

## SUKSAN RECOMMENDATION

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|----|--|-------|
| 9  | <b>MIENG BHED</b>  | 7.95  |
| ✦  | Roasted duck fillet wrapped in rice paper roll with fresh herbs.   |       |
| 12 | <b>YHAM HOY SHELL</b>  | 9.25  |
|    | Seared scallops dressing with lemongrass, garlic and fresh chilli sauce.   |       |
| 14 | <b>GRA BUANG</b>   | 8.50  |
| ✦  | Crisp Thai tacos with seasoning prawns, chicken, bean sprout and crushed nuts.   |       |
| 30 | <b>MUU SAM ROD</b>   | 13.95 |
|    | Three flavours sauce of garlic, coriander and red chilli on crisp slices pork loin.  |       |
| 53 | <b>PLA AND HOY PHAD CHA</b>  | 14.95 |
|    | Monk fish fillet and king scallops stir fried with wild ginger, garlic, fresh chillies, basil leaves and young peppercorn. |       |
| 60 | <b>HOY SHELL YANG TA KRAI</b> <span>New</span>   | 16.95 |
|    | Pan fried scallops with sauce of red chilli, garlic and pink ginger.   |       |
| 61 | <b>LOBSTER PHAD KARI</b> <span>New</span>  | 19.95 |
|    | Lobster tail in aromatic yellow curry sauce with spring green, onion and red pepper.                                       |       |
| 62 | <b>PLA JIAN</b>  | 16.50 |
|    | Black cod in savoury ginger, light soya bean sauce, spring onion and chillies.   |       |

Plus 12.5% Service Charge  
SUKSAN FINE THAI CUISINE

✦Contain nuts

## APPETIZERS

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|----|---|------|
| 1  | <b>CEE KRONG OB NAM PEUNG</b>   | 6.25 |
|    | Caramelized tender spare ribs grilled with slices of lemongrass.  |      |
| 2  | <b>MUEK YANG</b>  | 6.95 |
| ✦  | Grilled squid served with chilli lime sauce and crushed nuts.   |      |
| 3  | <b>GAI HOR BAI TEOY</b>   | 7.50 |
|    | Marinated chicken in pandan leaves with sesame brown sauce.   |      |
| 6  | <b>SAM KLORE</b>  | 8.50 |
|    | Assorted dumpling with three fillings: Thai chive / sweet taro / bamboo shoot with Chicken and prawns.  |      |
| 8  | <b>KA NOM NGA</b>   | 6.95 |
|    | Golden fried sesame toast with marinated prawn accompanied by cucumber salsa.   |      |
| 9  | <b>MIENG BHED</b>   | 7.95 |
| ✦  | Roasted duck fillet wrapped in rice paper roll with fresh herbs.  |      |
| 11 | <b>RAUM MITRA POR PIA</b>   | 7.95 |
|    | Crab rolls, prawn rolls in rice wine sauce and vegetable rolls, served with plum sauce.   |      |
| 12 | <b>YHAM HOY SHELL</b>   | 9.25 |
|    | Seared scallops dressing with lemongrass, garlic and fresh chilli sauce.  |      |
| 13 | <b>POR PIA SOD</b>  | 8.95 |
| ✦  | Fresh spring rolls filled with marinated tofu, fresh herbs, shredded omelette, Thai salami and crab meat, served with sweet brown tamarind sauce. |      |
| 14 | <b>GRA BUANG</b>  | 8.50 |
| ✦  | Crisp Thai tacos with seasoning prawns, chicken, bean sprout and crushed nuts.  |      |
| 15 | <b>PLOY SAM SEE</b>   | 8.50 |
| ✦  | Colours of steamed dumpling; flower dumpling with chicken / herbal fish dumpling / wonton dumpling with chicken and prawn.                        |      |
| 16 | <b>SATAY RUAM</b>   | 7.95 |
| ✦  | Grilled saffron chicken and tiger prawns on skewers with sauce of coconut and peanuts.  |      |
| 17 | <b>TOD MAN PLA</b>  | 7.95 |
| ✦  | Curried fish cake served with chilli cucumber sauce.  |      |

## SOUPS

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- 22 TOM KAH GAI** 7.25  
Classic Thai coconut soup with chicken, mushrooms and galangal.
- 23 TOM YAM GOONG** 7.95  
Lemongrass prawn soup with mushrooms.

