

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

Stir Fried Rice & Noodles

701.Khao Phad Gai

Stir fried fragrant Thai jasmine rice with chicken & egg

£7.50

702.Khao Phad Sugar Hut

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

£8.50

703.Phad Sieyu

Stir fried noodles with chicken, egg & vegetables

£8.00

704.Phad Thai Noodles N

Stir fried rice noodles with prawns, beansprouts & egg

£9.00

Accompaniments

801.Khao Soey

Steamed fragrant jasmine rice

£2.50

802.Khao Niew

Traditional steamed Thai sticky rice

£2.50

803.Khao Phad Kai

Traditional stir fried fragrant Thai jasmine rice with egg

£3.50

804.Coconut Rice

Traditional steamed Thai fragrant rice with coconut sauce

£3.50

805.Plain Noodles

Stir fried plain rice noodles with soy sauce

£5.00

806.Steamed Vegetables

Seasonal steamed vegetables

£4.00

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

Sawadee

(pron. Sa-Wad-Dee)

Sawadee is the first word of greeting you will hear in Thailand. Sawadee means welcome, and we at Sugar Hut would like to welcome you all to our amazing restaurant.

For Thai people, dining together is a celebration of life itself, and we hope that every meal you enjoy with us feels like an occasion to celebrate. To enhance this unique experience our chefs have been carefully selected from the finest Thailand has to offer.

In keeping with our tradition, your meal at the table should include at least one starter, soup and two main courses with rice or noodles.

To ensure the food we cook is authentic, we only use fresh herbs and spices imported directly from Thailand. Our chefs do not use MSG (monosodium glutamate) as a flavour enhancer or any meat tenderising agent.

Unfortunately due to the complex nature of our cooking procedures, **we cannot guarantee that our dishes are free of nut traces.** On our menu, we have listed each of the dishes which definitely contain nuts by the sign **N**.

In order to assist you when making your selection you will see symbols, as shown below, beside some of our dishes. These are an indication of spice content, ranging from moderately hot to very hot.

moderately hot 🌶️ very hot 🌶️🌶️

Once again we would like to welcome you to our restaurant and sincerely hope that you enjoy the exceptional experience that is...Sugar Hut™.

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

Fish & Seafood

401.Pla Goong Yai Phi-Phi 🍴🍴 Grilled tiger prawns with spicy lemongrass & lime dressing	£13.95
402.Pla Krapong Manao 🍴🍴 Steamed sea bass fillet in a tangy lime, chilli & garlic sauce	£13.95
403.Pla Lard Prik 🍴 Deep fried fillet of cod in a sauce of sweet chilli & basil	£12.50
404.Pla Priew Warn Deep fried fillet of cod in sweet & sour sauce	£12.50
405.Goong Priew Warn Deep fried king prawns in sweet & sour sauce	£13.50
406.Hoy Shell Prig Thai Dam 🍴 Stir fried scallops in a black pepper sauce	£15.00
407.Chu Chee Goong Deep fried king prawns topped with a thick coconut curry sauce & Thai herbs	£13.95
408.Goong Phad Normai Farang Stir fried prawns with asparagus and perfumed mushrooms served in an aromatic sauce	£9.50
409.Phad Krapao Goong 🍴🍴 Stir fried prawns with basil leaves, red chilli & garlic	£9.50
410.Goong Yai Phad Grati Sod 🍴 Pan roasted king prawns in a basil & green peppercorn coconut curry sauce	£13.50
411.Poo Nim Nam Prik Paow 🍴🍴 Stir fried soft shell crab with sweet chilli paste, onion & basil leaves	£13.95

All items are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill

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 Priew 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

All items are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill

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

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

All items are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill

Chicken & Poultry

501.Gai Phad King 🌶️

Stir fried chicken with mushroom, ginger & pineapple

£8.50

502.Phad Krapao Gai 🌶️🌶️

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

£8.50

503.Gai Phad Med Mamuang 🌶️

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

£8.50

504.Gai Yang

Grilled marinated chicken served with sweet chilli sauce

£8.50

505.Gai Kratiem

Stir fried chicken with garlic & black pepper sauce

£8.00

506.Phad Prieu Warn Gai

Stir fried sliced chicken with sweet & sour sauce

£8.50

507.Gaeng Kriew Warn Gai 🌶️🌶️

Free range chicken green curry with sweet basil & aubergine

£9.50

508.Gaeng Phed Gai 🌶️🌶️

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

£9.50

509.Phed Tord Makhham

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

£12.50

510.Gaeng Phed Ped Yang 🌶️🌶️

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

£9.50

All items are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill

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





Sugar Hut is Officially recognised by the Thai Embassy as providing Authentic Thai cuisine & surroundings

Supporters of OTOP

Did you know that you could hire anything from a preferred area, individual room, to the entire Sugar Hut Village for your function/ product launch/ conference/ party etc

We will be happy to discuss your requirements at any time. For all of the above, or for personal/ corporate membership information, please speak to a member of management.

