

small bites

to bring Bangkok's bustling vibrant street food scene to life, we've compiled a menu of the city's best loved fried and char-grilled small bites. our grilled bites are offered per piece or per skewer while our deep-fried favourites come in portion of two pieces.



grilled

- satay** สะเต๊ะ **N**  
coconut milk curry marinated skewer, with our sweet & tangy peanut sauce.
- |     |         |       |     |           |          |       |
|-----|---------|-------|-----|-----------|----------|-------|
| 101 | chicken | £1.90 | 104 | tofu      | <b>V</b> | £1.75 |
| 102 | prawn   | £1.90 | 105 | mushroom  | <b>V</b> | £1.75 |
| 103 | beef    | £1.90 | 106 | courgette | <b>V</b> | £1.75 |
- 107 **lamb chop** แกะย่าง £5.50  
herb-marinated lamb chop with our original smoky sauce with mixed leaf salad.
- 108 **grilled king prawn** กุ้งย่างตะไคร้ £5.50  
flame-grilled giant king prawn served with SUDA's spicy seafood sauce & mixed salad.
- 109 **pork skewer** หมูย่าง £1.90  
BBQ pork skewer with chilli & tamarind sauce.



Some dishes may contain traces of nuts, wheat, gluten, and/or dairy products. Please check with our staff if you are allergic to any of these ingredients.

fried

- 121 **SUDA firecrackers** (2 pcs.) ประทัดปู **SUDA** £3.95  
SUDA's signature crab & chicken firecrackers.
- 122 **filo prawn** (2 pcs.) กุ้งหั่นฝอย £3.95  
crispy sweet basil marinated king prawns.
- 123 **fish cakes** ทอดมันปลา **N** £2.20  
red curry & kaffir spiced fish cakes.
- 124 **prawn cakes** ทอดมันกุ้ง **N** £2.20  
lemongrass prawn skewer.
- 125 **sweetcorn cakes** (2 pcs.) **N V** £3.40  
ทอดมันข้าวโพด  
crisp & mildly spiced sweet corn fritters.
- 126 **chicken on toast** (2 pcs.) ขนมปังหน้าไก่ £3.40  
spiced chicken on crispy fried toast, a bite-sized favourite.
- 127 **vegetable spring roll** (2 pcs.) **V** £3.40  
ปอเปี๊ยะทอดเจ  
mixed vegetable, mushroom & glassnoodle spring rolls.

small bowls

- 151 **sweet potato crisps** มันทอด £2.20  
lightly salted homemade crisp.
- 152 **prawn crackers** ข้าวเกรียบกุ้ง £2.20  
lightly spiced prawn crackers.
- 153 **spiced cashew nuts** ยำเม็ดมะม่วง **N** £3.95  
crunchy cashew nuts with chilli & lime.
- 154 **curried okra** กระเจี๊ยบสมุนไพร **V SUDA** £4.25  
battered okra spiced with curry powder & paprika.

**SUDA** SUDA recommended **N** Contains nuts' **V** Vegetarian friendly

Starters

- 201 **SUDA's platter** **N SUDA** £8.95  
A selection of our signature starters : chicken satay, kanom jeeb, duck roll, fish cake, prawn cake & chicken on toast. per person For a minimum of two

- 202 **SUDA's mixed grill** **N SUDA** £12.80  
Our char-grilled favourites: lamb chop, king prawn, pork skewer, mushroom, vegetable satay & mixed salad.

