

Entrée		Main Course		Duck & Quail	
Prawn Crackers served with Thai Orchid peanut sauce.		(all curries are cooked with coconut milk, curry paste & fish sauce)		Drunken Duck (Pad Kee Mao Pet) GF	
Spring Rolls (Popia Tord) - 2 rolls		Chicken		Sliced roast duck stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	
Fried Chicken (Gai Tord)		Bamboo Chicken Curry (Kang Kaur Nomai) GF		Mushroom Duck	
Sesame battered chicken breast served with clear peanut sauce.		Chicken breast, sour bamboo shoots, mild chilli curry sauce.		Sliced roast duck stir-fried with mushroom, garlic and spring onion in a black pepper & dark soy sauce.	
Satay Skewers - 2 skewers		Basil Chicken (Kra Pao Gai) GF		Red Duck Curry (Kang Pet Yang) GF	
Meat skewers topped with Thai Orchid peanut sauce.		Chicken breast stir-fried with mild chilli paste, vegetables & Thai basil.		Sliced roast duck, vegetables, lychee, pineapple, lime leaves & Thai basil.	
Chicken		Chilli Chicken (Gai Pad Pik) GF		Chilli Quail	
Beef		Chicken breast stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.		Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil, served on lettuce.	
Lemongrass Quail (Nok Yang)		Choo Chee Chicken Curry (Gai Choo Chee) GF		Goat, Lamb & Pork	
Grilled in lemongrass marinade and served with pickled vegetables & black pepper sauce.		Chicken breast, red choo chee curry sauce, lime leaves & Thai basil.		Massaman Goat Curry (Massaman Pae) GF	
Pandan Chicken (Gai Hor Toey) - 4 pieces		Eggplant Chicken Curry (Gai Kang Kaur Makhaur Yao) GF		Slow cooked diced goat curry, potato & Kaffir lime leaves.	
Wrapped in pandan leaves and served with pickled vegetables & sweet chilli sauce.		Chicken breast, eggplant, onion, mild chilli curry sauce.		Chilli Lamb (Nuer Kaek Pad Pik) GF	
Crispy Prawns (Tom Yum Tord) - 5 pieces		Ginger Chicken (Gai Pad Khing)		Backstrap fillet slices stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.	
Pastry wrapped local prawns coated with tom yum paste and served with sweet chilli sauce.		Chicken breast stir-fried with broccoli, bamboo, ginger, onion & spring onion in a light ginger soy sauce.		Green Lamb Curry (Kang Kiew Waan Nuer Kaek) GF	
Fried Prawns (Goong Tord) - 5 pieces		Green Chicken Curry (Kang Kiew Waan Gai) GF		Backstrap fillet slices, bamboo shoots, broccoli, beans, eggplant & Thai basil.	
Sesame battered local prawns served with clear peanut sauce.		Chicken thigh, bamboo shoots, broccoli, beans & Thai basil.		Sesame Pork (Moo Tord)	
Orchid Patties (Tord Mund) - 4 pieces		Grilled Chicken (Gai Yang)		Deep-fried sesame coated pork fillets wok-tossed with onion, spring onion & chilli paste.	
Marinated minced prawn and chicken in aromatic spices, served with sweet chilli sauce.		Chicken thigh marinated and grilled with aromatic Thai herbs and spices, served with tamarind sauce.		Coconut Cream Pork (Moo Kati)	
Mixed Entrée Platter		Lemongrass Chicken Curry (Gai Ta Krai) GF		Deep-fried pork fillets, chilli paste, onions, coconut curry.	
Platter for two. Selection chosen by the chef.		Chicken breast, Thai Orchid lemongrass curry sauce & Thai basil.		Traditional Thai Style Basil Pork (Kra Pao Moo)	
Soup (Entrée)		Peanut Chicken (Long Song Gai) GF		Minced pork stir-fried with garlic, fresh chilli, beans, capsicum, onion & Thai basil, topped with a crispy fried egg.	
Vegetables 14.5 Chicken 15.5 Prawn 17.5 Mixed Seafood 18.5		Chicken breast, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.		Seafood	
Tom Yum Soup GF		Pepper Egg Chicken (Kha Gai)		Green-lipped Mussels GF	
Authentic spicy broth, lemongrass, lime leaves, galangal & coriander.		Chicken breast and garlic in a creamy egg coconut sauce, topped with pepper & coriander.		Steamed half shelled mussels topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	
Galangal Soup (Tom Kha) GF		Cashew Nut Chicken (Gai Pad Med Mamuang)		Drunken Seafood (Pad Kee Mao Talay) GF	
Creamy coconut milk soup, lemongrass, lime leaves, galangal & coriander.		Lightly floured chicken breast, cashew nuts, pineapple, capsicum & spring onion in a mild sweet chilli sauce.		Mixed seafood stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil.	
Clear Soup GF		Beef		Salt and Pepper Squid	
Chicken broth, mushroom, Chinese cabbage, pepper & coriander.		Basil Beef (Kra Pao Nuer) GF		Lightly floured local squid wok-tossed with onion, spring onion, capsicum & lemon juice, served on lettuce.	
Thai Salad (Entrée)		Sliced beef stir-fried with mild chilli paste, vegetables & Thai basil.		Fish	
Chicken Salad (Larb Gai) GF		Chilli Beef (Nuer Pad Pik) GF		Atlantic Salmon GF	
North-eastern style minced chicken, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.		Sliced beef stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.		Steamed Atlantic salmon fillet topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	
Beef Salad (Yum Nuer) GF		Choo Chee Beef Curry (Nuer Choo Chee) GF		Whole Barramundi	
Sliced beef, aromatic Thai herbs and spices, ground rice, lemon juice & red onion.		Sliced beef, red choo chee curry sauce, lime leaves & Thai basil.		Lightly floured, deep-fried whole barramundi topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil.	
Seafood Salad (Yum Talay) GF		Ginger Beef (Nuer Pad Khing)			
Choice of seafood, Thai herbs and spices, lemon juice & red onion.		Sliced beef stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.			
Prawns		Lemongrass Beef Curry (Nuer Ta Krai) GF			
Squid		Sliced beef, Thai Orchid lemongrass curry sauce & Thai basil.			
Mixed Seafood		Massaman Beef Curry (Massaman Nuer) GF			
Seafood and Vermicelli Salad (Yum Woon Sen) GF		Slow cooked diced beef curry, potato & Kaffir lime leaves.			
Mixed seafood, vermicelli noodles, Thai herbs and spices, lemon juice & red onion.		Peanut Beef (Long Song Nuer) GF			
		Sliced beef, Chinese cabbage, onion & spring onion, topped with Thai Orchid peanut sauce.			

