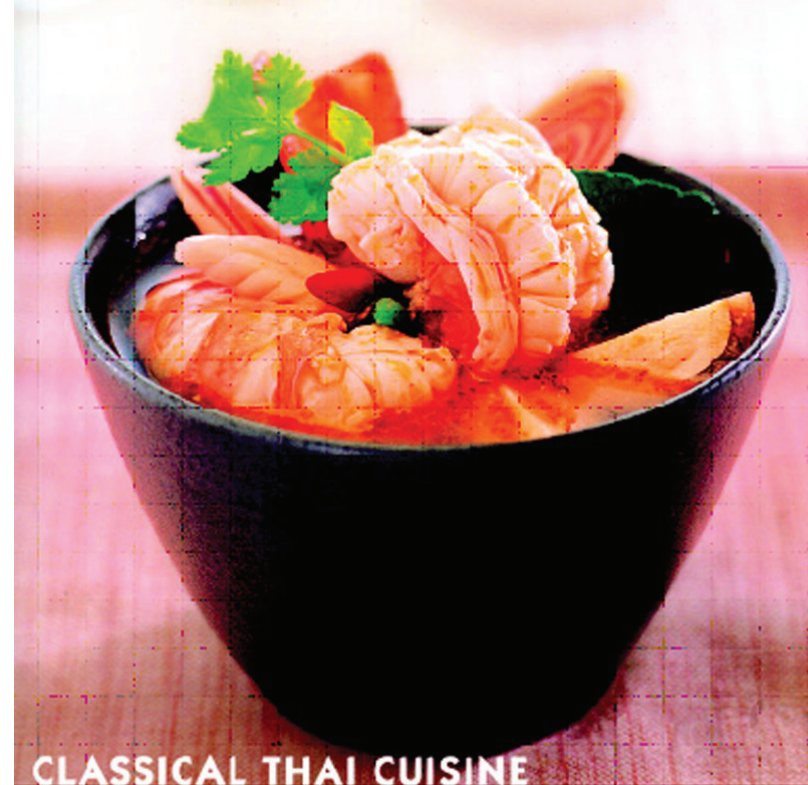
Lunch 11:30 am-2:30 pm

Dinner 5:00 pm - 10:00 pm

SATURDAY - SUNDAY

11:30am-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

Delivery (by NOLA Food) Call 504.644.3512

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 - MILD MEDIUM - MEDIUM - HOT - THAI HOT

CHEF'S RECOMMENDATIONS

Three Flavor Whole Fish w/ Shrimp and Scallops

Our popular one to 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 \$

Lime Steamed Whole Fish

One to two pound whole fish of the day steamed over crushed lemongrass, topped with our lime garlic sauce, and garnished with sliced lime, fresh chilies, and fresh garlic, and served with steamed broccoli, cabbage, and carrots. \$ Market \$

Volcano Fish or Softshell Crab

Grilled fish filet or pair of Softshells served over steamed cabbage, with broccoli and carrot, topped with sizzling pineapple chili volcano sauce. 23.95

Carribean Pirate

Spicy seafood combination wok-fired in a bouquet of galangal, lemongrass, kaffir lime leaves, peppercorn, basil and wild ginger, with bell pepper, onion, green beans, zucchini, and scallions, in roasted chili paste, served on a sizzling hot plate. 27.95

Drunken Duck

Wide rice noodles stir-fried in a spicy roasted chili paste with duck breast, onion, carrot, broccoli, cabbage, zucchini, bell peppers, sweet basil and egg. 24.95

Cashew Shrimp and Scallops

Gulf shrimp & sea scallops, fried or grilled, served over stir-fried cashew nuts, onion, bell peppers, carrots, green onions and dried chilies in roasted chili paste. 24.95

Grilled Waterfall Duck

Tender sliced duck breast seasoned with onion, lime juice, roasted rice, and sweet basil on a bed of lettuce and a mix of fresh spring greens. 19.95

Royal Basil Duck (Uptown Only)

Crispy and tender fried boneless half of a whole duck with savory basil sauce, a crisp medley of fresh vegetables, and garnished with crispy fried basil leaves. 29.95

Wild Herbal Whole Fish (Uptown Only)

Our popular one of two pound fish-of-the-day, deep fried in chunks to seal in the flavor, topped with a medley of wild ginger, peppercorn, garlic and crispy basil, served with a sweet & sour tamarind sauce. \$ Market \$

SukhoThai Royal TomYum Soup (Uptown Only)

A creamy version, bursting with flavors of fresh lime, lemongrass, Asian cilantro, Kaffir lime, galangal, and roasted chilies, with jumbo Gulf shrimp, red onion and mushroom. Serves three. 13.95

Spicy Roasted Eggplant w/ Seafood (Uptown Only)

Spicy salad of roasted eggplant in a lime chili garlic sauce, with jumbo Gulf shrimp & sea scallops, tossed w/ red and green onion and cilantro. 17.95

Tamarind Duck (Uptown Only)

Crispy and tender fried boneless half of a whole duck, smothered in tamarind sauce, with a medley of tempura or blanched vegetables including carrots, broccoli, zucchini and onion, served with a tamarind dipping sauce. 29.95

