



THE STORY

It all started on an elephant - hence the logo. That's where I met the girl of my dreams. I was backpacking in jungles of Northern Thailand. One special day had me as the comfort of a terrified stranger on an elephant ride. After making Nuit's acquaintance I found her to be a kind, hard working nurse at the local hospital and, wow, could she cook! The flavours that came out of her little kitchen was extraordinary.



Fast forward a couple of years and we open a cozy little restaurant in Pai, Thailand, called the Curry Shack. Nuit would come in to cook dinner every night after her shift at the hospital.

Everything was prepared to the finest detail as she infused her meticulous nursing habits and knowledge of health to her cooking, creating her own unique style. It was a hit with the frequent travelers as well as the Thai locals. People just couldn't help but notice the enthusiasm of the local nurse who finally got the chance to showcase her other skills. *Plus the food was just awesome!*

I finally snatched her off the 'singles' list in 2004 and Nuit came with me back to Canada. By 2008, with the much needed help from family and true friends, we opened Sukhothai. Our goal was simple: Make real Thai food.

Recreate the exact experience we had back in Thailand. The results? Better than we ever imagined. The reviews from customers and the local media have been flattering to say the least. I always knew that Nuit was special in the kitchen, but never expected such a great response.

Blessed with a talented and hard-working staff, who share that passion to make great food, Sukhothai invites you to experience a taste of Thailand.

สุโขทัย
sukhoTHAI



2 FENTON RD.
Markham x Scarborough
905.477.1441

460 FRONT ST. EAST
Canary District
416.777.2092

52 WELLINGTON ST. EAST
St. Lawrence Mkt Neighbourhood
647.351.4612

1442 DUNDAS ST. WEST
Little Portugal Toronto
416.792.2432

SUKHOTHAIFOOD.CA
@SUKHOTHAIFOOD



• Please notify us of any allergies, note that food mixing cannot be 100% avoided • Prices listed do not include tax • Prices and selection are subject to change • Reserved tables will be held for up to 10 minutes after your scheduled reservation. Failure to arrive before this point could result in forfeiting the table to a next guest • A 90-minute seating limit is appreciated for parties of up to 2; 2-hour limit for parties of 3+ • A cake fee of \$2 per head (capped at \$15) is applied to any cake or desserts brought in by your party • We accept debit or credit cards for payment - no cash accepted. Thank you!



SCAN FOR GIFT CARD

Sides & Extras

- Ground Peanuts .50
- Chili Oil .50
- Sweet Chili Sauce .75
- Peanut Sauce 1.
- Fried Egg 2.
- Jasmine Rice 4.
- Coconut Rice 5.
- Sticky Rice 5.
- Extra Meat 5.
- Extra Veggies 4.
- Steamed Veggies 4.



Ask about our:



HOUSEMADE CHILI OIL



THAI ICED TEA



GELATO



SEASONAL DESSERTS



CATERING



Mango Salad



Papaya Salad Platter



Khao Soi Chicken Salad



Lettuce Cups



Gai Satay



Calamari



Garlic Shrimp



Crispy Shrimp Roll



Grabong



Chicken Wings

STARTERS & SHAREABLES

LIGHT

Mango Salad 13.5

w/ carrots, cilantro, purple cabbage, dried onion (contains fish sauce)

Papaya Salad Platter 19. (Papaya Salad alone \$14)

Includes peanuts, dried shrimp, cherry tomato, string beans, lime; served with crispy chicken skin, shrimp chips and rice noodles. (papaya salad contains fish sauce)

Fresh Rolls 3 pcs.

