



The  
*Thai Orchid*  
Restaurant

## Set Menus

We offer nine set menus designed to give you a balanced and varied Thai meal. There are five 3-course meals and four 4-course meals to choose from. With every set meal you will receive everything listed which you can share amongst yourselves and all set meals are inclusive of dessert and either coffee or jasmine tea.

There are two vegetarian set meals (set F and A), a vegetarian and seafood meal (set H), a sea-food special (set E) and a North East Thai special (Set J). Please note the minimum number of people for each set menu. Prices shown are per person and include VAT but are exclusive of service which we leave to your discretion, however an optional 12.5% service charge is indicated on your bill.

## A la Carte

Our a la carte menu, a few pages on, allows you to individually design your own meal. Thai style is for each guest to select a dish but traditionally everyone shares each selection. You have to be aware of your guests likes and dislikes and the people who choose last have the responsibility of selecting a dish to compliment those previously chosen and provide a balanced meal. (v) vegetarian, (n) contains nuts

## Set Menus

### A. The Ayutthaya (for a minimum of two people)

#### Satay Gai and Satay Nua

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

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#### 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*

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Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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Coffee or Jasmine Tea

## B. The Bangkok (for a minimum of two people)

### 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*

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### 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*

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Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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Coffee or Jasmine Tea

## C. The Chiang Mai (for a minimum of two people)

### 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*

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### 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*

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Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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Coffee or Jasmine Tea

#### **D. The Damnern Saduak (minimum of 4 people)**

**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*

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**Tom Kha Gai**

*Chicken and mushroom soup in coconut milk with lemon grass, lime juice, galangal & coriander*

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**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*

**Priao 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*

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Any selection from the dessert list (fresh fruit and banana fritter extra)

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Coffee or Jasmine Tea

#### **E. The Erawan - Seafood Special (minimum of 4 people)**

**Seafood Shoup Phaeng Thod**

*Deep fried seafood served with a sweet chilli dip*

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**Poh Taek**

*Mixed seafood hot and sour soup with lemon grass*

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**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*

**Priao 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*

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Any selection from the dessert list (fresh fruit and banana fritter extra)

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Coffee or Jasmine Tea

**F. The Farang - Vegetarian (minimum of 2 people)**

*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*

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**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*

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Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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Coffee or Jasmine Tea

**G. The Goh Samui - Vegetarian (minimum of 4 people)**

*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*

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**Tom Kha Hed**

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

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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*

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*Any selection from the dessert list (fresh fruit and banana fritter extra)*

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*Coffee or Jasmine Tea*

## **H. The Hua-Hin (for a minimum of 4 people)**

### **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*

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### **Tom Kha Hed**

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

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### **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*

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*Any selection from the dessert list (fresh fruit and banana fritter extra)*

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*Coffee or Jasmine Tea*

## **J. The J-San - North East Thai Special**

*(for a minimum of 2 people)*

### **J-san Saigrog**

*Sausages, North East Style, served with crispy sticky rice and fresh baby ginger, whole roasted chillies and garnish*

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### **Laab Ped**

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

## Gaengsompaese

*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 served in J-San style bamboo containers*

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Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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Coffee or Jasmine Tea

## A la Carte

### To Start

#### 1. Satay Gai or Satay Nua or Satay Moo (n)

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

#### Khanom Pang Na Moo (n)

*Seasoned minced pork on toast, deep fried and coated with sesame seeds, served with sweet chilli sauce*

#### 2. Por - Pia

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

#### 3. Thord-Man Plaa (n)

*Thai style spicy fishcakes, served with cucumber and peanut dips*

#### 4. Kung Shoup Phaeng Thod

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

#### 5. Seafood Shoup Phaeng Thod

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

#### 6. See Krong Moo Ob

*Spare ribs marinated in Thai barbecue sauce made with red wine*

#### 7. Peak Gai Yad Sai

*Deep fried chicken wings stuffed with minced pork, glass noodles and Thai spices, served with sweet chilli sauce*

#### 8. J-san Saigrog

*Sausages, North East Style, served with crispy sticky rice and fresh baby ginger, whole roasted chillies and garnish*

