

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 | £1.75 | 104 | tofu | V | £1.50 |
| 102 | prawn | £1.75 | 105 | mushroom | V | £1.50 |
| 103 | beef | £1.75 | 106 | courgette | V | £1.50 |
| 107 | lamb chop | <small>แกะย่าง</small> | | | | £5.00 |
| | herb-marinated lamb chop with our original smoky sauce with mixed leaf salad. | | | | | |
| 108 | grilled king prawn | <small>กุ้งย่างตะไคร้</small> | | | | £5.00 |
| | flame-grilled giant king prawn served with SUDA's spicy seafood sauce & mixed salad. | | | | | |
| 109 | pork skewer | <small>หมูย่าง</small> | | | | £1.75 |
| | BBQ pork skewer with chilli & tamarind sauce. | | | | | |

fried

- | | | | | |
|-----|---|------------------------------|-------------|-------|
| 121 | SUDA firecrackers (2 pcs.) | <small>ประทัดปู</small> | SUDA | £3.70 |
| | SUDA's signature crab & chicken firecrackers. | | | |
| 122 | filo prawn (2 pcs.) | <small>กุ้งต้มยำ</small> | | £3.70 |
| | crispy sweet basil marinated king prawns. | | | |
| 123 | fish cakes | <small>ทอดมันปลา</small> | N | £1.85 |
| | red curry & kaffir spiced fish cakes. | | | |
| 124 | prawn cakes | <small>ทอดมันกุ้ง</small> | N | £1.85 |
| | lemongrass prawn skewer. | | | |
| 125 | sweetcorn cakes (2 pcs.) | <small>ทอดมันข้าวโพด</small> | N V | £3.00 |
| | crisp & mildly spiced sweet corn fritters. | | | |
| 126 | chicken on toast (2 pcs.) | <small>ขนมปังหน้าไก่</small> | | £3.00 |
| | spiced chicken on crispy fried toast, a bite-sized favourite. | | | |
| 127 | vegetable spring roll (2 pcs.) | <small>ปอเปี๊ยะทอดเจ</small> | V | £3.00 |
| | mixed vegetable, mushroom & glassnoodle spring rolls. | | | |

small bowls

- | | | | | |
|-----|---|--------------------------------|---------------|-------|
| 151 | sweet potato crisps | <small>มันทอด</small> | | £2.00 |
| | lightly salted homemade crisp. | | | |
| 152 | prawn crackers | <small>ข้าวเกรียบกุ้ง</small> | | £2.00 |
| | lightly spiced prawn crackers. | | | |
| 153 | spiced cashew nuts | <small>งาเม็ดมะม่วง</small> | N | £3.75 |
| | crunchy cashew nuts with chilli & lime. | | | |
| 154 | curried okra | <small>กระchieบสมุนไพร</small> | V SUDA | £3.75 |
| | battered okra spiced with curry powder & paprika. | | | |



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

SUDA SUDA recommended **N** Contain nuts **V** Vegetarian friendly

Starters

- | | | | |
|-----|--|---------------|-------|
| 201 | SUDA's platter | N SUDA | £8.80 |
| | A selection of our signature starters : <small>preperson For a minimum of two</small>
chicken satay, kanom jeeb, duck roll, fish cake, prawn cake & chicken on toast. | | |

- | | | | |
|-----|--|---------------|--------|
| 202 | SUDA's mixed grill | N SUDA | £12.50 |
| | Our char-grilled favourites:
lamb chop, king prawn, pork skewer, mushroom, vegetable satay & Mixed salad. | | |

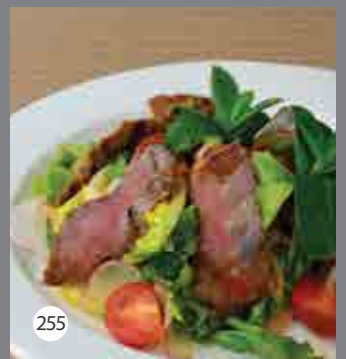


- | | | | | |
|-----|--|---------------------------------|---------------|-------|
| 203 | Mixed satay | <small>สะเต๊ะรวม</small> | N SUDA | £6.25 |
| | Three kinds of SUDA's favourite satay: chicken, prawn & tofu-mushroom. Served with sweet & tangy peanut sauce. | | | |
| 204 | Chilli calamari | <small>หมึกทอดพริกเกลือ</small> | | £6.25 |
| | A Thai twist on the calamari fritter. Tossed with sea salt, chilli & fried garlic. | | | |
| 205 | Herbed chicken wings | <small>ปีกไก่ทอด</small> | | £5.75 |
| | Crispy fried lemongrass & kaffir lime chicken wings. | | | |
| 206 | Kanom jeeb (4 pcs.) | <small>ขนมจีบ</small> | | £5.25 |
| | Thai-style steamed prawn & chicken Siu Mai with sweet & sour soya reduction. | | | |
| 207 | Prawn lemongrass (4 pcs.) | <small>กุ้งราดน้ำปลา</small> | | £5.95 |
| | Our homemade steamed prawn & lemongrass dumplings drizzled with Thai-style vinaigrette. | | | |
| 208 | Duck rolls | <small>เบ็ดลุยสวน</small> | | £6.25 |
| | Rice paper rolls filled with slow-braised duck & freshly picked herbs. | | | |