Basil Prawn (Kra Pao Goong) GF	37.5
Local prawns stir-fried with mild chilli paste, vegetables & Thai basil.	
Choo Chee Prawn Curry (Goong Choo Chee) GF	37.5
Local prawns, red choo chee curry sauce, lime leaves & Thai basil.	
Garlic Prawn (Goong Pad Puk)	37.5
Local prawns stir-fried with garlic, cauliflower, bamboo shoots, onion, spring onion & soy sauce.	
Lemongrass Prawn Curry (Goong Ta Krai) GF	37.5
Local prawns, Thai Orchid lemongrass curry sauce & Thai basil.	
Pepper Egg Prawn (Kha Goong)	37.5
Local prawns and garlic in a creamy egg coconut sauce, topped with pepper & coriander.	
Green Prawn Curry (Kang Kiew Waan Goong) GF	37.5
Local prawns, bamboo shoots, broccoli, beans, eggplant & Thai basil.	
Cashew Nut Prawn (Goong Pad Med Mamuang)	38.5
Lightly floured local prawns, cashew nuts, pineapple, capsicum & spring onion in a mild sweet chilli sauce.	

Black Soy Sauce Noodles (Pad See Ew)
Thick fresh rice noodles, egg, Chinese broccoli & beansprout
in a dark aromatic sauce.

- Chicken 25.5
- Beef 27.5
- Seafood 29.5

Drunken Noodles (Pad Kee Mao)
Fresh hokkien noodles, vegetables, onion, spring onion,
chilli paste & cooking wine.

- Chicken 25.5
- Beef 27.5
- Seafood 29.5

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

- Chicken 25.5
- Seafood 29.5

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

- Vegetables & tofu 24.5
- Minced chicken & prawns 25.5

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

- Vegetables & tofu 24.5
- Minced chicken & prawns 25.5

Vegetable Spring Rolls - 2 Rolls	13.5
Mixed vegetables, onion & vermicelli noodles, served with clear peanut sauce.	
Vegetable Nuggets - 6 pieces	15.5
Potato, eggplant & cauliflower fried nuggets, served with Thai Orchid peanut sauce.	
Yum Vegetable Salad GF	15.5
Cabbage, carrot, beansprout, mushroom, tomato, aromatic Thai herbs and spices & Thai basil.	
Yum Jay Woon Sen Salad GF	16.5
Cabbage, carrot, beansprout, mushroom, tomato, vermicelli noodles, aromatic Thai herbs and spices & Thai basil.	

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

Tofu stir-fried with mild chilli paste, vegetables & Thai basil.

Lightly stir-fried mixed vegetables topped with Thai Orchid

Salt and Pepper Eggplant	25.5
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capsicum & lemon juice, served on lettuce.

Battered tofu wok-tossed with onion, spring onion, capsicum

Stir-Fried Chinese Broccoli (Pad Katna)	25.5
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Stir-Fried Vegetables (Pad Puk)	25.5
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Green Vegetable Curry GF	26.5
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curry sauce.

Vegetables, potato, tofu, lime leaves & Thai basil in a red

RICE

Steamed Rice (per serve) GF	4.5
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Egg Fried Rice with Soy Sauce (per serve)	5.5
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Vegetable Fried Rice	23.5
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Fried rice with egg, minced chicken, local prawns, Chinese

Fried rice with egg, minced chicken, local prawns, pineapple,

Steamed Rice

Steamed Rice

GF: GLUTEN FREE // 10% SURCHARGE ON PUBLIC HOLIDAYS // PLEASE ADVISE OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS