



Rochester Hills

Sukhothai Restaurant Rochester Hills

Mon - Thur: 11:00am-9:00pm
Fri: 11:00am-10:00pm
Sat: Noon-10:00pm
Sun: Noon-9:00pm

Saturday & Sunday -Dinner Only

Lunch Served until 3pm Mon-Fri

54 West Auburn Road Rochester Hills, MI 48307
Ph: 248-844-4800 Fx: 248-844-0883

Appetizers

A1. Combination Platter

2 Spring Rolls, 4 Golden Shrimp Rolls, 4 Fried Wonton and 4 Crab Rangoon.
\$13.95

A3. Spring Roll (1 roll) (Vegetarian)

Deep-fried, wrapped spring roll skin, stuffed with bean threads and assorted vegetables, served with sweet and sour sauce.
\$1.50

A5. Crispy Roll

Chicken, transparent noodles, bean sprouts and black mushrooms in rice wrapper served with special dipping sauce.
3 pcs. \$3.25 6 pcs. \$6.50

A7. To-Fu-Tod

Deep-fried bean curd, served with crushed peanut sauce.
\$3.75

A9. Crab Rangoon (6 pieces)

Imitation crabmeat with cream cheese and onions wrapped in wonton skin served with sweet and sour dipping sauce.
\$6.50

A2. Lettuce Wrap

Your choice of beef, pork or chicken flavored by roasted rice, onions, green onions, cilantro, lettuces, and ground hot red pepper with lime juice.
\$9.45

A4. Fresh Roll (2 Rolls)

Leaf lettuce, scallions, bean sprouts, carrots and cilantro wrapped in steamed rice wrapper with special dipping sauce.
**Vegetarian, Chicken, Tofu \$3.50
Imitation Crab or Shrimp \$4.00**

A6. Chicken Satay

Grill marinated chicken on skewers, served with a side of our special peanut sauce and cucumber salad.
3 pcs. \$5.75 6 pcs. \$8.50

A8. Chicken Wings (6 Wings)

Deep-fried seasoned chicken wings with a mild touch of spiciness, served with sweet and sour sauce.
\$4.75

A10. Golden Shrimp Rolls (6 Rolls)

Deep-fried shrimp with ground chicken wrapped in wonton skin, served with plum sauce.
\$6.50



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A11. Fried Wonton (5 Wontons)

Deep-fried wonton skin stuffed with ground chicken and shrimp and served with plum sauce.
\$3.50

A12. Curry Puff (2 Puffs)

Chicken, potatoes and onions (Thai Pastry).
\$3.50

A13. Steamed Mussels (8 Mussels)

Steamed Mussels with lemon grass, holy basil, green onions, onions and bell peppers.
\$5.95

Soups

The below soups come with your choice of:
chicken, tofu or vegetable Small - \$3.25
shrimp Small - \$4.25

S1. Tom Yum

Light sweet and sour soup with a touch of spicy chili paste put together with mushrooms, lemon grass, green onions, kaffir lime leaves, tomatoes and bell peppers.

S2. Tom Kha

Delicate coconut milk soup with the taste of hot & sour soup, the aroma of galangal, lemon grass, and kaffir lime leaves, topped with mushrooms and green onions.

S3. Gaeng Judd Woon-Sen (Clear Noodle Soup)

Mixed vegetables, bean thread and To-Fu in soup broth.

S4. Hot and Sour

Vegetarian soup with black mushrooms, fresh tofu, water chestnuts, bamboo shoots and egg.

S5. Wonton Soup

Wonton and vegetable in soup broth.

Thai Salads

SL1. Yum Neau

Sliced BBQ beef with onions, cucumbers, green onions, lettuces, bell peppers and lime juice.
Lunch \$7.45 Dinner \$10.45

SL2. Yum Ta-Lay

Shrimp, squid and mussels with onions, green onions, lemon grass, bell peppers and lime juice.
Lunch \$8.45 Dinner \$11.45

SL3. Yum Woon-Sen

Transparent noodles mixed with minced chicken and shrimp, onions, green onions and bell peppers in lime juice.
Lunch \$8.45 Dinner \$11.45

SL4. Chicken Satay Salad

Grilled chicken satay mixed with onions, green onions, cucumbers and peanut sauce.
\$8.45 (served one size)

SL5. Thai Salad

Romaine Heart Lettuce, tomato, cucumber, tofu, bean sprouts, carrots and scallions with peanut sauce dressing.
\$4.75 (served one size)

SL6. Apple Salad

Shredded Granny Smith apple with chicken, cashews, roasted coconut and red onions.
\$6.25 (served one size)

SL7. Nam Sod (cold dish)

Minced chicken, green onions, peanut, coriander leaves, ginger and lime juice.
Lunch \$7.45 Dinner \$9.45



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Noodles

chicken, beef, pork, tofu or vegetable
shrimp, squid, scallops or krabmeat

Lunch \$7.50 / Dinner \$10.00
Lunch \$8.50 / Dinner \$12.00

N1. Pad Thai

Sautéed rice noodles with egg, green onions, bean
sprouts, special Thai sauce with crushed peanuts on top.