Soups & Salads

- | | | | | |
|-----|--|--------------------------|-------------|-------|
| 251 | Prawn Tom Yum | <small>ต้มยำกุ้ง</small> | 🌶️🌶️ | £6.95 |
| | The King of Thai soups. Spicy prawn & mushroom soup with fresh herbs. | | | |
| 252 | Chicken Tom Kha | <small>ต้มข่าไก่</small> | | £6.75 |
| | A mild & silky coconut soup with chicken, mushroom & galangal. | | | |
| 253 | Spicy seafood soup | <small>น้ำทะเล</small> | 🌶️🌶️ | £7.50 |
| | Sharp & fiery seafood soup with basil. | | | |
| 254 | Som Tum | <small>ส้มตำ</small> | N | £7.50 |
| | Crisp green papaya & cherry tomatoes tossed with peanut, dried shrimp & chilli in a light, piquant dressing. | | | |




- | | | | | |
|-----|---|------------------------|-------------|-------|
| 255 | Beef salad | <small>ยำเนื้อ</small> | SUDA | £9.50 |
| | Sirloin beef, onion, tomatoes & celery in a chilli & lime dressing. | | | |

Spicy level: **🌶️** Beginner **🌶️🌶️** Intermediate **🌶️🌶️🌶️** Advance (on request)

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  **£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 & plam sugar.


802 Tum Thai  **£7.50**
ส้มตำไทย
cherry tomatoes, roasted peanut, dried shrimp & chilli.



803 Tum pla ra  **£8.95**
ส้มตำปลาร้า
fermented anchovy & chilli.

804 Tum pu  **£8.95**
ส้มตำปู
salted crab & chilli.

805 Tum pu pla ra  **£8.95**
ส้มตำปูปลาร้า
the quintessential North-Eastern combination of chilli, salted crab & fermented anchovy.

806 Tum mua  **£9.50**
ส้มตำม่วง
our most adventurous som tum variation: chilli, salted crab, fermented anchovy, Thai rice spaghetti, bean sprout, bamboo shoot & pickled cabbage.

816 Ka nom jeen **£2.85**
ขนมจีน
an authentic Thai spaghetti.


807 E-sarn sausage  **£6.50**
ไส้กรอกอีสาน



A mildly piquant sausage served with ginger, iceberg lettuce, cucumber & coriander.


808 Moo-daddiew **£6.50**
หมูแดดเดียว
Deep fried marinated black pepper with herbs sun dried pork.


809 Moo yor thod **£6.50**
หมูยอทอด
Fried white pork sausage in lightly-spiced with black pepper.


810 Moo ping **£6.50**
หมูปิ้ง
Marinated pork skewers with a chilli & tamarind sauce.

811 Nua nam tok  **£7.50**
เนื้อน้ำตก
Grilled beef salad with a zesty Thai herb roasted rice dressing.

812 Laab gai   **£6.50**
ลาบไก่
A classic North-Eastern salad of minced chicken tossed in a sharp, spicy dressing & finished with coriander.

813 Yum moo yor  **£6.50**
ยำหมูยอ
A piquant salad of cherry tomatoes, celery, chilli & Northern Thai white pork sausage.

814 Gang Om  **£7.50**
แกงอ่อมไก่
Chef's special: a light & lean Thai herb chicken curry.

815 Spare rib tom sab  **£5.50**
ต้มแซ่บกระดูกหมู
A fiery & flavoursome pork rib soup with mushroom, tomatoes, fresh herbs, chilli & tamarind juice.



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

 SUDA recommended  Contain nuts  Vegetarian friendly


Spicy level:  Beginner  Intermediate  Advance (on request)

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.  £8.95
กะเพราไก่



302 Beef in green curry sauce.  £9.50
เนื้อผัดเขียวหวาน




304 Prawn with chilli & garlic chips.  £9.50
กุ้งพริกซีหนุสโต



303 Chicken with cashew nuts, chinese dates & mushroom.  £9.50
ไก่ผัดเม็ดมะม่วง

Fried rice

305 Prawn fried rice  ข้าวผัดกุ้ง £9.50
Thai's favourite fried rice. Stir fried prawn with jasmine rice, egg, spring onion & tomatoes.

