



SathuDee

AUTHENTIC THAI RESTAURANT

On behalf of SathuDee's staff, we warmly welcome you to experience traditional Thai dishes with true Thai recipes and Thai hospitality.

Please ask a member of staff should you require guidance.

If any of your favourite Thai foods are not listed on the menu, you can ask for the chef's special dishes.

Please note that we add a discretionary 10% service charge to groups of 6 or more.

N - May contain nuts, V - Suitable for vegetarians, VE - Suitable for vegans/vegan option available, GF - Gluten free, 🌶️ - Level of spiciness

Please let the team know if you have any allergen or dietary requirements, including nuts. As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants, or that nutritional values are as stated. Some dishes in the menu may contain fish sauce, soy sauce or nuts. Detailed allergen information is available upon request. Guests with life-threatening allergies must take this risk into consideration before dining with us. Please note, not all dish ingredients are listed on the menu.

Prices include VAT. Other services are optional. T&Cs apply: All prices are subject to change without prior notice.

TERMS & CONDITIONS

The information provided on our website & in our restaurants should not be considered as any form of guarantee but as a best faith effort to provide you with information on our dishes. We ask that you use this information to help you assess your own level of risk, based on your personal circumstances, before eating any of our dishes. We also ask that you always advise a member of staff of any intolerances or allergies you may have. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Whilst we try our hardest to reduce the risk of cross contamination, we cannot guarantee that any of our dishes are free from allergens, including nuts.

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10% discretionary service charge may be added to a table of 4 or more.



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SET MENUS

SUKOTHAI

24.00 per person (minimum 2 persons)

Starter

Mixed Vegetables Platter

A selection of favourite vegetable starters with spring rolls, corn cakes and vegetable tempura.

Main Course

Green Vegetable Curry แกงเขียวหวานผัก 🌶️

Mixed vegetables cooked in a traditional coconut-based Thai green curry with fresh Thai red chillies, sliced bamboo shoots and sweet basil leaves.

Chilli-Paste Tofu Stir-Fry ผัดน้ำพริกเผาเต้าหู้ (N) 🌶️

Tofu stir-fried in Thai chilli paste with mixed peppers, onions, mushrooms and cashew nuts.

Accompaniment

Mixed Vegetable Stir-Fry ผัดผักรวมมิตร

A stir-fried mix of fresh seasonal vegetables with soy sauce. Steamed Thai Jasmine Rice or Egg-Fried Rice.

Dessert

A Choice of Home-Made Thai Desserts
Coffee or Tea

AYUTHAYA

26.00 per person (minimum 2 persons)

Starter

The SathuDee Platter (N)

A selection of our popular appetisers on one plate, including prawn spring rolls, vegetable spring rolls, fish cakes, prawn on toast, chicken satay and golden parcels.

Main Course

Chicken Green Curry แกงเขียวหวานไก่ 🌶️

Chicken cooked in a traditional coconut-based Thai green curry with fresh Thai red chillies, sliced bamboo shoots and sweet basil leaves.

Pork, Garlic and Pepper Stir-Fry หมูผัดกระเทียมพริกไทย

Stir-fried pork with crushed garlic, black pepper, topped with garnish and coriander.

Accompaniment

Mixed Vegetable Stir-Fry ผัดผักรวมมิตร

A stir-fried mix of fresh seasonal vegetables with oyster sauce. Steamed Thai Jasmine Rice or Egg-Fried Rice.

Dessert

A Choice of Home-Made Thai Desserts
Coffee or Tea

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SET MENUS

THONBURI

33.00 per person (minimum 2 persons)

Starter

The SathuDee Platter (N)

A selection of our popular appetisers on one plate, including prawn spring rolls, vegetable spring rolls, fish cakes, prawn on toast, chicken satay and golden parcels.

Main Course

Beef Red Curry แกงเผ็ดเนื้อ 🌶️

Beef cooked in a traditional coconut-based Thai red curry with fresh Thai red chillies, sliced bamboo shoots and sweet basil leaves.

Aromatic Duck in Tamarind Sauce เปรี้ยวราดซอสมะขาม

Marinated roasted duck with crispy spring greens and a tamarind sauce.

