



Sukhothai of Rochester Hills Menu

54 West Auburn Road, Rochester Hills, MI 48307

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www.sukhothai-thaicuisine.com

Business Hours

MON-FRI : 11:00 AM-10:00 PM

SAT : Noon-10:00 PM

SUN : Noon-9:00 PM

* SAT & SUN (Dinner Only)

Lunch Served until 3 PM (MON-FRI)

Side Orders

Peanut sauce **\$2.00/4oz cup**

Extra Meat **\$2.00**

Extra mixed Vegetable **\$2.00**

Extra Brown rice **\$2.00/25oz box**

Extra Scallop **\$1.25 each**

Curry Sauce **\$2.00/8oz cup**

Extra Cashew **\$2.00**

Extra steam rice **\$2.00**

Extra Shrimp **\$1.00 each**

Imitation crab **\$2.00**

Starter • Appetizer

A1 Chicken Lettuce Wraps **\$ 7.95**

Quickly cooked ground chicken, Shitake mushrooms and water chestnuts, served with cool lettuce cup.

A2 Thai Style Lettuce Wraps (Larb) **\$ 9.95**

Minced chicken flavored with roasted rice, red onions, ground hot red peppers mixed with scallions, cilantro and lime juice, served with Romaine Heart Lettuce.

A3 Spring Rolls (vegetarian) **3 pieces \$ 2.00 / 6 pieces \$ 3.75**

Crispy spring roll filled with transparent noodle and shredded vegetables.

A4 Fresh Roll

Chicken, vegetarian, or tofu \$ 3.95

Krab or shrimp \$ 4.95

Shredded Iceberg Lettuce, carrots, bean sprouts, cilantro and scallions, wrapped in rice wrapper, served as a pair (2) with our signature dipping sauce.

A5 Crispy Rolls

3 pieces \$ 3.95 / 6 pieces \$ 6.95

Deep fried crispy roll stuffed with ground chicken, black mushrooms, transparent noodles, bean sprouts wrapped in rice wrapper, served with sweet and sour dipping sauce.

A6 Chicken Satay

3 pieces \$ 5.95 / 6 pieces \$ 8.95

Grilled Marinated chicken on Skewer, served with our home made peanut sauce and cucumber salad.

A7 Tow Hoo Tod (vegetarian) \$ 4.25

Deep fried crispy tofu, served with sweet chili sauce.

A8 Golden wings (6 pieces) \$ 5.95

Deep fried seasoned chicken wings with a mild touch of spiciness, served with sweet chili sauce.

A9 Crab Rangoon

3 pieces \$ 3.95 / 6 pieces \$ 6.95

Krab meat mixed with cream cheese, white onions, black pepper, wrapped in wonton skin, served with sweet and sour sauce.

A10 Golden Shrimp Rolls

3 pieces \$ 3.95 / 6 pieces \$ 6.95

Deep fried jumbo shrimp stuffed with ground chicken, black pepper, garlic powder, wrapped in spring roll skin, served with our home made plum sauce.

A11 Fried Wonton

6 Wonton \$ 3.95

Deep fried wonton skin stuffed with ground chicken and shrimp, served with sweet chili sauce.

A12 Curry Puff

6 Puff \$ 4.95

Seasoned ground chicken, diced potatoes, onions mixed with curry powder, wrapped in pastry, served with cucumber salad.

A13 Steamed Mussels

6 mussels \$ 6.95

Steam mussels with lemongrass, basil leaves, onions, green onions, and bell peppers.

A14 Combination Platter**\$ 13.95**

A Combination of (4) Spring rolls, (4) Golden Shrimp Roll, (4) Crab Rangoon and (4) Curry Puff, served with dipping sauces.

A15 Appetizer Sampler**\$ 4.95**

A Combination of (1) Spring rolls, (1) Golden Shrimp Roll, (1) Crab Rangoon and (1) Curry Puff, served with dipping sauces.

Soup • Salad

Chicken, Tofu, or Vegetables \$ 3.50, Shrimp \$ 4.50

Soup

S1 Tom Yum

Light sweet and sour soup with a touch of spicy chili paste put together with lemongrass, galangal, kaffir lime leaves, straw mushrooms, topped with scallions and cilantro.