#### 9. Thai Orchid Ruammit (for two people) (n)

*Special Thai Orchid mixed starters to include 1,2,3,4 & 7 above*

**10. Mee Krob Sapharod (v)**

*Crispy noodles topped with pineapple sweet and sour sauce*

**11. Pak Shoup Phaeng Thod (v)**

*Deep fried mixed vegetables served with sweet chilli sauce*

**12. Por Pia Pak (v)**

*Vegetable spring rolls served with sweet chilli sauce*

**13. Satay Hed (v,n)**

*Mushrooms, barbecued on sticks, and served with peanut sauce*

**14. Khai Toon (v)**

*Steamed Thai style eggs with coriander, spring onion and tomato*

## Soups - hot and spicy

**15. Tom Kha Hed (v)**

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

**16. Poh Taek**

*Mixed seafood hot and sour soup with lemongrass*

**17. Tom Yam Kung**

*Hot and sour King Prawn soup*

**18. Tom Yam Gai**

*Hot and sour chicken and mushroom soup*

**19. Tom Kha Gai**

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

**20. Tom Yam Hed (v)**

*Hot and sour mushroom soup*

**21. Gaeng Jeud Kai (v)**

*Clear egg and glass noodle soup*

## Spicy Thai Salads

**22. Yam Nua**

*Slices of grilled beef mixed with Thai salad, hot chilli and lime juice*

**23. Yam Pla Meuk**

*Squid and green salad with a hot, spicy dressing*

**24. Yam Gung**

*King Prawn salad - hot and spicy*

**25. Yam Ruammit**

*Mixed variety of seafood salad - hot and spicy*

**26. Yam Woon Sen**

*Glass noodles with prawns, minced pork and hot spicy dressing*

**27. Lab J-saan**

**Chicken/Beef/Pork/Duck**

*Choice of minced chicken or beef or pork or duck with crushed roasted rice, coriander, chilli and lime juice. North East Thai style.*

*As a main course we recommend that you select sticky rice to accompany this dish*

## Chicken Dishes (Gai)

**28. Gai Thord Kratiem Phrikthai**

*Stir fried chicken breast with garlic and peppers*

**29. Gai Phad Nor Mai Farang**

*Stir fried chicken with asparagus and spring onion*

**30. Gai Phad Bai Kraprao**

*Stir fried chicken breast with basil and chilli*

**31. Gai Phad Med Mamuang (n)**

*Stir fried chicken breast with cashew nuts*

**32. Gai Phad Khing**

*Stir fried chicken breast with ginger and Thai mushroom*

**33. Gai Phad Khao Podon**

*Stir fried chicken breast with baby corn and mushrooms*

**34. Gai Phad Hed**

*Stir fried chicken with mushrooms, spring onions and tomatoes*

**35. Kruang Nai Gai Yang**

*Chicken liver marinated in Thai spices and served with chilli sauce*

**36. Hor Mork Gai**

*Steamed chicken with red curry paste and lime leaves*

## Duck Dishes (Ped)

**37. Ped Ob Thai Orchid**

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

**38. Phad Phed Ped Yang**

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

### 39. Phad Ped Khing

*Stir fried roast duck breast with ginger, spring onion and Thai mushrooms*

### 40. Phad Ped Nor Mai Farang

*Stir fried roast duck with asparagus and spring onion*

### 41. Phad Ped Bai Krapao

*Stir fried roast duck with basil and chilli*

### 42. Phad Ped Med Mamuang (n)

*Stir fried roast duck with cashew nuts*

## Pork Dishes (Moo)

### 43. Moo Thord Kratiem Phrik Thai

*Stir fried pork with garlic and peppers*

### 44. Moo Phad Nor Mai Farang

*Stir fried pork with asparagus and spring onion*

### 45. Moo Phad Hed

*Stir fried pork with mushrooms, spring onions and tomatoes*

### 46. Moo Phad Bai Krapao

*Stir fried pork with basil and chilli*

### 47. Moo Phad Med Mamuang (n)

*Stir fried pork with cashew nuts*

### 48. Moo Phad Khing

*Stir fried pork with ginger and Thai mushrooms*

### 49. Moo Phad Normai

*Stir fried pork with bamboo shoots, spring onions and tomatoes*

### 50. Moo Phad Khao Podon

*Stir fried pork with baby corn and mushrooms*

## Beef Dishes (Nua)

### 51. Nua Phad Nor Mai Farang

*Tender sliced beef stir fried with asparagus and spring onion*

### 52. Nua Phad Bai Krapao

*Tender sliced beef stir fried with garlic, basil and chilli*

### 53. Nua Phad Phed

*Tender sliced beef stir fried in red chilli paste with bamboo shoots*

54. Nua Phad Namanhoi

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

55. Nua Phad Khaopodon

*Tender sliced beef stir fried with baby corn and mushrooms*

56. Nua Phad Khing

*Tender sliced beef stir fried with ginger and Thai mushrooms*

57. Nua Daed Diew

*Dry and very crispy beef in Thai spices served with hot chilli sauce*

58. Seua Rong Hai (Tiger Cry)

*Whole marinated sirloin steak, grilled and cut into strips, served with hot chilli sauce*