VEGGIE 13. SHRIMP 14. BEEF 14.

w/ housemade peanut sauce

w/ sweet chili sauce and lime (contains fish sauce)

Khao Soi Chicken Salad 16.

khao soi dressing, chicken, coriander, purple cabbage, carrots, topped w/ crispy noodles and fresh lime

LEMONGRASS BEEF

Lettuce Cups 18.

w/ housemade sweet chili sauce and fresh lime (contains fish sauce)

Gai (Chicken) Satay 20.

w/ cucumber vinaigrette & housemade peanut sauce

Kung (Shrimp) Satay 21.

w/ cucumber vinaigrette & housemade peanut sauce

Ask about our
GLUTEN-FREE &
VEGAN options

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Kung Satay

CRISPY

Shrimp Chips 9.

w/ housemade tamarind sauce (contains shrimp paste)

Crispy Chicken Skin 12.

topped with chopped coriander served w/ cucumber vinaigrette

Calamari 17.

w/ sweet chili sauce & cucumber vinaigrette

Crispy Spring Rolls 3 pcs. 13.5

w/ housemade sweet chili sauce

Garlic Shrimp 7 pcs. 17.

w/ housemade sweet chili sauce

Crispy Shrimp Rolls 6 pcs. 17.

w/ housemade sweet chili sauce

Garlic Chicken Nuggets 15.

w/ housemade sweet chili sauce

Garlic Tofu Nuggets 14.

w/ housemade sweet chili sauce

Grabong (SQUASH FRITTERS) 18.

w/ tamarind sweet sauce

1 LB SPICED LIME LEAF

Chicken Wings 21.

w/ cucumber vinaigrette & housemade sweet chili sauce



Tom Yum Kung



Khao Soi (beef)



Cashew Chicken



Pad Gra Prow (beef)



Nua Gra Teaum



Pla Taud Platter



Panang Salmon



Pineapple Fried Rice (veggie)

MAINS

Khao Soi 22.5

egg noodle in curry gravy, coriander, green onions topped w/ light crispy noodles
Choose chicken, tofu or veggies OR braised beef or shrimp for \$2 extra

Cashew Chicken 21.

w/ cashews, peppers, onions & rice
Choose fish for \$3 extra
(Contains dried shrimp paste)

Pad Gra Prow 21.

minced beef stir-fried with holy basil, red pepper, onions, a fried egg, rice and side of Prik Num-Pla (fish-based sauce)
Add an extra fried egg \$2 each.

Nua Gra Teaum 22.

stir-fried garlic beef w/ a fried egg, sliced cucumber & rice
Add an extra fried egg \$2 each.

Lemongrass Fish 21.

large breaded fish w/ chopped herbs, peppers, lime and rice

Pla Taud Platter 21.

large breaded fish w/ mango salad & rice

Panang Salmon 25.

w/ broccoli, tomatoes and rice

Vegetable Stir-Fry 18.

broccoli, cauliflower, red & green peppers, carrots, mushrooms and onions
Add chicken or tofu for \$4 extra

Thai Fried Rice 19.

w/garlic, onions, egg & side of cucumber and Prik Num-Pla (fish-based sauce)
Choose sliced beef, chicken, tofu or veggies OR shrimp for \$2 extra.
Add a fried egg \$2 each.

Pineapple Fried Rice 20.

w/ cashews, red pepper, turmeric, garlic, onions, egg, side of cucumber and Prik Num-Pla (fish-based sauce)
Choose sliced beef, chicken, tofu or veggies OR shrimp for \$2 extra.
Add a fried egg \$2 each.

Guay Tiaw 17.

rice noodle soup with bean sprouts and green onions contains fish sauce and vinegar served w/ side of peanuts and housemade chili oil
Choose chicken or veggies OR braised beef for \$2 extra

Tom Kha Gai 18* / 11.

chicken in coconut soup w/ herbs

Tom Yum Kung 19* / 11.

spicy, hot and sour herb soup w/ shrimp, lemongrass, coriander, shallots, mushrooms, tomatoes and green onions

(*full meal size includes rice)

SOUPS

NOODLES

Choose beef, chicken, tofu or veggies OR replace w/ shrimp for \$2 extra

Padthai 22

red-flame stir-fried rice noodles w/ beansprouts, chives, egg, includes a lime wedge and house-roasted peanuts

Pad Kee Mao 21.5

red-flame stir-fried rice noodles w/ red & green peppers, onions, mushrooms, black pepper, basil and egg

Pad See Ew 22.

stir-fried hand-cut fat rice noodle w/ sweet soy sauce, chinese broccoli, egg, garlic, served with lime

