

## ENTRÉE

1. **Spring Rolls (Popia Tord) - 2 rolls** \$6.00  
*Pork, vermicelli noodles, cabbage & onion served with clear peanut sauce.*
2. **Satay - 2 skewers** Chicken \$7.90  
Topped with a mild peanut sauce. Beef \$8.90
3. **Fried Chicken (Gai Tord)** \$7.90  
*Deep-fried chicken in batter with sesame seeds, served with clear sauce.*
4. **Lemongrass Quail (Nok Yang)** \$10.90  
*Grilled quail in a lemongrass marinade with pickled vegetables, served with black pepper sauce.*
5. **Pandan Chicken (Gai Hor Toey) - 4 pieces** \$11.90  
*Marinated boneless chicken wrapped in pandan leaves, served with pickled vegetables & sweet chilli sauce.*
6. **Fried Prawn (Goong Tord) - 5 pieces** \$12.90  
*Deep-fried prawn in batter, served with pickled vegetables & clear sauce.*
7. **Orchid Pattie (Tord Mund) - 4 pieces** \$12.90  
*Minced prawn & chicken mixed with special spices, served with sweet chilli sauce.*
8. **SPICY THAI SALAD (ENTRÉE)**
8. **Chicken Salad (Larb Gai) GF** \$10.90  
*North-eastern style salad, seasoned with ground rice, onion & romatic herbs.*
9. **Beef Salad (Yum Nuer) GF** \$11.90  
*Beef slices with lemongrass & onion, seasoned with aromatic herbs.*
10. **Mixed Seafood Salad (Yum Taylay) GF** \$13.90  
*Spicy prawns, squid, mussels and scallops with lemongrass, lemon juice, chilli, onion & aromatic herbs.*
11. **SOUP (ENTRÉE)**
11. **Tom Yum (hot) GF** Chicken \$9.90  
*Authentic Thai soup with lemongrass, Prawn \$11.90  
lemon juice and coriander. Mixed Seafood \$12.90*
12. **Galanga Soup (Tom Kha) GF** Chicken \$9.90  
*Creamy coconut milk soup with lime Prawn \$11.90  
leaves, galanga & corriander. Mixed Seafood \$12.90*

## MAIN COURSES

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

### CHICKEN

13. **Green Chicken (Kang Kiew Waan Gai) GF** \$18.90  
*Chicken thigh cooked with, bamboo shoots, broccoli, beans & fresh basil.*
14. **Choo Chee Chicken (Gai Choo Chee) GF** \$18.90  
*Chicken breast cooked in thick red choo chee curry sauce with lime leaves & fresh basil.*
15. **Lemongrass Chicken (Ta Krai Gai) GF** \$18.90  
*Chicken breast cooked with special blended curry sauce flavoured with lemongrass & fresh basil.*
16. **Bamboo Chicken (Kang Kaur Nomai)** \$18.90  
*Chicken breast cooked with sour bamboo in creamy coconut & mild chilli sauce.*
17. **Pepper Egg Chicken (Kha Gai)** \$18.90  
*Chicken breast, egg & garlic in a creamy coconut & soy sauce topped with coriander & pepper.*
18. **Chilli Chicken (Gai Phud Pik) GF** \$18.90  
*Chicken breast stir-fried with hot chilli paste, beans, mushrooms, capsicum, chilli, lime leaves & fresh basil. (very hot)*
19. **Basil Chicken (Gaparo Gai) GF** \$18.90  
*Chicken breast stir-fried with chilli paste, a fresh selection of vegetables and fresh basil.*
20. **Peanut Chicken (Long Song Gai)** \$18.90  
*Chicken breast, Chinese cabbage, spring onion & onion, topped with a mild peanut sauce.*
21. **Cashew Nut Chicken (Gai Phud Med Mamaung)** \$19.90  
*Lightly floured chicken cooked with cashewnuts, pineapple, capsicum & spring onions in a mild sweet chilli sauce.*
22. **BEEF**
22. **Red Beef Curry (Panang Nuer) GF** \$20.90  
*Sliced beef cooked with lime & fresh basil.*
23. **Beef Curry (Mussaman Nuer) GF** \$20.90  
*Slow cooked beef curry with potato & kaffir lime leaves.*
24. **Lemongrass Beef (Ta Krai Nuer) GF** \$20.90  
*Sliced beef cooked with special blended curry sauce flavoured with lemongrass & fresh basil.*
25. **Basil Beef (Grapao Nuer) GF** \$20.90  
*Sliced beef stir-fried with chilli paste, a fresh selection of vegetables & fresh basil.*

