

## ENTREE

<b>PRAWN CRACKERS</b>		\$5.50
Fried prawn crackers served w Thai Orchid peanut sauce		
<b>SPRING ROLLS - 2 rolls</b>		\$8.50
(Pork OR vegetarian) Vermicelli noodles, selected vegetables served w clear peanut sauce		
<b>FRIED CHICKEN</b>		\$10.50
Sesame battered chicken served w clear peanut sauce		
<b>VEGETABLE NUGGETS - 6 pieces</b>		\$11.00
Potato, eggplant & cauliflower fried nuggets, served w Thai Orchid peanut sauce		
<b>SATAY SKEWERS - 2 skewers</b>	Chicken	\$11.50
Marinated meat skewers topped w Thai Orchid peanut sauce		Beef \$12.50
<b>LEMONGRASS QUAIL</b>		\$13.50
Marinated & grilled in Thai herbs & spices, served w black pepper sauce		
<b>PANDAN CHICKEN - 4 pieces</b>		\$14.50
Marinated & grilled in pandan leaves, served w sweet chilli sauce		
<b>CRISPY PRAWNS - 5 pieces</b>		\$14.50
Pastry wrapped local prawns coated w tom yum paste, served w sweet chilli sauce		
<b>FRIED PRAWNS - 5 pieces</b>		\$14.50
Sesame batter local prawns served w clear peanut sauce		
<b>ORCHID PATTIES - 4 pieces</b>		\$15.50
Marinated minced prawn & chicken patties, served w sweet chilli sauce		

## THAI SALAD (ENTREE)

<b>YUM VEGETABLE SALAD</b>		\$11.00
Selected vegetables, tomato, basil & herbs		
<b>CHICKEN SALAD (LARB GAI) GF</b>		\$13.50
North-eastern style minced chicken salad		
<b>BEEF SALAD (YUM NUER) GF</b>		\$14.50
Beef slices w red onion in Thai herbs & spices		
<b>SEAFOOD SALAD (YUM TALAY) GF</b>		\$15.50
Mixed local seafood w red onion in Thai herbs & spices		

## SOUP (ENTREE)

<b>TOM YUM GF</b>	Vegetarian	\$11.00
Authentic spicy broth w lemongrass, galangal, lime leaves & coriander		
<b>GALANGA SOUP (TOM KHA) GF</b>	Chicken	\$12.50
Authentic spicy broth w lemongrass, galangal, lime leaves, coconut milk & coriander		Prawn \$13.50
	Seafood	\$14.50

## MAIN COURSE

*(all curries are cooked w coconut milk and curry paste)*

### CHICKEN

<b>GREEN CHICKEN CURRY GF</b>		\$22.50
Chicken thigh, bamboo shoots, broccoli, beans, Thai basil		
<b>CHOO CHEE CHICKEN GF</b>		\$22.50
Chicken breast, red choo chee curry sauce, lime leaves, Thai basil		
<b>LEMONGRASS CHICKEN CURRY GF</b>		\$22.50
Chicken breast, Thai Orchid lemongrass curry sauce, Thai basil		
<b>EGGPLANT CHICKEN</b>		\$22.50
Chicken breast, eggplant, onion, mild chilli curry sauce		
<b>BAMBOO CHICKEN</b>		\$22.50
Chicken breast, sour bamboo shoots, mild chilli curry sauce		
<b>PEPPER EGG CHICKEN</b>		\$22.50
Chicken breast, garlic in a creamy egg coconut sauce w coriander & pepper		
<b>PEANUT CHICKEN</b>		\$22.50
Chicken breast, Chinese cabbage, spring onion, onion, topped w Thai Orchid peanut sauce		
<b>CHILLI CHICKEN GF</b>		\$22.50
Chicken breast stir-fried w fresh chilli & paste, selected vegetables, Thai basil		
<b>BASIL CHICKEN GF</b>		\$22.50
Chicken breast stir-fried w mild chilli paste, seasonal vegetables, Thai basil		
<b>GINGER CHICKEN</b>		\$22.50
Chicken breast stir-fried w broccoli, ginger, onion, spring onion in light ginger soy sauce		
<b>GRILLED CHICKEN</b>		\$22.50
Chicken thigh marinated & grilled w Thai herbs & spices, served w tamarind sauce		
<b>CASHEW NUT CHICKEN</b>		\$24.50
Lightly floured chicken breast, cashew nuts, pineapple, capsicum, spring onion in a mild sweet chilli sauce		

