

## ENTRÉE

<b>Prawn Crackers</b> served with Thai Orchid peanut sauce.	\$5.50
<b>Spring Rolls</b> (Popia Tord) - 2 rolls Pork, vermicelli, cabbage & onion, served with clear peanut sauce.	\$10.90
<b>Fried Chicken</b> (Gai Tord) Sesame battered chicken served with clear peanut sauce.	\$11.90
<b>Satay Skewers</b> - 2 skewers Chicken	\$12.90
Meat skewers topped with Thai Orchid peanut sauce.	Beef \$13.90
<b>Lemongrass Quail</b> (Nok Yang) Grilled in lemongrass marinade and served with pickled vegetables & black pepper sauce.	\$14.90
<b>Pandan Chicken</b> (Gai Hor Toey) - 4 pieces Wrapped in pandan leaves and served with pickled vegetables & sweet chilli sauce.	\$15.90
<b>Crispy Prawns</b> (Tom Yum Tord) - 5 pieces Pastry wrapped local prawns coated with tom yum paste and served with sweet chilli sauce.	\$16.90
<b>Fried Prawns</b> (Goong Tord) - 5 pieces Sesame battered local prawns served with clear peanut sauce.	\$16.90
<b>Orchid Patties</b> (Tord Mund) - 4 pieces Marinated minced prawn and chicken in aromatic spices, served with sweet chilli sauce.	\$17.90
<b>Mixed Entrée Platter</b> Platter for two, selection chosen by the chef.	\$38.90

## SOUP (ENTRÉE)

Chicken \$12.90 Prawn \$14.90 Mixed Seafood \$15.90

<b>Tom Yum Soup</b> <b>GF</b> Authentic spicy broth, lemongrass, lime leaves, galangal & coriander.	
<b>Galangal Soup</b> (Tom Kha) <b>GF</b> Creamy coconut milk soup, lemongrass, lime leaves, galangal & coriander.	
<b>Clear Soup</b> <b>GF</b> Chicken broth, mushroom, Chinese cabbage, pepper & coriander.	

## THAI SALAD (ENTRÉE)

<b>Chicken Salad</b> (Larb Gai) <b>GF</b> North-eastern style minced chicken, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.	\$13.90
<b>Beef Salad</b> (Yum Nuer) <b>GF</b> Sliced beef, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.	\$14.90
<b>Prawn Salad</b> (Yum Goong) <b>GF</b> Local prawns, aromatic Thai herbs and spices, lemon juice & red onion.	\$15.90
<b>Mixed Seafood Salad</b> (Yum Talay) <b>GF</b> Mixed seafood, Thai herbs and spices, lemon juice & red onion.	\$16.90
<b>Seafood and Vermicelli Salad</b> (Yum Woon Sen) <b>GF</b> Mixed seafood, vermicelli noodles, Thai herbs and spices, lemon juice & red onion.	\$17.90

## MAIN COURSE (all curries are cooked with coconut milk and curry paste)

### CHICKEN

<b>Bamboo Chicken Curry</b> (Kang Kaur Nomai) Chicken breast, sour bamboo shoots, mild chilli curry sauce.	\$24.90
<b>Basil Chicken</b> (Gapao Gai) <b>GF</b> Chicken breast stir-fried with mild chilli paste, vegetables & Thai basil.	\$24.90
<b>Chilli Chicken</b> (Gai Pad Pik) <b>GF</b> Chicken breast stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	\$24.90
<b>Choo Chee Chicken Curry</b> (Gai Choo Chee) <b>GF</b> Chicken breast, red choo chee curry sauce, lime leaves & Thai basil.	\$24.90
<b>Eggplant Chicken Curry</b> (Gai Kang Kaur Makhaur Yao) Chicken breast, eggplant, onion, mild chilli curry sauce.	\$24.90
<b>Ginger Chicken</b> (Gai Pad Khing) Chicken breast stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.	\$24.90
<b>Green Chicken Curry</b> (Kang Kiew Waan Gai) <b>GF</b> Chicken thigh, bamboo shoots, broccoli, beans & Thai basil.	\$24.90
<b>Grilled Chicken</b> (Gai Yang) Chicken thigh marinated and grilled with aromatic Thai herbs and spices, served with tamarind sauce.	\$24.90
<b>Lemongrass Chicken Curry</b> (Gai Ta Krai) <b>GF</b> Chicken breast, Thai Orchid lemongrass curry sauce & Thai basil.	\$24.90
<b>Peanut Chicken</b> (Long Song Gai) Chicken breast, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.	\$24.90
<b>Pepper Egg Chicken</b> (Kha Gai) Chicken breast and garlic in a creamy egg coconut sauce, topped with pepper & coriander.	\$24.90
<b>Cashew Nut Chicken</b> (Gai Pad Med Mamuang) Lightly floured chicken breast, cashew nuts, pineapple, capsicum & spring onion in a mild sweet chilli sauce.	\$26.90