## Prawn Dishes (Kung)

59. Kung Thord Kratiem Phrik Thai

*King Prawns stir fried with garlic sauce and black pepper*

60. Kung Phad Normai

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

61. Kung Phad Phong Garee

*King Prawns stir fried in yellow chilli paste*

62. Kung Phad Med Mamuang (n)

*King Prawns stir fried with cashew nuts*

63. Kung Phad Khao Podon

*King Prawns stir fried with baby corn and mushroom*

64. Kung Phad Bai Kraprao

*King Prawns stir fried with basil and chilli*

65. Kung Phad Phed

*King Prawns stir fried in red chilli paste with bamboo shoots*

66. Hor Mork Kung

*Steamed King Prawns with red curry paste and lime leaves*

## Crab Dishes (Pu Cha)

67. Kham Pu Phad Phrik Paow

*Crab claws stir fried with roast chilli sauce*

68. Thai Orchid Pu Cha

*Crab claws stir fried with Thai Orchid orange and ginger spice*

## Squid Dishes (Plaa Meuk)

### 69. Plaa Meuk Thord Kratiem Phrik Thai

*Squid stir fried with garlic and black peppers*

### 70. Plaa Meuk Phad Normai

*Squid stir fried with bamboo shoots, tomato and spring onion*

### 71. Plaa Meuk Phad Phong Garee

*Squid stir fried in yellow chilli paste*

### 72. Plaa Meuk Phad Bai Kraprao

*Squid stir fried with basil and chilli*

## Fish Dishes (Plaa)

### 73. Plaa Lat Phrik - served whole on the bone

*Crispy fried whole red snapper topped with chilli, garlic and lime*

### 74. Plaa Nung Khing - served whole on the bone

*Steamed whole silver pomfrit topped with ginger, lemongrass and mushrooms*

### 75. Hoy Malaeng Phoo Ob

*Steamed green mussels with basil leaves, served with chilli sauce*

### 76. Hor Mork Talay

*Steamed mixed seafood with red curry paste and lime leaves*

## Sweet & Sour Dishes (Prieo Waan)

### 77. Prieo Waan Gai

*Sliced chicken breast in Thai sweet and sour sauce*

### 78. Prieo Waan Moo

*Sliced tender pork in Thai sweet and sour sauce*

### 79. Prieo Waan Kung

*King prawns topped with a pineapple sweet and sour sauce*

### 80. Prieo Waan Plaa - served whole on the bone

*Deep fried crispy whole red snapper topped with a pineapple sweet and sour sauce*

# Thai Curries (Gaeng Thai)

## 81. Gaeng Keow Waan Gai

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

## 82. Gaeng Keow Waan Kung

*King prawn curry cooked in green chilli paste with coconut milk and lime leaves*

## 83. Gaeng Keow Waan Moo

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

## 84. Gaeng Keow Waan Nua

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

## 85. Gaeng Phed Gai

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

## 86. Gaeng Phed Kung

*King prawn curry cooked in red chilli paste with coconut milk and lime leaves*

## 87. Gaeng Phed Moo

*Pork curry in red chilli paste with coconut milk and lime leaves*

## 88. Gaeng Phed Nua

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

## 89. Gaeng Phed Ped Yang

*Roast duck in red chilli paste with coconut milk and lime leaves*

## 90. Pa Naeng Gai (n)

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

## 91. Pa Naeng Nua (n)

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

## 92. Pa Naeng Kung (n)

*Dry curried prawns cooked with coconut milk, pineapple, tomatoes and lime leaves*

## 93. Gaeng Masaman Gai (n)

*Chicken curry with roasted peanuts and sweet potato*

## 94. Gaeng Masaman Nua (n)

*Beef curry with roasted peanuts and sweet potato*

95. **Gaeng Masaman Kung (n)**

*King prawn curry with roasted peanuts and sweet potato*

96. **Choo Chee Plaa- served whole on the bone**

*Red snapper cooked in red chilli paste, coconut milk and lime leaves*

## Vegetable Dishes (Phak)

97. **Phad Phed Phak (v)**

*Stir fried mixed vegetables and red chilli in a spicy sauce*

98. **Phad Phak Ruam (v)**

*Stir fried vegetables with soya bean sauce*

99. **Phad Normai (v)**

*Stir fried bamboo shoots with spring onion and tomato*

100. **Pra Ram Rong Song (v, n)**

*Steamed broccoli topped with peanut sauce*

101. **Phad Hed Tuah Ngok (v)**

*Stir fried bean sprouts with mushroom and oyster sauce*

102. **Gaeng Phak Ruammit (v)**

*Mixed vegetable curry with red chilli paste and coconut milk*

103. **Gaeng Sapharod (v)**

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

104. **Gaeng Keow Waan Phak (v)**

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

105. **Hor Mork Phak (v)**

*Steamed mixed vegetables in red chilli paste with lime leaves*

106. **Pa Naeng Phak (v, n)**

*Vegetable curry cooked with coconut milk, crushed peanuts, tomatoes and lime leaves*

