



The
Thai Orchid
Restaurant

Licensed to provide alcoholic
beverages with takeaway meals.

Authentic Thai cuisine
in the heart of Exeter since 1995



Reservations and takeaway orders
Tel. **01392 214215**

Opening Hours: Lunch: Mon to Sat 12:00 – 14:30
Evenings: Mon to Sat 18:30 – 22:30 Licensed to 01:00

5 Cathedral Yard, Exeter, Devon EX1 1HJ
www.thaiorchidrestaurant.co.uk

Set Menus

A) The Ayutthaya (min 2 people) £18.50 per person

Satay Gai and Satay Nua

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

Gaeng Keow Waan Gai

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

Priao Waan Moo

Sliced tender pork in Thai sweet and sour sauce

Nua Phad Nomanhoi

Sliced beef stir fried with spring onion, mushrooms and oyster sauce

Phad Phak

Stir fried mixed vegetables

Khao Suay

Steamed, Jasmine scented, Thai rice

B) The Bangkok (min 2 people) £20.50 per person

See Krong Moo Ob, Por Pia and Khanom Pang Na Moo

Spare ribs marinated in Thai barbecue sauce, small crispy pancakes filled with minced pork, mixed vegetables and vermicelli served with sweet chilli sauce, seasoned minced pork on toast, deep fried and coated with sesame seeds

Gai Phad Nor Mai Farang

Stir fried chicken with asparagus and spring onion

Moo Thord Kratiem Phrik Thai

Stir fried pork with garlic and peppers

Pa Naeng Nua

Dry curried beef cooked with coconut milk, crushed peanuts, tomatoes and lime leaves

Pra Ram Rong Song

Steamed broccoli topped with peanut sauce

Khao Suay or Khao Phad

Steamed, Jasmine scented, Thai rice or egg fried rice

C) The Chiang Mai (min 2 people) £22.00 per person

Satay Gai or Satay Nua and Por Pia and Kung Shoup Phaeng Thod

Tender slices of chicken or beef marinated in Thai satay sauce, barbecued on sticks and served with peanut sauce, small crispy pancakes filled with minced pork, mixed vegetables and vermicelli served with sweet chilli sauce, and Deep fried King Prawn in crispy batter served with sweet chilli dip

Gaeng Keow Waan Gai

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

Kung Phad Normai

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

Moo Phad Khing

Stir fried pork with ginger and Thai mushrooms

Phad Pak Ruam

Stir fried vegetables with soya bean sauce

Khao Phad

Egg fried rice

D) The Damnern Saduak (min 4 people)

£23.00 per person

Peak Gai Yad Sai and Thord Man Plaa and Seafood Shoup Phaeng Thod

Deep fried chicken wings stuffed with minced pork, glass noodles and Thai spices, served with sweet chilli sauce, Thai style spicy fish cakes, served with a cucumber and peanut dip, and deep fried mixed seafood in crispy batter served with sweet chilli dip

Tom Kha Gai

Chicken and mushroom soup in coconut milk with lemongrass, lime juice, galangal & coriander

Phad Phed Ped Yang

Sliced honey roast duck, stir fried in red chilli paste with bamboo shoots

Nua Phad Khao Podon

Tender sliced beef stir fried with baby corn and mushrooms

Gaeng Phed Gai

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

Prieo Waan Kung

King prawns topped with a pineapple sweet and sour sauce

Phad Hed Tuah Ngok and Khao Phad

Stir fried beansprouts with mushroom, oyster sauce and egg fried rice

E) The Erawan – Seafood Special (min 4 people)

£26.00 per person

Seafood Shoup Phaeng Thod

Deep fried seafood served with a sweet chilli dip

Poh Taek

Mixed seafood hot and sour soup with lemongrass

Kung Thord Kratiem Phrik Thai

King prawns stir fried with garlic and black pepper

Hoy Malaeng Phoo Ob

Steamed green mussels with basil leaves and chilli sauce

Hor Mork Talay

Steamed mixed seafood with red curry paste and lime leaves

Prieo Waan Plaa

Deep fried crispy Red Snapper topped with a pineapple sweet and sour sauce

Gaeng Sapharod

Pineapple curry with red chilli paste, sweet basil leaves and coconut milk

Phad Thai and Khao Phad

Stir fried rice noodles with prawns, egg and beansprouts served with egg fried rice

