



# THAI BANQUET

(Minimum order for two people)

**Menu A** (Not Spicy)

£27.95 Per Person

## THAI ORCHID MIXED STARTERS

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*A mouth-watering selection of authentic Thai starters.*

## Main Courses

### PLA PRIEW WAN

*Crispy fried fish topped with mushrooms, vegetables in a sweet and sour sauce.*

### GAI PHAD KHING

*Chicken stir fried with ginger, spring onion, mushrooms in oyster sauce.*

### NUEA PHAD NAM MUN HOY

*Strips of steak stir fried with oyster sauce and vegetables.*

### PHAD PHAK RUAM MIT

*Stir fried mixed vegetables with garlic and oyster sauce.*

### KHAO PHAD KHAI

*Thai fried rice with egg and fresh herbs.*

## Desserts

### KHANOM

*(Choose from our dessert menu)*

### TEA/COFFEE



# THAI BANQUET

(Minimum order for two people)

## Menu B (Hot and Spicy)



£27.95 Per Person

### THAI ORCHID MIXED STARTERS

*A mouth-watering selection of authentic Thai starters.*

## Main Courses

### PHAD PHED TALAY

*Mixed seafood stir fried with chilli, garlic, fresh Thai herbs in oyster sauce.*

### GAENG KIEW WAN GAI

*Chicken in green curry paste with coconut milk and mix vegetables.*

### NUEA PHAD PRIG THAI DUM

*Steak marinated in oyster sauce, stir fried with ground black pepper.*

### PHAD PHAK PRIG

*Stir fried mixed vegetables with chilli, garlic and oyster sauce.*

### KHAO PHAD KHAI

*Thai fried rice with egg and fresh herbs*

## Desserts

### KHANOM

*(Choose from our dessert menu)*

### TEA / COFFEE



# THAI BANQUET

(Minimum order for two people)

## Menu C (Seafood)

£31.95 Per Person

### THAI ORCHID MIXED STARTERS

*A mouth-watering selection of authentic Thai starters.*

## Main Courses

### PLA RAD PRIG



*Crispy fried whole sea bass topped with a slight spicy sweet and sour chilli sauce.*

### SHU SHI TALAY ORCHID

*Mixed seafood stir fried with Shu Shi curry paste, pepper, onion & fresh Thai herbs.*

### GOONG PHAD PRIEW WAN

*King prawns stir fried with pepper, pineapple, mushrooms and onion in sweet and sour sauce.*

### PHAD THAI GOONG



*Stir fried noodles with king prawns, egg, beansprouts and tamarind sauce.*

### KHAO SUAY

*Thai steamed rice.*

## Desserts

### KHANOM

*(Choose from our dessert menu)*

### TEA/COFFEE



# THAI BANQUET

(Minimum order for two people)

## Menu D (Vegetarian)

£23.95 Per Person

### THAI ORCHID MIXED STARTERS

*A mouth-watering selection of authentic Thai starters.*

## Main Courses

### GAENG KIEW WAN PHAK

*Mixed Vegetables in green curry paste with coconut milk and Thai basil.*

### PHAD PHAK RUAM MIT

*Stir fried mixed vegetables with garlic and oyster sauce.*

### HED PHAD PRIG GAPRAO

*Mushrooms stir fried with Thai basil, garlic, chilli, fresh Thai herbs in oyster sauce.*

### TAO HOO PHAD PRIEW WAN

*Bean curd stir fried with pepper, pineapple, mushrooms and onion in a sweet and sour sauce.*

