ENTRÉE

ENIREE		
Prawn Crackers served with Thai Orchid peanut sauce.	6.0	
Spring Rolls (Popia Tord) - 2 rolls	12.9	
Pork, vermicelli, cabbage & onion, served with clear peanut sau	uce.	в
Fried Chicken (Gai Tord)	13.9	c
Sesame battered chicken breast served with clear peanut saud	ce.	В
Satay Skewers - 2 skewers		c
Meat skewers topped with Thai Orchid peanut sauce.		т
• Chicken	14.9	Ċ
• Beef	15.9	С
Lemongrass Quail (Nok Yang)	15.9	n
Grilled in lemongrass marinade and served with pickled		С
vegetables & black pepper sauce.		С
Pandan Chicken (Gai Hor Toey) - 4 pieces	17.9	Т
Wrapped in pandan leaves and served with pickled		Е
vegetables & sweet chilli sauce.	6	С
Crispy Prawns (Tom Yum Tord) - 5 pieces	17.9	C
Pastry wrapped local prawns coated with tom yum paste and		С
served with sweet chilli sauce.		0
	17.9	C
Sesame battered local prawns served with clear peanut		С
sauce.	10.0	C
	18.9	С
Marinated minced prawn and chicken in aromatic spices, served with sweet chilli sauce.		а
Mixed Entrée Platter	42.9	L
Platter for two. Selection chosen by the chef.	42.5	С
		Ρ
SOUP (ENTRÉE)		С
Vegetables 13.9 Chicken 14.9 Prawn 16.9 Mixed Seafood 17	7.9	N
Tom Yum Soup		P
Authentic spicy broth, lemongrass, lime leaves, galangal &		C
coriander.		to C
Galangal Soup (Tom Kha)	0	
Creamy coconut milk soup, lemongrass, lime leaves, galangal	\$	L
coriander.		&
Clear Soup	lor	B
Chicken broth, mushroom, Chinese cabbage, pepper & coriance	Jer.	S
THAI SALAD (ENTRÉE)		c
Chicken Salad (Larb Gai)	15.9	S
North-eastern style minced chicken, aromatic Thai herbs and	15.5	s n
spices, ground rice, lemon juice & red onion.		С
Beef Salad (Yum Nuer)	16.9	S
Sliced beef, aromatic Thai herbs and spices, ground rice, lemo		G
juice & red onion.		S
Seafood Salad (Yum Talay)		ir
Choice of seafood, Thai herbs and spices, lemon juice & red on	ion.	Ľ
• Prawns	17.9	s
• Squid	17.9	M
Mixed Seafood	18.9	S
Seafood and Vermicelli Salad (Yum Woon Sen)	18.9	P
Mixed seafood vermicelli poodles. That herbs and spices		~

Mixed seafood, vermicelli noodles, Thai herbs and spices, lemon juice & red onion.