S2 Tom Kha

Delicate coconut milk soup with the taste of hot & sour soup, the aroma of galangal, lemongrass, kaffir lime leaves, straw mushrooms, topped with scallions and cilantro.

S3 Gaeng Judd Woon-sen (Clear Noodle Soup)

Mixed vegetables, transparent noodles and fresh soft tofu in clear broth, topped with fried garlic, scallions and cilantro.

S4 Hot and Sour

Vegetarian soup with fresh tofu, water chestnuts, bamboo strips and eggs.

S5 Wonton Soup

Shrimp and chicken wonton in clear soup broth, topped with scallions and cilantro.

Salad (*Price shown in LUNCH | DINNER serving)

SL1 Yum Neau**\$ 7.95 | \$ 10.95**

Slices BBQ beef with onions, spring onions, bell peppers, romaine heart lettuce, cucumbers and lime juice.

SL2 Yum Talay**\$ 8.95 | \$ 12.95**

Shrimp, squid, mussel with onions, spring onions, bell peppers, cucumbers and lime juice.

SL3 Yum Woon Sen **\$ 8.95 / \$ 11.95**

Transparent noodles mixed with ground chicken, shrimp, onions, spring onions, bell peppers, cilantro and lime juice.

SL4 Chicken Satay Salad **\$ 6.95**

Grilled Marinated chicken tender sliced, mixed with selected Romaine Heart lettuce, spring onions, cucumbers, carrot strips and tomatoes, served with peanut sauce dressing.

SL5 Thai Salad. **\$ 4.95**

Romaine Heart Lettuce, fried tofu, tomatoes, cucumbers, carrots, bean sprouts, spring onions, served with peanut sauce dressing.

SL6 Apple Salad **\$ 6.95**

Shredded Granny Smith apple with chicken, cashew nuts, roasted coconut and red onions mixed together.

SL7 Nam Sod (cold dish) **\$ 9.95**

Minced chicken, strip gingers, whole peanuts, scallions, coriander leaves and lime juice.

Noodle • Fried Rice

Please specify level of spiciness :

Mild, Mild+, Medium, Medium+, Hot, and Extra Hot.

Chicken, Beef, Pork, Tofu, or Vegetable (Lunch \$ 8.45, Dinner \$ 11.95)

Shrimp, Scallop, Squid or Krab (Lunch \$ 9.45, Dinner \$ 13.95)

Fried Rice

F1 Kow Pad Sukhothai (House Special)

Thai style fried rice with tomatoes, onions, peas-carrots and eggs.

F2 Kow Pad Bai Kra Prow (Basil Fried Rice)

Fried rice with basil leaves, bell peppers, onions and eggs.

F3 Kow Pad Sub-Pa-Rod (Pineapple Fried Rice)

Fried rice with fresh pineapple, cashew nuts, peas-carrots, onions and eggs.

F4 Kow Pad Kra Tiem (Garlic Fried Rice)

Fried rice with garlic and eggs.

F5 Kow Pad Talay (Seafood Fried Rice)

Fried rice with shrimps, krab, scallops, peas-carrots, onions, tomatoes and eggs.

F6 Kow Pad Pong Garee (Curry Fried Rice)

Fried rice with yellow curry powder, eggs, onions, peas-carrots and pineapple.

Noodle

N1 Pad Thai

Sauteed rice noodles with eggs, green onions, bean sprouts, tamarind juice, topped with crushed peanut and lemon.

N2 Pad Thai Curry

Sauteed rice noodles with eggs, green onions, beansprouts, tamarind juice stir fry with red curry and coconut milk, topped with crushed peanut and lemon.

N3 Pad Thai Woon-Sen

Stir-fry transparent noodles with eggs, green onions, bean sprouts, tamarind juice, topped with crushed peanut and lemon.

N4 Pad See-Ew

Stir fry thick rice noodle with eggs, broccoli and Thai sweet brown sauce.

N5 Drunken Noodles

Stir fry thick rice noodle with eggs, bell peppers, basil leaves with light brown sauce.

