



## MENU

MINIMUM DINE-IN \$15.00 PER PERSON  
NO SEPARATE ACCOUNTS • ALL PRICES ARE GST INCLUSIVE  
GF = GLUTEN FREE



## ENTRÉE

- |            |   |                |
|------------|---|----------------|
| <b>1.</b>  | <b>Prawn Crackers (Ta Griep Goong)</b><br>Fried prawn crackers with Thai Orchid peanut sauce.   | <b>\$4.90</b>  |
| <b>2.</b>  | <b>Spring Rolls (Popia Tord) 2 Rolls</b><br>Pork, vermicelli noodles, cabbage, onion with clear peanut sauce.   | <b>\$8.90</b>  |
| <b>3.</b>  | <b>Fried Chicken (Gai Tord)</b><br>Sesame batter chicken with clear peanut sauce.   | <b>\$9.90</b>  |
| <b>4.</b>  | <b>Satay Skewers 2 Skewers</b><br>Topped with Thai Orchid peanut sauce.   |                |
|            | CHICKEN   | <b>\$10.90</b> |
|            | BEEF  | <b>\$11.90</b> |
| <b>5.</b>  | <b>Lemongrass Quail (Nok Yang)</b><br>Marinated and grilled in aromatic Thai herbs & spices with pickled vegetables and black pepper sauce.                           | <b>\$12.90</b> |
| <b>6.</b>  | <b>Pandan Chicken (Gai Hor Toey) 4 Pieces</b><br>Marinated in aromatic Thai spices & herbs, wrapped in pandan leaves, with pickled vegetables and sweet chilli sauce. | <b>\$12.90</b> |
| <b>7.</b>  | <b>Fried Prawn (Goong Tord) 5 Pieces</b><br>Sesame batter local prawns, pickled vegetables with clear peanut sauce.   | <b>\$13.90</b> |
| <b>8.</b>  | <b>Crispy Prawn (Tom Yum Tord) 5 Pieces</b><br>Pastry wrapped local prawns coated in tom yum paste with sweet chilli sauce.   | <b>\$13.90</b> |
| <b>9.</b>  | <b>Orchid Pattie (Tord Mund) 4 Pieces</b><br>Minced prawn and chicken mixed with aromatic spices & herbs with sweet chilli sauce.                                     | <b>\$13.90</b> |
| <b>10.</b> | <b>Mixed Entrée</b><br>Platter for two, selection chosen by the chef.   | <b>\$28.90</b> |

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## SPICY SALAD (ENTRÉE)

- |   |                |
|---|----------------|
| <b>11. Chicken Salad (Larb Gai) GF</b>  | <b>\$11.90</b> |
| North-eastern style minced chicken in aromatic Thai herbs & spices, ground rice, lemon juice & red onion. |                |
| <b>12. Beef Salad (Yum Nuer) GF</b>   | <b>\$12.90</b> |
| Spicy sliced beef in aromatic Thai herbs & spices, ground rice, lemon juice & red onion.                  |                |
| <b>13. Prawn Salad (Yum Goong) GF</b>   | <b>\$13.90</b> |
| Spicy local prawns with aromatic Thai herbs & spices, lemon juice & red onion.                            |                |
| <b>14. Mixed Seafood Salad (Yum Talay) GF</b>   | <b>\$14.90</b> |
| Mixed seafood in aromatic Thai herbs & spices, lemon juice & red onion.                                   |                |
| <b>15. Seafood and Vermicelli Salad (Yum Woon Sen) GF</b>   | <b>\$15.50</b> |
| Mixed seafood in aromatic Thai herbs & spices, lemon juice, red onion & vermicelli noodles.               |                |

## SOUP (ENTRÉE)

- |   |                |
|---|----------------|
| <b>16. Tom Yum GF</b>   |                |
| Authentic spicy broth with lemongrass, galangal, lime leaves & coriander. (Spicy)       |                |
| CHICKEN   | <b>\$10.90</b> |
| PRAWN   | <b>\$12.90</b> |
| MIXED SEAFOOD   | <b>\$13.90</b> |
| <b>17. Galanga Soup (Tom Kha) GF</b>  |                |
| Authentic spicy broth with lemongrass, galangal, lime leaves, coriander & coconut milk. |                |
| CHICKEN   | <b>\$10.90</b> |
| PRAWN   | <b>\$12.90</b> |
| MIXED SEAFOOD   | <b>\$13.90</b> |
| <b>18. Clear Soup GF</b>  |                |
| Chicken broth soup, mushroom, Chinese cabbage, pepper, coriander.                       |                |
| CHICKEN   | <b>\$10.90</b> |
| PRAWN   | <b>\$12.90</b> |
| MIXED SEAFOOD   | <b>\$13.90</b> |