## SALADS

- 26 PLAH TUNA** 8.95  
Thin slices of tuna in a spicy lemongrass and fresh mint vinaigrette.
- 27 SOM TAM GOONG YANG** 8.95  
✦ Green papaya salad and char grilled tiger prawn with spicy lime sauce.
- 28 NUA NAM TOK** 9.50  
Grilled beef sirloin with Thai style dressing, roasted ground rice and fine herbs.
- 29 PLAH GOONG** 9.95  
Char grilled prawns in a spicy lemongrass and lime sauce with fresh mint.

## MEAT AND POULTRY

- 30 MUU SAM ROD** 13.95  
Three flavours sauce of garlic, coriander and red chilli on crisp slices pork loin.
- 31 MUU PRIEW WHAN** 13.95  
Crispy thin slices of pork, peppers and onion in sweet and sour sauce.
- 32 MUU YANG** New 13.95  
Grilled herbal marinated pork loin serve with chilli tamarind sauce and roasted ground rice.

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| <b>33</b> | <b>GAI PHAD KHING</b><br>Tender chicken breast gingery fried with shitaké mushrooms, spring onion, pineapple and chillies.                      | 12.95 |
| <b>34</b> | <b>GAI MED MAMAUNG</b><br>Fried chicken with cashew nut, sun dried chillies, sweet plum and water chestnut.                                     | 12.95 |
| <b>35</b> | <b>GAI GAPRAW</b><br>Stir fried minced chicken with garlic, fresh chillies and basil leaves.  | 12.95 |
| <b>36</b> | <b>NUA KRA TAH RON</b><br>Sizzling marinated beef sirloin served with mild chillies tamarind sauce.   | 16.50 |
| <b>37</b> | <b>NUA PRIKTHAI DUM</b><br>Tender beef sirloin stir fried in light black pepper sauce, shitaké mushroom, onion and sweet pepper.                | 14.50 |
| <b>38</b> | <b>NUA PHAD KIEW WHAN</b><br>Fillet of beef sautéed in green curry sauce with fresh basil leaves and Thai egg plant.                            | 14.95 |
| <b>39</b> | <b>NUA PHAD KRA CHAI</b> <span style="color: #FFD700;">New</span><br>Beef loin stir fried in curry paste with wild ginger and young peppercorn. | 14.50 |
| <b>40</b> | <b>BHED TOD TAKRAI</b><br>Five spices crisp duck confit in exotic lemongrass and sweet tamarind sauce with roasted orange.                      | 16.50 |

## SEAFOODS

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|-----------|---|-------|
| <b>51</b> | <b>PLA YANG GANG</b><br>✦ Marinated sea bass in red curry paste, sweet basil and kaffir lime grilled in banana leaves.                                    | 16.50 |
| <b>52</b> | <b>PLA NUENG MANAO</b><br>Freshly steamed sea bass fillet served in lemongrass and chillies lime sauce.   | 14.50 |
| <b>53</b> | <b>PLA AND HOY PHAD CHA</b><br>Monk fish fillet and king scallops stir fried with wild ginger, garlic, fresh chillies, basil leaves and young peppercorn. | 14.95 |
| <b>55</b> | <b>CHU CHI GOONG</b><br>King prawns cooked in aromatic red curry with thinly cut lime leaves and red chillies.  | 16.50 |