Restaurant/ Party Bookings:

Tel 01277 200885

Or e mail: bookings@sugarhutvillage.com

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

Dessert Menu

Traditional Thai Dessert

90. KHAONIEW MAMUANG – 6.50 (*Seasonal*)
Marinated sticky rice, served with fresh ripe mango

91. KLAUY BUAD CHEE – 4.50
Ripe banana cooked in coconut milk. Serve warm.

92. COCONUT ICE-CREAM WITH LYCHEE – 5.50

93. ASSORTED FRESH FRUIT PLATTER (for 2) – 8.00

Sorbet

94. MANGO – 4.95

95. ORANGE – 4.95

96. APPLE – 4.95

97. PASSION FRUIT – 4.95

Ice cream

98. VANILLA – 4.95

99. COCONUT – 4.95

100. CHOCOLAT – 4.95

Luxury Desserts

101. DOME PASSION, MANGO AND RASPBERRIES – 6.50

102. FONDANT CHOC BITTER – 6.50

103. TRIO CHOCOLAT – 6.50

104. TRUFFON – 6.50

Wine List

HOUSE SELECTION WINE

		Glass	Bottle
White Wine			
101	House White	£5.00	£18.00
Red Wine			
104	House Red	£5.00	£18.00
Rosé Wine			
107	House Rosé	£5.00	£18.00

WHITE WINES

Bottle

French

Loire

- | | | |
|-----|---|--------|
| 114 | Muscadet de Sevre et Maine Sur Lie, Chateau de Chasseloir 2003
<i>A classic, clean, crisp and stylish wine. 'Sur Lie' means the wine was matured on its lees until bottling.</i> | £25.00 |
| 115 | Pouilly Fume Le Chant des Vignes Joseph Mellot 2004
<i>Characteristic flinty nose and palate opening out to show floral and dried fruit scents. Good weight, full bodied with balanced acidity through to a dry and citrus zesty finish.</i> | £33.00 |
| 116 | Sancerre Les Ormeaux Joseph Mellot 2005
<i>Overt sauvignon notes of grapefruit and lemon with good weight and a clean crisp finish.</i> | £39.00 |

Alsace

- | | | |
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| 117 | Pinot Blanc, Belle Saison
<i>Fresh, floral aromas with vitality and expressive on palate; dry</i> | £21.00 |
| 118 | Pinot Gris, Trimbach Reserve 2002
<i>Creamy flavour with well balanced acidity; long and elegant.</i> | £29.00 |
| 119 | Riesling Trimbach 2000
<i>Grand Cru quality wine showing good Riesling character; dry, Complex and delicious.</i> | £35.00 |
| 124 | Gewurztraminer les Vendanges Tardives Wolfberger | £30.00 |

Burgundy

- | | | |
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| 109 | Chablis 1er Cru, Jean-Marc Brocard 2004
<i>Vibrant fruit with crisp acidity and mineral, lemony notes on the palate through to a long and consistent finish.</i> | £39.00 |
| 110 | Pouilly Fuisse, Michel Picard 2004
<i>Spicy nose showing hints of yellow plums and mineral carried through to the palate which has notes of fresh butter. A well balanced style.</i> | £38.00 |
| 111 | Clos Blanc de Vougeot 1er Cru, Domaine de la Vougeraie 2000
<i>There's a huge amount going on here: fresh almonds and spring grass on the nose followed by a fine weight of fruit on the palate. This is deliciously complex backed by a fine mineral finish and above all extraordinary persistence.</i> | £59.00 |
| 112 | Vougeot 'Clos Blanc de Vougeot', Cote de Nuits 1999
<i>Delicate bouquet with floral and fruit hints, suggesting peaches; good balance and lingering flavour.</i> | £98.00 |

Italian

- | | | |
|-----|---|--------|
| 121 | Pinot Grigio, Santa Margherita 2005
<i>Crisp, lemon blossom bouquet leads into vibrant flavours of citrus, melon and peach.</i> | £25.00 |
| 122 | Fortress Gavi del Comune di Gavi DOCG. La Scolca 2004
<i>From the Cortese grape grown in the Rovereto district which is considered the best area for growing this varietal. The wine is supple yet dry, full with a long finish.</i> | £28.00 |