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## MAIN COURSE

**All curries are cooked with coconut milk, chilli paste and fish sauce**

### CHICKEN

- |   |                |
|---|----------------|
| <b>19. Green Curry Chicken (Kang Kiew Waan Gai) GF</b>  | <b>\$20.90</b> |
| Chicken thigh, bamboo shoots, broccoli, beans, Thai basil.  |                |
| <b>20. Choo Chee Chicken (Gai Choo Chee) GF</b>   | <b>\$20.90</b> |
| Chicken breast, thick choo chee curry sauce, lime leaves, Thai basil.   |                |
| <b>21. Lemongrass Chicken (Ta Krai Gai) GF</b>  | <b>\$20.90</b> |
| Chicken breast, Thai Orchid lemongrass curry sauce, Thai basil.   |                |
| <b>22. Eggplant Chicken (Gai Kang Kaur Makhaur Yao)</b>   | <b>\$20.90</b> |
| Chicken breast, eggplant, onion, mild chilli curry sauce.   |                |
| <b>23. Bamboo Chicken (Kang Kaur Nomai)</b>   | <b>\$20.90</b> |
| Chicken breast, sour bamboo, mild chilli curry sauce.   |                |
| <b>24. Pepper Egg Chicken (Kha Gai)</b>   | <b>\$20.90</b> |
| Chicken breast, garlic in a creamy egg coconut sauce with coriander & pepper.                                 |                |
| <b>25. Peanut Chicken (Long Song Gai)</b>   | <b>\$20.90</b> |
| Chicken breast, Chinese cabbage, spring onion, onion topped with Thai Orchid peanut sauce.                    |                |
| <b>26. Chilli Chicken (Gai Pad Pik) GF</b>  | <b>\$20.90</b> |
| Stir-fried chicken breast, fresh chilli & paste, beans, mushrooms, bamboo, capsicum, lime leaves, Thai basil. |                |
| <b>27. Basil Chicken (Gaparo Gai) GF</b>  | <b>\$20.90</b> |
| Stir-fried chicken breast, mild chilli paste, seasonal vegetables, Thai basil.                                |                |
| <b>28. Grilled Chicken (Gai Yang)</b>   | <b>\$20.90</b> |
| Chicken thigh marinated with aromatic Thai spices & herbs with tamarind sauce.                                |                |
| <b>29. Ginger Chicken (Gai Pad Khing)</b>   | <b>\$20.90</b> |
| Stir-fried chicken breast, broccoli, ginger, onion, spring onion, in a light ginger soy sauce.                |                |
| <b>30. Cashew Nut Chicken (Gai Pad Med Mamaung)</b>   | <b>\$21.90</b> |
| Lightly floured chicken breast, cashew nut, pineapple, capsicum, spring onion in a mild sweet chilli sauce.   |                |

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## BEEF

- |   |                |
|---|----------------|
| <b>31. Red Beef Curry (Penang Nuer) GF</b>  | <b>\$22.90</b> |
| Sliced beef, thick red curry sauce, lime leaves, Thai basil.  |                |
| <b>32. Beef Curry (Mussaman Nuer) GF</b>  | <b>\$22.90</b> |
| Slow cooked diced beef curry, potato, kaffir lime leaves.   |                |
| <b>33. Lemongrass Beef (Ta Krai Nuer) GF</b>  | <b>\$22.90</b> |
| Sliced beef cooked in Thai Orchid lemongrass curry sauce, Thai basil.                                       |                |
| <b>34. Basil Beef (Gapao Nuer) GF</b>   | <b>\$22.90</b> |
| Stir-fried sliced beef, mild chilli paste, seasonal vegetables, Thai basil.                                 |                |
| <b>35. Peanut Beef (Long Song Nuer)</b>   | <b>\$22.90</b> |
| Sliced beef, Chinese cabbage, spring onion and onion topped with Thai Orchid peanut sauce.                  |                |
| <b>36. Chilli Beef (Nuer Pad Pik) GF</b>  | <b>\$22.90</b> |
| Stir-fried beef, fresh chilli & paste, beans, mushrooms, bamboo, capsicum, lime leaves, Thai basil. (Spicy) |                |
| <b>37. Ginger Beef (Nuer Pad Khing)</b>   | <b>\$22.90</b> |
| Stir-fried beef, broccoli, ginger, onion, spring onion, in a light ginger soy sauce.                        |                |