Sweet and Sour Chicken สดเปรี้ยวหวานไก่

Stir-fried chicken in sweet and sour sauce with cucumber, sweet red peppers, onions, cherry tomatoes, and pineapple.

Accompaniment

Mixed Vegetable Stir-Fry ผัดผักรวมมิตร

A stir-fried mix of fresh seasonal vegetables with oyster sauce. Steamed Thai Jasmine Rice or Egg-Fried Rice.

Dessert

A Choice of Home-Made Thai Desserts Coffee or Tea

RATTANAKOSIN

39.95 per person (minimum 2 persons)

Starter

The SathuDee Platter (N)

A selection of our popular appetisers on one plate including prawn spring rolls, vegetable spring rolls, fish cakes, prawn on toast, chicken satay and golden parcels.

Second Course

Spicy and Sour Soup ต้มยำกุ้ง 🌶️

The famous Thai hot and sour soup with king prawns, flavoured with lemongrass, galangal, chillies, lime leaves and lime juice.

Main Course

Weeping Tiger Grilled Beef เสือร้องไห้

Grilled marinated sirloin beef with pak choi and accompanied with a spicy Thai dipping sauce.

Prawn Green Curry แกงเขียวกุ้ง 🌶️

King prawns cooked in a traditional coconut-based Thai green curry with fresh Thai red chillies, sliced bamboo shoots and sweet basil leaves.

Crispy Beef เนื้อกรอบ 🌶️

Deep-fried slices of beef cooked with sweet chilli sauce and julienne-style long red chillies.

Accompaniment

Mixed Vegetable Stir-Fry ผัดผักรวมมิตร

A stir-fried mix of fresh seasonal vegetables with oyster sauce. Steamed Thai Jasmine Rice or Egg-Fried Rice.

Dessert

A Choice of Home-Made Thai Desserts Coffee or Tea

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STARTERS

1. Thai King Prawn Tempura กุ้งชุบแป้งทอด 7.50

Deep-fried king prawns in a crispy batter, served with a sweet chilli sauce.

2. Calamari ปลาหมึกทอด 6.95

Deep-fried squid fritters topped with crispy garlic, spring onions and sweet chillies. Served with a sweet chilli sauce.

3. Crab Cakes ทอดมันปู 6.95

Fresh crab meat gently mixed with crushed sweet potatoes and a selection of herbs. Served with a sweet chilli sauce.

4. Prawn Spring Rolls กุ้งพันหมี 6.95

Deep fried prawns wrapped in egg noodles and served with a sweet chilli sauce.

5. Prawns On Sesame Toast ขนมปังหน้ากุ้ง 5.95

Minced prawns mixed with finely chopped vegetables served on crispy, golden egg-fried bread. Served with a sweet chilli sauce.

6. Thai Fish Cakes ทอดมันปลา (GF) 5.95

Our special recipe introduces a delicious blend of fish, Thai red curry, fine green beans and lime leaves to create a flavour explosion. Served with a sweet chilli sauce.

7. Thai Dumplings ขนมจีบ 5.95

Steamed minced pork and prawns mixed with diced water chestnut and wrapped in yellow wheat pastry. Served with a special sauce.

8. Golden Parcels ลูกทอง 5.95

Deep-fried chicken and vegetables marinated in an aromatic herb blend and wrapped in crispy rice pastry. Served with a sweet chilli sauce.

9. Chicken Satay ไก่สะเต๊ะ (N, GF) 5.95

Marinated chicken on skewers, served with a peanut sauce and a refreshing cucumber relish.

10. Chargrilled Pork หมูย่าง (GF) 5.95

Thai-style marinated pork on skewers. Served with the chef's special sauce.

11. Deep-Fried Pork Belly หมูสามชั้นทอด 5.95

Marinated pork belly with fish sauce, black pepper, garlic and rice butter. Served with the chef's special sauce.

12. Vegetable Spring Rolls ปอเปี๊ยะผัก (V) 4.95

A selection of stir-fried vegetables and vermicelli wrapped in rice pastry and deep-fried until golden. Served with a sweet plum sauce.

