

THAI ORCHID

R E S T A U R A N T



Great Food Great Feeling
THE ORIGINAL THAI RESTAURANT

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SAWASDEE & WELCOME!

We extend a very warm and hearty "Welcome" to you and appreciate your custom in our Restaurant. We will strive to give you an enjoyable dining experience and trust you will leave having had great food and a warm feeling.

TO OUR GUESTS

If you are new to Thai Food or Thai Orchid, then please let us know. We can guide you through the menu and give recommendations based on your experiences. No matter your background, you will find something here you will love ☺

SHARING IS CARING (and TASTY! ☺)

Our food is best shared, so as traditionally accustomed the food is presented in the middle of the table and you are given additional sharing plates. Your host will ask which dining style you prefer.

THE FOOD

Some of the top Thai chefs in New Zealand with over 60 years of traditional Thai Cooking experience in the kitchen will ensure some of the best Thai food you will find anywhere. Whether you are seeking simple rice and noodle dish, stir-fried classic, Kiwi-Thai fusion or traditional 300-year-old recipes, we have something for all tastes.

Let the host know if you any specific requirements including allergies. There maybe fish sauce and nuts. Most main dishes are Gluten & Dairy Free. Most dishes (excluding our Signatures) have Vegetarian and Vegan options.

THE MENU

We offer a huge variety of styles and flavours and if possible (based on your table size) recommend you get a variety options to tease your taste buds. For ease of navigation, we separate the different styles of Curries, Stir Fries and Noodles and the final page has our signature dishes, some of which you will only get here at the Thai Orchid Restaurant!

Please note: Spicy does not mean hot, rather, flavoursome. To assist with the heat we have included the following:

Chilly Indicators: 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🔥 Thai Hot!

Enjoy your meal and khob kun from Team Orchid! ☺

WELCOME





ENTREES

E1 Porpia Phak Spring Rolls\$15

Vegetarian deep fried spring rolls (6) made with vermicelli noodles and vegetables

E2 Porpia Sod Fresh Spring Rolls\$16

Freshly made rice paper rolls (4) with chicken, prawn, rice noodles, fresh mint and vegetables. Comes with secret Thai Orchid dipping sauce.

E3 Orchid Wontons (New!)\$16

Crispy Wontons (5) full of Prawn, Cheese & Lots of MMM – Served with our secret Orchid creamy sauce.

E4 Thai Curry Puffs\$15

Thai Orchid Curry Puffs (5) made of pastry stuffed with potato, pumpkin, corn and curry powder.

E5 Se Klong Moo Op | Pork Spare Ribs.....\$15

Thai style Pork Spare Ribs marinated in secret Thai Orchid home-made sauce.

E6 Tod Mun Pla | Thai Fish Cakes.....\$15

Thai Style Fish Cakes (5) made with kneaded minced fish, red curry and special mixed herbs

E7 Gai Sa-Teh | Chicken Satays\$15

Marinated Chicken Satays (3) covered with Thai peanut sauce

E8 Phek Gai Tod | Crispy Chicken Wings\$16

Crispy fried Thai Style Chicken Wings (5)
- Served with two secret TO dipping sauces – Hot & Spicy | Sweet & Sour

E9 Goong Tod | Coconut Prawns.....\$17.5

Thai Style deep-fried Coconut Crumbed coated King Prawns.
- Served with a side of Secret Orchid creamy dipping sauce.

E10 Mixed Orchid AppetiserSgl \$16.5 | Dbl \$29.50

A mix of Thai Orchids appetizers including: Thai Spring Rolls, Thai Curry Puffs, Chicken Satays, Orchid Wontons & Fish Cakes.
- Three Orchid dipping sauces – Hot & Spicy | Sweet & Sour | the special Orchid Creamy dream.

