



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 \$ 2.50 / 6 pieces \$ 4.95**

Crispy spring roll filled with transparent noodle and shredded vegetables.

A4 Fresh Roll

Chicken, vegetarian, or tofu \$ 4.50

Krab or shrimp \$ 5.50

Hand-rolled shredded leaf lettuce, carrots, bean sprouts, cilantro and scallions wrapped in rice wrapper served as a pair (2) with our signature sweet and sour 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 \$ 9.95

Crispy ground chicken, black mushroom, transparent noodle and bean sprouts wrapped in rice wrapper served with sweet and sour sauce.

A7 Tow Hoo Tod (vegetarian) \$ 5.95

Deep fried crispy tofu, served with sweet chili sauce.

A8 Golden wings (6 pieces) \$ 6.95

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

A9 Crab Rangoon

3 pieces \$ 4.95 / 6 pieces \$ 7.95

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 \$ 4.95 / 6 pieces \$ 7.95

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 \$ 6.95

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

A12 Curry Puff

6 Puffs \$ 5.95

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

A13 Steamed Mussels

6 mussels \$ 8.95

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

A14 Combination Platter

\$ 14.95

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

A15 Appetizer Sampler

\$ 5.95

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 \$3.95 (Small) | \$6.95 (Large)

Shrimp \$4.50 (Small) | \$7.99 (Large)

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

\$ 10.95

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

SL2 Yum Talay

\$ 12.95

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

SL3 Yum Woon Sen

\$ 11.95

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

SL4 Chicken Satay Salad

\$ 7.95

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

\$ 6.95

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 \$ 9.45, Dinner \$ 12.95)

Shrimp, Scallop, Squid, Krab, or Seafood (Lunch \$ 10.45, Dinner \$ 14.95)

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 Braised Chicken Drumstick Noodle Soup

The Harmony of rice noodles, beansprouts, leaf lettuce, shitake mushroom, and braised chicken drumstick in traditional stew chicken broth.

N7 Pad Ba-Mee

Stir Fry Egg noodle with fresh garlic, Bok Choy, onion, green onion, napa cabbage, broccoli, peapod, celery, baby corn, carrot, water chestnut and mushroom in light brown sauce.

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 Kao Soi

Steamed wonton noodles, bean sprouts in Northern Thailand Style Curry Sauce, topped with fried shallot.

**Serve with you choice of Chicken Drumstick or Chicken Breast.*

N11 Beef Stew Noodle Soup

The Harmony of rice noodles, bean sprouts, leaf lettuce, and Special Stew Beef Ball Tip, topped with fried garlic and scallions.

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 \$ 9.45, Dinner \$ 12.95)
Shrimp, Scallop, Squid, Krab, or Seafood (Lunch \$ 10.45, Dinner \$ 14.95)

Pad Pad (stir fry)

PP1 Pad Prik

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

PP2 Pad Bai Kra Prow

Holy basil leaves, bell peppers, onions, green onions, fresh cut string bean all together stir-fry with basil chili paste.

PP3 Pad Cashew

Stir-fry with cashew nuts, celery, onions, green onions, carrots, baby corns, water chestnut, and bamboo shoot with our homemade style brown sauce.

PP4 Pad Almond

Celery onions, green onions, carrots, baby corns, water chestnut, bamboo shoot, stir-fry with our homemade style brown sauce then topped with roasted slice almond.

PP5 Pad Kra Tiem Prik Thai

Fresh garlic and ground black peppers stir-fry together with green onions, water chestnut with our homemade style brown sauce.

PP6 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.

PP7 Pad Broccoli

Sautéed broccoli with our special brown sauce.

PP8 Pad Kow Pode

Fresh garlic, stir-fry with napa cabbage, mushroom, baby corns, green onion, and golden mountain seasoning.

PP9 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

Red curry paste and coconut milk cooked together with slice eggplants, white onions, bamboo shoot and sweet basil.

GP4 Pra Ram Long Song

Steamed broccoli topped with house special peanut sauce.

GP5 Gaeng Pa-Naeng

Fresh cut bell peppers, kaffir lime lime leaves cooked together with Pa-naeng curry paste and coconut milk.

GP6 Gaeng Mat-Sa-Man

Slice eggplant, fresh cut bell pepper cooked with green curry and coconut milk then topped with fresh basil leaves. Yellow curry paste and coconut milk cooked together with potatoes cottage fried and onions, served with a side dish of cucumber salad.

GP7 Gaeng Kheaw Waan (Green curry)

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

GP8 Gaeng Ga-Ree

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

GP9 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.

GP10 Geang 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) \$ 10.45 | \$ 14.95

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

P2 Seafood Combination Sukhothai Style \$ 11.45 | \$ 15.95

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 \$ 16.95 (dinner only)

Grilled Salmon fillet, topped with Chu Chee curry and coconut milk.

P4 Pla Rad Prik \$ 11.45 | \$ 15.95

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 \$ 11.45 | \$ 15.95

Lightly breaded deep fried Red-Snapper topped with onions, green onions, carrots, bell peppers, fresh pineapple in sweet & sour sauce.

P6 Pad Ped Pla Duk \$ 11.45 | \$ 15.95

Crisy Catfish cooked in Thai hot curry together with eggplants, kaffir lime leaves, bell peppers, basil leaves and rhizome.

Specialities (*Price shown in LUNCH | DINNER serving)

SS1 Gaeng Ped Phed Yaung \$ 10.45 / \$ 14.95

Stir-fry with roasted duck, Thai hot curry, tomatoes, pineapple, bell peppers, carrots, bamboo shoots, sweet basil leaves, and coconut milk.

SS2 Sukhothai Duck \$ 10.45 / \$ 14.95

Crispy boneless duck, mushrooms, onions, ginger, green onions, carrots, garlic, bell peppers with Sukhothai Style Sauce.

SS3 Bangkok Chicken \$ 9.45 / \$ 12.95

Sautéed breaded chicken in sweet & sour sauce topped with green onions.

SS4 Sesame Chicken \$ 9.45 / \$ 12.95

Crispy battered chicken with ginger strip, broccoli, and pineapple, served in tangy sweet and sour sauce, topped with sesame seeds and scallions.

SS5 Pad Gra Prow Gai \$ 9.45 / \$ 12.95

Mince chicken stir-fry with holy basil, bell peppers, onions, green onions, string bean in basil chilli paste.

SS6 Chicken Glazed Mango \$ 9.45 / \$ 12.95

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

SS7 Honey Chicken \$ 9.45 / \$ 12.95

Lightly breaded chicken with pineapple and carrot in sweet and sour honey sauce.

SS8 Pad Ma Kher (Crispy Egg Plants)

Chicken \$9.45 / \$12.95

Shrimp \$10.45 / \$14.95

Lightly breaded sliced eggplants, stir-fry with bamboo shoot, bell pepper, carrot, basil leaves with chili paste in soy bean oil.