SUKHOTAI

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

SukhoThai Dumplings

Minced Pork, chicken, and shrimp or crab, water chestnut, green onion in a steamed wonton w/ dim sum sauce Shrimp - 8.95 / Crab 10.95

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

Fried Eggplant

Tempura-fried sliced eggplant w/ sweet chili dipping sauce. 7.95

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

Chiang Mai Veggie Dip

Northern Thai traditional recipe of ground pork, cherry tomato, red onion, garlic, and shrimp paste. Served with mixed steamed vegetables and hard-boiled egg, (Uptown Only). 9.95

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

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 tofu & vegetable soup, garnished with cilantro, green onion and fried garlic. Cup 4.50 Bowl 6.95

SukhoThai Royal TomYum

A creamy version of this favorite, bursting with vivid herbal flavors and jumbo Gulf shrimp. Serves two to three. 13.95

THAI SALADS

Dancing Shrimp

Grilled jumbo shrimp, onion, tomatoes, lemongrass and basil with lettuce & spring greens in 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

Minty Chicken Salad

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

Green Papaya Salad

Green papaya, carrots, long beans, cherry tomatoes and roasted peanuts tossed with 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

FRIED NOODLES

Pad Thai

Thin rice noodles pan-fried in a tamarind sauce with egg, fresh bean sprouts, green onion, peanut, lime.

Chicken or Beef / 12.95
Shrimp / 14.95 Seafood Combo / 18.95

Dirty Noodles

Wide rice noodles, egg, garlic & Chinese broccoli or broccoli, stir-fried in a sweet black soybean sauce.

Chicken or Beef / 12.95
Shrimp / 14.95 Seafood Combo / 18.95

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 / 18.95

Rad Na Noodles

Wide rice noodles in a hearty sesame soy sauce with rice wine, Chinese broccoli and/or broccoli, fermented soybean, carrot, and 3 mushroom varieties.

Chicken or Beef / 12.95
Shrimp / 14.95 Seafood Combo / 18.95

Royal Pad Thai

Crispy egg-noodles in sweet and tangy tamarind sauce with chicken and seafood, bean sprouts, green onion, peanuts and lime. (*Uptown Only*) 19.95

FRIED RICE

Pineapple Fried Rice

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

Seafood Fried Rice

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

Thai Fried Rice

Thai jasmine rice wok-fried with egg, peas & carrots, green onion and white onion, w/ tomato & cucumber garnish.

Chicken, Beef, Pork 12.95
Shrimp 14.95

NOODLE SOUPS

Beef Boat-Noodle Soup

Stewed lean beef flank chunks, Thai meatballs, Chinese broccoli with thin rice noodles, with fresh bean sprouts, basil leaves, and dried chilies. (*Uptown*) 12.95

Seafood TomYum Noodles

Thin egg noodles and seafood in a creamy hot & sour lemongrass soup with mushrooms, tomato, cilantro, and herbs.

Shrimp / 14.95
Seafood Combo / 17.95

Curry Noodles

Noodle soup with yellow curry, red onion, pickled cabbage, cilantro, and roasted chili paste, with steamed and crispy fried thin egg noodles. Chicken or Tofu / 14.95

Pork TomYum Noodles

Egg noodles, ground pork and pork meatballs in a hot and sour lemongrass soup with green onions and cilantro. Order as a dry noodle dish or a soup. 14.95

SukhoThai Sukiyaki

Glass noodle stew w/ Chinese broccoli, cabbage, celery, carrot, onion, button mushroom, zucchini, scallion & egg w/ sesame & pickled garlic chili sauce.

Chicken or Beef / 12.95
Shrimp / 14.95 Seafood Combo / 18.95

Roasted Duck Noodles

Thin egg noodles and sliced roasted duck breast in a light anise broth with bean sprouts, scallions, cilantro, and Chinese broccoli. (*Marigny Only*) 17.95

FRIED RICE

Sweet Sausage Fried Rice

Thai sweet sausage fried rice with egg, onion, peas & carrots, Chinese broccoli or broccoli. Garnished with cucumber, tomato, cilantro and lime. 14.95

Shrimp & Crab Fried Rice

Jumbo lump crab meat and Gulf shrimp in a fried rice with broccoli, peas & carrots, zucchini, onion, and egg. Garnished with tomato, cucumber and lime. 17.95

Drunken Fried Rice

Jasmine rice wok-fried in a spicy chili paste with sweet basil, garlic, onion, bell pepper, broccoli, cabbage and egg, garnished with tomato, cucumber and lime.