- Portion Sizes: Single: 1 of each Double: 2 of each

EXTRAS

Additions to any Meal.....X1 \$3.5 | X2 \$5 | X3 \$7

X1 Extra 1: Chicken, Pork, Beef, Tofu, Vegetables, Peanut Sauce, Cashew Nuts, Jasmine Steamed Rice

X2 Extra 2: Seafood, Prawn, Fish, Coconut Rice

X3 Extra 3: Duck, Salmon

Fresh 'Orchid Vegetables' included in Mains:

FOV Bamboo Shoots, Beans / Peas, Broccoli, Carrot, Red Capsicum



SOUPS & SALADS

S1 Orchid Salad 🌶️Chicken & Prawn \$32

Our Signature Crispy Chicken and Prawn with perfect mixture of lime, coriander, cucumber, carrot, tomato, red onion, cashew nuts and Thai Orchid special sauce.

S2 Laab Salad 🌶️Chicken \$30 | Ped Duck \$42

Traditional Thai Style Laab Salad. Your choice of chicken or duck that is minced and seasoned with lime, chillies and coriander. Side of lettuce and cucumber.

S3 Tom Yum 🌶️Chicken \$21 | Prawn \$25

The famous Thai soup full of goodness – Galangal, mushrooms, coriander, lemon grass, chillies and kaffir lime leaves.

S4 Tom Kha Gai 🌶️Chicken \$21

Creamy Thai chicken soup – Full of galangal, mushrooms, coriander, lemon grass, chillies and kaffir lime leaves.

S5 Som Tum – Isan Style 🌶️\$32

Famous Traditional Thai Salad. This classic is made in the Isan Style, crunchy, sour-salty-sweet carrot salad.

Vegetarian | Vegan Options:Tofu &/or Veg

NOODLES

N1 Pad Se-EwChicken | Beef \$29.5

Flat noodle beef stir-fry with broccoli, bok choy, carrot and cabbage.

N2 Pad ThaiChicken \$29.5 | Prawn \$33.5

The World famous noodle dish! Chicken with leek, cabbage, carrot, topped off with bean sprouts and peanuts.

N3 Pad Kee Mao | Drunken Noodle 🌶️🌶️Beef \$31.50 | Prawn \$35.5

Hot and Spicy traditional Drunken Noodle. Flat noodle stir-fry with your selection of protein, chillies, garlic, fresh Orchid Vegetables FOV + rhizome, peppercorns, basil & onion.





CURRIES

C1 Gaeng Kio Waan | Green
 **Chicken \$29.5 | Salmon \$36.5**
 The classic Thai chicken Green Curry with coconut milk and our Fresh Orchid Vegetables **FOV**. - (New!) Green Curry Salmon – Amazing!

C2 Gaeng Daeng | Red
 **Beef \$29.5 | Duck \$35.5**
 Thai Red Curry with coconut milk and our Fresh Orchid Vegetables **FOV**.
 Note: Duck is a superb combination with Red curry flavours!

C3 Panaeng
 **Chicken \$29.5 | Beef Cheek 4HR \$36**
 Panaeng Curry with coconut milk, kaffir lime leaves, chillies, capsicum, (Beef Cheek also includes spinach & broccoli) & topped off with peanuts.
 - (New!) Slow Cooked 4 hour Tendered Beef – Tender As!

STIR FRIES

F1 Pad Med Mamuang | Cashew
 **Chicken \$32 | Prawn \$36**
 Sautéed sweet and sour tendered Meats featuring Cashew Nuts, our Fresh Orchid Vegetables **FOV** plus mushroom, tomato, onion and pineapple.

F2 Pad Peanut Sauce **Chicken | Beef \$29.5**
 Most popular stir fry in New Zealand. Meat is sautéed with broccoli, carrot, mushroom, pumpkin, cabbage, served with our house-made peanut sauce.

F3 Kow Pad | Fried Rice **Chicken \$28 | Prawn \$32**
 Thai style fried rice with your selection of protein, broccoli, onion, peas, tomato & carrot.

NOTE:
 All curry dishes are served with quality Jasmine steamed rice.

C4 Massaman Curry
 **Beef \$29.5 | Lamb Shank \$38**
 Our famous Mussaman coconut creamed curry with chopped potato, pumpkin, onion topped with cashew nuts. Kumara is added to our Signature Lamb Shank (Tendered 4 hour slow cooked lamb shank).