### KHAO SUAY

*Thai steamed rice.*

## Desserts

### KHANOM

*(Choose from our dessert menu)*

### TEA/COFFEE



## New Dish Available



### PORK DUMPLINGS

*Dumplings with pork and dried mushroom filling £6.95*



1



6



10



11

## STARTERS

1. **THAI ORCHID MIXED STARTERS** 7.95  
*A mouth-watering selection of authentic Thai starters, served with a variety of sauces. (price per person)*
2. **GAJ SATAY**  5.95  
*Cubes of chicken marinated in Thai spices, placed on a stick and grilled over charcoal, served with peanut sauce.*
3. **GAJ HOR BAI TEOY** 6.95  
*Cubes of chicken marinated in Thai spices and herbs, wrapped in a panda leaf and deep fried, with sesame oil, served with plum sauce.*
4. **POH PIA TOD** 5.95  
*Spring roll filled with chicken, glass noodles, bamboo shoots, celery served with a sweet and sour chilli sauce.*
5. **GRADOOG MOO YANG** 5.95  
*Pork spare rib marinated in honey and fresh herbs.*
6. **PRAWN AND CHICKEN TOAST** 5.95  
*Deep fried marinated prawn and chicken on toast, served with sweet chilli sauce.*
7. **GOONG NAM PEUNG** 6.95  
*King Prawns deep fried in chef's special coconut batter, coated with honey and sesame seeds.*
8. **KING PRAWN SPRING ROLLS (3)** 6.95  
*Marinated in oyster sauce, garlic and black pepper*
9. **PED NAM PEUNG** 6.95  
*Crispy fried duck coated with a slight spicy honey sesame sauce.*
10. **TOD MUN TALAY**   6.95  
*Ground seafood mixed with Thai spices, red curry paste, green beans, lime leaves, deep fried and served with cucumber, ground peanut and sweet chilli sauce.*
11. **PRAWN CRACKER** 3.25
12. **PORK DUMPLINGS** 6.95  
*Dumplings with pork & a dried mushroom filling*



15



20








24



27

## SOUPS

**TOM YUM** Traditional hot and sour spicy soup flavoured with lemon grass, fish sauce, lemon juice, lime leaves, galangal, chilli, coriander and mushroom. **Choice of:**

- |     |  |      |
|-----|--|------|
| 15. | <b>GAI</b>                        | 6.95 |
|     | Chicken Tom Yum.   |      |
| 16. | <b>GOONG</b>                      | 6.95 |
|     | King prawn Tom Yum.  |      |
| 17. | <b>PLA</b>                        | 6.95 |
|     | Fish Tom Yum.  |      |
| 18. | <b>TALAY</b>                      | 6.95 |
|     | Mixed seafood Tom Yum.   |      |
| 19. | <b>TOM KHA GAI</b>                | 6.95 |
|     | Chicken and mushrooms in an aromatic coconut milk soup flavoured with galangal, chilli, coriander and fresh herbs. |      |

## THAI CURRY DISHES

- |     |   |       |
|-----|---|-------|
| 20. | <b>GAENG KIEW WAN GAI</b>    | 10.95 |
|     | Bangkok's famous green curry. A fragrant delight created from chicken cooked in green chilli, coconut milk, bamboo shoots and vegetables.<br>Also available with: Nuea (Beef or Pork) £9.95 - Goong (King Prawn) £12.95 |       |
| 21. | <b>GAENG DAENG GAI</b>   | 10.95 |
|     | Chicken cooked in red curry paste, coconut milk, bamboo shoots and vegetables.  |       |
| 22. | <b>GAENG PHED PED YANG</b>   | 12.95 |
|     | Roast duck cooked with red curry paste, coconut milk, bamboo shoots and vegetables.   |       |
| 23. | <b>GANG PHED PLA</b>   | 13.95 |
|     | Fish cooked in red curry paste with coconut milk, bamboo shoots and vegetables.   |       |
| 24. | <b>PANANG GAI</b>    | 10.95 |
|     | Thai Panang curry made with <b>chicken or Nuae beef</b> cooked in red chilli, onions, peppers and coconut milk.   |       |
|     | Goong (King Prawn)  | 13.95 |
| 25. | <b>GAENG MASAMAN GAI</b>   | 10.95 |
|     | Traditional chicken curry from the Southern region of Thailand, cooked with coconut milk, onions, potatoes and peppers.   |       |
| 26. | <b>SHU SHI GOONG</b>   | 13.95 |
|     | King prawns stir fried Shu Shi curry paste, peppers, coconut milk, onions and fresh Thai herbs.   |       |
| 27. | <b>KEANG PA (JUNGLE CURRY)</b>   | 10.95 |
|     | Jungle curry is a popular thai curry. Jungle is spicy with no coconut milk and with vegetables.   |       |
|     | Prawn   | 13.95 |





