

SUKHOTHAI

# Thai Bottomless Brunch



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# THAI BOTTOMLESS BRUNCH, £35 per person

Enjoy a delicious lunch with a selection of bottomless drinks for 90 minutes  
Choose either a classic 2 course lunch, or 3 tapas-style small plates per person  
Our Thai Bottomless Brunch is available every Saturday & Sunday 12-3:30pm (last sitting 2pm)

## BOTTOMLESS DRINKS SELECTION

- ★ COCKTAIL OF THE WEEK
- ★ HOUSE WINE (125ML)
- ★ FRUIT JUICES
- ★ PROSECCO (125ML)
- ★ SINGHA BEER
- ★ SOFT DRINKS
- ★ JASMINE TEA

.....★ WHILE YOU WAIT CHOOSE EITHER: ★.....

THAI PRAWN CRACKERS or VEGETARIAN 'PRAWN' CRACKERS **V**

Both served with freshly made Sweet Chilli Sauce

## 2 COURSE LUNCH

CHOOSE ONE STARTER, ONE MAIN AND A SIDE FROM THE LIST BELOW

### STARTERS

#### SATAY GAI **N**

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

#### POH PIAH GAI

Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce

#### TOD MUN PLA **J**

Authentic Thai fishcakes blended to a traditional recipe with red curry paste, green beans, lime leaves and topped with a diced cucumber, shallot and carrot relish, garnished with freshly made sweet chilli sauce

#### KHANOM JEEB

Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic

#### GUNG TA KRAI

King prawns in a crispy, fragrant lemongrass batter, served with a freshly made sweet chilli sauce

#### TOD MUN KHAO PHODE **V**

Traditional homemade sweetcorn cakes topped with diced cucumber and shallots, served with a freshly made sweet chilli sauce

#### POH PIAH HED HORM **V**

Thai-style homemade spring rolls filled with shiitake mushrooms, fresh vegetables, and glass noodles, served with sweet chilli sauce

### MAINS

#### GANG MASSAMAN **J N**

Believed to have originated in Southern Thailand and influenced by Malaysian cuisine, a rich, creamy coconut curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot

#### GANG KIEW WAN **JJ**

Thai green curry, which takes its colour from the green chillies used to make the paste, made with coconut milk, fine beans, green and red pepper, courgette, and sweet basil

#### PAD NAM PRIK PAO **J**

Translated into 'fried chilli paste'. A stir-fry with chilli oil, sweet basil, mushroom, spring onion, carrot and peppers. Exquisite

#### PAD GA PRAO **JJJ**

One of Thailand's most popular dishes, a spicy stir-fry of diced meat, green beans, fresh chilli and basil, topped with a fried egg. A must-try for any spice lover

#### PAD GRATIUM PRIK THAI

A Thai-style stir-fry with plenty of garlic and cracked black pepper, topped with crispy garlic

#### PAD MAMUANG HIMMAPARN **N**

Stir-fried with cashew nuts, pineapple, mushroom, carrot, onion and spring onion

All of the above mains are available with either chicken, pork, beef, prawn, tofu **V** or mock chicken **V**

## THAI-STYLE TAPAS

CHOOSE 3 FROM THE BELOW LIST, PLUS ONE SIDE

#### SATAY GAI **N**

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce

#### GUNG TA KRAI

King prawns in a crispy, fragrant lemongrass batter, served with a freshly made sweet chilli sauce

#### TOD MUN PLA **J**

Authentic Thai fishcakes blended to a traditional recipe with red curry paste, green beans, lime leaves and topped with a diced cucumber, shallot and carrot relish, garnished with freshly made sweet chilli sauce

#### LAAB GAI KROB **JJJ**

Crispy chicken with a spicy Thai-Isaan dressing that includes lime juice, fish sauce, dried chilli, toasted ground rice, mint and shallot

#### MOO YANG

Grilled pork strips marinated in honey and oyster sauce, skewered and barbecued, then garnished with sesame seeds and a spicy tamarind sauce

#### CRISPY SEAWEED ROLLS

A mixture of minced chicken and prawns, rolled inside sheets of nori seaweed served with sweet chilli sauce

#### PHED MANGO

Sliced grilled duck breast with a sweet and sticky mango sauce, served on a bed of lettuce

#### SOM TUM **JJ N V**

A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli and peanuts

#### TUNG THONG **V**

Crispy golden bags filled with water chestnuts, carrots, peas, sweetcorn and black pepper, served with sweet chilli sauce

#### SUKHOTHAI DUMPLINGS **V**

Steamed taro and vegetable dumplings, served with sweet soy sauce and topped with crispy garlic

#### NEW THAI-STYLE BAO BUNS

CHOOSE FROM:

- Crispy duck with hoisin sauce & spring onion
- Crispy chicken with fresh mango, red onion & coriander
- Tender sliced beef with garlic, chilli & basil
- Crispy tofu with a spicy larb-style dressing **V**

## SIDES:

- ★ JASMINE RICE
- ★ COCONUT RICE
- ★ EGG-FRIED RICE
- ★ RICE NOODLES

**N** Contains nuts. Nuts are present throughout our kitchen **V** Suitable for vegetarians **J** Mild **JJ** Moderate **JJJ** Spicy

Please make sure your server is aware of any allergens or special dietary requirements you may have. Unfortunately, it is not possible to guarantee that dishes will be 100% allergen or contamination free. Please ask for our full allergen information. Please note that any bespoke orders cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.