



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

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

Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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

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

Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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

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

Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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

Tom Kha Gai

Chicken and mushroom soup in coconut milk with lemon grass, 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

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

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

Poh Taek

Mixed seafood hot and sour soup with lemon grass

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

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

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

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

Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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

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

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

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

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

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

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

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

Banana or Coconut Ice Cream or Lemon or Pineapple Sorbet

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.