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43



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## BEEF DISHES

- |     |   |       |
|-----|---|-------|
| 30. | <b>NUEA PHAD PRIG GAPRAO</b>  <br><i>Strips of steak stir fried with chilli, garlic, bamboo shoots, green beans oyster sauce and fresh Thai holy basil.</i> | 10.95 |
| 31. | <b>NUEA PHAD NAM MUN HOY</b><br><i>Strips of steak sautéed with oyster sauce, onions, mushrooms, peppers and spring onion.</i>  | 10.95 |
| 32. | <b>NUEA PHAD PRIG SOD</b> <br><i>Marinated beef stir fried with garlic, onion and sliced chilli.</i>   | 10.95 |
| 33. | <b>NUEA BLACK BEAN</b><br><i>Beef stir fried with black bean sauce, garlic, onions, peppers, spring onions in oyster.</i>   | 10.95 |
| 34. | <b>NUEA SUN NAI PHAD SEE-IEW</b><br><i>Fillet steak pieces marinated in oyster sauce, stir fried with garlic.</i>   | 13.95 |

## CHICKEN DISHES

- |     |  |       |
|-----|--|-------|
| 40. | <b>GAI YANG</b> <br><i>Spring chicken marinated in garlic, chilli, coriander and fresh Thai herbs, barbecued over the charcoal.</i>   | 10.95 |
| 41. | <b>GAI PHAD MAMUANG HIMMAPARN</b> <br><i>Chicken stir fried with cashew nuts, onions, peppers, spring onions &amp; mushrooms in oyster sauce.</i>   | 10.95 |
| 42. | <b>GAI PHAD PRIEW WAN</b><br><i>Stir fried chicken with pineapple, onions, tomatoes, carrots, peppers, mushrooms in a sweet and sour sauce.</i>  | 10.95 |
| 43. | <b>GAI PHAD KHING</b> <br><i>Stir fried chicken with ginger, garlic, spring onion, celery and mushrooms in oyster sauce.</i>  | 10.95 |
| 44. | <b>GAI PHAD PRIG THAI DUM</b> <br><i>Chicken pieces in oyster sauce, stir fried with black pepper, onions and peppers.</i>  | 10.95 |
| 45. | <b>GAI PHAD PRIG GRAPRAO</b>  <br><i>Chicken stir fried with Thai holy basil, garlic, chilli, bamboo shoots in oyster sauce.</i> | 10.95 |
| 46. | <b>GAI OB LAO DAENG</b><br><i>Deep fried marinated breast of chicken sliced and topped with a sweet and sour sauce and sesame seeds.</i>   | 10.95 |
| 47. | <b>GAI OB GRATIUM</b><br><i>Grilled marinated breast of chicken, sliced and topped with garlic,</i>  | 10.95 |





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## PORK DISHES

- |     |  |       |
|-----|--|-------|
| 50. | <b>MOO PHAD PRIG SOD</b> <br><i>Marinated pork stir fried with garlic, onions, sliced chilli in oyster sauce.</i>           | 10.95 |
| 51. | <b>MOO PHAD KHING</b> <br><i>Marinated pork, stir fried with ginger, celery, garlic, mushrooms, onions in oyster sauce.</i> | 10.95 |
| 52. | <b>MOO PHAD NAM MUN HOY</b><br><i>Strips of pork with oyster sauce, mushrooms, onion, peppers and spring onion.</i>  | 10.95 |
| 53. | <b>MOO PHAD PRIEW WAN</b><br><i>Stir fried pork with pineapple, onions, peppers, tomatoes and mushrooms, in a sweet and sour sauce.</i>  | 10.95 |

## DUCK DISHES

- |     |   |       |
|-----|---|-------|
| 60. | <b>PED MAKAM</b><br><i>Marinated sliced roast duck, deep fried in oyster sauce and coated with tamarind sauce and garlic.</i>   | 12.95 |
| 61. | <b>PED PHAD KHING</b> <br><i>Roast duck stir fried with ginger, fresh chilli, celery, onions, mushrooms in oyster sauce.</i>   | 12.95 |
| 62. | <b>PED PHAD KEE MAO</b>  <br><i>Marinated duck stir fried with chilli, garlic, Thai holy basil, oyster sauce bamboo shoots, green beans and courgettes.</i> | 12.95 |
| 63. | <b>PED PHAD PRIEW WAN</b><br><i>Roast duck stir fried with pineapple, onions, peppers, tomatoes, mushrooms in a sweet and sour sauce.</i>   | 12.95 |



