

Sawadee/
Welcome To



Bar Menu

Alcoholic Drinks

Bottle Beers

Singha Beer, Thai imported lager (330ml)	£2.95
Chang Beer, Thai imported lager (330ml)	£2.95
Budweiser (275ml)	£2.95

Strongbow Cider (275ml) £2.85

Bacardi Breezer - Orange	£2.50
Spritzer - White wine and soda	£2.95
Spirits with a mixer	£2.85

A selection of fine brandy, sherry and port also available.

Soft Drinks

J2O - Apple & Mango/Orange	£1.95
Coke, Diet Coke or Lemonade	£1.25
Orange/Pineapple Juice	£1.25
Mineral Water - Sparkling or Still - Small/Large	£1.75 / £2.95
Lemonade & Lime/ Soda & Lime	£1.25
Orange Juice & Lemonade	£1.25

Hot Drinks

Filtered coffee with milk/cream	£1.30
Cappuccino	£1.50
Latte	£1.50
Pot of Tea (English or Jasmine)	£1.10

Appetizers

1. Thai Orchid Raum Mit (Min. 2 persons) £5.50 pp

A selection of crispy pork spring roll, Thai style Dim Sum, our special honey roast spare ribs, sesame prawn toast and chicken satay with peanut sauce.

2. Gai Haw Bai Teoy £3.95

Marinated chicken pieces seasoned and wrapped in aromatic pandan leaf, deep fried, served with our Chef's special sauce.

3. Satay Gai £3.95

Marinated chicken pieces grilled on bamboo skewers with peanut sauce.

4. Goong Yai Pau £7.95

Two large grilled king prawns in Thai style garlic with spicy sauce.

5. Tod Mua Pla £3.95

Thai fish cake mixed with Thai herbs served with a cucumber dip.

6. Thai Orchid Honey Roast Spare Ribs £4.50

Heaped with meat and covered in Chef's own secret recipe sauce, truly delicious.

7. Thai Orchid Ka Nom Cheeb £3.95

Thai style steamed dim sum. Minced pork wrapped in won ton pastry served with the Chef's special sauce.

8. Goong Hom Pla £4.50

Prawns wrapped in filo pastry, deep fried and served with a plum sauce.

9. Satay Pla £3.95

Low fat brochettes of cod, grilled in Thai ginger seasoning with chilli, coriander and served with our own chilli dip.

10. Kanom Pang Na Goong £3.95

Minced prawns on toast with sesame seed and sweet chilli dip.

11. Hoy Malang Pu Ob Mordlin £5.50

Steamed mussels with Thai herbs.

12. Hoy Malang Pu Yang £4.50

Large half shell mussels, grilled with garlic sauce, served with a spicy chilli dip.

13. Pau Pia Moo Tod £3.95

Minced pork with Vermicelli, vegetables and Thai seasoning wrapped in filo pastry, deep fried and served with a plum sauce.

14. Gai Yang £4.50

Young chicken pieces marinated with lemon grass, coriander and special Thai herbs, grilled and served with a spicy Thai sauce.

15. Phak Shoop Pang Tod £3.95

Vegetables deep fried in batter with a sweet chilli dip.

16. Pau Pia Tod £3.95

Vegetable spring rolls with Vermicelli, chinese mushrooms, carrot, cabbage and Thai seasoning served with a plum sauce.

Thai Soups

20. Tom Yam Goong £4.80

Thailand's most famous. Delicious spicy soup with lemon grass, Thai herbs, prawns, mushrooms, coriander and lemon juice.

21. Tom Kha Gai £4.20

Popular in Thailand. Chicken soup made with coconut milk, lemon grass, Thai herbs and fresh chilli.

22. Tom Yam Talay (min. For 2 persons) £3.95 pp

Mixed seafood spicy soup topped with dried chilli and basil leaves.

23. Tom Yam Hed £3.95

Vegetarian spicy mushroom soup with lemon grass, Thai herbs, lemon juice and coriander.

