

# *Starters*

**01. Satay Gai N £5.00**

Tender strips of grilled marinated chicken served with peanut sauce

**02. Satay Goong N £6.50**

Tender grilled marinated prawns served with peanut sauce

**03. Thod Mun Pla £6.00**

Deep fried Thai fish cakes served with sweet chilli sauce

**04. Tord Mun Goong £6.50**

Deep fried prawn cakes served with plum sauce

**05. Khanom Jeeb £5.00**

Parcels of minced pork, shrimp & vegetables steamed in a bamboo basket accompanied with soy sauce

**06. Goong Hom Pha £6.50**

Deep fried prawns wrapped in rice paper served with plum sauce

**07. Sei Klong Moo Ob £6.90**

Grilled marinated honey spare ribs

**08. Phi-Phi Spice Scallop £7.50**

Grilled king scallops in a spicy lime & chilli vinaigrette with lemongrass

**09. Deep Fried Soft Shell Crab £10.00**

A Sugar Hut speciality, served with garlic & black pepper

**10. Hoy Maengpoo Ob £7.50**

Steamed fresh mussels in Thai herbs & spices

**11. Sugar Hut Platter (for 2) £14.00**

A combination of our all time favourite appetizers

# *Traditional Thai Soups*

**201. Tom Yum Goong £6.00**

Traditional hot & sour soup with prawns, kaffir lime leaves, galangal & lemongrass

**202. Tom Yum Talay £6.50**

Traditional hot & sour soup with seafood, kaffir lime leaves, galangal & lemon grass

**203. Tom Yum Gai £5.00**

Traditional hot & sour soup with chicken, kaffir lime leaves, galangal & lemon grass

**204. Tom Kha Gai £5.00**

Coconut milk soup with chicken, mushrooms, lemongrass & galangal

# *Thai Salads*

**301. Yum Woon Sen £6.95**

Salad of clear noodles, chicken & prawns in a lemon & fish sauce

**302. Larb Gai £6.00**

Minced chicken salad with mint, kaffir lime leaves, fresh lime juice & chilli

**303. Yum Nua £6.95**

Refreshing salad of sliced sirloin, mint, coriander & chilli dressing

**304. Yum Talay £9.50**

Seafood salad flavoured with chilli, tomatoes, spring onions, celery, tossed in fresh lime juice & fish sauce

All items are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

# ***Fish & Seafood***

***401.Pla Goong Yai Phi-Phi £13.95***

Grilled tiger prawns with spicy lemongrass & lime dressing

***402.Pla Krapong Manao £13.95***

Steamed sea bass fillet in a tangy lime, chilli & garlic sauce

***403.Pla Lard Prik £12.50***

Deep fried fillet of cod in a sauce of sweet chilli & basil

***404.Pla Pried Warn £12.50***

Deep fried fillet of cod in sweet & sour sauce

***405.Goong Pried Warn £13.50***

Deep fried king prawns in sweet & sour sauce

***406.Hoy Shell Prig Thai Dam £15.00***

Stir fried scallops in a black pepper sauce

***407.Chu Chee Goong £13.95***

Deep fried king prawns topped with a thick coconut curry sauce & Thai herbs

***408.Goong Phad Normai Farang £9.50***

Stir fried prawns with asparagus and perfumed mushrooms served in an aromatic sauce

***409.Phad Krapao Goong £9.50***

Stir fried prawns with basil leaves, red chilli & garlic

***410.Goong Yai Phad Grati Sod £13.50***

Pan roasted king prawns in a basil & green peppercorn coconut curry sauce

***411.Poo Nim Nam Prik Paow £13.95***

Stir fried soft shell crab with sweet chilli paste, onion & basil leaves

All items are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

# *Chicken & Poultry*

**501. Gai Phad King £8.50**

Stir fried chicken with mushroom, ginger & pineapple

**502. Phad Krapao Gai £8.50**

Stir fried minced chicken with basil leaves, red chilli & garlic

**503. Gai Phad Med Mamuang £8.50**

Stir fried chicken with cashew nuts, onions, peppercorns & dry chilli

**504. Gai Yang £8.50**

Grilled marinated chicken served with sweet chilli sauce

**505. Gai Kratiem £8.00**

Stir fried chicken with garlic & black pepper sauce

**506. Phad Pried Warn Gai £8.50**

Stir fried sliced chicken with sweet & sour sauce

**507. Gaeng Kriew Warn Gai £9.50**

Free range chicken green curry with sweet basil & aubergine

**508. Gaeng Phed Gai £9.50**

Chicken in a coconut red curry with egg plant & basil leaves

**509. Phed Tord Makham £12.50**

Spiced tender thigh of duck in an exotic tamarind sauce with roasted pineapple

**510. Gaeng Phed Ped Yang £9.50**

Roast duck in a red curry sauce with grapes, pineapple & tomato

## *Lamb*

**511. Gae Phad Prik £9.50**

Fried slices of tender lamb with wild ginger & green pepper in a red curry sauce

**512. Massaman Gae N £9.50**

Braised lamb in a medium spicy curry sauce with potatoes & cashew nuts

# ***Beef***

***513.Nua Phad Prik Thai Dam £8.50***

Stir fried beef fillet in a black pepper sauce

***514.Paneng Nua £8.50***

A rich curry of beef & coconut milk with kaffir lime leaves

***515.Nua Phad Nam Mun Hoy £8.50***

Marinated beef slices stir fried with onions, mushrooms & baby corn in oyster sauce