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77

## SEAFOOD DISHES

- |     |   |       |
|-----|---|-------|
| 70. | <b>PHAD PHED TALAY</b>  <br><i>Mixed seafood (fish, squid and king prawn) stir fried with bamboo shoots, chilli, garlic, oyster sauce and sweet basil leaves.</i> | 13.95 |
| 71. | <b>GOONG PHAD NAM PRIG PAO</b>  <br><i>King prawns stir fried with prawn paste, chilli, garlic, celery, mushrooms, onions and peppers.</i>                        | 13.95 |
| 72. | <b>GOONG PHAD MAMUANG HIMMAPARN</b><br><i>King prawns stir fried with cashew nuts, onions, peppers and mushrooms in oyster sauce.</i>    | 13.95 |
| 73. | <b>GOONG PHAD HED</b><br><i>King prawns stir fried with mushroom, carrots, asparagus and oyster sauce.</i>  | 13.95 |
| 74. | <b>GOONG PHAD PRIEW WAN</b><br><i>King prawn stir fried with peppers, onions, mushrooms and pineapple in a sweet and sour sauce.</i>  | 13.95 |
| 75. | <b>PLA SAM ROD</b>  <br><i>Deep fried fish pieces coated with onions, peppers in a sweet and sour chilli sauce.</i>   | 13.95 |
| 76. | <b>PLA RAD PRIG</b>  <br><i>Crispy fried whole sea bass topped in a sweet chilli and vegetable sauce.</i>   | 17.95 |
| 77. | <b>PLA NEUNG MANOW</b>  <br><i>Steamed whole sea bass with chilli, garlic, sliced lime, lemon juice and coriander.</i>  | 17.95 |



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## SPECIALITIES

- |     |   |       |
|-----|---|-------|
| 80. | <b>GOONG ORCHID</b>  <br><i>Fresh king prawns stir fried with chilli, garlic, pepper, bamboo shoots, oyster sauce, sweet basil leaves and Thai herbs.</i>     | 13.95 |
| 81. | <b>PLA YANG</b> <br><i>Fresh whole sea bass marinated in lemon grass, lime leaves, chilli and Thai herbs, grilled over the charcoal.</i>   | 17.95 |
| 82. | <b>PLA NEUNG SEE-IEW</b><br><i>Steamed whole sea bass with ginger, spring onions, celery, in a light soy sauce.</i>   | 17.95 |
| 83. | <b>PLA MEUK PHAD PRIG SOD</b> <br><i>Squid stir fried with chilli, garlic, peppers, onions with oyster sauce</i>   | 13.95 |
| 84. | <b>TALAY ORCHID</b>  <br><i>Mixed seafood (<b>fish, squid and king prawn</b>) stir fried with peppers, mushrooms, chilli, onions, and garlic.</i>         | 14.95 |
| 85. | <b>SHU SHI FISH</b> <br><i>Whole Sea Bass deep fried with shu shi curry paste, peppers, onions, coconut &amp; fresh Thai herbs.</i>  | 17.95 |
| 86. | <b>NUEA PHAD PRIG THAI DUM</b> <br><i>Fillet steak pieces marinated in dark soy sauce, stir fried with black peppers, onions and oyster sauce.</i>   | 13.95 |
| 87. | <b>NUEA ORCHID</b>  <br><i>Marinated fillet steak pieces stir fried with chilli, garlic, bamboo shoots, onions, peppers, Thai basil and oyster sauce.</i> | 13.95 |
| 88. | <b>GAE PHAD KEE MAO</b>  <br><i>Marinated lamb stir fried with chilli, garlic, onions, bamboo shoots, peppers Thai basil and oyster sauce</i>             | 13.95 |
| 89. | <b>GAENG MASAMAN GAE</b> <br><i>Traditional lamb curry from the Southern region of Thailand, cooked with coconut milk, peppers, onion and potato.</i>  | 13.95 |