French Rosé

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| 130 | Rosé, Sancerre Rose Vigne de la Demoiselle 2005
<i>Clear, bright salmon-coloured rose. Red fruit aromas and lovely fresh notes, and a lively taste.</i> | £28.00 |
|-----|--|--------|

RED WINES

Bottle

French

Beaujolais

- 136 Cote de Brouilly Reserve, Domaine de la George Duboeuf 2003 £29.00
This exceptional wine shows a symphony of ripe red fruits complemented by its deep and vibrant purple colour.
- 137 Fleurie Reserve, George Duboeuf £29.00
A delicate aroma of violets emphasised by a mineral finesse complemented by silky tannins.

Bordeaux

- 138 Chateau Croix de Thomas 2001 £26.00
A superb blend of noble grape varieties has produced this fine and elegant wine. It is supple and full-bodied with fine tannins and an aromatic finish.
- 139 Chateau Cissac, Cru Bourgeois, AC Haut Medoc 1996 £46.00
Well known and traditional style, mature and drinking beautifully now.
- 140 Chateau Trottevieille, AC St Emilion 1er Grand Cru Classe 99/2000 £99.00
This wine consistently has great concentration and length. A truly elegant Bordeaux wine of great finesse.

Rhone

- 141 Chateauneuf du Pape, Domaine Barville 2003 £38.00
Spicy, smoky flavour with a long and peppery finish.
- 142 Cote Rotie 'Maison Rouge', Georges Vernay 2000/01 £98.00
From 100% Syrah from a single site and given 22 months maturation in partly new oak, this wine has great weight and extract with hints of chocolate and cherries with lovely length. Limited availability.

Italian

- 143 Vino Nobile di Montepulciano DOCG Riserva 1999 £34.00
This wine is elegant and velvety with a hint of violets and wood on the nose.
- 144 Peppoli Chianti Classico 2003 by Antinori £38.00
Powerful and concentrated with a flavour of ripe red fruits underlined by soft toast, spice and herbs.
- 145 Sillano IGT Toscana 1999 £72.00
On the nose the wine is rich and complex. The palate is full-bodied, powerful with integrated tannins and oak flavours.

Chilean

- 149 Cabernet Sauvignon, Family Reserve, Miguel Torres 2003 £28.00
Rich, round and full of smooth, ripe fruit flavours balanced by a delicate touch of oak, adding elegance and finesse.

Australian

- 103 Brown Brothers Everton Cabernet Sauvignon 2002 £24.00
Ruby crimson in colour with underlying aromas of blackberries, cherries, tobacco and spice. The palette is rich and rounded with blackberry flute and subtle oak interplay displaying fine persistent tannins.

CHAMPAGNES

		Bottle
165	Steinberger	£40.00
153	Mumm, Cordon Rouge NV <i>Aromas of grapefruit with notes of white peach, apricot and apples Together with honey and dried fruits through to a palate showing Fresh fruit and caramel flavours.</i>	£60.00
154	Veuve Cliquot NV	£75.00
/163	<i>Creamy, with a touch of sweetness. It has a nose of white Fruits and freshly baked bread and is fresh and balanced on the palate.</i>	Magnum £140.00
155	Bollinger Special Cuvee NV <i>This is a full-flavoured, classic Champagne made from mainly Grands and Premier Cru areas with the addition of 5/10% of their unique reserve wines.</i>	£75.00
157	Laurent Perrier Cuvee Rose NV	£95.00
/164	<i>This is clean and wonderfully fresh with a suppleness on the palate and a lingering finish</i>	Magnum £250.00
158	Perrier Jouet Belle Epoque 1996 <i>Rich bouquet and flavour, with honey and lemon combined with notes of white flowers and fresh fruits through to an elegant floral finish.</i>	£145.00
162	Perrier Jouet Blason Rose <i>Salmon pink with coppery highlights, very light rose champagne Of great finesse with subtle and delicate aroma.</i>	£145.00
159	Dom Perignon 1996 <i>Tones of brioche and honey combined with almond and apricot with a vibrant purity of fruit and a touch of minerality.</i>	£160.00
160	Cristal 1997, Louis Roederer <i>The flavours are big and ponderous. There is an elegant yeastiness with firm mineral base. There are roasted nuts, brioche, toasted wheat bread and any number of other fine complexities</i>	£320.00
113	Dom Perignon Reserve Rose 1996	£450.00