### BEEF

<b>CHOO CHEE BEEF GF</b>		\$24.50
Sliced beef, red choo chee curry sauce, lime leaves, Thai basil		
<b>MASSAMAN BEEF CURRY GF</b>		\$24.50
Slow cooked diced beef curry, potato, lime leaves		
<b>LEMONGRASS BEEF CURRY GF</b>		\$24.50
Sliced beef cooked in Thai Orchid lemongrass curry sauce, Thai basil		

<b>PEANUT BEEF</b>		\$24.50
Sliced beef, Chinese cabbage, spring onion, onion, topped w Thai Orchid peanut sauce		
<b>CHILLI BEEF GF</b>		\$24.50
Sliced beef stir-fried w fresh chilli & paste, selected vegetables, Thai basil		
<b>BASIL BEEF GF</b>		\$24.50
Sliced beef stir-fried w mild chilli paste, seasonal vegetables, Thai basil		
<b>GINGER BEEF</b>		\$24.50
Sliced beef stir-fried w broccoli, ginger, onion, spring onion in light ginger soy sauce		

### PORK

<b>COCONUT CREAM PORK</b>		\$27.50
Deep-fried pork fillets, chilli paste, spring onion, onion & garlic in thick curry sauce		
<b>SESAME PORK</b>		\$27.50
Deep-fried sesame coated pork fillets, stir-fried w chilli paste, spring onion, onion		
<b>TRADITIONAL THAI BASIL PORK</b>		\$28.50
Minced pork stir-fried w garlic, fresh chilli, beans, capsicum, onion, Thai basil & topped with fried egg		

### LAMB & GOAT

<b>GREEN LAMB CURRY GF</b>		\$30.50
Backstrap fillet slices, bamboo, broccoli, beans, eggplant, Thai basil		
<b>CHILLI LAMB GF</b>		\$30.50
Backstrap fillet slices stir-fried w fresh chilli & paste, selected vegetables, Thai basil		
<b>MASSAMAN GOAT CURRY GF</b>		\$31.50
Slow cooked diced goat curry w potato & Kaffir lime leaves		

### DUCK & QUAIL

<b>RED DUCK CURRY GF</b>		\$28.50
Sliced roast duck in a thick red curry sauce, lychee, pineapple, seasonal vegetables, Thai basil		
<b>MUSHROOM DUCK</b>		\$28.50
Stir-fried roast duck slices, mushroom, garlic & shallot in a black pepper and dark soy sauce		
<b>DRUNKEN DUCK</b>		\$28.50
Stir-fried roast duck slices, seasonal vegetables, lime leaves, garlic, fresh chilli & paste, cooking wine, Thai basil		
<b>CHILLI QUAIL</b>		\$28.50
Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil		