N6 Ba-Mee-Moo-Dang

Steamed wonton noodle with slices of roasted pork, green onions, bean sprouts and our special sweet light brown sauce, topped with crushed peanuts, fried garlic, scallions and lemon.

N7 Pad Ba-Mee

Stir fry egg noodles with fresh garlic, baby bok-choy, onions, spring onions, broccoli, napa cabbages, mushrooms, carrots and peapods.

N8 Wonton Noodles Soup

The Harmony of steamed egg noodles, shrimp wontons and slices roasted pork in clear soup broth, topped with cilantro and scallions.

N9 Guay Teow Heang

The Harmony of steamed rice noodles, cooked bean sprouts and our special home made light brown sauce, topped with crushed peanuts, fried garlic, cilantro, scallions and lemon.

N10 Guay Teow Rad Na

Sauteed thick rice noodles topped with broccoli and soybean gravy.

N11 Goy See Mee

Steam egg noodles topped with green onions, mushrooms, bamboo strips, peapods and light brown gravy.

ENTRÉE

All Pad Pad, Gaeng Ped, Seafood, and Specialities dishes are served with ***white rice, brown rice additional \$2.00.***

Please specify level of spiciness:

Mild, Mild+, Medium, Medium+, Hot, and Extra Hot.

Chicken, Beef, Pork, Tofu, or Vegetable (Lunch \$ 8.45, Dinner \$ 11.95)

Shrimp or Scallop or Squid or Krab (Lunch \$ 9.45, Dinner \$ 13.95)

Pad Pad (stir fry)

PP1 Pad Prik

White onions, green onions, water chestnuts, bell peppers stir fry with brown sauce.

PP2 Pad Bai Kra Prow

Bell peppers, white onions, green onions, fresh cut string beans and basil leaves stir fry with basil chili paste.

PP3 Pad Cashew

Stir fry Cashew nuts, white onions, green onions, strip carrots, baby corns, water chestnuts, and bamboo shoots with our homemade style brown sauce.

PP4 Pad Almond

Stir fry white onions, green onions, strip carrots, baby corns, water chestnuts, and bamboo shoots with our homemade style brown sauce then topped with almond slices.

PP5 Pad Khing

Fresh young ginger stir fry with fresh garlic, strip carrots, white onions, bell peppers and soybean paste.

PP6 Pad Kra Tiem Prik Thai

Fresh garlic and ground black pepper stir fry with green onions, water chestnuts and our homemade style brown sauce.

PP7 Pad Pak (Mixed Vegetables)

The following mixed vegetables; Bamboo shoots, bell peppers, water chestnuts, baby corns, carrots, broccoli, bean sprouts, celery, mushrooms, napa cabbage, peapods, stir fry with our famous brown sauce.

PP8 Pad Broccoli

Sauteed broccoli with our special brown sauce.

PP9 Pad Kow Pode

Fresh garlic stir fry with napa cabbage, mushrooms, baby corns, green onions and light soy sauce.

PP10 Pad Ma Kher

Sauteed eggplants and fresh basil leaves cooked together with garlic and brown sauce.

PP11 Pad Prik String Bean

Fresh cut string beans, fresh basil leaves, fresh garlic and basil paste stir fry in brown sauce.

PP12 Preaw Warn (Sweet and Sour)

Fresh pineapple, white onions, green onions, bell peppers, tomatoes and carrots stir fry with sweet & sour sauce.

Geang Ped (curry dish)

GP1 Gaeng Gai (Chicken Curry)

Chicken, bamboo strips, bell peppers, mushrooms, and basil leaves, cooked with red curry paste and coconut milk.

GP2 Gaeng Paa

Sliced eggplant, string beans, bamboo shoots, bell peppers, water chestnuts, baby corns, strip carrots, broccoli and mushrooms cooked in Thai hot curry sauce.

GP3 Pad Ped

Sliced eggplant, white onions, basil leaves, bamboo shoots cooked in red curry and coconut milk.

GP4 Pad Prik Khing

Fresh cut string beans, kaffir lime leaves cooked in Thai hot curry.

GP5 Pra Ram Long Song

Sauteed broccoli topped with our special peanut sauce.

