SUKHOTHAI

Sukhothai Chapel Allerton Specials PMenu

Our chefs have crafted a selection of new and unique Thai dishes, each one a new creation that reflects the rich variety of Thai cuisine. From the fragrant herbs to the bold spices, every dish is a testament to the passion and dedication that have fuelled our culinary journey over the past 23 years.

As we unveil this special menu, we extend our heartfelt appreciation for your support through the years. It's your support that has made Sukhothai Chapel Allerton a cherished part of the community, and we look forward to many more years of sharing exquisite flavours and unforgettable moments with you.

Cheers to the past, present, and future! Kop Khun Khax


## Starters




C4. Som Tum Kiew Tod 施 (1) (1)
A unique creation of crispy wonton paper, served with a Som Tum style spicy dip, made from green papaya, green beans, tomato, chillies, lime and peanuts


## C5. Yum Sa Hrai (V

A Japanese-style wakame salad made with seaweed, red onion, lemon, chilli and sesame

## Starters



C6．Yum Som O 施（1）
A specially created Thai－style salad made from fresh chunks of Pomelo fruit，with king prawns，chillies， lemongrass，red onion，coriander and cashew nuts


C7．Hoy Op Sa Moon Prai 方
Scottish mussels stir fried with a mixture of Thai herbs and spices，including chilli，galangal，lime leaves，basil， kaemfer and red onion


C8．Yum Gung Strawberry
A distinctive Thai salad，popular in Northern Thailand， made with king prawns，fresh strawberries，red onion， spring onion，lime juice and coriander

## C9．Tom Yum Kiew Tod 觔

An individual portion of hot \＆sour，creamy Tom Yum soup，made with galangal，tomato，mushroom，onion， lime leaves and coriander，with the addition of crispy chicken wontons



ClO．Som Tum Mango Sorbet 施（1）
A spicy Som Tum style salad made with shredded fresh mango，chillies，tomato，lemon juice，tamarind and peanuts，topped with a scoop of mango sorbet，to eat Thai－style mix the mango sorbet into the salad


Cll. Hoy Op Nam Prik Pao f A large portion of Scottish mussels, stir-fried with fried chilli oil, sweet basil, mushrooms, onion, carrot, peppers and spring onion


Cl4. Gang Kiew Wan Gai Tod ) A new twist on a Sukhothai speciality, crispy chicken served in a smooth Thai green curry sauce with peppers, chilli and basil


C12. Hoy Op Gang Kiew Wan 方 A large portion of Scottish mussels, stir-fried with Thai green curry paste, coconut milk, chillies and basil


C15. Gang Massaman Gai Tod © Light crispy chicken served in a creamy massaman curry sauce, with potato,
carrot, onions and peanuts


Cl3. Tom Yum Mor Fai A large portion of hot \& sour, creamy Tom Yum soup, made with galangal, tomato, mushroom, onion, lime leaves and coriander, this dish is made for sharing between 2-3 people

Chicken $£ 13.50$
Prawns $£ 18.50$
Mixed Seafood $£ 19.50$


C16. Khow Pad Phed Ped 方 Spicy fried rice with crispy duck, a specially created Sukhothai seasoning, soy sauce, coriander and egg

## Mains



C17. Khow Pad Ga Prao f
Spicy fried rice with the flavours of Pad Ga Prao, made from garlic, chilli, basil, oyster sauce, soy sauce, onion and egg

Chicken, Pork, Beef or Tofu £10.95 Prawns, Duck or Plant-based Chicken £12.95


C18. Khow Pad Gang Kiew Wan ל力 Spicy fried rice with the flavours of Thai green curry, made from Thai green curry paste, chilli, basil, peppers, onion, carrot and egg

Chicken, Pork, Beef or Tofu $£ 10.95$ Prawns, Duck or Plant-based Chicken £12.95


C19. Pad Kee Mao Kiew Wan 施
Spicy stir-fried rice noodles, with Thai green curry paste, chilli, peppers, carrot, onion, garlic, bamboo shoots, fine beans and basil

Chicken, Pork, Beef or Tofu £11. 50 Prawns, Duck or Plant-based Chicken $£ 13.50$


C20. Pad See Aew Moo Krob Homemade Hofun flat rice noodles with crispy pork belly, made with sweetheart cabbage, Chinese leaf, broccoli, carrot, spring onion, soy sauce and egg


## C21. Pad Mamunag

 Himmaparn Plá (1)A stir-fry of crispy seabass fillets with cashew nuts, peppers, mushrooms, chilli, onion, carrot, pineapple, soy sauce and oyster sauce


C22. Tofu Tamarind (V)
Crispy fried chunks of tofu served with a tangy tamarind sauce, onion, carrot,
coriander and lettuce


C23. Tofu Gang Panaeng /iv Crispy fried chunks of tofu served with a creamy panaeng curry sauce, lime leaves, chilli, peppers and fine beans


A Journey Through Thailand, in the Heart of Chapel Allerton