F) The Farang – Vegetarian (min 2 people)

£18.00 per person

Strict vegetarians should ask the waitress to make their meal without fish sauce

Satay Hed and Por Pia Phak

Mushrooms barbecued on sticks and served with peanut sauce, and Vegetable spring rolls served with sweet chilli sauce

Phad Phed Phak

Stir fried mixed vegetables with red chilli in a spicy sauce

Pra Ram Rong Song

Steamed broccoli topped with peanut sauce

Gaeng Sapharod

Pineapple curry with red chilli paste, sweet basil leaves and coconut milk

Phad See Ew

Stir fried egg noodles with beansprouts and spring onion

Khao Suay

Steamed, Jasmine scented, Thai Rice

G) The Goh Samui – Vegetarian (min 4 people)

£21.00 per person

Strict vegetarians should ask the waitress to make their meal without fish sauce.

Mee Krob Sapharod and Por Pia Pak and Satay Hed

Crispy noodles topped with pineapple sweet and sour sauce, vegetable spring rolls served with sweet chilli sauce, and mushrooms barbecued on sticks, and served with peanut sauce

Tom Kha Hed

Mushroom soup in coconut milk, flavoured with lemongrass, lime juice, galangal and coriander

Gaeng Sapharod

Pineapple curry with red chilli paste, sweet basil leaves and coconut milk

Hor Mork Phak

Steamed mixed vegetables with curry paste and lime leaves

Pra Ram Rong Song

Steamed broccoli topped with peanut sauce

Phad See Ew and Khao Suay

Stir fried egg noodles with beansprouts and spring onion and Steamed Thai rice

H) The Hua-Hin (min 4 people) £22.50 per person

Mee Krob Sapharod and Por Pia Pak and Satay Hed

Crispy noodles topped with pineapple sweet and sour sauce, vegetable spring rolls served with sweet chilli sauce, and mushrooms barbecued on sticks with peanut sauce

Tom Kha Hed

Mushroom soup in coconut milk, flavoured with lemongrass, lime juice, galangal and coriander

Gaengsom Paesa

Silver pomfrit with tamarind, lemongrass and galangal, served with chilli sauce

Kung Phad Khao Podon

King prawn stir fried with baby corn and mushrooms

Gaeng Sapharod

Pineapple curry with red chilli paste, sweet basil leaves and coconut milk

Phad Pak Ruam

Stir fried vegetables with soya bean sauce

Phad See Ew and Khao Suay

Stir fried egg noodles with beansprouts and spring onion, Steamed Thai rice

I) The I-San – North East Thai Special (min 2 people) £24.00 per person

I-san Saigrog

Sausages, North East Style, served with fresh baby ginger and whole roasted chillies

Laab Ped

Minced Duck breast with lime leaves, coriander, onion, chilli and fish sauce

Gaengsompae

Steamed silver pomfrit North East Style, served with chilli sauce

Nua Daed-Diew

Crispy beef marinated in Thai spices

Gaeng Om Gai

Chicken with chilli paste, ground toasted rice, dill and basil

Phad Phed Phak and Khao Neo

Stir fried vegetables and red chilli in a spicy sauce and steamed sticky (glutinous) rice

To Start

- 1) Satay Gai or Satay Nua or Satay Moo (n) £5.20**
Tender slices of chicken or beef or pork, marinated in Thai satay sauce, barbecued on sticks, and served with peanut sauce
- 2) Khanom Pang Na Moo (n) £4.80**
Seasoned minced pork on toast, deep fried and coated with sesame seeds, served with sweet chilli sauce
- 3) Por – Pia £5.50**
Small crispy spring rolls filled with minced pork, mixed vegetables and vermicelli, and served with sweet chilli sauce
- 4) Thord-Man Plaa (n) £5.20**
Thai style spicy fishcakes, served with cucumber and peanut dips
- 5) Kung Shoup Phaeng Thod £5.80**
Deep fried king prawns in crispy batter served with a sweet chilli dip