Chicken or Beef 12.95
Shrimp 14.95

M E N U

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 14.95
Crispy Pork Belly 15.95
Shrimp or Calamari 16.95
Seafood Combo 21.95

Cashew Chicken

Sliced chicken breast, stir-fried with cashew nuts, onion, bell peppers, carrots, green onions, and dried chilies in a roasted chili paste. 14.95

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 14.95

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 in a hotpot. 16.95

Ginger Duck

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

Waterfall Beef or Duck

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

Beef 15.95
Duck 19.95

Eggplant Lover

Eggplant, zucchini, mushroom, onion, sweet basil, bell pepper stir-fried in red curry sauce with your choice of meat. Chicken or Beef 14.95

Heavenly Beef

Tender beef slices sautéed in a sweet soy reduction sauce with coriander seeds, served over a bed of crispy cabbage. Order it a bit spicy for the full flavor. 15.95

Crispy Pork & Chinese Broccoli

Crispy fried pork belly, stir-fried with Chinese broccoli, split whole garlic, red bell pepper, black pepper, oyster sauce and chilies. 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
Scallops 18.95
Combination of above 21.95

Green Curry

Green curry in coconut milk with zucchini, Asian eggplants, bell pepper and basil. Chicken or Beef 13.95
Sea Scallops 16.95
Grilled Fish Filet 18.95
Seafood Combo 19.95

Panang Duck Curry

Panang curry with strips of pan-fried boneless duck breast, peas & carrots, zucchini, bell pepper, sweet basil, topped with fresh coconut milk and kaffir lime leaves.

Duck 19.95
Chicken or 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, and bell pepper. Chicken or Beef 13.95
Shrimp 15.95

Yellow Curry

An aromatic curry of saffron and cumin spices, stocked with potato, carrots, and onions. Chicken or Beef 13.95

GRILL

Crying Tiger Beef Steak

Marinated flank steak, grilled and served over stir-fried vegetables w/ garlic, and a lime chili dipping sauce. 19.95

Grilled Mahi Green Curry

Mahi-Mahi fish filet over green curry in coconut milk with zucchini, eggplant, bell pepper and basil. 18.95

Grilled Salmon

Grilled salmon filet in pineapple red curry with broccoli, bell pepper, zucchini and sweet basil. 18.95

SEAFOOD SPECIALTIES

Peppery Garlic Seafood

Seafood stir-fried with garlic, onion, green onion, black pepper, carrots, broccoli, served on steamed cabbage w/ cilantro.

Shrimp or Calamari 16.95
Scallops 18.95
Combination of above 21.95

Three-Flavored Whole Fish

Whole fish deep-fried to a crisp, but tender on the inside, served over vegetables in a triple flavored chili sauce. \$Market\$

Seafood Clay Pot

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

Shrimp & Mussels 18.95
Seafood Combo 21.95

Curried Softshell Crab

A jumbo crispy softshell crab stir-fried with yellow curry, roasted chili paste, egg, celery, onions and bell pepper. 24.95

Basil Scallops

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

Scallops 18.95
Seafood Combo 21.95

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 steamed over crushed lemon-grass, topped with our homemade spicy lime garlic juice, and garnished with sliced lime, chilies, fresh garlic. 18.95

Whiskey Ginger Fish

Fish filet steamed in a mild aromatic ginger, whiskey, cilantro, black pepper and sesame sauce, topped w/ shiitake mushroom, ginger, scallion. 18.95

Glass Noodle Shrimp Bake

Jumbo shrimp baked with crystal noodles, ginger, crushed black pepper, garlic, cilantro, Chinese celery, and rice wine.

Jumbo Shrimp 21.95
Seafood Combo 21.95

Tamarind Flounder

Fried whole flounder in tamarind sauce, with tempura vegetable mix of carrots, broccoli, zucchini and onion. (*Uptown only*) \$Market\$

VEGAN

Veggie Pad Thai

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

Veggie Glass Noodles

Crystal noodles stir-fried with celery, broccoli, onion, mushroom, carrot, scallion, bell pepper, and cabbage. 12.95

Veggie Dirty Noodles

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

Vegan Sukiyaki

Glass noodle stew w/ Chinese broccoli, cabbage, celery, carrot, onion, button mushroom, zucchini & scallion w/ sesame & pickled garlic chili sauce. 14.95

Kaffir Lime Tofu

Green beans and tofu stir-fried in kaffir lime curry w/ bell pepper and onion. 13.95

Veggie Yellow Curry

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

Vegan Papaya Salad

Green papaya, carrots, long beans, cherry tomatoes and roasted peanuts tossed with lime juice, palm sugar, & Thai chilies. 8.95

Veggie Pineapple Fried Rice

Jasmine rice fried with pineapple, tofu, raisins, cashews, peas & carrots, and onions. 13.95

Naked Rama

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

Peppery Garlic Tofu

Tofu stir-fried with garlic, black pepper, onion, and green onion, served over steamed broccoli, carrots and cabbage, topped with cilantro and fried garlic. 13.95

Eggplant Lover


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

Ginger Tofu

Fresh tofu stir-fried with ginger shoots, bell pepper, onion, button and wood ear mushrooms in a sesame soy sauce. 14.95

Spicy Chinese Broccoli

Chinese broccoli stir-fried w/ garlic, fermented soybean and Thai chilies in sesame oil and Chinese rice wine. 12.95

 Spicy dish - please specify spice level.

Many dishes can be made vegetarian with tofu upon request.

01/2013 - SukhoThai reserves the right to change this menu without prior notice.