

ENTREE

1. Prawn Crackers (Ta Griep Goong) Fried prawn crackers with Thai Orchid peanut sauce.		\$5.50
2. Spring Rolls (Popia Tord) - 2 Rolls Pork, vermicelli noodles, cabbage & onion with clear peanut sauce.		\$9.00
3. Fried Chicken (Gai Tord) Sesame batter chicken with clear peanut sauce.		\$10.50
4. Satay Skewers - 2 Skewers Topped with Thai Orchid peanut sauce.	CHICKEN BEEF	\$11.50 \$12.50
5. Lemongrass Quail (Nok Yang) Marinated and grilled in aromatic Thai herbs & spices with pickled vegetables & black pepper sauce.		\$13.50
6. Pandan Chicken (Gai Hor Toey) - 4 Pieces Marinated in aromatic Thai herbs & spices, wrapped in pandan leaves, with pickled vegetables & sweet chilli sauce.		\$14.50
7. Fried Prawns (Goong Tord) - 5 Pieces Sesame batter local prawns with pickled vegetables & clear peanut sauce.		\$14.50
8. Crispy Prawns (Tom Yum Tord) - 5 Pieces Local prawns coated in tom yum paste, wrapped in pastry with sweet chilli sauce.		\$14.50
9. Orchid Patties (Tord Mund) - 4 Pieces Minced prawn & chicken mixed with aromatic Thai herbs & spices with sweet chilli sauce.		\$15.50
10. Mixed Entrée Platter for two, selection chosen by the chef.		\$35.50

SPICY SALAD (ENTRÉE)

- | | |
|---|---------|
| 11. Chicken Salad (Larb Gai) GF | \$13.50 |
| North-eastern style minced chicken in aromatic Thai herbs & spices, ground rice, lemon juice & red onion. | |
| 12. Beef Salad (Yum Nuer) GF | \$14.50 |
| Spicy sliced beef in aromatic Thai herbs & spices, ground rice, lemon juice & red onion. | |
| 13. Prawn Salad (Yum Goong) GF | \$14.50 |
| Spicy local prawns with aromatic Thai herbs & spices, lemon juice & red onion. | |
| 14. Mixed Seafood Salad (Yum Talay) GF | \$15.50 |
| Mixed seafood in aromatic Thai herbs & spices, lemon juice & red onion. | |
| 15. Seafood and Vermicelli Salad (Yum Woon Sen) GF | \$15.50 |
| Mixed seafood in aromatic Thai herbs & spices, lemon juice, red onion & vermicelli noodles. | |

SOUP (ENTRÉE)

- | | |
|---|---------|
| 16. Tom Yum GF | |
| Authentic spicy broth with lemongrass, galangal, lime leaves & coriander. (Spicy) | |
| CHICKEN | \$12.50 |
| PRAWN | \$13.50 |
| MIXED SEAFOOD | \$14.50 |
| 17. Galanga Soup (Tom Kha) GF | |
| Authentic spicy broth with lemongrass, galangal, lime leaves, coriander & coconut milk. | |
| CHICKEN | \$12.50 |
| PRAWN | \$13.50 |
| MIXED SEAFOOD | \$14.50 |
| 18. Clear Soup GF | |
| Chicken broth soup, mushroom, Chinese cabbage, pepper & coriander. | |
| CHICKEN | \$12.50 |
| PRAWN | \$13.50 |
| MIXED SEAFOOD | \$14.50 |

