



Menu

Sukho Thai Centropolis, salle privée, kara

Sukho Thai Centropolis - private rooms - karaoke-wedding, gluten free, vegan, 145 Promenade Du Centropolis, Laval, QC H7T 0B3, Canada | (450) 688-3033

Most Ordered

Rouleaux impériaux frits aux légumes et champignons shiitakes

CA\$7.00

Végétarien. / Vegetarian.

Pad thaï / Pad Thai

CA\$18.50

Stir-fried rice noodles with chicken, bean sprouts, green onions, and crushed peanuts, garnished with fresh lime and cilantro.

Poulet à la sauce aux arachides et épinards croustillants

CA\$18.00

Sautéed chicken in a rich peanut sauce, accompanied by crispy spinach and a side of multi-grain rice.

Won-ton du chef au poulet / Chef's Chicken Dumpling Soup

CA\$6.50

Savory chicken dumplings in a clear broth, garnished with greens and sprinkled with sesame seeds.

Poulet général thaï et de petits cubes d'ananas frais

CA\$24.00

Tender chicken in a tangy sauce with fresh pineapple cubes and a sprinkle of sesame seeds.

raviolis vapeur (4 pieces)

CA\$8.00+

Steamed ravioli. Choice of chicken (4 pcs), shrimp (4 pcs), or vegetable (5 pcs).

Salade de mangue / Mango Salad

CA\$11.00

Fresh mango matchsticks tossed with crisp lettuce, fragrant mint, and a sprinkle of crushed peanuts.

Raviolis végétariens avec sauce aux arachides / Steamed Vegetable Dumplings with Peanut Sauce ~~CA\$8.00~~

Steamed vegetable dumplings accompanied by a savory peanut sauce.

Poulet sauté au gingembre et échalotes / Chicken Sautéed with Ginger and Spring Onions ~~CA\$7.00~~

Sautéed chicken with ginger and spring onions, mixed with colorful bell peppers and zucchini in a savory sauce.

Bouf sauté aux poivres thaïlandais / Beef Sauteed with Thai Peppercorns ~~CA\$25.00~~

Épicé. / Spicy.

Soupes / Soups

Won-ton du chef aux crevettes / Chef's Shrimp Dumpling Soup ~~CA\$7.50~~

Savory shrimp dumplings in a delicate broth, a classic Chinese comfort dish.

Poulet au galanga et lait de coco / Chicken with Coconut and Galangal ~~CA\$8.00~~

Aromatic chicken soup infused with galangal and enriched with coconut milk, garnished with fresh cilantro.

Won-ton du chef au poulet / Chef's Chicken Dumpling Soup ~~CA\$6.50~~

Savory chicken dumplings in a clear broth, garnished with greens and sprinkled with sesame seeds.

Tom yum aux crevettes / Tom Yum Soup with Shrimp ~~CA\$8.00~~

Tom Yum with shrimp, options for extra coconut milk available.

Rouleaux / Rolls

Rouleaux impériaux frits aux légumes et champignons shiitakes ~~CA\$7.00~~

Végétarien. / Vegetarian.

printanier Legumes(Spring Roll) LEGUME SG !! (SAUCE VERMICELLE) PAS FRIT ~~CA\$10.00~~

Fresh spring rolls packed with crisp vegetables and served with a savory fish sauce for dipping.

Salade / Salad

Salade de mangue / Mango Salad

CA\$11.00

Fresh mango matchsticks tossed with crisp lettuce, fragrant mint, and a sprinkle of crushed peanuts.

Hors d'oeuvre / Appetizers

raviolis vapeur (4 pieces)

CA\$8.00+

Steamed ravioli. Choice of chicken (4 pcs), shrimp (4 pcs), or vegetable (5 pcs).

K-pop, calamars et crevettes frits / Fried Calamari and Shrimp

CA\$15.00

Golden fried calamari and shrimp, seasoned with a sprinkle of fresh herbs, served with a savory dipping sauce.

Edamames / Soybeans

CA\$8.00

Steamed soybeans sprinkled with sea salt, served in their pods.

Tartare de saumon / Salmon Tartar

CA\$12.00

3 cornets. / 3 cones.

Pochettes d'or farcies aux crevettes

CA\$10.50

Golden pockets stuffed with shrimp, typically accompanied by a delicate blend of herbs and spices.

Riz / Rice

Riz sauté avec légumes / Fried Rice Served with Vegetables

CA\$19.00

Stir-fried rice with tender chicken pieces, mixed vegetables, and a hint of soy sauce, garnished with fresh cucumber slices and a lemon wedge.

Nouilles / Noodles

Nouilles croustillantes / Crispy Noodles

CA\$19.50

Crispy noodles topped with a medley of stir-fried vegetables and accented with a delicate edible flower garnish.

Pad thaï / Pad Thai

CA\$18.50

Stir-fried rice noodles with chicken, bean sprouts, green onions, and crushed peanuts, garnished with fresh lime and cilantro.

Japchae Coréen au boeuf / Korean Japchae with Beef and Vegetables

CA\$24.00

apchae Coréen au boeuf / Korean Japchae with Beef and Vegetables

Sauté avec wok / Sautéed With Wok

Poulet à la sauce aux arachides et épinards croustillants

CA\$18.00

Sautéed chicken in a rich peanut sauce, accompanied by crispy spinach and a side of multi-grain rice.

Poulet sauté aux noix de cajou / Chicken Sautéed with Cashews

CA\$24.00

Sautéed chicken with cashews, mixed vegetables including bell peppers, onions, and baby corn, garnished with green onions.

Bouf sauté aux poivres thaïlandais / Beef Sauteed with Thai Peppercorns

CA\$25.00

Épicé. / Spicy.