## SEAFOOD

<b>CHOO CHEE OR GINGER MUSSELS</b>	\$25.50
Steamed half shelled green lip mussels topped w a red choo chee curry sauce & Thai basil OR Thai Orchid mild ginger sauce & coriander	
<b>DRUNKEN SEAFOOD</b>	\$29.50
Mixed seafood, seasonal vegetables, lime leaves, garlic, fresh chilli & paste, cooking wine, Thai basil	
<b>SALT AND PEPPER SQUID</b>	\$29.50
Wok-tossed lightly floured local squid, spring onion, onion, capsicum, lemon juice on a bed of lettuce	
<b>GARLIC PRAWN</b>	\$29.50
Local prawns stir-fried w garlic, cauliflower, bamboo, onion, spring onion & soy sauce	
<b>LEMONGRASS PRAWN CURRY GF</b>	\$29.50
Local prawns, Thai Orchid lemongrass curry sauce, Thai basil	
<b>PEPPER EGG PRAWN</b>	\$29.50
Local prawns, garlic in a creamy egg coconut sauce w coriander & pepper	
<b>CHOO CHEE PRAWN GF</b>	\$29.50
Local prawns, red choo chee curry sauce, lime leaves, Thai basil	
<b>GREEN PRAWN CURRY GF</b>	\$29.50
Local prawns, seasonal vegetables, lime leaves, Thai basil in a green curry sauce	
<b>RED PRAWN CURRY GF</b>	\$29.50
Local prawns, seasonal vegetables, lime leaves, Thai basil in a red curry sauce	
<b>CASHEW NUT PRAWN</b>	\$30.50
Lightly floured local prawns, cashew nuts, pineapple, capsicum, spring onion in a mild sweet chilli sauce	
<b>CHOO CHEE BARRAMUNDI</b>	\$34.50
Lightly floured, deep-fried whole Barramundi topped w a red choo chee curry sauce & Thai basil	
<b>GINGER BARRAMUNDI</b>	\$34.50
Lightly floured, deep-fried whole Barramundi topped w Thai Orchid mild ginger sauce & coriander	
<b>RICE</b>	
<b>BASIL FRIED RICE</b>	\$20.00
Fried rice w local prawns, minced chicken, Chinese broccoli, onion, chilli paste & Thai basil	
<b>PINEAPPLE FRIED RICE</b>	\$20.00
Fried rice w local prawns, minced chicken, pineapple, cashew nuts, capsicum & spring onion	
<b>STEAMED RICE GF</b>	SML \$4.00 / LGE \$5.50
<b>EGG FRIED RICE W SOY SAUCE</b>	SML \$5.00 / LGE \$7.00
<b>COCONUT RICE GF</b>	SML \$5.00 / LGE \$7.00

## NOODLE DISHES

<b>PAD THAI</b>	\$20.00
Thin rice noodles, minced chicken, local prawns, egg, beansprout, spring onion, mild sweet chilli sauce & topped w crushed peanuts	
<b>PAD MEE</b>	\$20.00
Fresh hokkien noodles, minced chicken, local prawns egg, beansprout, spring onion, mild sweet chilli sauce	
<b>BLACK SOY SAUCE NOODLES</b>	Chicken \$20.00
Thick fresh rice noodles, egg, garlic, Chinese broccoli, beansprout in a dark aromatic sauce	
	Beef \$22.50
	Seafood \$25.50
<b>DRUNKEN NOODLES</b>	Chicken \$20.00
Fresh hokkien noodles, seasonal vegetables, spring onion, chilli paste & cooking wine	
	Beef \$22.50
	Seafood \$25.50
<b>LAKSA</b>	
Fresh hokkien noodles, tofu, beansprout & capsicum cooked in a rich laksa soup.	
	Chicken \$20.50
	Seafood \$25.50
Topped w fried shallots, spring onion & coriander	
<b>VEGETARIAN MAIN COURSE</b>	
<b>VEGETARIAN PAD THAI</b>	\$19.50
Thin rice noodles, tofu, egg, seasonal vegetables, mild sweet chilli sauce & topped w crushed peanuts	
<b>VEGETARIAN PAD MEE</b>	\$19.50
Fresh hokkien noodles, seasonal vegetables, egg, mild sweet chilli sauce	
<b>VEGETARIAN FRIED RICE</b>	\$19.50
Fried rice w tofu, egg, broccoli, capsicum, spring onion & cashew nuts	
<b>STIR-FRIED MIXED VEGETABLES</b>	\$19.50
A selection of fresh vegetables stir-fried w chilli & garlic	
<b>BASIL TOFU</b>	\$20.00
Tofu stir-fried w mild chilli paste, seasonal vegetables, Thai basil	
<b>PEANUT VEGETABLES</b>	\$20.00
Lightly stir-fried mixed vegetables topped w Thai Orchid peanut sauce	
<b>GREEN CURRY VEGETABLES</b>	\$20.00
Mixed vegetables & tofu, lime leaves, Thai basil in a green curry sauce	
<b>RED CURRY VEGETABLES</b>	\$20.00
Mixed vegetables & tofu, lime leaves, Thai basil in a red curry sauce	
<b>STIR-FRIED CHINESE BROCCOLI</b>	\$20.00
Chinese broccoli stir-fried with chilli, garlic & soy sauce	

PRICES EFFECTIVE 1/11/20



## TAKE AWAY MENU

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ALL PRICES INCLUDE GST