13. Corn Cakes ทอดมันข้าวโพด (V) 4.95

Thai-style sweetcorn cakes flavoured with a selection of herbs and spices. Served with a sweet chilli sauce.

14. Thai Vegetable Tempura ผักชุบแป้งทอด (VE) (V) 4.95

Deep-fried battered vegetables served with a sweet plum sauce.

15. The SathuDee Platter (N) 7.50 per person (minimum 2 persons)

A selection of our most popular appetisers on one plate including: prawn spring rolls, Thai fish cakes, prawns on sesame toast, chicken satay, vegetable spring rolls and golden parcels. All served with a crunchy peanut sauce, a sweet chilli sauce, a sweet plum sauce and Thai-style cucumber relish.

16. Prawn Crackers

First basket is complimentary. **Additional 3.00**

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SOUPS

21. Spicy & Sour Soup with King Prawns ต้มยำกุ้ง (GF) 5.95 🌶️

Thailand's famous spicy and sour soup with king prawns, lemongrass, galangal herbs, Thai red chillies, lime leaves and lime juice.

22. Chicken Coconut Soup ต้มข่าไก่ (GF) 5.95

A creamy coconut soup with poached chicken, lemongrass, galangal herbs and lime leaves.

23. Spicy & Sour Soup with Mushrooms ต้มยำเห็ด (GF) 4.95 🌶️

Thailand's famous spicy and sour soup with mushrooms, lemongrass, galangal herbs, Thai red chillies, lime leaves and lime juice.

24. Mushroom Coconut Soup ต้มยำเห็ด (GF) 4.95

A creamy coconut soup with button mushrooms, lemongrass, galangal herbs and lime leaves.

SALADS

31. Papaya Salad ส้มตำ (N) (VE) (GF) 8.95 🌶️🌶️

A classic Thai dish of shredded papaya and carrot mixed with cherry tomatoes, fresh lime juice, crushed peanuts and Thai red chillies.

32. Grilled Beef Salad ยำเนื้อย่าง (N) (GF) 13.95 🌶️

A delicious mix of grilled sirloin beef, red onions, tomatoes, coriander, mint and lime leaves, with a lime juice dressing.

33. Spicy Seafood Salad ยำทะเล (GF) 13.95 🌶️🌶️

A selection of mixed seafood (muscles, squid and prawns) with spring onions, onions, tomatoes and coriander, with a spicy lime juice dressing.

34. Spicy Minced Pork Salad ลาบหมู (GF) 7.95 🌶️

A classic Thai dish of minced pork mixed with spring onions, onions, ground roasted sticky rice, mint and lime leaves in a spicy lime juice dressing.

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CURRIES (GF)

41. Thai Green Curry แกงเขียวหวาน (VE) 🌶️

Your choice of meat in a traditional coconut-based Thai green curry with fresh green beans, Thai red chillies, sliced bamboo shoots and garnished with basil leaves.

Chicken 10.95 | Beef 11.95 | Prawn 12.95 | Pork 10.95 | Tofu/Veg 9.95

42. Thai Red Curry แกงเผ็ด (VE) 🌶️

Your choice of meat in a traditional coconut-based Thai red curry with fresh Thai red chillies, sliced bamboo shoots and basil leaves and garnished with long red chillies.

Chicken 10.95 | Beef 11.95 | Prawn 12.95 | Pork 10.95 | Tofu/Veg 9.95

43. Jungle Curry แกงป่า 🌶️🌶️

Your choice of meat in a spicy, clear Thai curry with fine beans, sliced bamboo shoots and mushrooms, and garnished with long red chillies.

Chicken 10.95 | Beef 11.95 | Prawn 12.95 | Pork 10.95 | Tofu/Veg 9.95

44. Panang Curry แกงพะเนียง (VE) 🌶️

This dish gets its namesake from a small island in Malaysia, Penang Island, and is one of the mildest Thai curries. Your choice of meat cooked in a creamy red curry sauce with a coconut milk base and lime leaves. Topped with julienne-style Thai red chillies.

Chicken 10.95 | Beef 11.95 | Prawn 12.95 | Pork 10.95 | Tofu/Veg 9.95

45. Massaman Curry แกงมัสมั่น (VE) (N)

This dish has its origins in the famous old capital of Thailand, Ayutthaya. Your choice of meat cooked in a Massaman curry sauce with a coconut milk base. Served with peanuts and Norfolk new potatoes.

