



ENTRÉE

1. Prawn Crackers (Ta Griep Goong) \$4.90
Prawn Crackers served with Thai Orchid peanut sauce.
2. Spring Rolls (Popia Tord) - 2 Rolls \$7.90
Pork, vermicelli noodles, cabbage & onion served with clear peanut sauce.
3. Satay - 2 skewers Chicken \$9.90
Topped with a mild peanut sauce. Beef \$10.90
4. Fried Chicken (Gai Tord) \$9.90
Deep-fried chicken in batter with sesame seeds, served with clear sauce.
5. Lemongrass Quail (Nok Yang) \$11.90
Grilled quail in a lemongrass marinade with pickled vegetables, served with black pepper sauce.
6. Pandan Chicken (Gai Hor Toey) - 4 pieces \$12.90
Marinated boneless chicken wrapped in pandan leaves, served with pickled vegetables and sweet chilli sauce.
7. Fried Prawn (Goong Tord) - 5 pieces \$13.90
Deep-fried prawn in batter, served with pickled vegetables and clear sauce.
8. Crispy Prawn (Tom Yum Tord) - 5 pieces \$13.90
Prawns coated with Tom Yum paste, wrapped in rice pastry and served with sweet chilli sauce.
9. Orchid Pattie (Tord Mund) - 4 pieces \$13.90
Minced prawn and chicken mixed with special spices served with sweet chilli sauce.
10. Mixed Entrée - Platter for two, selection chosen by the chef. \$27.90



SPICY THAI SALAD (ENTRÉE)

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| 11. | Chicken Salad (Larb Gai) <u>GF</u>
North-eastern style spicy chicken salad, seasoned with ground rice, onion and aromatic herbs. | \$11.90 |
| 12. | Beef Salad (Yum Nuer) <u>GF</u>
Spicy sliced beef salad with lemongrass and onion, seasoned with aromatic herbs. | \$12.90 |
| 13. | Seafood and Vermicelli Salad (Yum Woon Sen) <u>GF</u>
Spicy seafood and vermicelli noodles with lemongrass, onion, lemon juice and aromatic herbs. | \$13.90 |
| 14. | Prawn Salad (Yum Goong) <u>GF</u>
Spicy local prawns with lemongrass, onion, lemon juice and aromatic herbs. | \$13.90 |
| 15. | Mixed Seafood Salad (Yum Taylay) <u>GF</u>
Spicy prawns, squid, mussels and scallops with lemongrass, lemon juice, chilli, onion and aromatic herbs. | \$14.90 |

SOUP (ENTRÉE)

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| 16. | Tom Yum (hot) <u>GF</u>
An authentic Thai soup seasoned with lemongrass, lemon juice and coriander. | Chicken \$10.90
Prawn \$12.90
Mixed Seafood \$13.90 |
| 17. | Galanga Soup (Tom Kha) <u>GF</u>
Creamy coconut milk soup, flavoured with lime leaves, galanga and coriander. | Chicken \$10.90
Prawn \$12.90
Mixed Seafood \$13.90 |
| 18. | Clear Soup <u>GF</u>
Chicken broth soup with mushroom and Chinese cabbage. | Chicken \$10.90
Prawn \$12.90
Mixed Seafood \$13.90 |



MAIN COURSES

(all our curries are cooked with coconut milk, chilli paste and fish sauce)

CHICKEN

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| 19. | Green Curry Chicken (Kang Kiew Waan Gai) <u>GF</u>
Chicken thigh cooked with, bamboo shoots, broccoli, beans and fresh basil. | \$19.90 |
| 20. | Choo Chee Chicken (Gai Choo Chee) <u>GF</u>
Chicken breast cooked in thick red choo chee curry sauce with lime leaves and fresh basil. | \$19.90 |
| 21. | Lemongrass Chicken (Ta Krai Gai) <u>GF</u>
Chicken breast cooked with special blended curry sauce flavoured with lemongrass and fresh basil. | \$19.90 |
| 22. | Eggplant Chicken (Gai Kang Kaur Makhaur Yao)
Chicken breast cooked with eggplant and onion in a creamy coconut and mild chilli sauce. | \$19.90 |
| 23. | Bamboo Chicken (Kang Kaur Nomai)
Chicken breast cooked with sour bamboo in creamy coconut and mild chilli sauce. | \$19.90 |
| 24. | Pepper Egg Chicken (Kha Gai)
Chicken breast, egg and garlic cooked in a white creamy coconut and soy sauce topped with coriander and pepper. | \$19.90 |
| 25. | Chilli Chicken (Gai Phud Pik) <u>GF</u>
Chicken breast stir-fried with hot chilli paste, beans, mushrooms, capsicum, chilli, lime leaves and fresh basil. (very hot) | \$19.90 |
| 26. | Basil Chicken (Gaparo Gai) <u>GF</u>
Chicken breast stir-fried with chilli paste, a fresh selection of vegetables and fresh basil. | \$19.90 |
| 27. | Grilled Chicken (Gai Yang)
Marinated chicken thigh with ginger, lemongrass and Thai aromatic herbs, served with tamarind sauce. | \$19.90 |