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| 6) | Seafood Shoup Phaeng Thod
Deep fried mixed seafood in crispy batter served with sweet chilli dip | £5.80 |
| 7) | See Krong Moo Ob
Spare ribs marinated in Thai barbecue sauce made with red wine | £5.20 |
| 8) | Peak Gai Yad Sai
Deep fried chicken wings stuffed with minced pork, glass noodles and Thai spices, served with sweet chilli sauce | £4.80 |
| 9) | J-san Saigrog
Sausages, North East Style, served with fresh baby ginger and whole roasted chillies | £5.60 |
| 10) | Thai Orchid Ruammit (for two people) (n)
Special Thai Orchid mixed starters to include 1,2,3,4 & 7 above | £13.40 |
| 11) | Mee Krob Sapharod (v)
Crispy noodles topped with pineapple sweet and sour sauce | £4.60 |
| 12) | Pak Shoup Phaeng Thod (v)
Deep fried mixed vegetables served with sweet chilli sauce | £5.20 |
| 13) | Por Pia Pak (v)
Vegetable spring rolls served with sweet chilli sauce | £5.40 |
| 14) | Satay Hed (v,n)
Mushrooms, barbecued on sticks, and served with peanut sauce | £4.80 |
| 15) | Khai Toon (v)
Steamed Thai style eggs with coriander, spring onion and tomato Soups – hot and spicy | £5.00 |

Soups – Hot and Spicy

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| 16) | Tom Kha Hed (v)
Mushroom soup in coconut milk, flavoured with lemongrass, lime juice, galangal and coriander | £5.00 |
| 17) | Poh Taek
Mixed seafood hot and sour soup with lemongrass | £5.80 |
| 18) | Tom Yam Kung
Hot and sour King Prawn soup | £5.60 |
| 19) | Tom Yam Gai
Hot and sour chicken and mushroom soup | £5.20 |
| 20) | Tom Kha Gai
Chicken and mushroom soup in coconut milk, with lemongrass, lime juice, galangal and coriander | £5.20 |
| 21) | Tom Yam Hed (v)
Hot and sour mushroom soup | £5.00 |
| 22) | Gaeng Jeud Kai (v)
Clear egg and glass noodle soup | £5.20 |

Spicy Thai Salads

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| 23) | Yam Nua
Slices of grilled beef mixed with Thai salad, hot chilli and lime juice | £5.40 |
| 24) | Yam Pla Meuk
Squid and green salad with a hot, spicy dressing | £5.20 |
| 25) | Yam Gung
King Prawn salad – hot and spicy | £5.60 |

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| 26) | Yam Ruammit | £5.90 |
| | Mixed variety of seafood salad – hot and spicy | |
| 27) | Yam Woon Sen | £5.80 |
| | Glass noodles with prawns, minced pork and hot spicy dressing | |
| 28) | Lab I-saan Chicken/Beef/Pork | £5.40, Duck £6.20 |
| | Minced chicken, beef, pork or duck with crushed roasted rice, coriander, chilli and lime juice. Chicken Dishes (Gai) | |

Chicken Dishes (Gai)

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| 29) | Gai Thord Kratiem Phriktha | £8.20 |
| | Stir fried chicken breast with garlic and peppers | |
| 30) | Gai Phad Nor Mai Farang | £8.60 |
| | Stir fried chicken with asparagus and spring onion | |
| 31) | Gai Phad Bai Krapao | £8.40 |
| | Stir fried chicken breast with basil and chilli | |
| 32) | Gai Phad Med Mamuang (n) | £8.60 |
| | Stir fried chicken breast with cashew nuts | |
| 33) | Gai Phad Khing | £8.40 |
| | Stir fried chicken breast with ginger and mushroom | |
| 34) | Gai Phad Khao Podon | £8.40 |
| | Stir fried chicken breast, baby corn and mushroom | |
| 35) | Gai Phad Hed | £8.00 |
| | Stir fried chicken with mushrooms, spring onions and tomatoes | |
| 36) | Kruang Nai Gai Yang | £10.00 |
| | Chicken liver marinated in Thai spices served with chilli sauce | |
| 37) | Hor Mork Gai | £8.40 |
| | Steamed chicken with red curry paste and lime leaves | |