## Noodle Dishes (Gueyteow)

107. **Phad Thai**

**Chicken/Pork/Beef/Prawns**

*Stir fried rice noodles with a choice of chicken, pork, beef, or prawns, with beansprouts and egg*

108. **Rad Na Talay**

*Stir fried noodles with seafood, mixed vegetables and Thai sauce*

**109.Rad Na Gai**

*Stir fried noodles with chicken, mixed vegetables and Thai sauce*

**110.Rad Na Nua**

*Stir fried noodles with beef, mixed vegetables and Thai sauce*

**111.Rad Na Kung**

*Stir fried noodles with king prawns, mixed vegetables and Thai Sauce*

**112.Rad Na Phak (v)**

*Stir fried noodles with mixed vegetables and Thai sauce*

**113.Phad See Ew (v)**

*Stir fried egg noodles with beansprouts and spring onion*

**114.Guayteaw Phad Phak (v)**

*Stir fried rice noodles with yellow bean sauce and mixed vegetables*

## Rice Dishes (Khao)

**115.Khao Phad Thai Orchid**

*Special fried rice with prawns, pork, chicken, egg and tomato*

**116.Khao Phad Sapharod (v)**

*Pineapple fried rice with Thai mixed spices*

**117.Khao Phad Kung**

*King prawn fried rice with tomato and spring onion*

**118.Khao Phad Gai**

*Chicken fried rice with tomato and spring onion*

**119.Khao Phad Moo**

*Pork fried rice with tomato and spring onion*

**120.Khao Phad Nua**

*Beef fried rice with tomato and spring onion*

**121.Khao Phad (v)**

*Fried rice with egg, onion and tomato*

**122.Khao Suay (v)**

*Steamed, Jasmine scented, Thai rice*

**123.Khao Neo (v)**

*Steamed sticky (glutinous) rice served in North East Thai style bamboo containers*

## Desserts (Khong Waan)

### 124. Khao Tommuds

*Steamed sticky rice and banana in coconut cream wrapped in banana leaves*

### 125. Lychee Naam Chuam

*Lychees in syrup served on a bed of crushed ice with coconut cream*

### 126. Mamuang Naam Chuam

*Mango in syrup served on a bed of crushed ice with coconut cream*

### 127. Gluay Chuam

*Poached banana with honey topped with coconut cream*

### 128. Gluay Buad Chee

*Banana cooked in palm sugar and coconut milk*

### 129. Gluay Thod

*Banana fritter flamed in Thai rum*

### 130. Ponlamai Sot Thai (for two people) price subject to season

*Thai fresh fruit salad to include, subject to availability, mango, rambutan, lychee, pineapple, mangosteen, melon and papaya*

### 131. Ponlamai Krapong Thai - Thai Orchid fruit salad selection

## Jce Creams and Sorbets

All priced at

132. Lemon Sorbet - Mouth watering lemon sorbet with lemon peel preserve

133. Chunky Chocolate Jce Cream - Chocolate ice cream with chocolate pieces

134. Pineapple Sorbet - Refreshing sorbet with pieces of real pineapple

135. Coconut Jce Cream - Coconut ice cream with flakes of coconut

136. Ginger Jce Cream - Chunky pieces of ginger blended into ginger ice cream

137. Mango Sorbet - Smooth tropical mango sorbet

138. Banana Jce Cream - Smooth banana ice cream

139. Orange and Mandarin Jce Cream - Orange ice cream with mandarin pieces

140. Thai Orchid Jce Cream - Banana and chocolate ice cream with fresh fruit

## Dessert Wine

141. Chateau Violet 1996, Sauternes (France) Half bottle  
*Remarkably good value for a Sauternes. This classic sweet white wine may accompany and compliment many of our desserts, especially the fresh fruit.*

## Port

142. Late Bottled Vintage Port, Vista Alegre (Portugal) 75ml

## Spirits and Liqueurs (25cls)

Courvoisier Cognac, Southern Comfort, Jack Daniels, Famouse Grouse Whisky, Jamesons Irish Whiskey

Grand Marnier, Tia Maria, Baileys, Drambuie, Cointreau

Thai 'Whisky': Sang Thip, Mekhong

## Liqueur Coffees

Thai (Thai whisky)

Irish (Whiskey)

Irish Mist (Baileys)

Caribbean (Tia Maria)

Jamaican (Malibu)

Scottish (Drambuie)

Russian (Vodka)

St. Clements (Cointreau)

## Beverages

Thai Jasmine Tea or Filter Coffee

Please ask to see our extensive, luxury coffee and hot chocolate menu.

Our prices are inclusive of Value Added Tax but do not include service which is left to your discretion. However, an optional 12.5% service charge will be indicated on your bill. There is no cover charge.