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## PORK, DUCK & QUAIL

- |   |                |
|---|----------------|
| <b>38. Coconut Cream Pork (Moo Kati)</b>  | <b>\$24.90</b> |
| Deep-fried boneless chops, chilli, spring onion, onion, & garlic in a thick curry sauce.                                |                |
| <b>39. Sesame Pork (Moo Tord)</b>   | <b>\$24.90</b> |
| Deep-fried sesame coated boneless chops, spring onion, onion, chilli paste.   |                |
| <b>40. Traditional Thai Style Basil Pork (Gapao Moo)</b>  | <b>\$25.90</b> |
| Minced pork stir-fried with garlic, fresh chilli & paste, green beans & onion topped with a crunchy fried egg.          |                |
| <b>41. Red Curry Duck (Kang Pet Yang) GF</b>  | <b>\$25.90</b> |
| Sliced roast duck, thick red curry sauce, seasonal vegetables, lychee, pineapple, lime leaves, Thai basil.              |                |
| <b>42. Drunken Duck (Pad Ki Mao Pet)</b>  | <b>\$25.90</b> |
| Stir-fried roast duck slices, seasonal vegetables, lime leaves, garlic, fresh chilli & paste, cooking wine, Thai basil. |                |
| <b>43. Mushroom Duck</b>  | <b>\$25.90</b> |
| Sliced roast duck, mushroom, garlic & shallot in a black pepper & dark soy sauce.                                       |                |
| <b>44. Chilli Quail</b>   | <b>\$26.90</b> |
| Deep-fried pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil served on a bed of lettuce. (Spicy)       |                |

## LAMB & GOAT

- |   |                |
|---|----------------|
| <b>45. Green Curry Lamb (Kang Kiew Waan Nuer Kaek) GF</b>   | <b>\$26.90</b> |
| Backstrap fillet slices, bamboo, broccoli, beans, eggplant, chilli paste, Thai basil.   |                |
| <b>46. Chilli Lamb GF</b>   | <b>\$26.90</b> |
| Stir-fried backstrap fillet slices, fresh chilli & paste, beans, mushrooms, bamboo, capsicum lime leaves, Thai basil. (Spicy) |                |
| <b>47. Mussaman Goat</b>  | <b>\$29.50</b> |
| Slow cooked diced goat curry with potato and kaffir lime leaves.  |                |

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## SEAFOOD

- 48. Salt and Pepper Squid** **\$29.90**  
 Wok-tossed lightly floured local squid, spring onion, onion, capsicum, lemon juice on a bed of lettuce.
- 49. Drunken Seafood (Pad Kee Mao Talay)** **\$29.90**  
 Mixed seafood, seasonal vegetables, lime leaves, fresh chilli & paste, cooking wine, Thai basil.

## MUSSEL

- 50. Ginger Mussel (Hoy Lard Khing) GF** **\$23.90**  
 Steamed half shelled mussels topped with Thai Orchid mild ginger sauce & coriander.
- 51. Choo Chee Mussel (Hoy Choo Chee) GF** **\$23.90**  
 Steamed half shelled mussels topped with choo chee curry sauce, Thai basil.