6.0	(all curries are cooked with coconut milk, curry paste & fish sauce)					
2.9	CHICKEN					
ce.	Bamboo Chicken Curry (Kang Kaur Nomai)	28.9				
3.9	Chicken breast, sour bamboo shoots, mild chilli curry sauce.					
Э.	Basil Chicken (Kra Pao Gai)	28.9				
	Chicken breast stir-fried with mild chilli paste, vegetables &					
4.9	Thai basil. Chilli Chicken (Gai Pad Pik)	28.9				
5.9	Chicken breast stir-fried with fresh chilli, chilli paste, beans,	28.9				
5.9	mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.					
	Choo Chee Chicken Curry (Gai Choo Chee)	28.9				
	Chicken breast, red choo chee curry sauce, lime leaves &					
7.9	Thai basil.					
	Eggplant Chicken Curry (Gai Kang Kaur Makhaur Yao)	28.9				
7.9	Chicken breast, eggplant, onion, mild chilli curry sauce.					
1.5	Ginger Chicken (Gai Pad Khing)	28.9				
	Chicken breast stir-fried with broccoli, ginger, onion & spring					
7.9	onion in a light ginger soy sauce. Green Chicken Curry (Kang Kiew Waan Gai)	28.9				
	Chicken thigh, bamboo shoots, broccoli, beans & Thai basil.	2010				
	Grilled Chicken (Gai Yang)	28.9				
8.9	Chicken thigh marinated and grilled with aromatic Thai herbs					
	and spices, served with tamarind sauce.					
2.9	Lemongrass Chicken Curry (Gai Ta Krai)	28.9				
2.5	Chicken breast, Thai Orchid lemongrass curry sauce & Thai basil.	20.0				
	Peanut Chicken (Long Song Gai) Chicken breast, Chinese cabbage, onion & spring onion, topped	28.9				
9	with Thai Orchid peanut sauce.					
0	Pepper Egg Chicken (Kha Gai)	28.9				
	Chicken breast and garlic in a creamy egg coconut sauce,					
	topped with pepper & coriander.					
	Cashew Nut Chicken (Gai Pad Med Mamuang)	29.9				
	Lightly floured chicken breast, cashew nuts, pineapple, capsicum					
	& spring onion in a mild sweet chilli sauce. BEEF					
ər.	Basil Beef (Kra Pao Nuer)	32.9				
51.	Sliced beef stir-fried with mild chilli paste, vegetables & Thai basi					
	Chilli Beef (Nuer Pad Pik)	32.9				
5.9	Sliced beef stir-fried with fresh chilli, chilli paste, beans,					
	mushroom, bamboo shoots, capsicum, lime leaves & Thai basil.					
	Choo Chee Beef Curry (Nuer Choo Chee)	32.9				
6.9	Sliced beef, red choo chee curry sauce, lime leaves & Thai basil.					
	Ginger Beef (Nuer Pad Khing)	32.9				
	Sliced beef stir-fried with broccoli, ginger, onion & spring onion in a light ginger soy sauce.					
on.	Lemongrass Beef Curry (Nuer Ta Krai)	32.9				
7.9	Sliced beef, Thai Orchid lemongrass curry sauce & Thai basil.	52.5				
7.9	Massaman Beef Curry (Massaman Nuer)	32.9				
8.9	Slow cooked diced beef curry, potato & Kaffir lime leaves.					
8.9	Peanut Beef (Long Song Nuer)	32.9				
	Sliced beef, Chinese cabbage, onion $\&\ {\rm spring}\ {\rm onion},\ {\rm topped}\ {\rm with}$					

Thai Orchid peanut sauce.

DUCK & QUAIL Drunken Duck (Pad Kee Mao Pet) 34.9 Sliced roast duck stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil. 8.9 Mushroom Duck 34.9 Sliced roast duck stir-fried with mushroom, garlic and 8.9 spring onion in a black pepper & dark soy sauce. Red Duck Curry (Kang Pet Yang) 35.9 Sliced roast duck, vegetables, lychee, pineapple, lime 8.9 leaves & Thai basil. Chilli Quail 34.9 Deep-fried quail pieces wok-tossed in Thai Orchid chilli paste, garlic & Thai basil, served on lettuce. GOAT, LAMB & PORK Massaman Goat Curry (Massaman Pae) 359 8.9 Slow cooked diced goat curry, potato & Kaffir lime leaves. Chilli Lamb (Nuer Kaek Pad Pik) 34.9 8.9 Backstrap fillet slices stir-fried with fresh chilli, chilli paste, beans, mushroom, bamboo shoots, capsicum, lime leaves & Thai basil. 3.9 Green Lamb Curry (Kang Kiew Waan Nuer Kaek) 35.9 Backstrap fillet slices, bamboo shoots, broccoli, beans, 3.9 eggplant & Thai basil. Sesame Pork (Moo Tord) 34.9 Deep-fried sesame coated pork fillets wok-tossed with 3.9 onion, spring onion & chilli paste. Coconut Cream Pork (Moo Kati) 35.9 89 Deep-fried pork fillets, chilli paste, onions, coconut curry. Traditional Thai Style Basil Pork (Kra Pao Moo) 359 Minced pork stir-fried with garlic, fresh chilli, beans, 8.9 capsicum, onion & Thai basil, topped with a crispy fried egg. SEAFOOD **Green-lipped Mussels** 30.9 9.9 Steamed half shelled mussels topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee curry sauce & Thai basil. Drunken Seafood (Pad Kee Mao Talay) 38.9 2.9 Mixed seafood stir-fried with vegetables, lime leaves, garlic, fresh chilli, chilli paste, cooking wine & Thai basil. 2.9 Salt and Pepper Squid 36.9 Lightly floured local squid wok-tossed with onion, spring onion, capsicum & lemon juice, served on lettuce. 2.9 **FISH** Whole Flounder 36.9 2.9 Lightly floured, deep-fried whole flounder with spring onion, ginger and spices. Atlantic Salmon 36.9 2.9 Steamed Atlantic salmon fillet topped with Thai Orchid mild ginger sauce & coriander OR with a red choo chee 2.9 curry sauce & Thai basil. Whole Barramundi 38.9