Poulet général thaï et de petits cubes d'ananas frais

CA\$24.00

Tender chicken in a tangy sauce with fresh pineapple cubes and a sprinkle of sesame seeds.

Poulet sauté au gingembre et échalotes / Chicken Sautéed with Ginger and Spring Onions

CA\$21.00

Sautéed chicken with ginger and spring onions, mixed with colorful bell peppers and zucchini in a savory sauce.

Cari / Curry

Cari rouge / Red Curry POULET

CA\$25.00

Servi avec au riz à la vapeur. / Served with steamed rice.

CARI ROUGE CREVETTE

CA\$29.00

Shrimp in red curry sauce. Served with regular or sticky rice.

Cari vert / Green Curry

CA\$19.00

Servi avec au riz à la vapeur. / Served with steamed rice.

C)GF CARI ROUGE POULET(PAS FRITURE!)SANS GLUTEN!!!

CA\$25.00

Chicken simmered in a gluten-free red curry sauce, typically includes a blend of spices and herbs without frying.

Spécialités du chef / Chef's Specialties

Saumon grillé / Grilled Salmon

CA\$28.00

Servi avec un bol de riz vapeur servi avec sauce aux trois parfums et bok choy. / Served with a bowl of steamed rice served with three flavors sauce and bok choy.

Fruits de mer et aubergines sautés au basilic et nouilles croustillantes

CA\$31.00

Épicé. Servi avec un bol de riz vapeur. / Spicy. Served with a bowl of steamed rice.

Filet mignon à la citronell / Filet Mignon with Lemongrass

CA\$36.00

Servi avec un bol de riz vapeur. / Served with a bowl of steamed rice.

Crevettes papillon panées à la sauce tamarin

CA\$30.00

Crevettes papillon panées à la sauce tamarin

Entrées végétariennes / Vegetarian Starter

Edamames / Soybeans

CA\$8.00

Steamed soybeans sprinkled with sea salt, served in their pods.

Rouleaux impériaux frits aux légumes et champignons shiitakes

CA\$7.00

Végétarien. / Vegetarian.

Rouleaux printaniers avec feuille de riz végétarienne / Vegetarian Spring Rolls with Rice Paper

CA\$8.00

Végétarienn. / Vegetarian.

Raviolis végétariens avec sauce aux arachides / Steamed Vegetable Dumplings with Peanut Sauce

CA\$8.00

Steamed vegetable dumplings accompanied by a savory peanut sauce.

Soupe raviolis aux légumes / Vegetable Dumpling Soup

CA\$5.00

Savory vegetable dumpling soup with tender dumplings and fresh, leafy greens in a clear broth.

Salade de mangue / Mango Salad VEGAN

CA\$10.00

Fresh mango strips mixed with crisp vegetables, topped with crushed peanuts and herbs.

Repas principaux végétariens / Vegetarian Main Course

Tofu et légumes à la sauce aux arachides / Tofu and Vegetables with Peanut Sauce

CA\$24.00

Tofu and a medley of vegetables, stir-fried and served in a rich, creamy peanut sauce.

Pad sew aux légumes et tofu / Pad Sew with Vegetables and Tofu

CA\$24.00

Flat rice noodles stir-fried with tofu, incorporating a mix of vegetables, typically seasoned with soy sauce and a hint of sweetness.

Nouilles Singapour aux légumes et tofu / Singapore Noodles with Vegetables and Tofu **CA\$24.00**

Thin rice noodles stir-fried with tofu, a variety of vegetables, and seasoned with a light curry sauce.

Sauté de légumes au tofu / Vegetable Stir-Fry with Tofu **CA\$24.00**

Tofu and a medley of vegetables quickly stir-fried, typically includes a savory sauce.

Caris aux légumes et tofu / Curry with Tofu and Vegetables **CA\$24.00**

Curry with tofu and vegetables. Options include various red curry styles like Mussaman, Pannang, and Rouge.

Nouilles udon au tofu / Udon Noodles with Tofu **CA\$18.50**

Udon noodles served with tofu, often accompanied by a mix of vegetables, stir-fried and seasoned with a blend of traditional Chinese sauces.

Pad thai au tofu et légumes / Pad Thai with Tofu and Vegetables **CA\$22.00**

Rice noodles stir-fried with tofu and a medley of vegetables, typically includes bean sprouts and garnished with crushed peanuts.

Extra

Vermicelle / Vermicelli **CA\$3.00**

Thin rice noodles, commonly known as vermicelli, typically includes a mix of ingredients based on its preparation style, served as an extra item to complement main dishes.

Riz à la vapeur / Steamed Rice **CA\$2.00**

Steamed white rice, served simply to complement a variety of dishes.

Poulet / Chicken **CA\$4.00**

Additional chicken to complement your dish, typically prepared to match the main dish's cooking style.

Légumes / Vegetable

CA\$4.50

A selection of fresh vegetables, prepared in a style that complements Chinese cuisine, typically stir-fried to enhance their natural flavors.

Riz frit au ouf / Fry Rice with Egg

CA\$4.50

Stir-fried rice with a sunny-side-up egg, garnished with fresh cucumber slices and a sprinkle of sesame seeds.

Riz collant / Sticky Rice

CA\$3.50

Steamed sticky rice, often enjoyed for its pleasantly chewy texture and versatility in pairing with other dishes.

Crevettes / Shrimp

CA\$5.00

4 morceaux. / 4 pieces.

Extra boeuf / Beef

CA\$4.50

Add this beef portion to enhance any dish, typically complementing flavors and textures. Please specify which dish to integrate it with.