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101

## VEGETARIAN STARTERS

- |     |  |      |
|-----|--|------|
| 90. | <b>RUAM MIT VEGETARIAN</b><br><i>A selection of authentic Thai vegetarian starters, served with a variety of sauces</i>  | 6.95 |
| 91. | <b>THAI MONEY BAG</b><br><i>Deep fried spring rolls filled with green beans, onions, carrots, &amp; sweetcorn served with chilli sauce.</i>  | 5.95 |
| 92. | <b>POH PIA PHAK (Vegetable Spring rolls)</b><br><i>Mixed vegetables cooked with Thai spices, wrapped in spring roll pastry, served with sweet and sour chilli sauce.</i>   | 5.95 |
| 93. | <b>TOD MUN KHAO PHOD</b><br><i>Mixed sweetcorn, deep fried and served with sweet chilli sauce.</i>   | 5.95 |
| 94. | <b>FRENCH FRIES</b>  | 5.95 |
| 95. | <b>TOM YUM HED</b> <br><i>Mushrooms in a spicy hot and sour soup, flavoured with lemon grass, lemon juice, fish sauce, lime leaves, chilli and coriander.</i> | 5.95 |

## VEGETARIAN MAIN COURSES

- |      |  |      |
|------|--|------|
| 100. | <b>GAENG KIEW WAN PHAK (Vegetable curry)</b>  <br><i>Fresh vegetables and dried beancurd cooked in green curry sauce with coconut milk, and bamboo shoots.</i> | 9.25 |
| 101. | <b>PHAD PHAK PRIEW WAN</b> <br><i>Mixed vegetables stir fried with cashew nuts in a sweet and sour sauce.</i>   | 9.25 |
| 102. | <b>GAENG DAENG PHAK</b> <br><i>Red curry paste cooked in coconut milk, bamboo shoots and vegetables.</i>  | 9.25 |
| 103. | <b>TAO HOO PHAD PHAK</b><br><i>Beancurd stir fried with mixed vegetables, garlic, and oyster sauce.</i>  | 9.25 |
| 104. | <b>PHAD GAPRAO HED</b>  <br><i>Various mushrooms stir fried with garlic, chilli, bamboo shoots, green beans, carrots oyster sauce and Thai holy basil.</i>       | 9.25 |





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## VEGETABLE, RICE AND NOODLES

- |   |      |
|---|------|
| 110. PHAD PHAK NAM MUN HOY  | 8.50 |
| <i>Stir fried seasonal vegetables with oyster sauce.</i>  |      |
| 111. PHAD THAI GOONG    | 9.25 |
| <i>Rice noodles stir fried with king prawns, fish sauce, egg, dried beancurd, beansprouts and tamarind sauce, served with ground peanut.</i>  |      |
| 112. PHAD THAI PHAK   | 8.50 |
| <i>Rice noodles stir fried with egg, dried beancurd, fish sauce, beansprouts, fresh vegetables and tamarind sauce, served with ground peanut.</i>   |      |
| 113. GUAYTIEW PHAD SEE-IEW  | 6.15 |
| <i>Fine noodles stir fried with egg, beansprouts and soy sauce.</i>   |      |
| 114. KHAO PHAD SUBPAROD    | 7.95 |
| <i>Thai fried rice with king prawns, cashew nut, egg, carrots, peppers and pineapple.</i>   |      |
| 115. KHAO PHAD KATI (coconut rice)  | 5.95 |
| <i>Thai fried rice with coconut milk.</i>   |      |
| 116. KHAO PHAD GRATIUM  | 4.95 |
| <i>Thai fried rice with garlic.</i>   |      |
| 117. KHAO PHAD KHAI   | 4.95 |
| <i>Thai fried rice with egg, carrots, peppers.</i>  |      |
| 118. KHAO SUAY  | 3.25 |
| <i>Thai steamed rice.</i>   |      |
| 119. KHAO NIEW  | 3.25 |
| <i>Thai sticky rice.</i>  |      |