26. **Peanut Beef (Long Song Nuer)** \$20.90  
*Sliced beef, Chinese cabbage, spring onion & onions topped with mild peanut sauce.*
27. **Chilli Beef (Nuer Phud Pik) GF** \$20.90  
*Sliced beef stir-fried with hot chilli paste, beans, basil, mushrooms, capsicum, fresh chilli, lime leaves and fresh basil. (very hot)*
28. **PORK, DUCK & LAMB**
28. **Sesame Pork (Moo Tord)** \$20.90  
*Deep-fried boneless pork chops with sesame seeds, spring onion, onion & chilli paste.*
29. **Coconut Cream Pork (Moo Kati)** \$20.90  
*Deep-fried boneless pork chops in coconut cream with chilli spring onion, onion, & garlic.*
30. **Red Curry Duck (Kang Pet Yang) GF** \$23.90  
*Roast duck slices cooked with lychees, vegetables, lime leaves, pineapple and fresh basil.*
31. **Drunken Duck (Phud Ki Mao Pet)** \$23.90  
*Roast duck slices stir-fried with a vegetables, lime leaves, garlic, chilli paste, fresh chilli, fresh basil & cooking wine.*
32. **Green Curry Lamb (kang Kiew Waan Nuer Kaek) GF** \$23.90  
*Lamb fillet cooked with chilli paste, beans  
Bamboo shoots, eggplant, broccoli & fresh basil.*
33. **SEAFOOD**
33. **Green Curry Prawn (Kang Kiew Wan Goong) GF** \$26.90  
*Local prawns cooked with eggplant, bamboo shoots, broccoli, beans & fresh basil.*
34. **Red Curry Prawn (Kang Dang Goong) GF** \$26.90  
*Local prawns cooked with a fresh selection of vegetables, lime leaves & fresh basil.*
35. **Lemongrass Prawns (Ta Krai Goong) GF** \$26.90  
*Local prawns cooked with a special blended curry sauce flavoured with lemongrass, & lime leaves.*
36. **Choo Chee Prawns (Goong Choo Chee) GF** \$26.90  
*Local prawns cooked in a thick choo chee curry sauce with lime leaves and fresh basil.*
37. **Pepper Egg Prawn (Khar Goong)** \$26.90  
*Local prawns, egg, garlic in a creamy coconut & soy sauce topped with coriander & pepper.*
38. **Garlic Prawn (Goong Phud Puk)** \$26.90  
*Stir-fried local prawns with garlic, cauliflower, bamboo shoots, onion, spring onion & soy sauce.*

39. **Ginger Barramundi (Pla Gapong lard Khing)** \$26.90  
Deep-fried barramundi, topped with a ginger, chilli & coriander sauce.
40. **Choo Chee Barramundi (Pla Choo Chee)** \$26.90  
Deep-fried barramundi topped with fresh basil.
41. **Drunken Seafood (Phud Kee Mao Talay)** \$27.90  
Mixed seafood stir-fried with vegetables, lime leaves, basil, garlic, chilli paste & cooking wine.

