



Thai Orchid and momospice would like to take this opportunity to wish all of our customers and friends a very Happy Christmas and a Prosperous New Year! Our Christmas menus are presented below:

The Christmas Cracker £25.00 per person

The Chestnut £18.50 per person

The Partridge in the Pear Tree £22.00 per person

The Log Fire £19.00 per person

The Christmas Wish £18.00 per person

All of our prices include VAT @ 17.5% and service is at your discretion however 12.5% service is suggested on the bill for your convenience.

(v) Vegetarian (n) Contains Nuts



The Christmas Wish



Chicken, Pork and Beef Satay

Tender slices of chicken or beef or pork, marinated in Thai satay sauce, barbequed on sticks, and served with peanut sauce

Gaeng Keow Waan Gai

Tender chicken curry cooked in green chilli paste with coconut milk and lime
Leaves

Nua Phad Namanhoi

Tender sliced beef stir fried with spring onion, mushrooms and oyster sauce

Prieo Waan Moo

Sliced tender pork in Thai sweet and sour sauce

Phad Phak Ruam (v)

Stir fried vegetables with soya bean sauce

Khao Suay (v)

Steamed, Jasmine scented, Thai rice

Ice-cream and Coffee or Tea



The Log Fire



Por - Pia

Small crispy spring rolls filled with minced pork, mixed vegetables and vermicelli, and served with sweet chilli sauce

See Krong Moo Ob

Spare ribs marinated in Thai barbecue sauce made with red wine

Satay Gai

Tender slices of chicken marinated in Thai satay sauce, barbecued on sticks and served with peanut sauce

Gaeng Phed Gai

Tender chicken curry cooked in red chilli paste with coconut milk and lime leaves

Nua Phad Bai Kraprao

Tender sliced beef stir fried with garlic, basil and chilli

Moo Phad Med Mamuang (n)

Stir fried pork with cashew nuts

Phad Phak Ruam (v)

Stir fried vegetables with soya bean sauce

Khao Phad (v)

Fried rice with egg, onion and tomato

Ice-cream and Coffee or Tea



The Partridge in the Pear Tree



Thord-Man Plaa (n)

Thai style spicy fishcakes, served with cucumber and peanut dips

Kung Shoup Phaeng Thod

Deep fried king prawns in crispy batter served with a sweet chilli dip

Por Pia Pak (v)

Vegetable spring rolls served with sweet chilli sauce

Ped Ob Thai Orchid

Slices of roast duck in crispy batter marinated in a dry honey and orange sauce

Kung Phad Normai

King Prawns stir fried with bamboo shoots, tomato and spring onion

Gaeng Masaman Gai (n)

Chicken curry with roasted peanuts and sweet potato

Nua Phad Khing

Tender sliced beef stir fried with ginger and Thai mushrooms

Phad Phak Ruam (v)

Stir fried vegetables with soya bean sauce

Khao Phad (v)

Fried rice with egg, onion and tomato

Ice-cream and Coffee or Tea



The Chestnut



Por Pia Pak (v)

Vegetable spring rolls served with sweet chilli sauce

Satay Hed (v) (n)

Mushrooms, barbecued on sticks, and served with peanut sauce

Gaeng Keow Waan Phak (v)

Vegetable curry cooked in green chilli paste with coconut milk and lime leaves

Steamed Chinese Leaf in Yellow Bean Sauce

Chinese Leaf gently steamed and dressed in an exquisite Yellow Bean Sauce

Brother-in-law Eggs

Boiled eggs deep fried until golden served with a sweet, chilli and shallot sauce
sprinkled with crispy Shallots

Phad See Ew (v)

Stir fried egg noodles with beansprouts and spring onion

Khao Suay (v)

Steamed, Jasmine scented, Thai rice

Ice-cream and Coffee or Tea



The Christmas Cracker



Seafood Shoup Phaeng Thod

Deep fried mixed seafood in crispy batter served with sweet chilli dip

Tom Kha Gai

Thai chicken and mushroom soup in coconut milk, flavoured with lemongrass, lime juice, galangal and coriander

Hor Mork Talay

Steamed mixed seafood with red curry paste and lime leaves

Phad Ped Med Mamuang (n)

Stir fried roast duck with cashew nuts

Kung Phad Normai

King Prawns stir fried with bamboo shoots, tomato and spring onion

Nua Phad Khing

Tender sliced beef stir fried with ginger and Thai mushrooms

Prieo Waan Moo

Sliced tender pork in Thai sweet and sour sauce

Phad Phak Ruam

Stir fried vegetables with soya bean sauce

Khao Phad (v)

Fried rice with egg, onion and tomato

Ice-cream and Coffee or Tea