Duck Dishes (Ped)

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| 38) | Ped Ob Thai Orchid | £10.20 |
| | Slices of roast duck marinated in a dry honey and orange sauce | |
| 39) | Phad Phed Ped Yang | £10.00 |
| | Sliced honey roast duck stir fried in red chilli paste with bamboo shoots | |
| 40) | Phad Ped Khing | £9.60 |
| | Stir fried roast duck breast with ginger, spring onion and Thai mushrooms | |
| 41) | Phad Ped Nor Mai Farang | £10.00 |
| | Stir fried roast duck with asparagus and spring onion | |
| 42) | Phad Ped Bai Krapao | £9.60 |
| | Stir fried roast duck with basil and chilli | |
| 43) | Phad Ped Med Mamuang (n) | £9.60 |
| | Stir fried roast duck with cashew nuts | |

Pork Dishes (Moo)

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| 44) | Moo Thord Kratiem Phrik Thai | £8.20 |
| | Stir fried pork with garlic and peppers | |
| 45) | Moo Phad Nor Mai Farang | £8.60 |
| | Stir fried pork with asparagus and spring onion | |

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| 46) Moo Phad Hed | Stir fried pork with mushrooms, spring onions and tomatoes | £7.80 |
| 47) Moo Phad Bai Kraprao | Stir fried pork with basil and chilli | £8.20 |
| 48) Moo Phad Med Mamuang (n) | Stir fried pork with cashew nuts | £8.20 |
| 49) Moo Phad Khing | Stir fried pork with ginger and Thai mushrooms | £8.20 |
| 50) Moo Phad Normai | Stir fried pork with bamboo shoots, spring onions and tomatoes | £7.80 |
| 51) Moo Phad Khao Podon | Stir fried pork with baby corn and mushrooms | £7.80 |

Beef Dishes (Nua)

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| 52) Nua Phad Nor Mai Farang | Tender sliced beef stir fried with asparagus and spring onion | £8.60 |
| 53) Nua Phad Bai Kraprao | Sliced beef stir fried with garlic, basil and chilli | £8.20 |
| 54) Nua Phad Phed | Tender sliced beef stir fried in red chilli paste with bamboo shoots | £8.20 |
| 55) Nua Phad Namanhoi | Tender sliced beef stir fried with spring onion, mushrooms and oyster sauce | £8.20 |
| 56) Nua Phad Khaopodon | Sliced beef stir fried with baby corn and mushrooms | £8.20 |
| 57) Nua Phad Khing | Sliced beef stir fried with ginger and mushrooms | £8.20 |
| 58) Nua Daed Diew | Dry and very crispy beef in Thai spices served with hot chilli sauce | £7.80 |
| 59) Sua Rong Hai (Tiger Cry) | Grilled strips of marinated sirloin steak served with hot chilli sauce | £11.80 |

Prawn Dishes (Kung)

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| 60) Kung Thord Kratiam Phrik Thai | King Prawns stir fried with garlic and black pepper | £9.20 |
| 61) Kung Phad Normai | King Prawns stir fried with bamboo shoots, tomato and spring onion | £9.20 |
| 62) Kung Phad Phong Garee | King Prawns stir fried in yellow chilli paste | £9.20 |
| 63) Kung Phad Med Mamuang (n) | King Prawns stir fried with cashew nuts | £9.40 |
| 64) Kung Phad Khao Podon | King Prawns stir fried with baby corn and mushroom | £9.20 |
| 65) Kung Phad Bai Kraprao | King Prawns stir fried with basil and chilli | £9.20 |
| 66) Kung Phad Phed | King Prawns stir fried in red chilli paste with bamboo shoots | £9.20 |

- 67) **Hor Mork Kung** £9.20
Steamed King Prawns with red curry paste and lime leaves

Crab Dishes (Pu Cha)