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|-----------|---|-------|
| <b>56</b> | <b>GOONG PRIK PAW</b> <span style="color: #FFD700;">New</span>  | 16.50 |
|           | King prawns stir fried with roasted chilli jam and basil leaves.  |       |
| <b>57</b> | <b>PHAD PRIK THAI OHN GOONG</b> <span style="color: #FFD700;">New</span>  | 16.50 |
|           | Sautéed king prawns in coriander garlic and peppercorn sauce.   |       |
| <b>58</b> | <b>TOM KHA CHAO RUA</b>   | 15.50 |
|           | Seafoods; king prawns, mussel, crab claw, squid and fish stir fried in coconut galangal sauce with lime and chilli infused. |       |
| <b>60</b> | <b>HOY SHELL YANG TA KRAI</b> <span style="color: #FFD700;">New</span>  | 16.95 |
|           | Pan fried scallops with sauce of red chilli, garlic and pink ginger.  |       |
| <b>61</b> | <b>LOBSTER PHAD KARI</b> <span style="color: #FFD700;">New</span>   | 19.95 |
|           | Lobster tail in aromatic yellow curry sauce with spring green, onion and red pepper.  |       |
| <b>62</b> | <b>PLA JIAN</b>   | 16.50 |
|           | Black cod in savoury ginger, light soya bean sauce, spring onion and chillies.  |       |

## CURRIES

|           |   |       |
|-----------|---|-------|
| <b>71</b> | <b>GANG KIEW WHAN GAI</b>   | 14.50 |
|           | Most classic of Thai curry. Chicken in green curry with sweet basil leaves, bamboo shoots and fresh chilli. |       |
| <b>72</b> | <b>GANG DAENG PRAWN OR CHICKEN</b>  | 14.50 |
|           | Red coconut curry with tiger prawn OR chicken, bamboo shoots and lime leaves.                               |       |
| <b>73</b> | <b>PANANG NUA YANG</b>  | 15.50 |
| ✦         | Char grilled fillet of beef in mild red curry with kaffir lime and roasted peanuts.                         |       |
| <b>74</b> | <b>MAS SA MAN NUA</b>   | 15.50 |
| ✦         | Slow cook Thai beef curry with peanuts, potatoes and baby onions.   |       |
| <b>75</b> | <b>GANG BHED YANG</b>   | 15.50 |
|           | Aromatic roasted duck in red curry sauce with cherry tomato, lychee, pineapple and lime leaves.             |       |
| <b>76</b> | <b>GANG KARI GAE</b>  | 15.95 |
|           | Mild yellow curry with New Zealand lamb, potatoes, baby onion and cherry tomatoes.                          |       |

## VEGETABLES

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|----|---|------|
| 82 | <b>PHAD PAK RUAM</b>  | 7.50 |
|    | Wok fried mixed vegetable, freshly served.                      |      |
| 83 | <b>NOR MAI PHAD BROCCOLI</b>                                    | 7.95 |
|    | Fried asparagus and broccoli in garlic and oyster sauce.        |      |
| 84 | <b>PAK CHOY PHAD HED</b>  | 7.95 |
|    | Stir fried green baby pak choy with oyster sauce and mushrooms. |      |
| 86 | <b>KHOM PHAD KHING</b>  | 7.95 |
|    | Stir fried baby spinach with thin slice of ginger and garlic.   |      |

## NOODLES AND RICES

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|----|--|------|
| 90 | <b>MEE PHAD CEE EW</b>   | 5.75 |
|    | Fried vermicelli noodle with green vegetable and crisp tofu.                 |      |
| 91 | <b>PHADTHAI</b>  | 9.95 |
| ✦  | Thai style fried rice noodle with tiger prawns, egg, Thai chive and peanuts. |      |
| 94 | <b>GUOY TIEW KHUA</b>  | 6.50 |
|    | Wok fried rice noodle with egg and bean sprout.                              |      |
| 95 | <b>KAO SOUY</b>  | 2.50 |
|    | Steamed Thai fragrant rice.  |      |
| 96 | <b>KAO PHAD KAI</b>  | 2.95 |
|    | Wok fried rice with egg.   |      |
| 97 | <b>KAO NEOW</b>  | 2.95 |
|    | Steamed glutinous rice (sticky rice).  |      |
| 98 | <b>KAO GRATI</b>   | 2.95 |
|    | Aromatic steamed coconut rice.   |      |
| 99 | <b>KAO KLONG</b>   | 2.95 |
|    | Steamed brown jasmine rice.  |      |