306 Seafood pineapple fried rice £12.50
ข้าวผัดสับประดทะเล
Fried rice with fresh pineapple & seafood with egg & onion in light yellow curry powder.

SUDA's savoury sets

307 Bangkok Beat  £13.85
ชุดข้าวมัน ส้มตำ ไก่ย่าง
Coconut rice with papaya salad & grilled chicken.

308 JJ Market  £13.85
ชุดส้มตำ หมูย่าง ข้าวเหนียว
Sticky rice with papaya salad & pork skewers.



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


 SUDA recommended  Contain nuts  Vegetarian friendly

Sen Chan Pad Thai

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  £10.50 352 Giant king prawn Pad Thai  £16.50




353 Tom Kha noodle soup  £10.50
ก๋วยเตี๋ยวน้ำต้มยำไก่
Extra thick wheat noodles, chicken & mushrooms in a creamy galangal, lime & coconut milk soup. Our take on the timeless Tom Kha.

355 Kao Soi £10.50
ข้าวซอยไก่เชียงใหม่
Chiang Mai style yellow curry soup with chicken & egg noodles. Topped with pickled cabbage, coriander & shallot.

354 Tom Yum noodle soup  £12.85
ก๋วยเตี๋ยวน้ำต้มยำทะเล
A fiery street-stall classic: noodle soup with king prawns, mussels & squid. Finished with red chilli & coriander.

356 Seafood Kee Moea  £12.85
ผัดซีเม้าทะเล
Rice noodles & seafood tossed with fresh basil & red chilli. One for the intrepid chilli-lover.

357 Chicken Pad See-lew  £10.50
ผัดซีอิ๊วไก่
Wok-tossed rice noodles, chicken, egg & pak choy glazed with soya sauce.



Spicy level:  Beginner  Intermediate  Advance (on request)

Grilled & Stir-fried



401



402



403



406

401 **Herbed lamb chop** 🌶️ £13.95

แกะย่างสมุนไพร

Herb-marinated lamb chop with our signature smoky chilli sauce & mixed salad.

402 **Chilli & cashew chicken** 🌶️ N £11.50

ไก่ผัดเม็ดมะม่วง

The ultimate stir-fry option. Chicken tossed with cashew nuts, spring onion, & roasted chilli.

403 **Prawn botanical** £12.95

กุ้งผัดผัก

Prawn & mixed vegetables tossed in oyster sauce, topped with crispy garlic.

404 **Herb spiced seafood** 🌶️🌶️🌶️ £12.95

ผัดฉ่าทะเล

King prawn, mussel & squid with a punchy combination of chilli, pea aubergine, wild ginger, kaffir leaves & green peppercorn.

405 **Pad Kaprao** 🌶️🌶️

ผัดกะเพรา

A stir-fry of basil, garlic & chilli with a choice of:

Chicken Pad Kaprao £11.50

Beef Pad Kaprao £12.50

406 **Black pepper beef** 🌶️ £12.50

เนื้อผัดพริกไทยดำ

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



407

407 **Chilli glazed sea bass** 🌶️ £12.75

ปลากระพงสามรส

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

408 **Herb grilled sea bass** 🌶️ £12.95

ปลาข้างใบตอง

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

409 **Lime sea bass** 🌶️🌶️ SUDA £14.50

ปลากระพงนึ่งมะนาว

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

410 **Weeping Tiger** 🌶️ SUDA £12.95

เสือร้องไห้

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

411 **Tamarind prawn** SUDA £12.95

กุ้งทอดซอสมะขาม

Seared giant king prawn wok-glazed with tamarind sauce.

412 **Tamarind duck** £12.75

เป็ดซอสมะขาม

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

413 **Black pepper prawn** 🌶️ £12.95

กุ้งผัดพริกไทยดำ

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

414 **Beef oyster sauce** £12.50

เนื้อผัดน้ำมันหอย

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



410



409



412

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



SUDA recommended



Contain nuts



Vegetarian friendly

Spicy level:



Beginner



Intermediate



Advance (on request)

Curries



506 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



501 Chicken massaman *มัสมั่นไก่* **N** £11.50

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

502 Chicken green curry *เขียวหวานไก่* **N** £11.50

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

503 Beef herbed broth *แกงป่าเนื้อ* **N** £11.50

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.