- 68) **Kham Pu Phad Phrik Paow** £9.00
Crab claws stir fried with roast chilli sauce
- 69) **Thai Orchid Pu Cha** £9.00
Crab claws stir fried with Thai Orchid orange and ginger spice

Squid Dishes (Plaa Meuk)

- 70) **Plaa Meuk Thord Kratiem Phrik Thai** £8.60
Squid stir fried with garlic and black peppers
- 71) **Plaa Meuk Phad Normai** £8.60
Squid stir fried with bamboo shoots, tomato and spring onion
- 72) **Plaa Meuk Phad Phong Garee** £8.60
Squid stir fried in yellow chilli paste
- 73) **Plaa Meuk Phad Bai Kraprao** £8.60
Squid stir fried with basil and chilli

Fish Dishes (Plaa)

- 74) **Plaa Lat Phrik – served whole on the bone** £10.20
Crispy fried whole red snapper with chilli and garlic
- 75) **Plaa Nung Khing – served whole on the bone** £10.20
Steamed whole silver pomfrit topped with ginger, lemongrass and mushrooms
- 76) **Hoy Malaeng Phoo Ob** £9.40
Steamed green mussels with basil leaves, served with chilli sauce
- 77) **Hor Mork Talay** £9.40
Steamed mixed seafood with red curry paste and lime leaves

Sweet & Sour Dishes (Prieo Waan)

- 78) **Prieo Waan Gai** £9.00
Sliced chicken breast in Thai sweet and sour sauce
- 79) **Prieo Waan Moo** £9.00
Sliced tender pork in Thai sweet and sour sauce
- 80) **Prieo Waan Kung** £9.40
King prawns topped with a pineapple sweet and sour sauce
- 81) **Prieo Waan Plaa – served whole on the bone** £10.20
Deep fried crispy whole red snapper topped with a pineapple sweet and sour sauce

Thai Curries (Gaeng Thai)

- 82) **Gaeng Keow Waan Gai** £9.00
Tender chicken curry cooked in green chilli paste with coconut milk and lime leaves
- 83) **Gaeng Keow Waan Kung** £9.40
King prawn curry cooked in green chilli paste with coconut milk and lime leaves

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| 84) | Gaeng Keow Waan Moo
Pork curry cooked in green chilli paste with coconut milk and lime leaves | £8.80 |
| 85) | Gaeng Keow Waan Nua
Beef curried in green chilli paste, coconut milk and lime leaves | £9.20 |
| 86) | Gaeng Phed Gai
Tender chicken curry cooked in red chilli paste with coconut milk and lime leaves | £9.00 |
| 87) | Gaeng Phed Kung
King prawn curry cooked in red chilli paste with coconut milk and lime leaves | £9.40 |
| 88) | Gaeng Phed Moo
Pork curry in red chilli paste, coconut milk and lime | £8.80 |
| 89) | Gaeng Phed Nua
Tender beef curry cooked in red chilli paste with coconut milk and lime leaves | £9.00 |
| 90) | Gaeng Phed Ped Yang
Roast duck in red chilli paste with coconut milk and lime leaves | £9.80 |
| 91) | Pa Naeng Gai (n)
Dry curried chicken cooked with coconut milk, crushed peanuts, tomatoes and lime leaves | £9.00 |
| 92) | Pa Naeng Nua (n)
Dry curried beef cooked with coconut milk, crushed peanuts, tomatoes and lime leaves | £9.00 |
| 93) | Pa Naeng Kung (n)
Dry curried prawns cooked with coconut milk, pineapple, tomatoes and lime leaves | £9.40 |
| 94) | Gaeng Masaman Gai (n)
Chicken curry with roasted peanuts and sweet potato | £9.00 |
| 95) | Gaeng Masaman Nua (n)
Beef curry with roasted peanuts and sweet potato | £9.00 |
| 96) | Gaeng Masaman Kung (n)
King prawn curry with peanuts and sweet potato | £9.40 |
| 97) | Choo Chee Plaa – served whole on the bone
Red snapper cooked in red chilli paste, coconut milk and lime leaves | £10.20 |

Vegetable Dishes (Phak)