### BEEF

<b>Basil Beef</b> (Gapao Nuer) <b>GF</b> Sliced beef stir-fried with mild chilli paste, vegetables & Thai basil.	\$26.90
<b>Chilli Beef</b> (Nuer Pad Pik) <b>GF</b> Sliced beef stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	\$26.90
<b>Choo Chee Beef Curry</b> (Nuer Choo Chee) <b>GF</b> Sliced beef, red choo chee curry sauce, lime leaves & Thai basil.	\$26.90
<b>Ginger Beef</b> (Nuer Pad Khing) Sliced beef stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.	\$26.90
<b>Lemongrass Beef Curry</b> (Nuer Ta Krai) <b>GF</b> Sliced beef, Thai Orchid lemongrass curry sauce & Thai basil.	\$26.90
<b>Massaman Beef Curry</b> (Massaman Nuer) <b>GF</b> Slow cooked diced beef curry, potato & Kaffir lime leaves.	\$26.90
<b>Peanut Beef</b> (Long Song Nuer) Sliced beef, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.	\$26.90

## DUCK & QUAIL

<b>Drunken Duck</b> (Pad Kee Mao Pet) Sliced roast duck stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	\$31.90
<b>Mushroom Duck</b> Sliced roast duck stir-fried with mushroom, garlic and spring onion in a black pepper & dark soy sauce.	\$31.90
<b>Red Duck Curry</b> (Kang Pet Yang) <b>GF</b> Sliced roast duck, vegetables, lychee, pineapple, lime leaves & Thai basil.	\$32.90
<b>Chilli Quail</b> Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil, served on a bed of lettuce.	\$31.90

## GOAT, LAMB & PORK

<b>Massaman Goat Curry</b> (Massaman Pae) <b>GF</b> Slow cooked diced goat curry, potato & Kaffir lime leaves.	\$32.90
<b>Chilli Lamb</b> (Nuer Kaek Pad Pik) <b>GF</b> Backstrap fillet slices stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	\$31.90
<b>Green Lamb Curry</b> (Kang Kiew Waan Nuer Kaek) <b>GF</b> Backstrap fillet slices, bamboo shoots, broccoli, beans, eggplant & Thai basil.	\$32.90
<b>Sesame Pork</b> (Moo Tord) Deep-fried sesame coated pork fillets wok-tossed with onion, spring onion & chilli paste.	\$31.90
<b>Coconut Cream Pork</b> (Moo Kati) Deep-fried pork fillets, chilli paste, onions, coconut curry.	\$32.90
<b>Traditional Thai Style Basil Pork</b> (Gapao Moo) Minced pork stir-fried with garlic, fresh chilli, beans, capsicum, onion & Thai basil, topped with a crispy fried egg.	\$32.90

## SEAFOOD

<b>Green-lipped Mussels</b> <b>GF</b> Steamed half shelled mussels topped with Thai Orchid mild ginger sauce & coriander <b>OR</b> with a red choo chee curry sauce & Thai basil.	\$28.90
<b>Drunken Seafood</b> (Pad Kee Mao Talay) Mixed seafood stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	\$34.90
<b>Salt and Pepper Squid</b> Lightly floured local squid wok-tossed with onion, spring onion, capsicum & lemon juice, served on a bed of lettuce.	\$34.90
<b>FISH</b>	
<b>Whole Flounder</b> Lightly floured, deep-fried whole flounder with spring onion, ginger and spices.	\$34.90
<b>Atlantic Salmon</b> <b>GF</b> Steamed Atlantic salmon fillet topped with Thai Orchid mild ginger sauce & coriander <b>OR</b> with a red choo chee curry sauce & Thai basil.	\$34.90
<b>Whole Barramundi</b> Lightly floured, deep-fried whole barramundi topped with Thai Orchid mild ginger sauce & coriander <b>OR</b> with a red choo chee curry sauce & Thai basil.	\$36.90