28. Peanut Chicken (Long Song Gai) \$19.90
Chicken breast, Chinese cabbage, spring onion and onion, topped with a mild peanut sauce.
29. Ginger Chicken (Gai Phud Khing) \$19.90
Chicken breast stir-fried with broccoli, ginger, onions, spring onions and soy sauce.
30. Cashew Nut Chicken (Gai Phud Med Mamaung) \$20.90
Lightly floured chicken breast cooked with cashew nuts, pineapple, capsicum and spring onions in a mild sweet chilli sauce.

BEEF

31. Red Beef Curry (Panang Nuer) GF \$21.90
Sliced beef cooked in a thick red curry with lime and fresh basil.
32. Beef Curry (Mussaman Nuer) GF \$21.90
Slow cooked beef curry with potato and kaffir lime leaves.
33. Lemongrass Beef (Ta Krai Nuer) GF \$21.90
Sliced beef cooked with special blended curry sauce flavoured with lemongrass and fresh basil.
34. Basil Beef (Grapao Nuer) GF \$21.90
Sliced beef stir-fried with chilli paste, a fresh selection of vegetables and fresh basil.
35. Peanut Beef (Long Song Nuer) \$21.90
Sliced beef, Chinese cabbage, spring onion and onions topped with mild peanut sauce.
36. Chilli Beef (Nuer Phud Pik) GF \$21.90
Sliced beef stir-fried with hot chilli paste, beans, basil, mushrooms, capsicum, fresh chilli, lime leaves and fresh basil. (very hot)
37. Ginger Beef (Nuer Phud Khing) \$21.90
Sliced beef stir-fried with broccoli, ginger, onion, spring onion and soy sauce.



PORK, DUCK & QUAIL

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| 38. | Sesame Pork (Moo Tord)
Deep-fried boneless pork chops with sesame seeds, spring onion, onion and chilli paste. | \$22.90 |
| 39. | Coconut Cream Pork (Moo Kati)
Deep-fried boneless pork chops in coconut cream with chilli, spring onion, onion, and garlic. | \$22.90 |
| 40. | Traditional Thai Style Basil Pork (Gapao Moo)
Minced pork cooked with fresh basil, garlic, fresh chilli, chilli paste and green beans topped with a crunchy fried egg. | \$24.90 |
| 41. | Red Curry Duck (Kang Pet Yang) <u>GF</u>
Succulent roast duck slices cooked with lychees, a fresh selection of vegetables, lime leaves, pineapple and fresh basil. | \$25.90 |
| 42. | Drunken Duck (Phud Ki Mao Pet)
Succulent roast duck slices stir-fried with a fresh selection of vegetables, lime leaves, garlic, chilli paste, fresh chilli, fresh basil and cooking wine. | \$25.90 |
| 43. | Mushroom Duck
Succulent roast duck slices with black pepper and shallots cooked in dark soy sauce and rice wine. | \$25.90 |
| 44. | Chilli Quail
Quail pieces wok tossed in a house made chilli paste served on a bed of lettuce and onion. | \$26.00 |

LAMB & GOAT

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| 45. | Green Curry Lamb (kang Kiew Waan Nuer Kaek) <u>GF</u>
Lamb fillet cooked with chilli paste, bamboo shoots, beans, eggplant, broccoli and fresh basil. | \$25.90 |
| 46. | Mussaman Goat
Slow cooked goat curry with potato and kaffir lime leaves. | \$29.50 |