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| 98) | Phad Phed Phak (v)
Stir fried mixed vegetables and chilli in a spicy sauce | £7.60 |
| 99) | Phad Phak Ruam (v)
Stir fried vegetables with soya bean sauce | £7.20 |
| 100) | Phad Normai (v)
Stir fried bamboo shoots with spring onion and tomato | £7.40 |
| 101) | Pra Ram Rong Song (v, n)
Steamed broccoli topped with peanut sauce | £6.60 |
| 102) | Phad Hed Tuah Ngok (v)
Stir fried bean sprouts with mushroom and oyster sauce | £6.60 |
| 103) | Gaeng Phak Ruammit (v)
Mixed vegetable curry with red chilli paste and coconut milk | £8.00 |
| 104) | Gaeng Sapharod (v)
Pineapple curry with red chilli paste, sweet basil leaves and coconut milk | £8.00 |

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| 105) Gaeng Keow Waan Phak (v) | £8.00 |
| Vegetable curry cooked in green chilli paste with coconut milk and lime leaves | |
| 106) Hor Mork Phak (v) | £7.80 |
| Steamed mixed vegetables in red chilli paste with lime leaves | |
| 107) Pa Naeng Phak (v, n) | £8.00 |
| Vegetable curry cooked with coconut milk, crushed peanuts, tomatoes and lime leaves | |

Dishes 29 to 107 above include Steamed Jasmine Rice.
Egg Fried Rice available on request for an additional £0.70

Noodle Dishes (Gueyteow)

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| 108) Phad Thai Chicken/Pork/Beef £7.00 Prawns | £9.40 |
| Stir fried rice noodles with a choice of chicken, pork, beef, or prawns, with beansprouts and egg | |
| 109) Rad Na Talay | £9.60 |
| Stir fried noodles with seafood and mixed vegetables | |
| 110) Rad Na Gai | £8.60 |
| Stir fried noodles with chicken and mixed vegetables | |
| 111) Rad Na Nua | £8.60 |
| Stir fried noodles with beef, mixed vegetables and Thai sauce | |
| 112) Rad Na Kung | £9.20 |
| Stir fried noodles with king prawns, mixed vegetables and Thai Sauce | |
| 113) Rad Na Phak (v) | £8.40 |
| Stir fried noodles with mixed vegetables and Thai sauce | |
| 114) Phad See Ew (v) | £7.40 |
| Stir fried egg noodles with beansprouts and spring onion | |
| 115) Guayteaw Phad Phak (v) | £8.20 |
| Stir fried rice noodles with yellow bean sauce and mixed vegetables | |

Rice Dishes (Khao)

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| 116) Khao Phad Thai Orchid | £7.80 |
| Special fried rice with prawns, pork, chicken, egg and tomato | |
| 117) Khao Phad Sapharod (v) | £5.40 |
| Pineapple fried rice with Thai mixed spices | |
| 118) Khao Phad Kung | £7.40 |
| King prawn fried rice with tomato and spring onion | |
| 119) Khao Phad Gai | £7.00 |
| Chicken fried rice with tomato and spring onion | |
| 120) Khao Phad Moo | £6.80 |
| Pork fried rice with tomato and spring onion | |
| 121) Khao Phad Nua | £7.00 |
| Beef fried rice with tomato and spring onion | |
| 122) Khao Phad (v) | £3.60 |
| Fried rice with egg, onion and tomato | |
| 123) Khao Suay (v) | £3.20 |
| Steamed, Jasmine scented, Thai rice | |
| 124) Khao Neo (v) | £3.60 |
| Steamed sticky (glutinous) rice | |



Thai Orchid introduces its highly acclaimed sister restaurant. Same great location, same great chefs. Revolutionary food and restaurant design. 2nd floor Thai Orchid building.

Contemporary Thai cuisine



momospice serves sophisticated Thai dishes in a contemporary style including a Thai char-grill menu and an 'If you dare' menu for the open minded!

momospice is a chance for the Thai Orchid chefs to demonstrate their versatility.

Alcohol may be purchased as part of a takeaway meal if over the age of 18. Valid ID may be requested as proof of age. All prices shown are inclusive of VAT.

Reservations

Tel. 01392 214215