24. Geng Jued Tau Hoo £3.95

Bean curd clear soup with spring onion, topped with garlic oil.

Thai Salad (Yum Dish)

30. Yum Nue £4.95

Beef sliced and grilled with our special Thai Orchid sauce mixed with cucumber, red onion, tomato, coriander and mint.

31. Larb Moo £4.50

Minced pork cooked with chilli powder, roasted rice powder, red onion, spring onion, coriander and mint.

32. Yum Talay £5.50

Mixed seafood, mint leaf, red shallot, coriander, cucumber, lemon juice and chilli oil.

33. Som Tam £4.50

Famous from NE Thailand. Papaya salad with dried shrimp, chilli, tomato, peanuts, garlic and lemon juice.

34. Yum Ma Muang £3.95

Mango salad, hot and sour lime juice, chilli, coriander and red onion topped with roasted coconut.

Main Course

Gai - Chicken Dishes

40. Gai Era Praw £7.50

Slices of chicken, stir fried with fresh chillies and basil leaves in a seasoning sauce.

41. Gai Him Ma Phan £7.50

Sliced chicken, stir fried with cashew nuts, dried chillies and pineapple topped with spring onion.

42. Gai Pad Khing £7.50

Sliced chicken stir fried with ginger, chinese mushroom, spring onion and red pepper in a Thai sauce.

43. Gai Pad Keow Wan £7.50

Sweet and sour chicken Thai style, stir fried with mixed vegetables and pineapple.

44. Gai Gra Tiem £7.50

Sliced chicken stir fried with leeks, garlic and a ground black pepper sauce.

45. Gai Pad Nor Mai £7.50

Sliced chicken stir fried with bamboo shoots, basil leaves and chilli paste.

46. Gai Pad Pak £7.50

Sliced chicken stir fried with vegetables, garlic and soya sauce.

Moo - Pork Dishes

50. Moo Pad Prik Geng £7.50

Sliced pork, stir fried with green beans, basil leaf, red pepper and curry paste.

51. Moo Pad Gra Prow £7.50

Sliced pork with garlic, fresh chilli, basil leaf, onion and red pepper in a seasoning sauce.

52. Moo Pad Khing £7.50

Sliced pork stir fried with ginger, chinese mushroom, spring onion and green pepper in a Thai sauce.

53. Moo Pad Prew Wan £7.50

Sweet and sour pork Thai style, stir fried with mixed vegetables and pineapple.

54. Moo Gra Tiem £7.50

Sliced pork stir fried with leeks, garlic and a ground black pepper sauce.

55. Moo Pad Separot £7.50

Sliced pork stir fried with pineapple, mushroom, carrot and spring onion in a Thai sauce.

Nue - Beef Dishes

60. Nue Nam Mun Hoy £7.95
Sliced beef stir fried with vegetables in an oyster sauce.
61. Nue Gra Prow 🌶️🌶️🌶️ £7.95
Sliced beef with garlic, fresh chilli, basil leaf, onion and red pepper in a seasoning sauce.
62. Nue Gra Tiem £7.95
Sliced beef stir fried with leeks and garlic in a ground black pepper sauce.
63. Nue Pad Prik Geng 🌶️🌶️🌶️ £7.95
Sliced beef stir fried with curry paste, green beans, basil leaf, peppers and bamboo shoots.
64. Nue Yang 🌶️ £7.95
Grilled beef marinated Thai style, served with the chef's hot and spicy sauce.
65. Nue Pad Tao-Jeow £7.95
Sliced beef stir fried with vegetables in a black bean sauce.

Ped - Duck Dishes

70. Ped Pad Khing £9.50
Sliced duck stir fried with ginger, spring onion, chinese mushroom and served with the Chef's special sauce.
71. Ped Pad Prik Geng 🌶️🌶️🌶️ £9.50
Sliced duck stir fried with chilli paste, green beans, bamboo shoots and sweet basil leaf.
72. Ped Yang £9.50
Roast duck with pickled ginger served with a dark sweet soya sauce and chilli.
73. Ped Lau Deng £9.50
Roast duck in a red wine sauce topped with crispy vegetables.