***516.Gaeng Nua £9.50***

Beef in a coconut red curry with eggplant & sweet basil

***517.Phad Krapao Nua £8.50***

Stir fried beef sliced with basil leaves, red chilli & garlic

# ***Pork***

***518.Phad Pried Warn Moo £8.50***

Stir fried sliced pork in sweet & sour sauce

***519.Phad Krapao Moo £8.50***

Stir fried pork with basil leaves, red chilli & garlic

All items are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

# *Vegetarian Corner*

## *Starters*

**601.Thod Mun Khaophod £5.00**

Deep fried young corn, spices & red curry paste with sweet chilli sauce

**602.Poh Pia Pak £5.00**

Crispy golden fried spring rolls with a vegetable filling

**603.Pak Chub £5.00**

Deep fried mixed vegetables served with plum sauce

**604.Mixed Vegetable Platter (for 2) £12.00**

A combination of vegetarian starters served with a selection of sauces

## *Soup*

**605.Tom Yum Hed £5.00**

Hot & sour mushroom soup with lemongrass, kaffir lime leaves & galangal

## *Main Course*

**606.Spinach Phad King £7.50**

Stir fried spinach with fresh ginger & oyster sauce

**607.Gaeng Phed Phak £7.50**

Fresh assorted vegetables in a coconut red curry

**608.Priew Warn Jae £7.50**

Stir fried assorted vegetables & deep fried bean curd in sweet & sour sauce

**609.Phad Phak N £7.50**

Stir fried mixed vegetables with soy sauce

All items are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

# *Stir Fried Rice & Noodles*

**701.Khao Phad Gai £7.50**

Stir fried fragrant Thai jasmine rice with chicken & egg

**702.Khao Phad Sugar Hut £8.50**

Stir fried fragrant Thai jasmine rice with seafood, egg & vegetables

**703.Phad Sieyu £8.00**

Stir fried noodles with chicken, egg & vegetables

**704.Phad Thai Noodles *N* £9.00**

Stir fried rice noodles with prawns, beansprouts & egg

## *Accompaniments*

**801.Khao Soey £2.50**

Steamed fragrant jasmine rice

**802.Khao Niew £2.50**

Traditional steamed Thai sticky rice

**803.Khao Phad Kai £3.50**

Traditional stir fried fragrant Thai jasmine rice with egg

**804.Coconut Rice £3.50**

Traditional steamed Thai fragrant rice with coconut sauce

**805.Plain Noodles £5.00**

Stir fried plain rice noodles with soy sauce

**806.Steamed Vegetables £4.00**

Seasonal steamed vegetables

All items are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

## ***Sugar Hut Signature Dishes***

### ***901.Black Cod Yang Bai Thong £20.95***

Grilled sea salt & cracked pepper seasoned fillet of black cod wrapped in banana leaves complimented by a serving of Thai tamarind sauce, finished with a sweet mango and coconut flake salad

### ***902.Pla Ob Sugar Hut £19.95***

Baked whole sea bass with traditional Thai herbs wrapped in banana leaves, served with a sauce of exotic spices

### ***903.Goong Yai Yang Nam Kratiem £17.95***

Grilled jumbo king prawns topped with Sugar Hut's special garlic and peppercorn sauce on a bed of mixed leaves

### ***904.Goong Yai Pao £18.95***

Seasoned and grilled jumbo king prawns with spicy lemongrass and lime sauce

accompanied by coconut infused glass noodles on a bed of mixed leaves

### ***905.Phuket Lobster Yang Nam Jim Talay £28.00***

Southern Thai-style grilled whole lobster flavoured with garlic and coriander butter served with spicy lemongrass, lime sauce and mixed leaves

### ***906.Chu Chee Phuket Lobster £28.95***

Stir fried lobster claw and tail meat in a thick Thai curry sauce with coconut milk, Thai herbs and pineapple all served in the lobster shell on top of mixed leaves

## ***Alternative Choices***

### ***907.Lobster Salad £24.50***

A whole lobster served with vanilla and vermouth sauce along with a julienne of fresh mixed salad leaves

### ***908.Thai BBQ Chicken Salad £8.95***

Grilled thigh of chicken marinated in coriander, coconut milk & garlic served with a full salad

### ***909. Sugar Hut Tournedos Steak £15.95***

Finest quality Scotch fillet steak cooked as required, served with fries, fresh salad, and a choice of blue cheese & garlic, peppercorn, or cream of mushroom sauce

### ***910.Prawn & Smoked Salmon Salad £12.95***

Plump prawns & ribbons of oak smoked Scottish salmon served on a bed of finely cut salad macerated in finest quality extra virgin olive oil & white wine

tarragon vinegar

### ***911.Char Grilled Fillet of Tuna £15.95***

Seared fillet of marinated Tuna loin served with a salad of mixed continental leaves.

