

LUNCH SPECIALS


See Full Menu inside for detailed item descriptions

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

RICE DISHES

Thai or Drunken Fried Rice 	Chicken or Beef	8.95
	Shrimp	9.95
Pineapple Shrimp Fried Rice		9.95
Hot Basil or Peppery Garlic	Chicken or Beef	8.95
	Shrimp or Calamari	9.95
	Combination Seafood	11.95
Cashew Chicken 		8.95
Spicy Bamboo 	Chicken or Beef	8.95
	Shrimp or Calamari	9.95

FRIED NOODLES

Pad Thai	Chicken, Beef or Veggie	8.95
	Shrimp	9.95
Dirty or 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		9.95
Seafood TomYum Noodles		11.95
Old Siam Duck Noodles		10.95

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	4.95
Peanut (Satay) Sauce	2.00
Steamed Veggies	3.00
Fresh Roll Sauce	2.00
Cucumber Chutney	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

LOCATIONS



MARIGNY
2200 Royal Street

UPTOWN
4519 Magazine Street



DELIVERY AREA

NOLA Food Delivery - **504.644.3512**
Order Online @ NolaFoodDelivery.com

Daily Drink Specials

Tuesdays
Beer Night - \$2 Domestic / \$3 Import
(Not Including Craft Beers)

Wednesdays
Sake Night - 20% off Bottles

Thursdays
Wine Night - 30% off Bottles

Fridays
\$3 Tito's Martinis & Sake-tinis - All Night

Saturdays
Craft Beer & Cocktail Specials

Sundays
\$5 Signature Cocktails



SukhoThai



CLASSICAL THAI CUISINE

MARIGNY
2200 Royal Street
New Orleans, LA 70117
504.948.9309

UPTOWN
4519 Magazine Street
New Orleans, LA 70115
504.373.6471

Tues - Fri 11:30am-2:30pm & 5pm-10pm | Sat - Sun 11:30am-10pm | Mon - Closed

www.sukhothai-nola.com

Delivery - Call 504.644.3512

Uptown . Garden District . Warehouse District . CBD . French Quarter . Marigny . Bywater

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. 24.95


Caribbean 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. Served room temp. 19.95


Royal Basil Duck
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

Spicy Herbal Garden Whole Fish 
Our popular one to two pound fish-of-the-day, deep fried and smothered in ginger, lime, lemongrass, mint, onion, chilies, shallots, garlic, kaffir lime leaves, and peanuts in a roasted chili lime sauce. \$ Market \$

SukhoThai Royal TomYum Soup
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

Tamarind Duck
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

 Spicy dish - please specify spice level.

 Spicy dish - please specify spice level.

SUKHOTHAISTANDARDS

APPETIZERS

Veggie Rolls (Vegan)
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 (Vegan)
Tapioca rolls stuffed with cucumber, lettuce, spring greens, avocado, tofu, bean sprouts, basil, mint leaf + spicy sambal satay 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
Fresh shrimp and crab w/ minced pork & chicken, water chestnut, green onion in a steamed wonton w/ dim sum sauce. 9.95

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

Ahi Katsu Roll
Ahi tuna roll encrusted in nori seaweed and crispy Asian breadcrumbs, served with a spicy yellow curry dip, mango tomato chutney, and wasabi. 8.95

Panko Softshell Crab
Softshell crab deep-fried in Asian breadcrumbs, w/ spring greens, spicy garlic aioli and mango tomato chutney. 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. 8.95

Edamame (Vegan)
Steamed young soybean pods. 6.95

Fried Eggplant (Vegan)
Tempura-fried sliced eggplant w/ sweet chili dipping sauce. 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. 9.95
Add hard-boiled egg. 10.95

SukhoThai Sampler
Combo 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 (Vegan)
Vegan soup with tofu, seaweed, spinach, napa cabbage, 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 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

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

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 chillies. 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

Old Siam Duck Noodles
Egg noodles, anise-cinnamon marinated duck breast in a light broth with Chinese broccoli and Chinese celery, topped with fried garlic & green onion. 13.95

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. (Uptown Only) 12.95

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 in Madras yellow curry spice w/ gulf shrimp, pineapple, raisins, cashews, onions, carrots, and egg. Tomato & cucumber garnish. 15.95