121



123



124

## THAI SPECIAL SALAD

- |      |   |   |       |
|------|---|---|-------|
| 120. | THAI SPICY PAPAYA SALAD   |       | 8.95  |
|      | <i>Thai papaya with garlic, chilli and a lime juice dressing</i>                  |   |       |
| 121. | BEEF, PORK AND CHICKEN SALAD  |       | 10.95 |
|      | <i>Lime juice, tomato, celery, onion and a chilli dressing</i>                    |   |       |
| 122. | MIXED SEAFOOD SALAD   |       | 13.95 |
|      | <i>King Prawns Squid, lime juice, tomato, celery, onion and a chilli dressing</i> |   |       |
| 123. | SPICY VERMIEELLI SALAD  |   | 10.95 |
|      | <i>Minced pork with celery, tomato, onion, lime juice, and chilli dressing.</i>   |   |       |
| 124. | SPICY MINCED CHICKEN SALAD  |   | 10.95 |
|      | <i>Spring onion, chilli powder, brown rice and thai spicy dressing.</i>           |   |       |







120



122

All dishes are Mild except those indicated as follows.

 = Medium Spicy   = Hot and Spicy  = Contains Nuts

\*Some dishes may contain traces of nuts or wheat products, please ask for further details.

\*Some dishes may contain genetically modified products.

**ALLERGY ADVICE:** For Allergens, including cereals containing gluten, see ingredients in bold. May also contain egg and soya.



111



113





118



119

## VEGETABLE, RICE AND NOODLES

- |   |      |
|---|------|
| 110. PHAD PHAK NAM MUN HOY  | 8.50 |
| <i>Stir fried seasonal vegetables with oyster sauce.</i>  |      |
| 111. PHAD THAI GOONG    | 9.25 |
| <i>Rice noodles stir fried with king prawns, fish sauce, egg, dried beancurd, beansprouts and tamarind sauce, served with ground peanut.</i>  |      |
| 112. PHAD THAI PHAK   | 8.50 |
| <i>Rice noodles stir fried with egg, dried beancurd, fish sauce, beansprouts, fresh vegetables and tamarind sauce, served with ground peanut.</i>   |      |
| 113. GUAYTIEW PHAD SEE-IEW  | 6.15 |
| <i>Fine noodles stir fried with egg, beansprouts and soy sauce.</i>   |      |
| 114. KHAO PHAD SUBPAROD    | 7.95 |
| <i>Thai fried rice with king prawns, cashew nut, egg, carrots, peppers and pineapple.</i>   |      |
| 115. KHAO PHAD KATI (coconut rice)  | 5.95 |
| <i>Thai fried rice with coconut milk.</i>   |      |
| 116. KHAO PHAD GRATIUM  | 4.95 |
| <i>Thai fried rice with garlic.</i>   |      |
| 117. KHAO PHAD KHAI   | 4.95 |
| <i>Thai fried rice with egg, carrots, peppers.</i>  |      |
| 118. KHAO SUAY  | 3.25 |
| <i>Thai steamed rice.</i>   |      |
| 119. KHAO NIEW  | 3.25 |
| <i>Thai sticky rice.</i>  |      |





121



123



124

## THAI SPECIAL SALAD

- |      |   |   |       |
|------|---|---|-------|
| 120. | THAI SPICY PAPAYA SALAD   |       | 8.95  |
|      | <i>Thai papaya with garlic, chilli and a lime juice dressing</i>                  |   |       |
| 121. | BEEF, PORK AND CHICKEN SALAD  |       | 10.95 |
|      | <i>Lime juice, tomato, celery, onion and a chilli dressing</i>                    |   |       |
| 122. | MIXED SEAFOOD SALAD   |       | 13.95 |
|      | <i>King Prawns Squid, lime juice, tomato, celery, onion and a chilli dressing</i> |   |       |
| 123. | SPICY VERMIEELLI SALAD  |   | 10.95 |
|      | <i>Minced pork with celery, tomato, onion, lime juice, and chilli dressing.</i>   |   |       |
| 124. | SPICY MINCED CHICKEN SALAD  |   | 10.95 |
|      | <i>Spring onion, chilli powder, brown rice and thai spicy dressing.</i>           |   |       |







120



122

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 = Medium Spicy   = Hot and Spicy  = Contains Nuts

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