# *Vegetarian Set Menu £20.00 per person*

## *Starter*

### *Poh Pia Pak*

Crispy golden fried spring rolls with a vegetable filling

### *Thod Mun Khaophod*

Deep fried young corn, spices and red curry paste with sweet chilli sauce

### *Pak Chub*

Deep fried mixed vegetables served with plum sauce

## *Soup*

### *Tom Yum Hed*

Hot & sour mushroom soup with lemongrass, kaffir lime leaves & galangal

## *Main Course*

### *Gaeng Phed Phak*

Fresh assorted vegetables in a coconut red curry sauce

### *Priew Warn Jae*

Stir fried assorted vegetables and deep fried bean curd in sweet & sour sauce

### *Spinach Phad King*

Stir fried spinach with fresh ginger & oyster sauce

### *Hed Phad Phed*

Stir fried mushrooms with garlic & chilli

*Served with steamed Jasmine rice*

## *Dessert*

*Mango or Lychee Sorbet*

*Filter coffee or tea*

# ***Orchid Set Menu £28.00 per person***

## ***Starter***

### ***Satay Gai N***

Tender strips of grilled marinated chicken served with peanut sauce

### ***Sei Klong Moo Ob***

Grilled marinated honey spare ribs

### ***Thod Mun Pla***

Deep fried Thai fish cakes served with sweet chilli sauce

## ***Soup***

### ***Tom Kha Gai***

Coconut milk soup with chicken, mushrooms, lemongrass & galangal

## ***Main Course***

### ***Gaeng Kriew Warn Gai***

Chicken green curry with sweet basil & aubergine

### ***Pla Lard Prik***

Deep fried fillet of cod in a sauce of sweet chilli & basil

### ***Goong Kratiem***

Stir fried prawns with garlic & pepper

### ***Phad Phak***

Stir fried mixed vegetables with soy sauce

***Served with steamed Jasmine rice***

## ***Dessert***

### ***Mango or Lychee Sorbet***

***Filter coffee or tea***

# *Jasmine Set Menu £35.00 per person*

## *Starter*

### *Satay Gai N*

Tender strips of grilled marinated chicken served with peanut sauce

### *Thod Mun Pla*

Deep fried Thai fish cakes served with sweet chilli sauce

### *Goong Hom Pha*

Deep fried prawns wrapped in rice paper served with plum sauce

### *Khanom Jeeb*

Parcels of minced pork, shrimp & vegetables steamed in a bamboo basket accompanied with soy sauce

## *Soup*

### *Tom Yum Talay*

Traditional hot & sour seafood soup with kaffir lime leaves, galangal & lemongrass

## *Main Course*

### *Gai Phad Med Mamuang*

Stir fried chicken with cashew nuts, onions, peppercorns & dry chilli

### *Pla Lard Prik*

Deep fried fillet of cod in a sauce of sweet chilli & basil

### *Gaeng Phed Ped Yang*

Roast duck in a red curry with grapes, pineapple & tomato

### *Goong Yai Phad Grati Sod*

Pan roasted king prawns in a basil & green peppercorn coconut curry sauce

### *Phad Phak*

Stir fried mixed vegetables with soy sauce

*Served with Sugar Hut fried rice*

## *Dessert*

### *Mango or Lychee Sorbet*

*Filter coffee or tea*

# ***Royal Set Menu £45.00 per person***

## ***Starter***

### ***Satay Goong N***

Tender grilled marinated prawns served with peanut sauce

### ***Tord Mun Pla***

Deep fried Thai fish cakes served with sweet chilli sauce

### ***Sei Klong Moo Ob***

Grilled marinated honey spare ribs

### ***Khanom Jeeb***

Parcels of minced pork, shrimp & vegetables steamed in a bamboo basket accompanied with soy sauce

## ***Soup***

### ***Tom Yum Talay***

Traditional hot & sour seafood soup with kaffir lime leaves, galangal & lemongrass

## ***Main Course***

### ***Full Moon Lobster***

Grilled lobster with an exotic sauce of spring onions, garlic & mushrooms

### ***Pla Prieu Warn***

Deep fried king prawns in sweet & sour sauce

### ***Phad Phak***

Stir fried mixed vegetables with soy sauce

### ***Phad Thai N***

Stir fried rice noodles with egg & beansprouts

***Served with steamed Jasmine rice***

## ***Dessert***

***Sugar Hut fruit salad with vanilla ice cream***

***Filter coffee or tea***