504 Roasted duck curry *แกงเผ็ดเป็ดขี้ย่าง* **N** £11.50

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

505 Panang *แกงพะเนียง* **N** £12.50 / £12.50 / £16.50

A house favourite. Creamy red chilli Panang sauce with a choice of:

Beef	£12.50
Sea bass	£12.50
King prawn	£16.50



Rice

601	Kao hom mali <i>ข้าวหอมมะลิ</i>	£2.85
	Steamed long grain jasmine rice.	
602	Sticky rice <i>ข้าวเหนียว</i>	£3.25
	Bamboo steamed sticky rice.	
603	Brown rice <i>ข้าวกล้อง</i>	£3.25
	Steamed sprouted brown rice.	
604	Coconut rice <i>ข้าวมัน</i>	£3.50
	Buttery coconut steamed rice.	
605	Egg fried <i>ข้าวผัดไข่</i>	£3.50
	Egg fried jasmine rice.	
606	Fried noodles <i>ก๋วยเตี๋ยวผัดไข่</i>	£4.95
	Wok-fried noodles with eggs.	

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

Side dishes

607	Moring glory <i>ผักบุ้งไฟแดง</i> N	£7.00
	Fresh morning glory flash-fried with crushed garlic & red chilli.	
608	Broccoli & shitake <i>บลูคอคอซีเห็ดหอม</i>	£6.00
	Broccoli & shiitake mushroom tossed in oyster sauce.	
609	Pak Choy <i>ผักฉ่ำ</i>	£6.00
	Wok-seared pak choy glazed with oyster sauce.	
610	Mixed vegetables <i>ผัดผักรวม</i>	£6.00
	Our daily mix seasonal vegetables wok-tossed with oyster sauce.	



SUDA recommended **N** Contain nuts **V** Vegetarian friendly

Vegetarian favourites



Starters & Soups

701 Vegetarian's deluxe **N** **SUDA** £7.50

ของว่างเจรวมมิตร

An assortment of tofu & courgette satay, tofu roll, sweetcorn cake & vegetable spring roll.

702 Satay jay *สะเต๊ะรวม* **N** £5.50

Tofu, courgette & eryngii mushroom skewers with peanut sauce.

703 Spring roll jay *ปอเปี๊ยะเจ* £5.50

Crispy vegetable, mushroom & glass noodle spring rolls with sweet chilli sauce.

704 Sweet corn cakes **N** £5.50

ทอดมันข้าวโพด

Spiced sweetcorn fritters with sweet chilli sauce.

705 Spiced tofu rolls *กุนเชียงเต้าหู้* £5.50

Rice noodle rolls filled with marinated tofu & freshly picked herbs.

Mains

751 Spiced mushrooms **N** £9.50

เห็ดผัดฉ่ำ

Our spicy, herb-packed stir-fry of mushroom, chilli, shredded wild ginger & green peppercorn.

752 Vegetable kaprao **N** £9.50

กะเพราผักรวมมิตร

Mixed vegetables & mushroom flash-fried with crushed garlic, red chilli & plenty of basil – a Thai lunchbox favourite.

753 Chilli & cashew tofu **N** £9.50

เต้าหู้ผัดเม็ดมะม่วง

Tofu tossed with cashew nuts, spring onion & toasted red chilli.

754 Tofu & courgette panang **N** £9.50

เต้าหู้ราดซอสพะเนียง **N** **SUDA**

A vegetarian twist on a house favourite sizzling tofu, courgette glazed with our creamy red curry sauce.

755 Vegetable green curry **N** £9.50

แกงเขียวหวานเจ

Our vigorous mixed vegetables & tofu in green curry, which owes its enticing colour to a blend of fresh green chilli & Thai basil.



706 Som Tum jay *ส้มตำเจ* **N** £6.50

Fresh green papaya salad with long bean & cherry tomatoes. Tossed with Som Tum dressing & crushed roasted peanuts.

707 Mushroom salad *ลาบเห็ด* **N** £6.50

Assorted mushroom tossed with Thai chili & lime dressing.

708 Mushroom Tom Yum **N** £5.50

ต้มยำเห็ด

Spicy mushroom soup with sweet smoked chilli jam, fresh herbs & squeeze of lime juice.

709 Mushroom Tom Kha *ต้มข่าเห็ด* £5.50

Our mild & silky coconut soup of mushroom with fresh galangal.



756 Vegetable red curry *แกงแดงเจ* **N** £9.50

Our signature red curry with mixed vegetables, tofu & basil leaves.

757 Vegetable Fried Rice *ข้าวผัดผัก* £9.50

Lightly wok-tossed and seasoned brown rice with mixed seasonal vegetables, tofu & mushroom.

758 Tofu Pad Thai *ผัดไทยเต้าหู้* **N** £9.50

A wok-tossed winner. Rice noodles stir-fried with crispy tofu, mushroom, chives bean sprouts, sweet turnip & crushed roasted peanut.

759 Pad See-lew jay *ผัดซีอิ้ว* £9.50

Rice noodles, tofu, mushroom & mixed vegetables, wok-glazed with soya sauce.

Spicy level: **N** Beginner **N** Intermediate **N** Advance (on request)