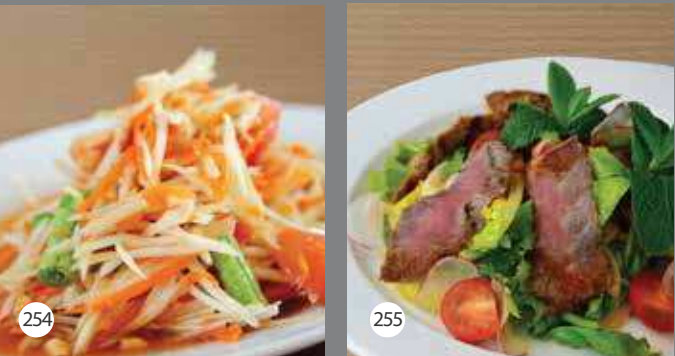


- 203 **Mixed satay** สะเต๊ะรวม **N SUDA** £7.50  
Three kinds of SUDA's favourite satay: chicken, prawn & tofu-mushroom . Served with sweet & tangy peanut sauce.
- 204 **Chilli calamari** หมึกทอดพริกเกลือ £7.50  
A Thai twist on the calamari fritter. Tossed with sea salt, chilli & fried garlic.
- 205 **Herbed chicken wings** ปีกไก่ทอด £6.85  
Crispy fried lemongrass & kaffir lime chicken wings.
- 206 **Kanom jeeb** (4 pcs.) ขนมจีบ £5.80  
Thai-style steamed prawn & chicken Siu Mai with sweet & sour soya reduction.
- 207 **Prawn lemongrass** (4 pcs.) กุ้งราดน้ำยำ £6.85  
Our homemade steamed prawn & lemongrass dumplings drizzled with Thai-style vinaigrette.
- 208 **Duck rolls** เบ็ดลุยสวน £7.50  
Rice paper rolls filled with slow-braised duck & freshly picked herbs.



Soups & Salads

- 251 **Prawn Tom Yum** ต้มยำกุ้ง **N** £7.50  
The King of Thai soups. Spicy prawn & mushroom soup with fresh herbs.
- 252 **Chicken Tom Kha** ต้มข่าไก่ £7.20  
A mild & silky coconut soup with chicken, mushroom & galangal.
- 253 **Spicy seafood soup** ปะขี้ดก **N** £7.95  
Sharp & fiery seafood soup with basil.
- 254 **Som Tum** ตำขี้ไก่ **N** £8.25  
Crisp green papaya & cherry tomatoes tossed with peanut, dried shrimp & chilli in a light, piquant dressing.



- 255 **Beef salad** ยำเนื้อ **N SUDA** £9.95  
Sirloin beef, onion, tomatoes & celery in a chilli & lime dressing.

Spicy level: **N** Beginner **N** Intermediate **N** Advanced (on request) EACH DISH IS SERVED AS AND WHEN READY.



E-sarn Classic

Thailand's North-eastern E-sarn region is known for its distinctive dishes. Vigorous, spicy & packed with fresh flavours, our E-sarn menu captures rural Thai cuisine at its best. The famous array choices of Som Tum (Papaya salad ), sticky rice, E-Sarn sausage, pork sausage & sun dried pork.



801 E-Sarn's delight SUDA £18.50  
A combination of E-sarn sausage, sundried pork, northern-style pork sausage, som tum & sticky rice.

Som tum ส้มตำ

Variations on the heartbeat of North-Eastern Thai cuisine: E-Sarn's green papaya salad. A healthy salad dish of fresh green papaya, beans, chili, garlic, fish sauce, tamarind water, lime juice & plum sugar.

802 Tum Thai N £8.25  
ส้มตำไทย  
cherry tomatoes, roasted peanut, dried shrimp & chilli.



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803 Tum pla ra SUDA £9.50  
ตำปลาร้า  
fermented anchovy & chilli.

804 Tum pu SUDA £9.50  
ตำปู  
salted crab & chilli.

805 Tum pu pla ra SUDA £9.50  
ตำปูปลาร้า  
the quintessential North-Eastern combination of chilli, salted crab & fermented anchovy.

806 Tum mua SUDA £10.50  
ตำมั่ว  
our most adventurous som tum variation: chilli, salted crab, fermented anchovy, Thai rice spaghetti, bean sprout, bamboo shoot & pickled cabbage.

816 Ka nom jeen SUDA £3.00  
ขนมจีน  
an authentic Thai spaghetti.

807 E-sarn sausage SUDA £6.95  
ไส้กรอกอีสาน  
A mildly piquant sausage served with ginger, iceberg lettuce, cucumber & coriander.

808 Moo-daddiew £6.95  
หมูแดดเดียว  
Deep fried marinated black pepper with herbs sun dried pork.

809 Moo yor thod £6.95  
หมูยอทอด  
Fried white pork sausage in lightly-spiced with black pepper.

810 Mop ping £6.95  
หมูปิ้ง  
Marinated pork skewers with a chilli & tamarind sauce.

811 Nua nam tok SUDA £9.50  
เนื้อน้ำตก  
Grilled beef salad with a zesty Thai herb roasted rice dressing.

812 Laab gai SUDA £7.20  
ลาบไก่  
A classic North-Eastern salad of minced chicken tossed in a sharp, spicy dressing & finished with coriander.

