



Thai Summer Menu

Appetizers

Tom Yam Kung - Hot and sour King Prawn soup

Tom Yam Gai - Hot and sour chicken and mushroom soup

Tom Yam Hed (v) - Hot and sour mushroom soup

Tom Kha Hed (v) - Mushroom soup in coconut milk, flavoured with lemongrass, lime juice, galangal and coriander

Tom Kha Kung - Mushroom soup in coconut milk, flavoured with lemongrass, lime juice, galangal and coriander

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

Main Course

Yam Nua - Slices of grilled beef mixed with Thai salad, hot chilli and limejuice

Yam Pla Meuk - Squid and green salad with a hot, spicy dressing

Yam Gung - King Prawn salad - hot and spicy

Yam Woon Sen - Glass noodles with prawns, minced pork and hot spicy dressing

Lab I-saan Chicken/Beef/Pork - Minced chicken, beef or pork with crushed roasted rice, coriander, chilli and limejuice.

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



Thai Silk Menu

Main Course

Gaeng Keow Waan Gai, Nua, Moo, Pak - Tender chicken, beef, pork, or vegetable curry cooked in green chilli paste with coconut milk and kaffir lime leaves

Gaeng Phed Gai, Nua, Moo, Pak - Tender chicken, beef, pork, or vegetable curry cooked in red chilli paste with coconut milk and lime leaves

Gaeng Masaman Gai, Nua, Moo, Pak - Tender chicken, beef, pork, or vegetable curry with roasted peanuts and sweet potato

Gai, Nua, Moo, Phad Bai Kraprao - Tender sliced chicken, beef, or pork stir fried with garlic, basil and chilli

Gaeng Sapharod (v)- Pineapple curry with red chilli paste, sweet basil leaves and coconut milk

Hoy Malaeng Phoo Ob - Steamed green mussels with basil leaves and Thai chilli sauce

Steamed Jasmine Rice - Steamed, jasmine scented rice



Thai Velvet Menu

Appetizers

Kung Shoup Phaeng Thod - Deep fried king prawns in crispy batter served with a sweet chilli dip

Pak Shoup Phaeng Thod - Deep fried fresh vegetables in crispy batter served with a sweet chilli dip

I-san Saigrog - Northeast Thai style sausages served with fresh baby ginger, whole roasted chillies and garnish

Satay Ruammit - Chicken, beef, pork and mushroom satay served with a peanut sauce

Main Course

Hor Mork Gai, Moo, Kung - Steamed chicken, pork or king prawn with red curry paste and kaffir lime leaves

Pa Naeng Gai, Nua, Moo, Kung, Pak - Dry curried chicken, beef, pork, king prawn or vegetable cooked with coconut milk, crushed peanuts, tomatoes and lime leaves

Phad Nor Mai Farang Gai, Nua, Moo, Kung - Stir-fried chicken, beef, pork or king prawns with asparagus and spring onion

Plaa Meuk Phad Phed - Stir-fried squid with red curry paste and bamboo shoots

Steamed Jasmine Rice - Steamed, jasmine scented rice



Thai Deluxe Menu

Appetizers

Thai Orchid Ruammit (for two people) (n) - Special Thai Orchid mixed starters Satay Gai - chicken satay, Khanom Pang Na Moo- Pork on toast and See Krong Moo Ob - tender pork ribs

Por Pia Pak - Vegetable spring rolls served with sweet chilli sauce

See Krong Moo Ob - Spare ribs marinated in Thai barbecue sauce

Thord-man Plaa - Thai style spicy fishcakes, served with cucumber and peanut dips

Satay Gai, Nua, Moo or Hed (n) - Tender slices, chicken, beef, pork, or mushrooms marinated in Thai satay sauce, barbecued on sticks, and served with peanut sauce

Main Course

Gaeng Keow Waan Gai - Tender chicken curry cooked in green chilli paste with coconut milk and lime leaves

Phad Ped Khing - Stir- fried roast duck breast with ginger, spring onion and Thai mushrooms

Prieo Waan Moo - Sliced tender pork in Thai sweet and sour sauce

Gai, Nua, Moo, Phad Bai Kraprao - Tender sliced chicken, beef, or pork stir fried with garlic, basil and chilli

Sticky Rice, Steamed Thai Jasmine Rice or Thai Orchid Fried Rice



Rice Dishes (Khao)

1. Khao Phad Thai Orchid

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

2. Khao Phad Sapharod (v)

Pineapple fried rice with Thai mixed spices

3. Khao Phad Kung

King prawn fried rice with tomato and spring onion

4. Khao Phad Gai

Chicken fried rice with tomato and spring onion

5. Khao Phad Moo

Pork fried rice with tomato and spring onion

6. Khao Phad Nua

Beef fried rice with tomato and spring onion

7. Khao Phad (v)

Fried rice with egg, onion and tomato

8. Khao Suay (v)

Steamed, Jasmine scented, Thai rice

9. Khao Neo (v)

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



Desserts (Khong Waan)

10. Khao Tommuds

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

11. Lychee Naam Chuam

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

12. Mamuang Naam Chuam

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

13. Gluay Chuam

Poached banana with honey topped with coconut cream

14. Gluay Buad Chee

Banana cooked in palm sugar and coconut milk

15. Gluay Thod

Banana fritter flamed in Thai rum

16. Ponlamai Sot Thai (for two people) price subject to season but usually about £14.50

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

17. Ponlamai Krapong Thai - Thai Orchid fruit salad selection



Ice Creams and Sorbets

All priced at

18.Lemon Sorbet - *Mouth watering lemon sorbet with lemon peel preserve*

19.Chunky Chocolate Ice Cream - *Chocolate ice cream with chocolate pieces*

20.Pineapple Sorbet - *Refreshing sorbet with pieces of real pineapple*

21.Coconut Ice Cream - *Coconut ice cream with flakes of coconut*

22.Ginger Ice Cream -*Chunky pieces of ginger blended into ginger ice cream*

23.Mango Sorbet - *Smooth tropical mango sorbet*

24.Banana Ice Cream -*Smooth banana ice cream*

25.Orange and Mandarin Ice Cream - *Orange ice cream with mandarin pieces*

26.Thai Orchid Ice Cream - *Banana and chocolate ice cream with fresh fruit*

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