## PRAWN

<b>Basil Prawn</b> (Gapao Goong) <b>GF</b>	\$32.90
Local prawns stir-fried with mild chilli paste, vegetables & Thai basil.	
<b>Choo Chee Prawn Curry</b> (Goong Choo Chee) <b>GF</b>	\$32.90
Local prawns, red choo chee curry sauce, lime leaves & Thai basil.	
<b>Garlic Prawn</b> (Goong Pad Puk)	\$32.90
Local prawns stir-fried with garlic, cauliflower, bamboo shoots, onion, spring onion & soy sauce.	
<b>Lemongrass Prawn Curry</b> (Goong Ta Krai) <b>GF</b>	\$32.90
Local prawns, Thai Orchid lemongrass curry sauce & Thai basil.	
<b>Pepper Egg Prawn</b> (Kha Goong)	\$32.90
Local prawns and garlic in a creamy egg coconut sauce, topped with pepper & coriander.	
<b>Green Prawn Curry</b> (Kang Kiew Waan Goong) <b>GF</b>	\$33.90
Local prawns, bamboo shoots, broccoli, beans, eggplant & Thai basil.	
<b>Red Prawn Curry</b> (Kang Dang Goong) <b>GF</b>	\$33.90
Local prawns, vegetables, lime leaves & Thai basil, red curry sauce.	
<b>Cashew Nut Prawn</b> (Goong Pad Med Mamuang)	\$34.90
Lightly floured local prawns, cashew nuts, pineapple, capsicum & spring onion in a mild sweet chilli sauce.	

## NOODLES

<b>Black Soy Sauce Noodles</b> (Pad See-iew)	Chicken \$21.90
Thick fresh rice noodles, egg, Chinese broccoli & beansprout in a dark aromatic sauce.	Beef \$23.90
	Seafood \$27.90
<b>Drunken Noodles</b> (Pad Kee Mao)	Chicken \$21.90
Fresh hokkien noodles, vegetables, onion, spring onion, chilli paste & cooking wine.	Beef \$23.90
	Seafood \$27.90

<b>Laksa</b>	Chicken \$21.90
Fresh hokkien noodles, tofu, beansprout & capsicum cooked in a rich laksa soup.	Seafood \$27.90

<b>Pad Mee</b>	\$20.90
Fresh hokkien noodles, minced chicken, local prawns, egg, beansprout, spring onion & mild sweet chilli sauce.	

<b>Pad Thai</b> <b>GFO</b>	\$20.90
Thin rice noodles, minced chicken, local prawns, egg, beansprout, spring onion & mild sweet chilli sauce, topped with crushed peanuts.	

## RICE

<b>Steamed Rice</b> (per serve) <b>GF</b>	\$3.50
<b>Coconut Steamed Rice</b> (per serve) <b>GF</b>	\$4.50
<b>Egg Fried Rice with Soy Sauce</b> (per serve)	\$4.50

<b>Basil Fried Rice</b>	\$20.00
Fried rice with minced chicken, local prawns, Chinese broccoli, capsicum, onion, spring onion, chilli paste & Thai basil.	

<b>Pineapple Fried Rice</b> (Kao Pad Sapparod)	\$20.90
Fried rice with minced chicken, local prawns, pineapple, cashew nuts, capsicum & spring onion.	

## VEGETARIAN ENTRÉE

<b>Vegetarian Spring Rolls</b> - 2 Rolls	\$9.90
Mixed vegetables, onion & vermicelli noodles, served with clear peanut sauce.	

<b>Vegetable Nuggets</b> - 6 pieces	\$11.90
Potato, eggplant & cauliflower fried nuggets, served with Thai Orchid peanut sauce.	

<b>Yum Vegetable Salad</b> <b>GF</b>	\$11.90
Carrot, beansprout, mushroom, tomato, aromatic Thai herbs and spices & Thai basil.	

<b>Yum Jay Woon Sen Salad</b> <b>GF</b>	\$12.90
Carrot, beansprout, mushroom, tomato, vermicelli noodles, aromatic Thai herbs and spices & Thai basil.	

## SOUP (ENTRÉE)

<b>Vegetarian Tom Yum Soup</b> <b>GF</b>	\$11.90
Authentic spicy broth, tofu, vegetables, potato, lemongrass, lime leaves, galangal & coriander.	