Geh - Lamb Dishes

80. Geh Gra pow 🌶️🌶️🌶️ £9.50
Lamb sliced, stir fried with fresh chillies and basil leaves.
81. Geh Gra Tiem £9.50
lamb sliced, stir fried with garlic, leeks and ground black pepper.
82. Geh Pad Khing £9.50
Lamb sliced, stir fried with ginger, spring onion and chinese mushrooms served with the Chef's special sauce.

Geng - Curry Dishes

90. Geng Massaman Nue 🌶️ £8.50
Beef with peanuts, potato, onion and carrot cooked in a rich coconut curry sauce.
91. Penang Geh 🌶️🌶️🌶️ £9.50
Sliced lamb cooked with coconut cream, lime leaf and curry paste.
92. Geng Keow Wan Gai £7.50
Slices of chicken in a green curry extracted from various Thai herbs and spices cooked in coconut cream.
93. Geng Deng Gai 🌶️🌶️ £7.50
Red chicken curry with green beans, bamboo shoots and basil leaf in coconut cream.
94. Geng Phed Ped Yang 🌶️🌶️ £9.50
Slices of roast duck in a red curry paste and basil leaf, cooked in coconut cream with tomato and pineapple.

95. Penang Nue 🌶️🌶️ £7.95
A special dry beef curry, cooked in coconut cream and lime leaf.
96. Choo Chee Goong 🌶️🌶️ £8.50
A rather special dry tasting king prawn curry, cooked in coconut cream with kra-chai and lime leaves.
97. Geng Ga-Ree Gai 🌶️🌶️ £7.95
Sliced chicken yellow curry cooked in coconut cream with potato, carrot and onion.
98. Geng Phed Moo Yang 🌶️🌶️ £7.95
Grilled pork, cooked in coconut milk and red curry paste with courgette, basil leaf, red and green peppers.
99. Geng Keow Goong. Ma Pow On 🌶️🌶️ £8.50
King prawn, green curry cooked with young coconut meat, basil leaf and red and green peppers.
100. Geng Pak 🌶️🌶️ £6.50
Vegetable red curry with bean curd, exotic vegetables and sweet basil leaf.

Seafood

101. Goong Preow Wan £8.50
King prawns stir fried with sweet and sour sauce with vegetables Thai style.
102. Goong Ob Mor Din £8.50
Steamed king prawns with vermicelli, ginger and the Thai special herbs.
103. Goong Gra Prow 🌶️🌶️🌶️ £8.50
King prawns stir fried with fresh chilli and basil leaves.
104. Goong Gra Tiem £8.50
King prawns stir fried with leek, garlic and ground pepper.
105. Goong Him Ma Phan £8.50
King prawns stir fried with cashew nuts and dry chillies, topped with fresh spring onion.
106. Goong Pad Phak £8.50
King prawns stir fried with vegetables.
107. Pad Ruem Mit Talay 🌶️🌶️🌶️ £9.95
Stir fried mixed seafood with special Thai spices.
108. Hoy Shell Pad Nam Prik Pau 🌶️🌶️ £9.95
Stir fried king scallops with a sweet chilli paste and vegetables.
109. Pla Muek Gra Tiem £8.50
Stir fried squid with leeks, garlic and ground pepper.
110. Pla Muek Gra Prow 🌶️🌶️🌶️ £8.50
Stir fried squid with fresh chilli and basil leaves.
111. Hor Mok Goong 🌶️🌶️ £9.50
A special Thai steamed king prawn dry curry with kra chai root, basil leaves and chinese leaf, garnished with fresh red chilli served in a banana leaf.
112. Pla Nung Manow 🌶️🌶️🌶️ £13.95
Steamed whole sea bass with chilli, lemon juice, corriander and garlic. (Hot & Spicy)
113. Pla Jien 🌶️ £9.50
Crispy fried fish fillet with ginger, mushrooms, red and green peppers and spring onion.
114. Pla Rad Prik 🌶️ £8.95
Crispy fried fish fillet topped with chilli sauce.
115. Pla Nung Buay £13.95
Steamed whole sea bass cooked in a plum sauce with chopped belly pork, spring onion and ginger garnished with red chilli.
116. Pla Era Prow 🌶️🌶️ £13.95
Deep fried whole sea bass with fresh chilli, garlic and basil leaf sauce.