Chicken 10.95 | Beef 11.95

46. Duck Curry แกงเผ็ดเป็ดย่าง | 12.95 🌶️

Succulent duck cooked in a red curry sauce served with cherry tomatoes, lychees and pineapples, and garnished with long red chillies.

PAN-FRIED DISHES

51. Thai Basil Stir-Fry ผัดกะเพรา (GF) (VE) 🌶️🌶️

This is one of Thailand's most popular dishes. Your choice of meat stir-fried in oyster sauce, chillies, garlic and basil leaves.

Chicken 9.95 | Pork 9.95 | Beef 10.95 | Tofu/Veg 8.95 | Prawn 11.95

52. Cashew Nut Stir-Fry ผัดเม็ดมะม่วงหิมพานต์ (N) (GF) (VE)

Your choice of meat stir-fried in oyster sauce, with cashew nuts, spring onions, dried chilli, red and green peppers, and mushrooms, and garnished with coriander.

Chicken 9.95 | Duck 11.95

53. Ginger Stir-Fry ผัดขิง (GF) (VE) 🌶️

Your choice of meat stir-fried in oyster sauce, fresh ginger, mushrooms and spring onions, and served with sliced long red chillies.

Chicken 9.95 | Pork 9.95 | Beef 10.95 | Tofu/Veg 8.95 | Prawn 11.95

54. Garlic and Pepper Stir-Fry ผัดกระเทียมพริกไทย (GF) (VE)

Your choice of meat stir-fried with crushed garlic and black pepper, and garnished with coriander.

Chicken 9.95 | Pork 9.95 | Beef 10.95 | Tofu/Veg 8.95 | Prawn 11.45

55. Oyster Sauce Stir-Fry ผัดน้ำมันหอย (GF)

Your choice of meat stir-fried in oyster sauce with spring onions, peppers and mushrooms.

Chicken 9.95 | Pork 9.95 | Beef 10.95 | Tofu/Veg 8.95 | Prawn 11.95

56. Sweet and Sour Stir-Fry ผัดเปรี้ยวหวาน (VE)

Your choice of meat stir-fried in a sweet and sour sauce with cucumber, sweet red peppers, onions, cherry tomatoes and pineapple, and garnished with coriander.

Chicken 9.95 | Pork 9.95 | Beef 10.95 | Tofu/Veg 8.95 | Prawn 11.95

57. Crispy Beef Stir-Fry เนื้อกรอบ 13.95 🌶️

Deep-fried slices of beef cooked with sweet chilli sauce and julienne-style long red chillies.

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SEAFOOD

61. Chilli Paste Stir-Fry ผัดพริกเผา (GF) 🌶️

Your choice of seafood stir-fried in Thai chilli paste, mixed peppers, onions and mushrooms.

Squid 12.95 | Prawn 12.95

62. Steamed Sea Bass with Lime ปลากระพงนึ่งมะนาว (GF) 🌶️

Steamed sea bass cooked with spring onions, served under a fish sauce, lime juice, crushed chillies, garlic and fresh coriander dressing.

Fillet 14.95 | Whole 22.95

63. Salmon in Curry Paste ซุ้แซลมอน (GF) 14.95 🌶️

Fried salmon cooked in a Thai red curry with a coconut milk base and served with shredded lime leaves, and garnished with red chillies.

64. Sea Bass with Chilli Sauce ปลากระพงทอดราดพริก 🌶️

Fried sea bass topped with special sweet chilli sauce, dressed with Thai red chillies and coriander.

Fillet 14.95 | Whole 22.95

65. Fried Sea Bass with Basil ปลากระพงทอดราดซอสกะเพรา 🌶️🌶️

Fried sea bass topped with chilli, garlic and basil stir-fried in oyster sauce, garnished with fresh long red chillies and basil leaves.

Fillet 14.95 | Whole 22.95

66. Prawns in Curry Paste ซุ้กุ้ง (GF) 21.95 🌶️

Fried giant king prawns cooked in Thai red curry with a coconut milk base, served with shredded lime leaves and garnished with red chillies.