N2. Pad See-ew

Sautéed rice noodles with egg, broccoli and Thai sweet
brown sauce, topped with bean sprouts.

N3. Pad Thai Woonsen

Stir-fried transparent noodles with bean sprouts, green
onions and egg topped with crushed peanuts.

N4. Guay Teow Heang

Steamed rice noodles with green onions, bean sprouts
and Thai light brown sauce, topped with crushed
peanuts and fried garlic.

N5. Guay Teow Rad Na

Sautéed rice noodles topped with broccoli and
soybean gravy.

N6. Guay Teow Nam

Rice noodles in light brown broth topped with green
onions, bean sprouts and crushed peanuts.

N7. Ba-Mee-Moo-Dang

Steamed egg noodles with slices of roasted pork, green
onions, bean sprouts and Thai light brown sauce,
topped with crushed peanuts and fried garlic.

Lunch \$7.50 / Dinner \$10.00

N8. Guay Teow Ta-Lay

Steamed rice noodles with
shrimp, scallops, crabmeat, green onions,
bean sprouts and Thai light brown sauce, topped with
crushed peanuts and fried garlic.

Lunch \$8.50 / Dinner \$12.00

N9. Wonton Noodles Soup

The harmony of steamed egg noodles, shrimp wonton
and roasted pork slices in clear, hot broth.

Lunch \$8.50 / Dinner \$12.00

N10. Drunken Noodles

Sautéed rice noodles with egg, green peppers, basil
and Thai sweet brown sauce, topped with
bean sprouts.

N11. Goy See Me

Steamed egg noodles topped with green onions, mushrooms,
bamboo shoots, and peapods with gravy.

Sukhothai Gaeng Ped

chicken, beef, pork, tofu or vegetable
shrimp, squid, scallops or krabmeat

Lunch \$7.50 / Dinner \$10.00
Lunch \$8.50 / Dinner \$12.00

GP1. Gaeng Gai (Chicken Curry)

Stir-fry with chicken, red curry, bamboo shoots, green
peppers, mushrooms, sweet basil leaves and coconut
milk.

GP2. Gaeng Paa

Stir-fry with hot curry, eggplant, string beans, bamboo
shoots, bell peppers, water chestnuts, baby corn,
carrots, broccoli and mushroom.

GP3. Pad Ped

Stir-fry with red curry, bell peppers, eggplant, bamboo
shoots, white onions and coconut milk.

GP4. Pad Prik Khing

Stir-fry with hot curry and string beans.

GP5. Pra Ram Long Song

Steamed broccoli topped with peanut sauce.

GP6. Gaeng Pa-Naeng

Stir-fried with pha-naeng curry, kaffir lime leaves, bell
peppers and coconut milk.

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GP7. Gaeng Mat-Sa-Man 

Stir-fry with Mat-Sa-Man curry, peanuts, onions, potatoes and coconut milk.

GP8. Gaeng Kheaw Waan 

Stir-fry with green curry, sliced eggplant, bell peppers, sweet basil leaves and coconut milk.

GP9. Gaeng Ga-ree 

Stir-fry with yellow curry, coconut milk, onions and potatoes. Served with a side dish of cucumber salad.

GP10. Vegetable Curry 

Water chestnuts, peapods, napa cabbage, baby corn, carrots, eggplant, broccoli, celery, bamboo shoots, bell peppers and mushrooms in a Thai hot curry.

GP11. Nam prik Pow 

Sautéed broccoli with chili paste sauce.

Sukhothai Pad Pad

chicken, beef, pork, tofu or vegetable
shrimp, squid, scallops or krabmeat

Lunch \$7.50 / Dinner \$10.00
Lunch \$8.50 / Dinner \$12.00

PP1. Pad Prik

Stir-fry with onions, green onions, bell peppers, water chestnuts and brown sauce.

PP2. Pad Bai Kra Prow

Stir-fry with holy basil leaves, bell peppers, green onions, onions and brown sauce.

PP3. Pad Cashew

Stir-fry with cashew nuts, celery, onions, green onions, carrots, baby corn, water chestnuts, bamboo shoots and brown sauce.

PP4. Pad Almond

Stir-fry with almond, celery, onions, green onions, carrots, baby corn, water chestnuts, bamboo shoots and brown sauce.

PP5. Pad Khing

Stir-fry with ginger, mushrooms, carrots, onion, green onions, bell peppers and brown sauce.

PP6. Pad Kra Tiem Prik Thai

Stir-fry with garlic, black peppers, green onions, water chestnuts and brown sauce.

PP7. Pad Pak (Mixed Vegetables)

Stir-fry with string beans, bamboo shoots, bell peppers, water chestnuts, baby corn, carrots, broccoli, bean sprouts, cucumbers, celery, mushrooms, napa cabbage, peapod and brown sauce.

PP8. Pad Broccoli

Sautéed broccoli in a brown sauce.