## PRAWN

- 52. Green Curry Prawn (Kang Kiew Wan Goong) GF** **\$28.90**  
 Local prawns, seasonal vegetables, lime leaves, Thai basil in a green curry sauce.
- 53. Red Curry Prawn (Kang Dang Goong) GF** **\$28.90**  
 Local prawns, seasonal vegetables, lime leaves, Thai basil in a red curry sauce.
- 54. Lemongrass Prawns (Ta Krai Goong) GF** **\$28.90**  
 Local Prawns, Thai Orchid lemongrass curry sauce, Thai basil.
- 55. Choo Chee Prawns (Goong Choo Chee) GF** **\$28.90**  
 Local prawns, thick choo chee curry sauce, lime leaves, Thai basil.
- 56. Pepper Egg Prawn (Khar Goong)** **\$28.90**  
 Local prawns, garlic, in a creamy egg coconut sauce with coriander & pepper.
- 57. Garlic Prawn (Goong Phud Puk)** **\$28.90**  
 Stir-fried local prawns, garlic, cauliflower, bamboo shoots, onion, spring onion & soy sauce.
- 58. Cashew Nut Prawn (Goong Phud Med Mamaung)** **\$29.90**  
 Lightly floured local prawns, cashew nut, pineapple, capsicum, spring onion in a mild sweet chilli sauce.

## FISH

- 59. Ginger Barramundi (Pla Lard Khing)** **\$29.90**  
 Lightly floured, deep-fried whole barramundi, Thai Orchid ginger sauce, chilli, coriander.
- 60. Choo Chee Barramundi (Pla Choo Chee)** **\$29.90**  
 Lightly floured, deep-fried whole barramundi topped with choo chee curry sauce, Thai basil.



## NOODLE DISHES

- 61. Pad Thai GF** **\$18.90**  
Thin rice noodles, chicken & prawn egg, beansprouts, mild sweet chilli sauce. Topped with crushed peanuts.
- 62. Black Soy Sauce Noodle (Pad See-iew)**  
Thick fresh rice noodles, egg, garlic, Chinese broccoli, bean sprout, dark aromatic sauce.
- CHICKEN **\$18.90**  
BEEF **\$19.90**  
SEAFOOD **\$23.90**
- 63. Pad Mee** **\$18.90**  
Fresh yellow egg noodles, local prawns, minced chicken, egg, garlic, beansprout, spring onion, sweet chilli sauce.
- 64. Drunken Noodle (Pad Kee Mao)**  
Fresh yellow egg noodles, seasonal vegetables, spring onion, chilli paste & cooking wine.
- CHICKEN **\$18.90**  
SEAFOOD **\$23.90**
- 65. Laksa**  
Fresh yellow egg noodles, tofu, bean sprout & capsicum cooked in a rich laksa soup. (Mild)
- CHICKEN **\$18.90**  
SEAFOOD **\$23.90**

## RICE

- 66. Steamed Rice (per person) GF** **\$3.00**
- 67. Egg Fried Rice with Soy Sauce (per person)** **\$4.00**
- 68. Coconut Steamed Rice (per person) GF** **\$4.00**
- 69. Pineapple Fried Rice (Kao Pad Saporod)** **\$17.90**  
Fried rice with local prawns, minced chicken, pineapple, cashew nuts, capsicum & spring onion topped with coriander.
- 70. Basil Fried Rice** **\$17.90**  
Fried rice with local prawns, minced chicken, Chinese broccoli, onion, chilli paste & fresh basil.

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## VEGETARIAN DISHES

### ENTRÉE

- |   |                |
|---|----------------|
| <b>71. Vegetarian Spring Rolls</b> 2 Rolls  | <b>\$8.90</b>  |
| Mixed vegetables, onion, vermicelli noodles with clear peanut sauce.                                  |                |
| <b>72. Yum Vegetable Salad</b> <b>GF</b>  | <b>\$10.90</b> |
| Carrot, bean sprout, mushroom, tomato, aromatic Thai herbs & spices, Thai basil.                      |                |
| <b>73. Vegetable Nuggets</b> 6 pieces   | <b>\$10.90</b> |
| Potato, eggplant & cauliflower fried nuggets, served with Thai Orchid peanut sauce.                   |                |
| <b>74. Yum Jay Vermicelli Salad</b> <b>GF</b>   | <b>\$10.90</b> |
| Vermicelli noodles, cucumber, bean sprout, lettuce, tomato, Thai aromatic herbs & spices, Thai basil. |                |

### SOUP

- |  |                |
|--|----------------|
| <b>75. Vegetarian Tom Yum</b> <b>GF</b>  | <b>\$10.90</b> |
| Authentic spicy broth, tofu, seasonal vegetables, potato, lemongrass, galangal & coriander. (Spicy)        |                |
| <b>76. Vegetarian Galanga Soup</b> <b>GF</b>   | <b>\$10.90</b> |
| Authentic spicy broth, tofu, seasonal vegetables, potato, lemongrass, galangal, lime leaves, coconut milk. |                |

