

When I first I told my SO that we were going for a lunch date with another couple at Sukhothai, he asked me "Are we going to Bukit Jambul Country Club (BJCC)?". Oh no! Around for years, one of the resident eateries at BJCC is Sukhothai Restaurant. They offer pretty extensive menu, serving a family style dishes with a twist of Thai, seafood and local cuisine.



Going back to our plan, we drove to Pulau Tikus searching for Sukhothai. Located along Jalan Burma, this new establishment is a Beef Noodles House, la stone throw from the bustling Pulau Tikus wet market. On the map, it sits in-between the intersection of Lorong Burma and Jalan Jones on Jalan Burma. If you are familiar with Pulau Tikus area, Sukhothai is precisely opposite 7 Eleven or Penang Dental Surgery commercial block.



Painted with chocolate, stitched with bright yellow fonts and capped with an enlightened Buddha arts, Sukhothai signpost at its facade is visible from a few doors away. The long five-foot way takes 4 cars at once. If not, one may find a parking spot on the opposite side of the road.



Our first visit took us to explore their appetizer, set lunches and their signature dish - The Beef Noodles. Offered in 3 options namely Original, Glass Noodles and Instant Noodles. Served within minutes, I took the first sip of soup to try. Awesome! The bowl of hot noodles arrived with a basket of fresh condiments - plenty of bean sprouts and basil leaves. If you love them, throw them into the soup while it is still hot. To my liking, the beef noodles was a perfect choice. Tempting to palate, the savory soup was a broth made from a bountiful supply of herbs/spices. Beef chunks were soft, tender and I fell into love with their beef balls, leaving me longing for more! And it reminds me of Pho - the popular Vietnamese noodles.



In our second visit, we tried Thai fried rice, sinful desserts and again, the Beef Noodles.

For folks that are looking for non-beef options, Thai fried rice is a good choice. Fragrance and aromatic, these are the best adjectives to describe how great the fried rice is. Alternatively, go for Pad Thai, probably the wild variation of the local favorite - 'Char Kway Teow'!

Set lunches are worth trying too. A package with an appetizer and a dessert (Banana Sago or Ice-cream), the main is either Massaman Curry ([#1 Food in CNNGo 2011](#)) or Green Curry, to go with steamed rice.

The menu lists down three sinful sweet desserts. Banana Sago, Durian Sticky Rice and Mango Sticky Rice. Durian Sticky Rice is served in a cocktail-like dessert glassware, holding a combo of white and black steamed glutinous rice, blending the creamy coconut milk and flesh of durian. Authentic and rich! Mango Sticky Rice is served on plate with sweet mango slices and black-white combination of steamed glutinous rice. Both scored an almost perfect 10 if the steamed glutinous rice could be chewy(softer) and less grainy.



If I were to go for my third visit, I am going to try their Fish Maw soup, as recommended by a famous [Penang flogger here](#) .

Run by the pop-and-mom kind, the staff are friendly. Contemporary ambiance, kids friendly, Sukhothai is a great place for gathering with family and friends in the heart of Pulau Tikus!

Address:

238, Jalan Burmah,
10350 George Town,
Penang, Malaysia
Phone: +60-4 227 9262

Direction:

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