

Traditional welcome awaits at Sukothai in Penzance

All the charm of Thailand



Quick Bites

Where: Sukothai, Queen Street, Penzance
When: Dinner every night, 5pm to 11pm; lunch Wed, Thurs, Fri and Sat, Midday to 2pm
Price: Starters around £5, main courses £6 to £8. Set menus, £15, £16, £18 and £21
Family friendly: Yes
Parking: Car parks nearby
Contact: 01736 360049

From the Menu

Starters: Fishcakes
Prawns
Battered chicken
Spring rolls
Peanut parcels

Mains: Red and green Curries
Noodle dishes
Rice dishes
Salads
Soups
Stir fries

Drinks: Wide menu including Thai beers Chang and Singha.

Facts

Name: Suko Thai means 'dawn of happiness', relating to the first kingdom of Thais in the 13th century.

Tradition: Eating ranks high on the Thai list of pleasures and they eat communally, sharing from a number of dishes in the centre of the table.

THAI cookery is about the stimulation of all the senses – and you certainly get a palate-nose-and eye-full at Sukothai.

The chatty buzz of diners, the exotic decoration and the mouth-watering tastes and smells make you feel Bangkok isn't so far from Penzance after all.

For such a small, square, low-ceilinged space, the restaurant's Thai owners really must have had some vision when they began.

There are no physical nooks or crannies, yet you find your eyes wandering around an authentic atmosphere to the backdrop of clinks from the open kitchen.

The bamboo mats, carved wooden chairs, fabric wall hangings and even pictures of the Thais revered king make it feel special.

It is perfect because it both inspires conversation in couples who want to talk and keeps interested the ones who don't.

Welcomed with a famous Thai smile by the traditional-robed owner, Jaw, we sat down to artistic wooden-bound menus that opened with a run-down of the Thai philosophy on food.

We began with starters of small, delicious and not too greasy spring rolls and peanut parcels to dip in sweet chilli sauce.

You can bring your own drinks but I opted for a Thai Chang beer which made the experience even more authentic.

For the main course we opted to follow the traditional Thai practice of communally sharing a few



■ Chef Kraisor Thienaksorn cooks up a storm at the Sukothai Thai Restaurant.

Picture by Roger Pope/CIOSP

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dishes – and the blend of spicy, subtle, sweet and sour was bang on.

Pad Thai, the nation's favourite dish of noodles, beansprouts, egg and peanuts, truly was the best I've had since I left Bangkok.

Nearly every dish on the enorm-

ous menu comes with a choice of fish, beef, chicken, prawn, duck, and, good for vegetarians, vegetables or tofu.

I opted for prawns with the Pad Thai, and chicken with my other choice, green curry, which was spicy and tasty.

However, the winning dish on the night was the tofu massaman curry, a blend of peppers, potato, onion and cashew nuts – something

I will definitely be going back for.

I can heartily recommend this restaurant – it is good quality, interesting, affordable and fun.

But perhaps the best way to sum up is to say that one of the problems Thailand lovers have when they get back to the UK is that Thai food just isn't the same.

This rule no longer applies once you've visited Sukothai.