SEAFOOD

47. Ginger Mussels (Hoy Lard Khing) GF \$23.90
Steamed half shelled mussels topped with ginger, chilli and coriander sauce.
48. Choo Chee Mussels (Hoy Choo Chee) GF \$23.90
Steamed half shelled mussels topped with choo chee red curry sauce and fresh basil.
49. Salt and Pepper Squid \$28.90
Lightly battered local squid, wok tossed with spring onion, onion, capsicum and lemon juice on a bed of lettuce.
50. Green Curry Prawn (Kang Kiew Wan Goong) GF \$28.90
Local prawns cooked with eggplant, bamboo shoots, broccoli, beans and fresh basil in a green curry sauce.
51. Red Curry Prawn (Kang Dang Goong) GF \$28.90
Local prawns cooked with a fresh selection of vegetables, lime leaves and fresh basil in a red curry sauce.
52. Lemongrass Prawns (Ta Krai Goong) GF \$28.90
Local prawns cooked with a special blended curry sauce flavoured with lemongrass, and lime leaves.
53. Choo Chee Prawns (Goong Choo Chee) GF \$28.90
Local prawns cooked in a thick choo chee curry sauce with lime leaves and fresh basil.
54. Pepper Egg Prawn (Khar Goong) \$28.90
Local prawns, egg, garlic cooked in a white creamy coconut and soy sauce topped with coriander and pepper.
55. Garlic Prawn (Goong Phud Puk) \$28.90
Stir-fried local prawns with garlic, cauliflower, bamboo shoots, onions, spring onion and soy sauce.



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| 56. | Peanut Prawn (Long Song Goong)
Local prawns, Chinese cabbage, spring onion and onion topped with a mild peanut sauce. | \$28.90 |
| 57. | Cashew Nut Prawn (Goong Phud Med Mamaung)
Lightly floured local prawns cooked with cashew nuts, pineapple, capsicum and spring onion in a mild sweet chilli sauce. | \$29.90 |
| 58. | Drunken Seafood (Phud Kee Mao Talay)
Mixed seafood stir-fried with a fresh selection of vegetables, lime leaves, fresh basil, garlic, chilli paste and cooking wine. | \$29.90 |
| 59. | Ginger Barramundi (Pla Gapong Iard Khing)
Lightly floured, deep-fried and de-boned whole barramundi, topped with ginger, chilli and coriander sauce. | \$28.90 |
| 60. | Choo Chee Barramundi (Pla Choo Chee)
Lightly floured, deep-fried and de-boned whole barramundi topped with fresh basil in a choo chee curry sauce. | \$28.90 |
| 61. | Choo Chee Snapper Fillet - subject to availability
Lightly floured, deep-fried snapper fillet, topped with a tasty choo chee curry sauce. | \$28.90 |
| 62. | Moreton Bay Bug (Choo Chee Khung) <u>GF</u> - subject to availability
Bug meat cooked in choo chee curry sauce with fresh basil. | \$33.00 |



NOODLE DISHES

63. Phud Thai GF \$17.90
Thin rice noodles, stir-fried local prawns, minced chicken, egg, garlic and spring onion in a mild sweet chilli sauce topped with crushed peanuts.
64. Black Soy Sauce Noodle (Phud See-iew) Chicken \$17.90
Thick fresh rice noodles cooked with egg, garlic, chinese broccoli Beef \$18.90
and bean sprouts in a dark aromatic sauce. Seafood \$21.90
65. Phud Mee \$17.90
Fresh yellow egg noodles cooked with local prawns, minced chicken, egg, garlic, spring onion and sweet chilli sauce.
66. Drunken Noodle (Phud Kee Mao) Chicken \$17.90
Fresh yellow egg noodles OR fresh rice noodles cooked with vegetables, Seafood \$21.90
spring onion, fresh basil and cooking wine.
67. Laksa Chicken \$17.90
Fresh egg noodles, tofu, bean sprout and capsicum Seafood \$21.90
cooked in a delicious laksa soup (mild).

RICE

68. Steamed Rice (per person) GF \$3.00
69. Egg Fried Rice with Soy Sauce (per person) \$4.00
70. Coconut Steamed Rice (per person) GF \$4.00
71. Pineapple Fried Rice (kao Phud Saparod) \$16.90
Fried rice with local prawns, minced chicken, pineapple, cashew nuts, capsicum and spring onion topped with coriander.
72. Basil Fried Rice \$16.90
Fried rice with local prawns, minced chicken, Chinese broccoli, onion, chilli paste and fresh basil.