<b>Vegetarian Galangal Soup</b> <b>GF</b>	\$11.90
Creamy coconut milk soup, tofu, vegetables, potato, lemongrass, lime leaves, galangal & coriander.	

## VEGETARIAN MAIN COURSE

<b>Basil Tofu</b>	\$20.90
Tofu stir-fried with mild chilli paste, vegetables & Thai basil.	
<b>Peanut Vegetables</b>	\$20.90
Lightly stir-fried mixed vegetables topped with Thai Orchid peanut sauce.	

<b>Salt and Pepper Eggplant</b>	\$20.90
Battered eggplant slices wok-tossed with onion, spring onion, capsicum & lemon juice, served on a bed of lettuce.	

<b>Salt and Pepper Tofu</b>	\$20.90
Battered tofu wok-tossed with onion, spring onion, capsicum & lemon juice, served on a bed of lettuce.	

<b>Stir-Fried Chinese Broccoli</b> (Pad Katna)	\$20.90
Chinese broccoli stir-fried with chilli, garlic & light soy sauce.	

<b>Stir-Fried Vegetables</b> (Pad Puk)	\$20.90
Fresh selection of vegetables stir-fried with chilli & garlic.	

<b>Vegetarian Fried Rice</b>	\$20.90
Fried rice with tofu, egg, vegetables & cashew nuts.	
<b>Vegetarian Pad Mee</b>	\$20.90
Fresh hokkien noodles, tofu, egg, vegetables, spring onion, beansprout & mild sweet chilli sauce.	

<b>Vegetarian Pad Thai</b> <b>GFO</b>	\$20.90
Thin rice noodles, tofu, egg, vegetables, spring onion, beansprout & mild sweet chilli sauce topped with crushed peanuts.	

<b>Green Vegetable Curry</b> <b>GF</b>	\$22.90
Vegetables, potato, tofu, lime leaves & Thai basil in a green curry sauce.	

<b>Red Vegetable Curry</b> <b>GF</b>	\$22.90
Vegetables, potato, tofu, lime leaves & Thai basil in a red curry sauce.	

## BANQUET (minimum 4 people)

\$45 per person	\$55 per person
<b>ENTRÉE</b>	<b>ENTRÉE</b>
Spring Rolls	Mixed Entrée
Satay Chicken Skewers	(Chef's Choice)

<b>MAIN COURSE</b>	<b>MAIN COURSE</b>
Basil Chicken <b>GF</b>	Basil Chicken <b>GF</b>
Choo Chee Prawn <b>GF</b>	Massaman Beef <b>GF</b>
Massaman Beef <b>GF</b>	Pepper Egg Prawn
Pad Thai <b>GFO</b>	Red Duck Curry <b>GF</b>
Steamed Rice <b>GF</b>	Steamed Rice <b>GF</b>

\$40 per person (Vegetarian)

<b>ENTRÉE</b>
Vegetarian Spring Rolls
Yum Jay Woon Sen Salad <b>GF</b>

<b>MAIN COURSE</b>
Basil Tofu <b>GF</b>
Red Vegetable Curry <b>GF</b>
Stir-fried Vegetables
Vegetarian Pad Thai <b>GFO</b>
Steamed Rice <b>GF</b>

## SWEETS

<b>Banana Sago</b> (Glaay Baut Chee)	\$12.50
Banana and sago in coconut cream topped with sesame seeds.	

<b>Black Sticky Rice and Coconut Ice Cream</b>	\$12.50
Black sticky rice, coconut cream & Thai Orchid coconut ice cream, topped with sesame seeds.	

<b>Egg Custard</b> (Sankaya)	\$12.50
Steamed egg custard, black sticky rice & coconut cream, topped with sesame seeds.	

<b>Thai Orchid Coconut Ice Cream</b> <b>GF</b>	\$12.50
Thai Orchid coconut ice cream topped with sliced jackfruit.	

<b>Fried Ice Cream</b> 2 scoops	\$15.50
Two vanilla scoops with a caramel and coconut sauce. - subject to availability.	

<b>Mango and Black Sticky Rice</b> (Kao Niew Mamuang)	\$15.50
Fresh mango, black sticky rice & coconut cream, topped with sesame seeds - subject to seasonal availability.	
Add coconut ice cream (per scoop).....	\$4.00