MAIN COURSE

CHICKEN

19. Green Chicken Curry (Kang Kiew Waan Gai) **GF** \$22.50
Chicken thigh with broccoli, beans, bamboo & Thai basil in a green curry sauce.
20. Choo Chee Chicken (Gai Choo Chee) **GF** \$22.50
Chicken breast with lime leaves & Thai basil in a red choo chee curry sauce.
21. Lemongrass Chicken Curry (Ta Krai Gai) **GF** \$22.50
Chicken breast cooked in Thai Orchid lemongrass curry sauce & Thai basil.
22. Eggplant Chicken (Gai Kang Kaur Makhaur Yao) \$22.50
Chicken breast with eggplant & onion in a mild chilli curry sauce.
23. Bamboo Chicken (Kang Kaur Nomai) \$22.50
Chicken breast with sour bamboo in a mild chilli curry sauce.
24. Pepper Egg Chicken (Kha Gai) \$22.50
Chicken breast with garlic in a creamy egg coconut sauce with coriander & pepper.
25. Peanut Chicken (Long Song Gai) \$22.50
Chicken breast, Chinese cabbage, spring onion & onion topped with Thai Orchid peanut sauce.
26. Chilli Chicken (Gai Pad Pik) **GF** \$22.50
Stir-fried chicken breast, fresh chilli & paste, beans, mushrooms, bamboo, capsicum, lime leaves & Thai basil.
27. Basil Chicken (Gapao Gai) **GF** \$22.50
Stir-fried chicken breast, mild chilli paste, seasonal vegetables, Thai basil.
28. Grilled Chicken (Gai Yang) \$22.50
Chicken thigh marinated with aromatic Thai herbs & spices with tamarind sauce.
29. Ginger Chicken (Gai Pad Khing) \$22.50
Stir-fried chicken breast with broccoli, ginger, onion & spring onion, in a light ginger soy sauce.
30. Cashew Nut Chicken (Gai Pad Med Mamuang) \$24.50
Lightly floured chicken breast, cashew nut, pineapple, capsicum, spring onion in a mild sweet chilli sauce.

BEEF

31. Massaman Beef Curry (Massaman Nuer) **GF** \$24.50
Slow cooked diced beef curry with potato & kaffir lime leaves.
32. Choo Chee Beef (Nuer Choo Chee) **GF** \$24.50
Sliced beef with lime leaves & Thai basil in a red choo chee curry sauce.
33. Lemongrass Beef Curry (Ta Krai Nuer) **GF** \$24.50
Sliced beef cooked in Thai Orchid lemongrass curry sauce & Thai basil.
34. Basil Beef (Gapao Nuer) **GF** \$24.50
Stir-fried sliced beef, mild chilli paste, seasonal vegetables, Thai basil.
35. Peanut Beef (Long Song Nuer) \$24.50
Sliced beef, Chinese cabbage, spring onion & onion topped with Thai Orchid peanut sauce.
36. Chilli Beef (Nuer Pad Pik) **GF** \$24.50
Stir-fried beef, chilli & paste, beans, mushrooms, bamboo, capsicum, lime leaves & Thai basil. (Spicy)
37. Ginger Beef (Nuer Pad Khing) \$24.50
Stir-fried beef with broccoli, ginger, onion & spring onion, in a light ginger soy sauce.

PORK, DUCK & QUAIL

38. Sesame Pork (Moo Tord) \$27.50
Deep-fried sesame coated pork fillets, spring onion & onion on a bed of lettuce.
39. Coconut Cream Pork (Moo Kati) \$27.50
Deep-fried pork fillets with chilli, spring onion, onion, & garlic in a thick curry sauce.
40. Traditional Thai Style Basil Pork (Gapao Moo) \$28.50
Minced pork stir-fried with garlic, chilli, capsicum, green beans & onion. Topped with a crunchy fried egg.
41. Drunken Duck (Pad Ki Mao Pet) \$28.50
Stir-fried roast duck slices with seasonal vegetables, lime leaves, garlic, chilli, cooking wine & Thai basil.
42. Mushroom Duck \$28.50
Stir-fried roast duck slices with mushroom, garlic, shallots in a black pepper & dark soy sauce.
43. Red Curry Duck (Kang Pet Yang) GF \$28.50
Sliced roast duck with seasonal vegetables, lychee, pineapple, lime leaves & Thai basil in thick red curry sauce.
44. Chilli Quail \$28.50
Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil. Served on a bed of lettuce. (Spicy)

LAMB & GOAT

45. Green Curry Lamb (Kang Kiew Waan Nuer Kaek) GF \$30.50
Backstrap fillet slices with bamboo, broccoli, beans, eggplant & Thai basil in a green curry sauce.
46. Chilli Lamb (Nuer Kaek Pad Pik) GF \$30.50
Stir-fried backstrap fillet slices, fresh chilli & paste, beans, mushrooms, bamboo, capsicum lime leaves, Thai basil. (Spicy)
47. Massaman Goat Curry GF \$31.50
Slow cooked diced goat curry with potato and kaffir lime leaves.