32.9 Lightly floured, deep-fried whole barramundi topped with Thai Orchid mild ginger sauce & coriander <u>OR</u> with a red choo chee curry sauce & Thai basil.

PRAWN		
Basil Prawn (Kra Pao Goong)	35.9	Manakah la Guulu u
Local prawns stir-fried with mild chilli paste, vegetables &		vegetable spring
Thai basil.		Mixed vegetables, o
Choo Chee Prawn Curry (Goong Choo Chee)	35.9	peanut sauce.
Local prawns, red choo chee curry sauce, lime leaves &		Vegetable Nugget
Thai basil.		Potato, eggplant &
Garlic Prawn (Goong Pad Puk)	35.9	Orchid peanut saud Yum Vegetable Sa
Local prawns stir-fried with garlic, cauliflower, bamboo		
shoots, onion, spring onion & soy sauce.		Carrot, beansprout, and spices & Thai b
Lemongrass Prawn Curry (Goong Ta Krai)	35.9	Yum Jay Woon Se
Local prawns, Thai Orchid lemongrass curry sauce & Thai basi	Ι.	-
Pepper Egg Prawn (Kha Goong)	35.9	Carrot, beansprout, aromatic Thai herb
Local prawns and garlic in a creamy egg coconut sauce,		
topped with pepper & coriander.		
Green Prawn Curry (Kang Kiew Waan Goong)	36.9	(all curries are cook
Local prawns, bamboo shoots, broccoli, beans, eggplant &		
Thai basil.		Basil Tofu (Pad Kra
Cashew Nut Prawn (Goong Pad Med Mamuang)	36.9	
Lightly floured local prawns, cashew nuts, pineapple,		Peanut Vegetable
capsicum & spring onion in a mild sweet chilli sauce.		Lightly stir-fried mix
		peanut sauce.
NOODLES		Salt and Pepper E
		Battered eggplant
Black Soy Sauce Noodles (Pad See Ew)		capsicum & lemon
Thick fresh rice noodles, egg, Chinese broccoli & beansprout		Salt and Pepper Te
in a dark aromatic sauce.	24.0	Battered tofu wok-
ChickenBeef	24.9 26.9	
Seafood	28.9	Stir-Fried Chinese
	20.5	Chinese broccoli sti
Drunken Noodles (Pad Kee Mao)		Stir-Fried Vegetab
Fresh hokkien noodles, vegetables, onion, spring onion,		Fresh selection of v
chilli paste & cooking wine.		Green Vegetable (
• Chicken	24.9	
• Beef	26.9	curry sauce.
Seafood	28.9	-
		Vegetables, potato,
Laksa		curry sauce.
Fresh hokkien noodles, tofu, beansprout & capsicum cooked		
in a rich laksa soup Topped with dried shallots, spring onion & coriander.		Steamed Rice (per
Chicken	249	Coconut Steamed
Seafood		Egg Fried Rice wit
		M
Pad Mee		Vegetable Fried R
Fresh hokkien noodles, egg, beansprout, spring onion		Fried rice with egg,
& mild sweet chilli sauce.		ed nee with egg,
	23.9	
Vegetables & tofuMinced chicken & prawns	24.9	Basil Fried Rice