Seafood Fried Rice
Shrimp, crab, or combination seafood wok-fried with Thai jasmine rice, green onion, onion and egg, w/ tomato, cucumber and lime garnish.
Shrimp 17.95
Crab 17.95
Shrimp & Crab 17.95
Seafood Combo 18.95

Thai Fried Rice
Thai jasmine rice wok-fried with egg, Chinese broccoli, green onion and white onion, w/ tomato & cucumber garnish.
Chicken, Beef, Pork 12.95
Shrimp 14.95

Sweet Sausage Fried Rice
Thai sweet sausage fried rice with egg, onion, Chinese broccoli and/or broccoli. Garnished with cucumber, tomato, cilantro and lime. 14.95

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

WOK

Hot Basil
Fresh vegetables stir-fried 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 chillies in a roasted chili paste. 14.95

Peppery Garlic
Choice of meat stir-fried with fresh garlic and crushed black pepper, carrots and broccoli, on a bed of fresh cabbage, topped w/ crispy fried garlic and cilantro.
Chicken or Beef 14.95
Shrimp or Calamari 16.95
Scallops 18.95
Combination Seafood 21.95

I Love You, My Sweetheart
Asian eggplant, zucchini, bell pepper and onion, with ground chicken or beef, soy sauces and sesame oil in a hotpot. 16.95

Ginger Duck
Sliced duck breast stir-fried w/ ginger, bell pepper, onion, button and wood ear mushrooms, in a sesame soy sauce. 22.95

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, over a bed of crispy cabbage. 16.95

Crispy Pork & Chinese Broccoli
Crispy fried pork belly w/ Chinese broccoli, split whole garlic, red bell pepper, black pepper, oyster sauce and chillies. 16.95

Spicy Bamboo
Bamboo shoots, bell pepper, green beans, and sweet basil stir fried in red herbal chili paste.
Chicken or Beef 15.95
Shrimp or Calamari 16.95

SukhoThai Garlic Sauce
Fresh garlic, cilantro, and black pepper sauce over sliced cabbage, w/ fresh cucumber and Thai Sriracha sauce.
Chicken or Beef 15.95
Shrimp or Calamari 16.95

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 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, zucchini, green beans, bell pepper, sweet basil, topped with fresh coconut milk and kaffir lime leaves.
Duck 19.95 Shrimp 16.95
Chicken or Beef 13.95

Pineapple Seafood Curry
Shrimp or shrimp / mussel combo in red coconut curry with chunk pineapple, bell pepper, broccoli, zucchini and sweet basil.
Shrimp / 16.95 Seafood Combo / 19.95

Kaffir Lime Curry
Full-flavored spicy stir-fried red curry paste with kaffir lime leaves, green beans, basil, and bell pepper. Dry non-coconut curry.
Shrimp / 15.95 Chicken or Beef / 13.95

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

CHAR-GRILL

Crying Tiger Beef Steak
Marinated flank steak, grilled and served over stir-fried vegetables w/ garlic, and a lime chili dipping sauce. 21.95

Waterfall Beef (or Duck)
Seared flank steak or duck breast w/ onion, lime juice, roasted rice powder, and basil, served room temp w/ mixed greens.
Beef 15.95 Duck 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

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

SEAFOOD SPECIALTIES

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 Hot-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 lemongrass, topped with our homemade spicy lime garlic juice, and garnished with sliced lime, chillies, fresh garlic.
Whole Fish \$Market\$
Filet 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.
Whole Fish \$Market\$
Filet 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

Vegan Pad Thai
Our vegan take on Pad-Thai, with tofu. 12.95

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

Vegan 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

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

Vegan 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 chillies. 9.95

Vegan Pineapple Fried Rice
Jasmine rice, yellow curry spice, pineapple, tofu, raisins, cashews, carrots, onions. 13.95

Char-grilled Eggplant Salad
Spicy warm salad of roasted eggplant in a lime chili garlic sauce, tossed w/ red and green onion, cilantro, mixed greens. 14.95

Vegan 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

Vegan 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 chillies in sesame oil and Chinese rice wine. 12.95