Seafood (cont'd)

117. **Pla Pream Wan** £9.95
Crispy fried fish fillet with sweet and sour sauce and vegetables in a Thai style.
118. **Pla Gra Tiem** £9.95
Crispy fried fish fillet with garlic, leek, ground pepper and seasoning sauce.

Vegetarian Dishes

120. **Ma Kean Yau** 🌶️ £6.50
Stir fried aubergines with garlic and seasoning sauce.
121. **Phad Pak Ruam Mit** £6.50
Stir fried mixed seasonal vegetables with cashew nuts in a seasoning sauce.
122. **Pream Wan Phak** £6.50
Stir fried mixed seasonal vegetables and bean curd with sweet and sour sauce in a Thai style.
123. **Tao Hu Phad Prik** 🌶️🌶️ £6.50
Bean curd stir fried with chilli paste, green beans and bamboo shoots.
124. **Penang Hed** 🌶️🌶️ £6.95
A dry mushroom curry cooked in a thick coconut milk with carrot, basil leaves and baby corn, garnished with kaffir lime leaf.

Noodle Dishes

130. **Phad Thai** £7.00
The most famous Thai dish. Fried noodles with king prawns, bean sprouts and spring onion cooked in Thai Orchid's special sauce topped with crushed peanuts.
131. **Phad See-lew** £7.00
Stir fried rice noodles with egg, vegetables and Thai seasoning. Choice of chicken or pork.
132. **Thai Style Chow Mein** £7.00
Bean sprouts, onion, mixed peppers and carrot with a spicy Thai sauce.

Kao Phad - Rice Dishes

140. **Thai Orchid Special Fried Rice** £7.50
Cooked with chicken, pork, prawns, egg, pineapple, onion, tomato, carrot and soy sauce. Served in a pineapple half shell. (Seasonal)
141. **Egg Fried rice** £2.00
142. **Thai Jasmine Rice** £1.50

N.B.

Certain dishes may contain nuts or traces of nuts.
If you are unsure please ask a member of staff.

Chilli indicator:

🌶️ Mild

🌶️🌶️ Medium

🌶️🌶️🌶️ Hot

Set Menu (min. 2 persons)

Thai Orchid Set Menu A

- Thai Mixed Appetizer £15.95 per person
Crispy pork spring roll
Sesame prawn toast
Chicken satay.

Main Course

Chicken yellow curry
Sweet and sour king prawns
Beef with ba sil leaves.
Steamed Thai jasmine rice.

Dessert

Exotic Thai fruit in syrup.

Thai Orchid Set Menu B

- Thai Mixed Appetizer £18.95 per person
Chicken in pandan leaf
Paper prawn
Honey roast spare ribs.

Main Course

Beef masam an
Duck in a red wine sauce
Chicken with basil leaves
Stir fried vegetables.
Steamed Thai jasmine rice.

Dessert

Choice of Exotic Thai fruit in syrup or ice-cream.

Vegetarian Set Menu

- Appetizer £16.95 per person
Vegetable satay with peanut sauce.
Vegetable ball with sweet chilli sauce.
Vegetables spring roll with a sweet chilli sauce.

Main Course

Vegetable green curry with bean curd.
Stir fried vegetables with soya sauce and cashew nuts.
Stir fried bean curd with chilli paste, green beans, bamboo shoots and kaffir lime leaf.
Steamed Thai jasmine rice.

Dessert

Exotic Thai fruit in syrup.