C5 Gaeng Paa | Jungle
 **Chicken \$31.5 | Fish \$36.5**
 Thai country style curry is a non-coconut based hot curry. Full of our Fresh Orchid Vegetables **FOV** with pumpkin, rhizome & green pepper corns.

Vegetarian Options:..... **Tofu | Veg**

F4 Pad Phed | Spicy Stir Fry
 **Chicken \$34.5 | Prawn \$38.5**
 A unique Thai style Curry Stir Fry. Based from the red curry and coconut milk it includes, bamboo shoots, chillies, peppercorn, capsicum, rhizome, the fresh Orchid Vegetables **FOV** and many other secret Thai herbs and spices.

F5 Pad Krathiem | Garlic
 **Chicken \$30.5 | Fish \$35.5**
 Crispy Chicken marinated with Garlic, pepper, broccoli, carrot and mushroom.

F6 Pad Krapao | Chilli Basil **Chic | Beef \$34.5**
 Traditional hot Thai dish. Slices of meat stir fried with fresh chillies, garlic, green beans, onion, capsicum & basil leaves





SIGNATURE

T1 Massaman Lamb Shank\$38

A tender and tasty Lamb Shank (slow cooked 4 hours) infused with our yummy Massaman curry, coconut cream with chopped potato, kumara, broccoli, onion & spinach topped with kumara chips and cashew nuts.

T2 Pla Sam Rod | Spicy Fish Fillet\$39

Crispy fried Fish Fillet with secret sweet Thai Orchid sauces on bed of vegetables ... Three flavour options:

1. Pla Lui Saun | Peanut Sauce
– Lemongrass, broccoli, mushroom, capsicum and cabbage
2. Chu Chi Pla | Red Curry
– Kaffir lime leaves, chillies and capsicums
3. Pla Ra Prig | Sweet & Sour
– Fresh chillies & pineapple with broccoli, tomato & mushrooms

T3 Sizzling Beef.....\$38

Grilled tender beef fillets with our Fresh Orchid Vegetables **FOV** in a secret sweet Thai Orchid sauce, served sizzling on a hot plate.

T4 Ka Ob Sapatrot | Pineapple Fried Rice.....\$38

Pineapple full of our special Chicken & Prawn fried rice. Includes pineapple, cashew nuts, special Orchid curry powder, peas, onion, carrot and corn.

DESSERT

D1 Ice Cream Sunday\$15

I scream, you scream, we ALL scream for Ice cream! w/ Strawberry & Choc!

D2 Honey Banana.....\$16.5

Deep Fried Banana coated with Honey and served with Vanilla Ice cream.

D3 Chocolate Brownie.....\$16.5

Chocolate Brownie topped with chocolate sauce, strawberry and served with Vanilla Ice Cream.

D4 Sticky Mango.....\$18

Our Signature Sticky Mango – Mango, Sticky Rice, Pineapple, Cream, Ice cream all coated in Coconut Cream.

NOTE:

All signature dishes are served with quality Jasmine steamed rice.

T5 Black Pepper Steak\$39

A great dish! ... Although only 2 chillies, it packs a little punch when the chillies hit the pepper. Superb flavours with the dark greens of broccoli, peas, mushroom, spinach and beans. A dash of coriander & red capsicum.

T6 Ped Thai Orchid | Crispy Duck.....\$42.5

Our signature dish Crispy Duck. Cashew Nuts covering our beautiful duck on a bed of stir-fried carrot, broccoli, mushroom, bok choy and cabbage, coated with our secret sweet home-made Orchid sauce.

T7 Spicy Lemon Salmon\$45

Our signature dish Spicy Lemon Salmon. 200g of King Fisher Salmon in a bed of fresh salad, pineapple, our secret Salmon sauce and lemon to squeeze & please.

T8 Chicken Volcano | Som Tum\$49

The Classic Thai Orchid Speciality is back! Flaming Chicken on reverse skew with the famous Thai Som Tum. All topped off the special Nam Jim Jeaw sauce.

- Very exciting and unique addition is back on the menu!