SEAFOOD

48. Salt and Pepper Squid \$29.50
Wok-tossed lightly floured local squid, spring onion, onion, capsicum, lemon juice on a bed of lettuce.
49. Drunken Seafood (Pad Kee Mao Talay) \$29.50
Mixed seafood, seasonal vegetables, lime leaves, fresh chilli & paste, cooking wine, Thai basil.

MUSSEL

50. Ginger Mussel (Hoy Lard Khing) GF \$25.50
Steamed half shelled mussels topped with Thai Orchid mild ginger sauce & coriander.
51. Choo Chee Mussel (Hoy Choo Chee) GF \$25.50
Steamed half shelled mussels topped with choo chee curry sauce & Thai basil.

PRAWN

52. Green Curry Prawn (Kang Kiew Wan Goong) GF \$29.50
Local prawns with seasonal vegetables, lime leaves & Thai basil in a green curry sauce.
53. Red Curry Prawn (Kang Dang Goong) GF \$29.50
Local prawns with seasonal vegetables, lime leaves & Thai basil in a red curry sauce.
54. Lemongrass Prawn Curry (Ta Krai Goong) GF \$29.50
Local Prawns, Thai Orchid lemongrass curry sauce, Thai basil.
55. Choo Chee Prawns (Goong Choo Chee) GF \$29.50
Local prawns with lime leaves & Thai basil in a thick choo chee curry sauce.
56. Pepper Egg Prawn (Khar Goong) \$29.50
Local prawns with garlic, in a creamy egg coconut sauce with coriander & pepper.
57. Garlic Prawn (Goong Phud Puk) \$29.50
Stir-fried local prawns with garlic, cauliflower, bamboo, onion, spring onion & soy sauce.
58. Cashew Nut Prawn (Goong Phud Med Mamaung) \$30.50
Lightly floured local prawns with cashew nuts, pineapple, capsicum, spring onion in a mild sweet chilli sauce.

FISH

59. Ginger Barramundi (Pla Lard Khing) \$34.50
Lightly floured, deep-fried whole barramundi topped with Thai Orchid ginger sauce, chilli, coriander.
60. Choo Chee Barramundi (Pla Choo Chee) \$34.50
Lightly floured, deep-fried whole barramundi topped with choo chee curry sauce & Thai basil.

NOODLE DISHES

61. Pad Thai GF	\$20.00
Thin rice noodles wok tossed with minced chicken, prawn, egg, beansprouts & spring onion. Topped with crushed peanuts.	
62. Pad Mee	\$20.00
Fresh hokkien noodles wok tossed with minced chicken, prawn, egg, beansprouts & spring onion.	
63. Black Soy Sauce Noodles (Pad See-iew)	
Thick fresh rice noodles wok tossed with egg, Chinese broccoli, beansprouts in a dark aromatic sauce.	
CHICKEN	\$20.00
BEEF	\$22.50
SEAFOOD	\$25.50
64. Drunken Noodles (Pad Kee Mao)	
Fresh hokkien noodles wok tossed with selected vegetables, chilli & cooking wine.	
CHICKEN	\$20.00
BEEF	\$22.50
SEAFOOD	\$25.50
65. Laksa	
Fresh hokkien noodles, tofu, beansprouts & capsicum cooked in a rich laksa soup. Topped with spring onion & coriander. (Mild)	
CHICKEN	\$20.50
SEAFOOD	\$25.50

RICE

66. Steamed Rice (per person) GF	\$3.50
67. Egg Fried Rice with Soy Sauce (per person)	\$4.50
68. Coconut Steamed Rice (per person) GF	\$4.50
69. Pineapple Fried Rice (Kao Pad Saporod)	\$20.00
Fried rice with local prawns, minced chicken, pineapple, cashew nuts, capsicum & spring onion topped with coriander.	
70. Basil Fried Rice	\$20.00
Fried rice with local prawns, minced chicken, capsicum, Chinese broccoli, onion, chilli paste & fresh basil.	

