

ENTREE

PRAWN CRACKERS		\$5.5
Prawn crackers served w Thai Orchid peanut sauce		
SPRING ROLLS - 2 rolls		\$11.9
(Pork OR vegetable) Vermicelli noodles, selected vegetables served w clear peanut sauce		
FRIED CHICKEN		\$12.9
Sesame battered chicken served w clear peanut sauce		
VEGETABLE NUGGETS - 6 pieces		\$13.9
Potato, eggplant & cauliflower fried nuggets, served w Thai Orchid peanut sauce		
SATAY SKEWERS - 2 skewers	Chicken	\$13.9
Marinated meat skewers topped w Thai Orchid peanut sauce		Beef \$14.9
LEMONGRASS QUAIL		\$14.9
Marinated & grilled in Thai herbs & spices, served w black pepper sauce		
PANDAN CHICKEN - 4 pieces		\$16.9
Marinated & grilled in pandan leaves, served w sweet chilli sauce		
CRISPY PRAWNS - 5 pieces		\$16.9
Pastry wrapped local prawns coated w tom yum paste, served w sweet chilli sauce		
FRIED PRAWNS - 5 pieces		\$16.9
Sesame batter local prawns served w clear peanut sauce		
ORCHID PATTIES - 4 pieces		\$17.9
Marinated minced prawn & chicken patties, served w sweet chilli sauce		

THAI SALAD (ENTREE)

YUM VEGETABLE SALAD		\$13.9
Selected vegetables, tomato, basil & herbs		
CHICKEN SALAD (LARB GAI)		\$14.9
North-eastern style minced chicken salad		
BEEF SALAD (YUM NUER)		\$15.9
Beef slices w red onion in Thai herbs & spices		
SEAFOOD SALAD (YUM TALAY)		\$17.9
Mixed local seafood w red onion in Thai herbs & spices		

SOUP (ENTREE)

TOM YUM	Vegetables	\$12.9
Authentic spicy broth w lemongrass, galangal, lime leaves & coriander		Chicken \$13.9
GALANGA SOUP (TOM KHA)	Prawn	\$15.9
Authentic spicy broth w lemongrass, galangal, lime leaves, coconut milk & coriander		Seafood \$16.9

MAIN COURSE

(all curries are cooked w coconut milk, curry paste & fish sauce)

CHICKEN

GREEN CHICKEN CURRY		\$27.9
Chicken thigh, bamboo shoots, broccoli, beans, Thai basil		
CHOO CHEE CHICKEN CURRY		\$27.9
Chicken breast, red choo chee curry sauce, lime leaves, Thai basil		
LEMONGRASS CHICKEN CURRY		\$27.9
Chicken breast, Thai Orchid lemongrass curry sauce, Thai basil		
EGGPLANT CHICKEN CURRY		\$27.9
Chicken breast, eggplant, onion, mild chilli curry sauce		
BAMBOO CHICKEN CURRY		\$27.9
Chicken breast, sour bamboo shoots, mild chilli curry sauce		
PEPPER EGG CHICKEN		\$27.9
Chicken breast, garlic in a creamy egg coconut sauce w coriander & pepper		
PEANUT CHICKEN		\$27.9
Chicken breast, Chinese cabbage, spring onion, onion, topped w Thai Orchid peanut sauce		
CHILLI CHICKEN		\$27.9
Chicken breast stir-fried w fresh chilli & paste, selected vegetables, Thai basil		
BASIL CHICKEN		\$27.9
Chicken breast stir-fried w mild chilli paste, seasonal vegetables, Thai basil		
GINGER CHICKEN		\$27.9
Chicken breast stir-fried w broccoli, ginger, onion, spring onion in light ginger soy sauce		
GRILLED CHICKEN		\$27.9
Chicken thigh marinated & grilled w Thai herbs & spices, served w tamarind sauce		
CASHEW NUT CHICKEN		\$28.9
Lightly floured chicken breast, cashew nuts, pineapple, capsicum, spring onion in a mild sweet chilli sauce		

PORK

COCONUT CREAM PORK		\$34.9
Deep-fried pork fillets, chilli paste, spring onion, onion & garlic in thick curry sauce		
SESAME PORK		\$33.9
Deep-fried sesame coated pork fillets, stir-fried w chilli paste, spring onion, onion		

BEEF

CHOO CHEE BEEF CURRY		\$31.9
Sliced beef, red choo chee curry sauce, lime leaves, Thai basil		
MASSAMAN BEEF CURRY		\$31.9
Slow cooked diced beef curry, potato, lime leaves		
LEMONGRASS BEEF CURRY		\$31.9
Sliced beef cooked in Thai Orchid lemongrass curry sauce, Thai basil		
PEANUT BEEF		\$31.9
Sliced beef, Chinese cabbage, spring onion, onion, topped w Thai Orchid peanut sauce		
CHILLI BEEF		\$31.9
Sliced beef stir-fried w fresh chilli & paste, selected vegetables, Thai basil		
BASIL BEEF		\$31.9
Sliced beef stir-fried w mild chilli paste, seasonal vegetables, Thai basil		
GINGER BEEF		\$31.9
Sliced beef stir-fried w broccoli, ginger, onion, spring onion in light ginger soy sauce		