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## VEGETARIAN DISHES (CON'T)

### MAIN COURSE

- |  |   |                |
|--|---|----------------|
| <b>77. Vegetarian Pad Thai</b>                     | Thin rice noodles, wok tossed with tofu, egg, seasonal vegetables, spring onion, mild sweet chilli sauce topped with crushed peanuts. | <b>\$17.90</b> |
| <b>78. Vegetarian Yellow Egg Noodle</b>            | Fresh yellow egg noodles, seasonal vegetables, egg, spring onion, bean sprout, sweet chilli sauce.                                    | <b>\$17.90</b> |
| <b>79. Vegetarian Fried Rice</b>                   | Egg, tofu, Chinese broccoli, cashew nuts, seasonal vegetables, onion.   | <b>\$17.90</b> |
| <b>80. Basil Tofu</b>                              | Stir-fried tofu, mild chilli paste, seasonal vegetables, Thai basil.  | <b>\$18.90</b> |
| <b>81. Peanut Vegetables</b>                       | Mixed vegetables, onion, spring onion topped with Thai Orchid peanut sauce.   | <b>\$18.90</b> |
| <b>82. Green Curry Vegetables GF</b>               | Seasonal vegetables, potato, tofu, lime leaves, Thai basil in a green curry sauce.  | <b>\$18.90</b> |
| <b>83. Red Curry Vegetables GF</b>                 | Seasonal vegetables, potato, tofu, lime leaves, Thai basil in a red curry sauce.  | <b>\$18.90</b> |
| <b>84. Stir-Fried Chinese Broccoli (Pad Katna)</b> | Chilli, garlic, light soy sauce.<br>- subject to seasonal availability  | <b>\$18.90</b> |
| <b>85. Salt and Pepper Tofu</b>                    | Lightly battered tofu, wok-tossed, spring onion, onion, capsicum, lemon juice served on a bed of lettuce.                             | <b>\$18.90</b> |
| <b>86. Stir-Fried Vegetables (Pad Puk)</b>         | Fresh selection of seasonal vegetables, stir-fried with fresh chilli & garlic.  | <b>\$18.90</b> |

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**BANQUETS**  
**(MINIMUM 4 PEOPLE)**

**\$38.00 PER PERSON**

**ENTRÉE**

Spring Rolls

Skewered Satay Chicken

**MAIN COURSE**

Choo Chee Fish

Sesame Pork

Beef Curry (Mussaman Nuer) **GF**

Basil Chicken **GF**

Steamed Rice **GF**

**\$45.00 PER PERSON**

**ENTRÉE**

Mixed Entrée (Chef's Choice)

**MAIN COURSE**

Cashew Nut Chicken

Sesame Pork

Pepper Egg Prawn

Choo Chee Fish

Steamed Rice **GF**

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## SWEETS

- |  |                |
|--|----------------|
| <b>87. Banana Sago</b> (Glauy Baut Chee)                                     | <b>\$9.90</b>  |
| Banana and sago in coconut cream.  |                |
| <b>88. Thai Orchid Coconut Ice Cream</b> <b>GF</b>                           | <b>\$9.90</b>  |
| Thai Orchid coconut ice cream topped with sliced jackfruit.                  |                |
| <b>89. Black Sticky Rice with Coconut Ice Cream</b>                          | <b>\$9.90</b>  |
| Steamed black sticky rice, coconut cream with Thai Orchid coconut ice cream. |                |
| <b>90. Egg Custard</b> (Sankaya)   | <b>\$9.90</b>  |
| Tasty steamed egg custard, steamed black sticky rice & coconut cream.        |                |
| <b>91. Thai Tropical Fruits</b> (Polamai Thai) <b>GF</b>                     | <b>\$10.90</b> |
| Mixed tropical fruits served with Thai Orchid coconut ice cream.             |                |
| <b>92. Mango Sticky Rice</b> (Kao Niew Mamaung)                              | <b>\$12.90</b> |
| Fresh mango served with steamed sticky rice and coconut cream.               |                |
| - subject to seasonal availability   |                |

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