VEGETARIAN DISHES

ENTRÉE

73. Vegetarian Spring Rolls - 2 Rolls \$7.90
Mixed vegetables with onion and vermicelli noodles served with a clear peanut sauce.
74. Yum Vegetable Salad GF \$9.90
Carrot, beansprout, mushroom, tomato and fresh basil in aromatic herbs.
75. Vegetable Nuggets – 6 pieces \$9.90
Potato, eggplant and cauliflower fried nuggets, served with a mild peanut sauce.
76. Yum Jay Vermicelli Salad GF \$9.90
Vermicelli, cucumber, beansprout, lettuce and tomato in aromatic herbs.

SOUP

77. Vegetarian Galanga Soup GF \$9.90
Tofu, vegetables, potato and coconut milk flavoured with lime leaves and galanga topped with coriander.
78. Vegetarian Tom Yum GF \$9.90
Tofu, vegetables and potato flavoured with lime leaves and coriander.



MAIN COURSE

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| 79. | Basil Tofu | \$17.90 |
| | Tofu stir-fried with chilli paste, a fresh selection of vegetables and fresh basil. | |
| 80. | Vegetables with Peanut Sauce | \$17.90 |
| | Mixed vegetables, mushroom and onion topped with a mild peanut sauce. | |
| 81. | Vegetarian Phud Thai | \$16.90 |
| | Thin rice noodles, tofu, egg and vegetables stir-fried in a mild sweet chilli sauce topped with crushed peanuts. | |
| 82. | Vegetarian Yellow Egg Noodle | \$16.90 |
| | Stir-fried fresh yellow egg noodles, vegetables, egg, spring onion and bean sprout in a mild sweet chilli sauce. | |
| 83. | Green Curry Vegetables <u>GF</u> | \$17.90 |
| | Mixed vegetables and tofu cooked with lime leaves and fresh basil in a green curry sauce. | |
| 84. | Red Curry Vegetables <u>GF</u> | \$17.90 |
| | Mixed vegetables and tofu cooked with lime leaves and fresh basil in a red curry sauce. | |
| 85. | Stir-Fried Chinese Broccoli (Phud Katna) – subject to seasonal availability | \$17.90 |
| | Stir-fried Chinese broccoli with chilli, garlic and soy sauce. | |
| 86. | Salt and Pepper Tofu | \$17.90 |
| | Crispy tofu wok tossed with salt, pepper and spices. | |
| 87. | Stir-Fried Vegetables (Phud Puk) | \$17.90 |
| | A selection of fresh vegetables, stir-fried with fresh chilli and garlic. | |



BANQUETS

(MINIMUM 4 PEOPLE)

\$36.00 per person

1. Spring rolls
2. Skewered satay chicken
3. Choo Chee barramundi
4. Sesame pork
5. Beef curry (mussaman nuer) GF
6. Basil chicken GF
7. Steamed rice GF

\$44.00 per person

1. Mixed entrée (chef's choice)
2. Cashew nut chicken
3. Sesame pork
4. Pepper egg prawn
5. Choo Chee barramundi
6. Steamed rice GF



SWEETS

1. Steamed Banana Sticky Rice (Kao Tom Mud) \$8.90
Steamed sticky rice and banana wrapped in banana leaves.
2. Banana Saigo (Glauy Baut Chee) \$9.90
Banana and saigo in coconut cream.
3. Thai Orchid Coconut Ice Cream GF \$9.90
Thai Orchid special coconut ice cream with jackfruit.
4. Black Sticky Rice with Coconut Ice Cream \$9.90
Steamed black sticky rice with coconut cream served with Thai Orchid coconut ice cream.
5. Egg Custard (Sankaya) \$9.90
A tasty steamed egg custard served with steamed black sticky rice and coconut cream.
6. Thai Tropical Fruits (Polamai Thai) GF \$10.90
Mixed tropical fruits served with Thai Orchid coconut ice cream.
7. Mango Sticky Rice (Kao Niew Mamaung) – subject to seasonal availability \$12.90
Fresh mango served with steamed sticky rice and coconut cream.