LAMB & GOAT

GREEN LAMB CURRY		\$34.9
Backstrap fillet slices, bamboo, broccoli, beans, eggplant, Thai basil		
CHILLI LAMB		\$33.9
Backstrap fillet slices stir-fried w fresh chilli & paste, selected vegetables, Thai basil		
MASSAMAN GOAT CURRY		\$34.9
Slow cooked diced goat curry w potato & Kaffir lime leaves		

DUCK & QUAIL

RED DUCK CURRY		\$34.9
Sliced roast duck in a thick red curry sauce, lychee, pineapple, seasonal vegetables, Thai basil		
MUSHROOM DUCK		\$34.9
Stir-fried roast duck slices, mushroom, garlic & shallot in a black pepper and dark soy sauce		
DRUNKEN DUCK		\$34.9
Stir-fried roast duck slices, seasonal vegetables, lime leaves, garlic, fresh chilli & paste, cooking wine, Thai basil		
CHILLI QUAIL		\$33.9
Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil		

SEAFOOD

CHOO CHEE OR GINGER MUSSELS \$29.9

Steamed half shelled green-lipped mussels topped w a red choo chee curry sauce & Thai basil OR Thai Orchid mild ginger sauce & coriander

DRUNKEN SEAFOOD \$37.9

Mixed seafood, seasonal vegetables, lime leaves, garlic, fresh chilli & paste, cooking wine, Thai basil

SALT AND PEPPER SQUID \$35.9

Wok-tossed lightly floured local squid, spring onion, onion, capsicum, lemon juice on a bed of lettuce

GARLIC PRAWN \$34.9

Local prawns stir-fried w garlic, cauliflower, bamboo, onion, spring onion & soy sauce

LEMONGRASS PRAWN CURRY \$34.9

Local prawns, Thai Orchid lemongrass curry sauce, Thai basil

PEPPER EGG PRAWN \$34.9

Local prawns, garlic in a creamy egg coconut sauce w coriander & pepper

CHOO CHEE PRAWN \$34.9

Local prawns, red choo chee curry sauce, lime leaves, Thai basil

GREEN PRAWN CURRY \$35.9

Local prawns, seasonal vegetables, lime leaves, Thai basil in a green curry sauce

CASHEW NUT PRAWN \$36.9

Lightly floured local prawns, cashew nuts, pineapple, capsicum, spring onion in a mild sweet chilli sauce

CHOO CHEE BARRAMUNDI \$37.9

Lightly floured, deep-fried whole Barramundi topped w a red choo chee curry sauce & Thai basil

GINGER BARRAMUNDI \$37.9

Lightly floured, deep-fried whole Barramundi topped w Thai Orchid mild ginger sauce & coriander

RICE

VEGETABLE FRIED RICE \$21.9

Fried rice w egg, tofu & vegetables

BASIL FRIED RICE \$22.9

Fried rice w local prawns, minced chicken, Chinese broccoli, onion, chilli paste & Thai basil

PINEAPPLE FRIED RICE \$22.9

Fried rice w local prawns, minced chicken, pineapple, cashew nuts, capsicum & spring onion

STEAMED RICE SML \$4.5 / LGE \$6.0

EGG FRIED RICE W SOY SAUCE SML \$6.0 / LGE \$7.5

COCONUT RICE SML \$6.0 / LGE \$7.5

NOODLE DISHES

PAD THAI

Thin rice noodles, egg, beansprout, spring onion, mild sweet chilli sauce & topped w crushed peanuts

Chicken Mince & Prawns \$23.9

Vegetables & Tofu \$22.9

PAD MEE

Fresh hokkien noodles, egg, beansprout, spring onion, mild sweet chilli sauce

Chicken Mince & Prawns \$23.9

Vegetables & Tofu \$22.9

BLACK SOY SAUCE NOODLES

Thick fresh rice noodles, egg, garlic, Chinese

broccoli, beansprout in a dark aromatic sauce

Chicken \$23.9

Beef \$25.9

Seafood \$27.9

DRUNKEN NOODLES

Fresh hokkien noodles, seasonal vegetables, spring onion, chilli paste & cooking wine

Chicken \$23.9

Beef \$25.9

Seafood \$27.9

LAKSA

Fresh hokkien noodles, tofu, beansprout & capsicum cooked in a rich laksa soup. Topped w fried shallots, spring onion & coriander

Chicken \$23.9

Seafood \$27.9

VEGETABLE DISHES

BASIL TOFU

Tofu stir-fried w mild chilli paste, seasonal vegetables, Thai basil

\$23.9

PEANUT VEGETABLES

Lightly stir-fried mixed vegetables topped w Thai Orchid peanut sauce

\$23.9

STIR-FRIED CHINESE BROCCOLI

Chinese broccoli stir-fried with chilli, garlic & soy sauce

\$23.9

STIR-FRIED MIXED VEGETABLES

A selection of fresh vegetables stir-fried w chilli & garlic

\$23.9

GREEN CURRY VEGETABLES

Mixed vegetables & tofu, lime leaves, Thai basil in a green curry sauce

\$24.9

RED CURRY VEGETABLES

Mixed vegetables & tofu, lime leaves, Thai basil in a red curry sauce

\$24.9

NOVEMBER 2022



TAKE AWAY MENU

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ALL PRICES INCLUDE GST