#### NOODLE & RICE DISHES

42. **Phud Thai GF** \$15.90  
Rice noodles, prawns, minced chicken, egg, garlic, spring onion in a mild sweet chilli sauce topped with crushed peanuts.
43. **Black Soy Sauce Noodle (Phud See-iew)**  
Fresh rice noodles with egg, chinese Chicken \$15.90  
broccoli, garlic, chinese broccoli, bean Beef 16.90  
sprouts in a dark aromatic sauce. Seafood \$19.90
44. **Phud Mee** \$15.90  
Fresh yellow egg noodles cooked with local prawns, minced chicken, egg, garlic, spring onion & sweet chilli sauce.
45. **Drunken Noodle (Phud Kee Mao)** Chicken \$15.90  
Fresh yellow egg noodles OR fresh Seafood \$19.90  
rice noodles cooked with vegetables,  
spring onion, fresh basil & cooking wine.
46. **Laksa** Chicken \$15.90  
Fresh egg noodles, tofu, bean sprout Seafood \$19.90  
& capsicum cooked in a delicious laksa soup (mild).
47. **Pineapple Fried Rice (kao Phud Saparod)** \$15.90  
Fried rice with local prawns, minced chicken, pineapple, cashew nuts, capsicum & spring onion topped with coriander.
48. **Basil Fried Rice** \$15.90  
Fried rice with local prawns, minced chicken, Chinese broccoli, onion, chilli paste & fresh basil.
49. **Steamed Rice** Small \$3.50  
Large \$5.00
50. **Egg Fried Rice with Soy Sauce** Small \$4.50  
Large \$6.50
51. **Coconut Steamed Rice** Small \$4.50  
Large \$6.50

#### VEGETARIAN DISHES

52. **ENTRÉE**  
**Vegetarian Spring Rolls - 2 Rolls** \$6.00  
Mixed vegetables, onion, vermicelli noodles clear peanut sauce.
53. **Vegetable Nuggets – 6 pieces** \$8.90  
Potato, eggplant & cauliflower fried nuggets, Thai Orchid peanut sauce.
54. **Yum Vegetable Salad GF** \$8.90  
Selected vegetables, tomato, basil & aromatic herbs.
55. **Yum Jay Vermicelli Salad GF** \$8.90  
Vermicelli, selected vegetables and tomato, aromatic herbs.
- SOUP**
56. **Vegetarian Galanga Soup GF** \$8.90  
Tofu, vegetables, potato & coconut milk flavoured with lime leaves & galanga topped with coriander.
57. **Vegetarian Tom Yum GF** \$8.90  
Tofu, vegetables & potato flavoured with lime leaves & coriander.
- MAIN COURSE**
58. **Basil Tofu** \$15.90  
Tofu stir-fried with chilli paste, a fresh selection of vegetables & fresh basil.
59. **Stir-Fried Vegetables (Phud Puk)** \$15.90  
A selection of fresh vegetables, stir-fried with fresh chilli & garlic.
60. **Stir-Fried Chinese Broccoli (Phud Katna)** \$15.90  
Stir-fried with fresh chilli, garlic & soy sauce.
61. **Vegetables with Peanut Sauce** \$15.90  
Mixed vegetables, mushroom & onion topped with a mild peanut sauce.
62. **Red Curry Vegetables GF** \$15.90  
Mixed vegetables & tofu cooked with lime leaves & fresh basil.
63. **Vegetarian Fried Rice** \$14.90  
Fried rice with tofu, broccoli, capsicum, spring onion, egg, cashewnuts & coriander.
64. **Vegetarian Phud Thai** \$14.90  
Thin rice noodles, tofu, egg and vegetables stir-fried in a mild sweet chilli sauce topped with crushed peanuts.
65. **Vegetarian Yellow Egg Noodle** \$14.90  
Stir-fried fresh yellow egg noodles, vegetables, egg, spring onion & bean sprout in a mild sweet chilli sauce.



**Authentic Thai Cuisine**

**Take Away Menu**

255 The Esplanade  
Henley beach, South Australia 5022  
(On Henley Square off Seview Road)

Ph: 8353 4686  
www.thaiorchidrestaurant.com.au

*All Prices Include GST*