GP6 Gaeng Pa-Naeng

Bell peppers, Kaffir lime leaves cooked with Pa-Neang curry paste and coconut milk.

GP7 Gaeng Mat-Sa-Man

Potatoes cottage fried, whole peanuts, white onions cooked with Mat-Sa-Man curry paste and coconut milk.

GP8 Gaeng Kheaw Waan (Green curry)

Sliced eggplant, bell peppers, fresh basil leaves cooked with Green curry paste and coconut milk.

GP9 Gaeng Garee

Potatoes cottage fried, white onions cooked with Yellow curry paste and coconut milk served with cucumber salad.

GP10 Vegetable Curry

Water chestnuts, peapods, napa cabbage, baby corns, carrots, sliced eggplant, broccoli, bamboo shoots, bell peppers, celery and mushrooms cooked with red curry paste and coconut milk.

GP11 Gaeng Kua Pineapple

Fresh pineapple, basil leaves cooked with red curry paste and coconut milk.

Sea Food (*Price shown in LUNCH | DINNER serving)

P1 Pad Ta-Lay (Seafood curry) \$ 9.45 | \$ 13.95

Shrimp, Scallops, Krab, bamboo shoots, mushrooms, bell peppers, basil leaves cooked with red curry paste and coconut milk.

P2 Seafood Combination Sukhothai Style \$ 9.95 | \$ 13.95

Shrimp, scallops, squid, krab stir fry with bamboo shoots, broccoli, mushrooms, celery, napa cabbage, peapods, water chestnuts, baby corns, ground black peppers and transparent noodles.

- P3 Chu Chee Salmon** **\$ 11.95 / \$ 15.95**
Grilled Salmon fillet, topped with Chu Chee curry and coconut milk.
- P4 Pla Rad Prik** **\$ 9.95 / \$ 13.95**
Lightly breaded deep fried Red-Snapper cooked just right. Then topped with fried garlic, bell peppers, basil leaves and sweet chili sauce.
- P5 Pla Preaw Waan** **\$ 9.95 / \$ 13.95**
Lightly breaded deep fried Red-Snapper topped with onions, green onions, carrots, bell peppers, fresh fineapple in sweet & sour sauce.
- P6 Pla Jien** **\$ 9.95 / \$ 13.95**
Lightly breaded deep fried Red-Snapper topped with shredded pork, shrimp, green onions, mushrooms, carrots and gingers in our special brown sauce.
- P7 Pad Ped Pla Duk** **\$ 9.95 / \$ 13.95**
Crisy Catfish cooked in Thai hot curry together with eggplants, kaffir lime leaves, bell peppers, basil leaves and rhizome.
- P8 Celery with Crispy Tilapia** **\$ 9.95 / \$ 13.95**
Lightly breaded Tilapia stir fry with celery tip, onions, green onions in Soy bean sauce.
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Specialities (*Price shown in LUNCH | DINNER serving)

- SS1 Gaeng Ped Phed Yaung** **\$ 9.45 / \$ 13.95**
Boneless Roasted Duck cooked in Thai hot curry paste with grape tomatoes, fresh pineapple, carrots, bamboo shoots, basil and coconut milk.
- SS2 Sukhothai Duck** **\$ 9.45 / \$ 13.95**
Crispy boneless duck, mushrooms, onions, fresh ginger, green onions, carrots, bell peppers and garlic stir fry in our house special light sweet & sour sauce.
- SS3 Bangkok Chicken** **\$ 8.45 / \$ 11.95**
Lightly breaded chicken cooked in sweet & sour sauce, topped with scallions.
- SS4 Sie Sahai** **\$ 9.45 / \$ 13.95**

Combination of Beef, chicken, scallops and shrimp stir fry with broccoli, tomatoes, baby corns in our delicious sweet & sour sauce.

SS5 Pad Gra Prow Gai **\$ 8.45 / \$ 11.95**

Minced chicken stir fry with basil leaves, bell peppers, onions, green onions, string bean in basil chili paste.

SS6 Gai Raad Nam Ma-Maung **\$ 8.45 / \$ 11.95**

Tender chicken breast fillet topped with fresh dice mangoes, onions, peapods, bell peppers and mango sauce.