Pad Thai

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

- Vegetables & tofu
- Minced chicken & prawns

)	Vegetable Spring Rolls - 2 Rolls	12.9
	Mixed vegetables, onion & vermicelli noodles, served with clea	ar
,	peanut sauce.	1/ 0
	Vegetable Nuggets - 6 pieces	14.9
	Potato, eggplant & cauliflower fried nuggets, served with Thai Orchid peanut sauce.	
)	Yum Vegetable Salad	14.9
	Carrot, beansprout, mushroom, tomato, aromatic Thai herbs	
	and spices & Thai basil.	
)	Yum Jay Woon Sen Salad	15.9
2	Carrot, beansprout, mushroom, tomato, vermicelli noodles,	
	aromatic Thai herbs and spices & Thai basil.	
	MAIN COURSE	
)	(all curries are cooked with coconut milk, curry paste & fish s	auce)
	Basil Tofu (Pad Kra Pao)	24.9
	Tofu stir-fried with mild chilli paste, vegetables & Thai basil.	
ĺ	Peanut Vegetables	24.9
	Lightly stir-fried mixed vegetables topped with Thai Orchid	
	peanut sauce.	
	Salt and Pepper Eggplant	24.9
	Battered eggplant slices wok-tossed with onion, spring onion, capsicum & lemon juice, served on lettuce.	
	Salt and Pepper Tofu	24.9
	Battered tofu wok-tossed with onion, spring onion, capsicum	
	& lemon juice, served on lettuce.	
	Stir-Fried Chinese Broccoli (Pad Katna)	24.9
'	Chinese broccoli stir-fried with chilli, garlic & light soy sauce.	
	Stir-Fried Vegetables (Pad Puk)	24.9
	Fresh selection of vegetables stir-fried with chilli & garlic.	25.0
	Green Vegetable Curry Vegetables, potato, tofu, lime leaves & Thai basil in a green	25.9
	curry sauce.	
	Red Vegetable Curry	25.9
	Vegetables, potato, tofu, lime leaves & Thai basil in a red	
	curry sauce.	
	RICE	
	Steamed Rice (per serve)	3.5
	Coconut Steamed Rice (per serve)	4.5
	Egg Fried Rice with Soy Sauce (per serve)	4.5
	Vegetable Fried Rice	22.9
	Fried rice with egg, tofu & a fresh selection of vegetables.	
	Basil Fried Rice	23.9
	Fried rice with egg, minced chicken, local prawns, Chinese	_0.0
	broccoli, capsicum, onion, spring onion, chilli paste & Thai bas	sil.

VEGETABLE DISHES

Pineapple Fried Rice (Kao Pad Sapparod)

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

23.9

24.9 cashew nuts, capsicum & spring onion.

BANQUET (minimum 4 people)

50.0 per person ENTRÉE Spring Rolls Satay Chicken Skewers

MAIN COURSE Basil Chicken Choo Chee Prawn Curry Massaman Beef Curry Pad Thai Steamed Rice 60.0 per person ENTRÉE Mixed Entrée (Chef's Choice)

MAIN COURSE

Basil Chicken Massaman Beef Curry Pepper Egg Prawn Red Duck Curry Steamed Rice

SWEETS

Banana Sago (Glauy Baut Chee) Banana and sago in coconut cream topped with sesame seeds.	14.5
Black Sticky Rice and Coconut Ice Cream Black sticky rice, coconut cream & Thai Orchid coconut ice cream, topped with sesame seeds.	15.5
Egg Custard (Sankaya) Steamed egg custard, black sticky rice & coconut cream, topped with sesame seeds.	14.5
Thai Orchid Coconut Ice Cream Thai Orchid coconut ice cream topped with sliced jackfruit.	14.5
Fried Ice Cream 2 scoops Two vanilla scoops with a caramel and coconut sauce.	16.5
 - subject to availability. Mango & Black Sticky Rice (Kao Niew Mamuang) Fresh mango, black sticky rice & coconut cream, topped with sesame seeds 	17.5
- subject to seasonal availability. Add coconut ice cream (per scoop)	5.0