813 Yum moo yor SUDA £7.20  
ยำหมูยอ  
A piquant salad of cherry tomatoes, celery, chilli & Northern Thai white pork sausage.

814 Gang Om SUDA £8.25  
แกงอ่อมไก่  
Chef's special: a light & lean Thai herb chicken curry.

815 Spare rib tom sab SUDA £5.95  
ต้มแซ่บกระดูกหมู  
A fiery & flavoursome pork rib soup with mushroom, tomatoes, fresh herbs, chilli & tamarind juice.





Rice & Noodles

SUDA rice special



Our new creation of SUDA rice bowl: steamed jasmine rice, soft-fried egg with your favourite choice of topping:



301 Chicken with chilli & basil sauce. £9.95



302 Beef in green curry sauce. £10.50



304 Prawn with chilli & garlic chips. £10.50



303 Chicken with cashew nuts, chinese dates & mushroom. £10.50

Fried rice

305 Prawn fried rice £10.50

306 Seafood pineapple fried rice £13.75

SUDA's savoury sets

307 Bangkok Beat £14.80

308 JJ Market £14.80



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SUDA recommended N Contains nuts' V Vegetarian friendly

Sen Chan Pad Thai

เส้นจันทร์ผัดไทย

Rice noodles stir-fried with spring onion, bean sprouts, crisp tofu, sweet turnip and crushed roasted peanut. Just like Thailand's best stalls, we make this street food favourite with freshly milled Chantaburi rice noodles.

351 Chicken Pad Thai £11.50 352 Giant king prawn Pad Thai £17.50



353 Tom Kha noodle soup £11.50

355 Kao Soi £11.50

354 Tom Yum noodle soup £13.75

356 Seafood Kee Moa £13.75

357 Chicken Pad See-lew £11.50



Spicy level: Beginner Intermediate Advanced (on request)

EACH DISH IS SERVED AS AND WHEN READY.



Grilled & Stir-fried



401 Herbed lamb chop 🌶️ £15.50  
แกะย่างสมุนไพร

402 Chilli & cashew chicken N £12.65  
ไก่ผัดเม็ดมะม่วง

403 Prawn botanical £14.25  
กุ้งผัดผัก

404 Herb spiced seafood 🌶️🌶️ £14.25  
ผัดฉ่าทะเล

405 Pad Kaprao 🌶️ £12.65  
ผัดกะเพรา

Chicken Pad Kaprao £12.65  
Beef Pad Kaprao £13.75

406 Black pepper beef 🌶️ £13.75  
เนื้อผัดพริกไทยดำ

Beef tenderloin & black peppercorn with a flavoursome coating of black pepper sauce.

407 Chilli glazed sea bass 🌶️ £14.50  
ปลากระพงสามรส

Crispy battered sea bass fillet drizzled with sweet & sour chilli sauce, accompanied with fresh salad.

408 Herb grilled sea bass 🌶️ £14.50  
ปลาข้างใบตอง

Herb-coated sea bass grilled in aromatic banana leaves. Served with seasonal salad & piquant chilli sauce.

409 Lime sea bass 🌶️ SUDA £15.95  
ปลากระพงนึ่งมะนาว

Herb-poached sea bass in a tangy lime & chilli sauce. A light, fresh & flavoursome option.

410 Weeping Tiger 🌶️ SUDA £14.25  
เสือร้องไห้

Soya & garlic marinated char-grilled beef sirloin. Served with a homemade chilli sauce.

411 Tamarind prawn SUDA £14.25  
กุ้งทอดซอสมะขาม

Seared giant king prawn wok-glazed with tamarind sauce.

412 Tamarind duck £13.75  
เป็ดซอสมะขาม

Seared duck breast with a piquant tamarind sauce & crispy shallot.

413 Black pepper prawn 🌶️ £14.50  
กุ้งผัดพริกไทยดำ

Stir-fried King prawn with fresh garlic, black peppercorn in black pepper sauce.

414 Beef oyster sauce £13.75  
เนื้อผัดน้ำมันหอย

Beef tenderloin, pak choy, bell pepper & mushroom with oyster sauce.



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SUDA SUDA recommended N Contains nuts' V Vegetarian friendly

Spicy level : 🌶️ Beginner 🌶️🌶️ Intermediate 🌶️🌶️🌶️ Advanced (on request) EACH DISH IS SERVED AS AND WHEN READY.