CURRIES

Curries include jasmine rice

Choose chicken, tofu or veggies; OR braised beef, shrimp or fish for \$2 extra

Gaeng Phed 21.

red curry w/ squash and red pepper

Gaeng Kiaw Wan 21.

green curry w/ bamboo shoots and green pepper

Gaeng Garee 20.

yellow curry w/ potatoes

Gaeng Masaman 22.

curry w/ peanuts, potatoes, shallots and tamarind sauce

Gaeng Panang 22.

panang curry w/ basil leaves, red and green pepper

Coconut Rice!
replace any rice dish w/ either coconut rice or sticky rice for \$3
This cannot be applied to fried rice dishes.



Gaeng Panang (beef)

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Padthai (shrimp)



Pad Kee Mao (chicken)



Pad See Ew (chicken)



Gaeng Phed (beef)



Gaeng Masaman (beef)



BEVERAGES

Thai Iced Tea 6.

Limeade 5.

w/ butterfly tea (caffeine-free)

Lemongrass Tea 3.5

(sugar-free) choose hot or cold

Hot Tea 2.5

green tea, jasmine, chamomile,
lemon-ginger, hibiscus

Aloe Vera Drink 4.5

Coconut Water 4.

Juice 4.

Mango, Lychee, Guava,
Pineapple, Cranberry

Chang Sparkling
Soda Water 4.

Ginger Beer 5.

Canned Pop 3.



BEER

DRAFT



Singha Pale Lager 10.

Sapporo or Sapporo Black
PINT/STEIN/PITCHER 10./15./27.

CANS

Sapporo 11. 500 ML

Sapporo 0.0% 6. 355 ML
PREMIUM ALCOHOL-FREE

Pabst 4.5 355 ML

Pabst 6. 473 ML
STRONG ICED TEA OR
STRONG LEMONADE



WINE

House Red 8. / 33.
5 oz / bottle

House White 8. / 32.
5 oz / bottle

Sangria Pitcher 43.
(Seasonal recipe)

COCKTAILS

Available
Sunday - Thursday
**Cocktail
of the
Day \$9**



Purple Rain 13.

Gin (1.5 OZ), butterfly tea, makrut
lime leaf syrup, fresh lime juice



Ruby Tuesday 13.

Vodka (1.5 OZ), Soho (.5 OZ), grenadine,
dry vermouth, lychee fruit, cranberry
juice, club soda, fresh lime juice



Yellow Submarine 13.

Vodka (1.5 OZ), rum (.5 OZ), banana
liqueur, pineapple, fresh lime juice,
simple syrup



Buffalo Soldier 14.

Jamaican rum (1.5 OZ), tamarind,
ginger beer, lime

The Magic Number 14.

Strawberry distilled gin (1.5 OZ),
tonic water, guava juice, grenadine,
strawberry and lime

Bangkok Sunset 14.

Vodka (1 OZ), Triple Sec, fresh lime juice,
mango juice, grenadine

Lemongrass Mojito 13.

White rum (1.5 OZ), basil, mint,
lemongrass

Mango Margherita 13.

Tequila (1.5 OZ), lime, ginger beer,
cilantro



Long Island 16.

Vodka (1 OZ), rum (1 OZ), tequila (1 OZ)
Triple Sec (.5 OZ), lime juice, Coke

Thai Spiked Tea 14.

dark rum (1 OZ), Frangelico - hazelnut-
based liqueur (1 OZ), Thai iced tea



Canned
Cocktails 10.

BY JOHN SLEEMAN
& SONS 473 ML

(Ask about our
Mocktail options.)



What's for Dessert?



1. Crispy Mango Sticky Rice Roll \$15
w/ ice cream scoop & coconut drizzle

2. Thai Iced Tea Creme Brulee \$10

3. Mango & Sticky Rice \$13
w/ coconut drizzle

4. Mango-Infused Tapioca \$8

5. Ube Cassava Cake \$10

6. Gelato Pint \$13

7. Banana Fritters \$14
w/ ice cream scoop (not shown)

8. Ice Cream Scoop (not shown) \$4

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