VEGETARIAN DISHES

ENTRÉE

71. Vegetarian Spring Rolls - 2 Rolls \$9.00
Mixed vegetables, onion, vermicelli noodles with clear peanut sauce.
72. Yum Vegetable Salad **GF** \$11.00
Carrot, beansprout, mushroom, tomato, aromatic Thai herbs & spices, Thai basil.
73. Vegetable Nuggets - 6 pieces \$11.00
Potato, eggplant & cauliflower fried nuggets, served with Thai Orchid peanut sauce.
74. Yum Jay Vermicelli Salad **GF** \$11.00
Vermicelli noodles, cucumber, beansprout, lettuce, tomato, aromatic Thai herbs & spices, Thai basil.

SOUP

75. Vegetarian Tom Yum **GF** \$11.50
Authentic spicy broth, tofu, seasonal vegetables, potato, lemongrass, galangal & coriander.
(Spicy)
76. Vegetarian Galanga Soup **GF** \$11.50
Authentic spicy broth, tofu, seasonal vegetables, potato, lemongrass, galangal, lime leaves,
coconut milk & coriander.

VEGETARIAN DISHES (CON'T)

MAIN COURSE

77. Vegetarian Pad Thai GF Thin rice noodles wok tossed with tofu, egg, seasonal vegetables, spring onion, beansprouts. Topped with crushed peanuts.	\$19.50
78. Vegetarian Pad Mee Fresh hokkien noodles wok tossed with tofu, egg, seasonal vegetables, spring onion, bean sprouts.	\$19.50
79. Stir-Fried Vegetables (Pad Puk) Fresh selection of seasonal vegetables, stir-fried with fresh chilli & garlic.	\$19.50
80. Vegetarian Fried Rice Fried rice with egg, tofu, Chinese broccoli, seasonal vegetables, onion.	\$19.50
81. Basil Tofu Stir-fried tofu with mild chilli paste, seasonal vegetables, Thai basil.	\$20.00
82. Salt and Pepper Tofu Lightly battered tofu wok-tossed with onion, spring onion, capsicum lemon juice served on a bed of lettuce.	\$20.00
83. Peanut Vegetables Mixed vegetables, onion, spring onion topped with Thai Orchid peanut sauce.	\$20.00
84. Green Curry Vegetables GF Seasonal vegetables, potato, tofu, lime leaves & Thai basil in a green curry sauce.	\$20.00
85. Red Curry Vegetables GF Seasonal vegetables, potato, tofu, lime leaves & Thai basil in a red curry sauce.	\$20.00
86. Stir-Fried Chinese Broccoli (Pad Katna) – subject to seasonal availability Chinese broccoli stir-fried with chilli, garlic, light soy sauce.	\$20.00

SWEETS

87. Banana Sago (Glauy Baut Chee) Banana and sago in coconut cream.	\$11.50
88. Thai Orchid Coconut Ice Cream GF Thai Orchid coconut ice cream topped with sliced jackfruit.	\$11.50
89. Black Sticky Rice with Coconut Ice Cream Steamed black sticky rice with coconut cream & Thai Orchid coconut ice cream.	\$11.50
90. Egg Custard (Sankaya) Tasty steamed egg custard with steamed black sticky rice & coconut cream.	\$11.50
91. Thai Tropical Fruits (Polamai Thai) GF Mixed tropical fruits served with Thai Orchid coconut ice cream.	\$12.50
92. Mango Sticky Rice (Kao Niew Mamaung) – subject to seasonal availability Fresh mango served with steamed sticky rice & coconut cream.	\$15.50

EXTRAS

Vegetables or Tofu	\$2.00
Cashew nuts	\$2.00
Bowl of Thai Orchid peanut sauce	\$4.00
Bowl of choo chee sauce	\$6.00
Takeaway containers	\$0.50

BANQUETS

(MINIMUM 4 PEOPLE)

\$40.00 PER PERSON

ENTRÉE

Spring Rolls
Satay Chicken Skewers

MAIN COURSE

Basil Chicken GF
Choo Chee Prawns GF
Massaman Beef Curry GF
Sesame Pork
Steamed Rice GF

\$50.00 PER PERSON

ENTRÉE

Mixed Entrée Platter (Chef's Choice)

MAIN COURSE

Basil Chicken GF
Choo Chee Fish
Pepper Egg Prawns
Sesame Pork
Steamed Rice GF