**Please note that some of our fish dishes may contain small bones.*

SPECIAL DISHES

71. Weeping Tiger Grilled Beef เสือร้องไห้ (GF) 22.00 🌶️🌶️

This dish's namesake is said to be because the spicy sauce is supposed to make even the fiercest weep! 11 oz* grilled sirloin beef on a bed of pak choi and served with a special spicy Thai dipping sauce.

72. Drunken Duck เบียดขี้เมา (GF) 13.95 🌶️

Succulent roasted duck stir-fried with chilli paste, long beans, mushroom, onions, bamboo shoots and basil leaves.

73. Aromatic Duck in Tamarind Sauce เบียดซอสมะขาม (GF) 14.95

Marinated duck pan-fried with crispy spring greens and topped in a tamarind sauce.

74. Stir-Fried Meat (served on a skillet) กระทะร่อน (GF)

Seafood (Muscles, Squid and Prawns) 18.00

Prawns 18.00

11 oz* Sirloin Beef 22.00

Pork or Chicken 13.95

75. Thai Baked King Prawns กุ้งอบหม้อดิน (GF) 21.95

Baked giant king prawns and vermicelli noodles topped with ginger, garlic, coriander roots and shiitake mushrooms, and flavoured with a light soy sauce. Served in a traditional Thai clay pot.

76. Seafood Curry ทะเลผัดผงกะหรี่ (GF) 19.95

Stir-fried mixed seafood (muscles, squid and prawns) in our chef's special yellow curry sauce and garnished with coriander.

77. Chicken Curry ไก่ผัดผงกะหรี่ 13.95

Stir-fried chicken topped in our chef's special yellow curry sauce and garnished with coriander.

**All weights are approximate before cooking.*

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VEGETARIAN (V, GF)

81. Mixed Vegetable Stir-Fry ผัดผักรวมมิตร (VE) 6.95

A stir-fried mix of fresh seasonal vegetables in a light soy sauce.

82. Bean Sprout Stir-Fry ผัดถั่วงอก (VE) 4.95

Stir-fried bean sprouts in soy sauce, garnished with spring onion and coriander.

83. Pak Choi Stir-Fry ผัดผักกาด (VE) 6.95

Stir-fried pak choy in soy sauce, garnished with crispy garlic.

NOODLES & RICE (GF)

91. Pad Thai ผัดไทย (N) (VE)

This is one of Thailand's most popular and famous street food dishes. Stir-fried rice noodles with eggs, bean sprouts, spring onions and julienne-style long red chillies.

Chicken 9.95 | Pork 9.95 | Beef 10.95 | Tofu/Veg 8.95 | Prawn 11.95

92. Drunken Noodles ผัดเส้นซีเม่า (VE) 🌶️🌶️

The name of this dish is said to come from people choosing it to sober them up after a night out because of its spiciness. Stir-fried rice noodles topped with Thai red chillies, bamboo shoots, French beans and Thai basil. (Non-alcoholic!)

Chicken 9.95 | Pork 9.95 | Beef 10.95 | Tofu/Veg 8.95 | Prawn 11.95

93. Plain Noodles เส้นเล็กผัดไข่ 4.45

Stir-fried rice noodles with egg.

94. Coconut Milk Rice ข้าวกะทิ (VE) 4.45

Steamed rice soaked in coconut milk.

95. Egg-Fried Rice ข้าวผัดไข่ 3.95

Fried Thai rice with eggs and light soy sauce.

96. Sticky Rice ข้าวเหนียว 3.95

Steamed sticky rice, originally from the North-Eastern region of Thailand.

97. Thai Jasmine Rice ข้าวหอมมะลิ 3.45

Steamed Thai jasmine rice. This rice gets its name from its white colour, not the flavour.

98. Crab Fried Rice ข้าวผัดปู 8.95

Special-fried rice with crab meat, onions, tomatoes and coriander.

99. Pineapple Fried Rice ข้าวผัดสับประรด (N) 10.95

Special-fried rice with king prawns, squid, muscles, pineapple and cashew nuts, and topped with crispy onion.

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