PP9. Pad Kow Pode

Napa cabbage, mushrooms, baby corn, green onions and peapods stir-fried in a brown sauce.

PP10. Straw Mushrooms & Peapods

Sautéed straw mushrooms and peapods in a brown sauce.

PP11. Pad Ma Kher

Sautéed eggplant and fresh basil leaves in a garlic sauce.

PP12. Pad Prik String Bean

Fresh basil leaves and string beans stir-fried in a brown sauce.

PP13. Prew Warn

Stir-fry with onions, green onions, bell peppers, tomatoes, carrots, pineapples in sweet and sour sauce.

 These dishes begin at the mild level.



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Seafood

P1. Pad Ta-Lay (Seafood Curry)



Stir-fry with red curry, shrimp, scallops, crabmeat, bamboo shoots, mushrooms, bell peppers, sweet basil leaves and coconut milk.

Lunch \$8.50 Dinner \$12.00

P2. Pad Ped Pla Duk



Crispy catfish stir-fry with hot curry, eggplant, kaffir lime leaves, bell peppers and krachai.

Lunch \$9.95 Dinner \$12.95

P3. Pla Preaw Waan

Deep-fried red snapper fillet topped with onions, green onions, carrots, bell peppers, pineapple, tomatoes in sweet and sour sauce.

Lunch \$9.95 Dinner \$12.95

P4. Pla Rad Prik



Deep-fried red snapper fillet topped with red pepper, fresh garlic, bell peppers, onions, sweet basil leaves in sweet chili sauce.

Lunch \$9.95 Dinner \$12.95

P5. Poa Tak

Combination of shrimp, scallops, imitation crabmeat with bamboo shoots, water chestnuts, peapods and green peppers stir-fried in light sweet and sour sauce.

Lunch \$9.95 Dinner \$12.95

P6. Pla Jien

Lightly breaded Red Snapper topped with shredded pork, shrimp, and green onions, mushrooms, strip carrots and ginger in light brown sauce.

Lunch \$10.95 Dinner \$13.95

P7. Seafood Combination, Sukhothai Style

Shrimp, scallops, squid and imitation crab meat with bamboo shoots, broccoli, mushrooms, celery, napa cabbage, peapods, water chestnuts, carrots, baby corn, black pepper and transparent noodles stir-fried in brown sauce.

Kid's Dishes

KD1. Little David

Stir-fried chicken with soy sauce and white rice. No spice, \$4.95

KD2.. Little Kelly

Fried rice with chicken, egg, peas and carrots. No spice, \$4.95

Fried Rice

chicken, beef, pork, tofu or vegetable shrimp, squid, scallops or krabmeat

Lunch \$7.50 / Dinner \$10.00 Lunch \$8.50 / Dinner \$12.00

F1. Kow Pad Sukhothai (House Special!)

Fried rice Thai style with green onions, tomatoes, onions, pea-carrots and egg.

F2. Kow Pad Bai Kra Prow (Basil Fried Rice)

Fried rice with holy basil leaves, bell peppers, green onions, onions and egg.

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

Fried rice with fresh pineapple, cashew nuts, green onions, onions, pea-carrots and egg.

F4. Kow Pad Ta-Lay (Seafood Fried Rice)

Fried rice with shrimp, crabmeat, scallops, green onions, tomatoes, onions, pea-carrots and egg.

F5. Kow Pad Pong Ga-ree (Curry Fried Rice)

Fried rice with yellow curry powder, egg, onions, pea-carrots and pineapple.

F6. Kow Pad Kra Tiem

Fried rice with garlic and egg.




These dishes begin at the mild level.



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Sukhothai Specialties

SS1. Gaeng Ped Phed Yaung 

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

Lunch \$10.95 Dinner \$13.25

SS3. Bangkok Chicken

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

Lunch \$7.50 Dinner \$10.00

SS5. Sarm Sahai

Chicken, beef and shrimp with carrots, bamboo shoots, baby corn, peapods and mushrooms in a light sweet & sour sauce.

Lunch \$8.50 Dinner \$12.00

SS7. Geang Kua Sapparod Goong

Stir-fried pineapple and shrimp in Geang Kua curry sauce.

Lunch \$8.50 Dinner \$12.00

SS2. Sukhothai Duck

Crispy boneless duck, mushrooms, onions, ginger, green onions, carrots, garlic, bell peppers and Sukhothai sauce.

Lunch \$10.95 Dinner \$13.95

SS4. Sie Sahai

Chicken, beef, shrimp and scallops with broccoli, tomatoes, baby corn in special sweet and sour sauce.

Lunch \$8.50 Dinner \$12.00

SS6. Pad Kee Mao

Minced chicken sautéed with fresh basil leaves and bell peppers in brown sauce.

Lunch \$7.50 Dinner \$10.00

Beverages

Thai Iced Tea or Iced Coffee \$1.75
(Pre-sweetened with cream on the top)

Soft Drinks \$1.75
(Pepsi, Diet Pepsi, Sierra Mist, Vernors, Mountain Dew, Iced Tea, Lemonade)

 These dishes begin at the mild level.