Curries



Tasting curries
Choose a difference kind of your favourite curries to enjoy its unique taste:

- 1 bowl £6.50
2 bowls £12.00
3 bowls £15.50



Chicken massaman
Our mild & rich Southern curry of slow-braised chicken, potato & onion. A perfect blend of warm spices, roasted peanuts & creamy coconut milk.

Chicken green curry
The light and vigorous chicken green curry, which owes its enticing colour to a blend of fresh green chillies & Thai basil.

Beef herbed broth
Zestful & packed with herbs, the fiery hot beef jungle curry is a must-try for the seasoned spice lover. This coconut milk free recipe is also a great healthy option.

Roasted duck curry
Our signature roast duck red curry. We've added grapes & pineapple to help assuage the heat of this lively red chilli classic.

Panang
A house favourite. Creamy red chilli Panang sauce with a choice of:
Beef £13.75
Sea bass £13.75
King prawn £16.95

Rice

- Kao hom mali Steamed long grain jasmine rice. £2.95
Sticky rice Bamboo steamed sticky rice. £3.50
Brown rice Steamed sprouted brown rice. £3.50
Coconut rice Buttery coconut steamed rice. £3.80
Egg fried rice Egg fried jasmine rice. £3.80
Fried noodles Wok-fried noodles with eggs. £5.50

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Side dishes

- Moring glory Fresh morning glory flash-fried with crushed garlic & red chilli. £7.70
Broccoli & shiitake Broccoli & shiitake mushroom tossed in oyster sauce. £6.50
Pak Choy Wok-seared pak choy glazed with oyster sauce. £6.50
Mixed vegetables Our daily mix seasonal vegetables wok-tossed with oyster sauce. £6.50

Vegetarian favourites



Starters & Soups

- Vegetarian's deluxe An assortment of tofu & courgette satay, tofu roll, sweetcorn cake & vegetable spring roll. £8.25
Satay jay Tofu, courgette & eryngii mushroom skewers with peanut sauce. £6.25
Spring roll jay Crispy vegetable, mushroom & glass noodle spring rolls with sweet chilli sauce. £6.25
Sweet corn cakes Spiced sweetcorn fritters with sweet chilli sauce. £6.25
Spiced tofu rolls Rice noodle rolls filled with marinated tofu & freshly picked herbs. £6.25

Mains

- Spiced mushrooms Our spicy, herb-packed stir-fry of mushroom, chilli, shredded wild ginger & green peppercorn. £10.50
Vegetable kaprao Mixed vegetables & mushroom flash-fried with crushed garlic, red chilli & plenty of basil – a Thai lunchbox favourite. £10.50
Chilli & cashew tofu Tofu tossed with cashew nuts, spring onion & toasted red chilli. £10.50
Tofu & courgette panang A vegetarian twist on a house favourite sizzling tofu, courgette glazed with our creamy red curry sauce. £10.50
Vegetable green curry Our vigorous mixed vegetables & tofu in green curry, which owes its enticing colour to a blend of fresh green chilli & Thai basil. £10.50



- Som Tum jay Fresh green papaya salad with long bean & cherry tomatoes. Tossed with Som Tum dressing & crushed roasted peanuts. £7.50
Mushroom salad Assorted mushroom tossed with Thai chili & lime dressing. £7.50
Mushroom Tom Yum Spicy mushroom soup with sweet smoked chilli jam, fresh herbs & squeeze of lime juice. £6.25
Mushroom Tom Kha Our mild & silky coconut soup of mushroom with fresh galangal. £6.25



- Vegetable red curry Our signature red curry with mixed vegetables, tofu & basil leaves. £10.50
Vegetable Fried Rice Lightly wok-tossed and seasoned brown rice with mixed seasonal vegetables, tofu & mushroom. £10.50
Tofu Pad Thai A wok-tossed winner. Rice noodles stir-fried with crispy tofu, mushroom, chives bean sprouts, sweet turnip & crushed roasted peanut. £10.50
Pad See-lew jay Rice noodles, tofu, mushroom & mixed vegetables, wok-glazed with soya sauce. £10.50

Spicy level : Beginner Intermediate Advanced (on request) EACH DISH IS SERVED AS AND WHEN READY.

**Menu last updated March 15th 2017**

**Pricing and dishes subject to change.**

**Dishes are representative of the type of food available at the restaurant.**