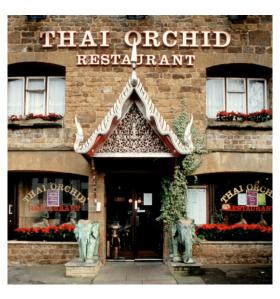
in orchid Restauras



Buffet Lunch

"EAT AS MUCH AS YOU LIKE" Sunday 12.00 to 2.30 pm

JULY 2023

Take Away Menu

56 North Bar, Banbury, Oxon., OX16 0TL

Tel: 01295 270833

Open Everyday:

Lunch: 12.00 noon to 2.30 p.m.

Dinner: 5.30 p.m. to 10.00 p.m.

vwww.thaiorchidbanbury.co.uk

1	THAI ORCHID MIXED STARTERS A selection of authentic Thai starters with various sauces	£9.00
2	CRISPY DUCK Served with pancake, cucumber, spring onion and aromatic duck sauce	£6.50
3	CHICKEN SATAY Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£6.00
4	BEEF SATAY Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£6.00
5	GOONG NAM PEUNG Prawns deep fried in batter and coated with honey	£6.50
7	GADOOG MOO YANG Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	£6.00
8	TOD MUN TALAY Mixture of minced prawn, fish, vegetables and herbs with red curry, deep fried	£6.50
9	POH PIAH TOD Deep fried spring rolls filled with chicken, mushrooms and herbs	£6.00
10	GOONG HOR PAR King prawn wrapped in a sheet of filo pastry, crispy fried	£6.50
111	CALAMARI Deep fried calamari coated in batter	£6.50

<u> </u>	oups 1	per portion
	Spicy hot and sour soup, flavoured lemon grass, lemon juice, lime leave ginger, chilli, coriander and fish sau	es,
11	GOONG TOM YAM King Prawn Tom Yam	£7.00
12	TOM KAR GAI Chicken in spicy hot soup with coco	£6.50
13	CHICKEN TOM YAM Chicken Tom Yam	£6.50
14	MIXED SEAFOOD TOM YAM Mixed seafood Tom Yam	£7.00
Th	aai Curry Dishes	per portion
20	KAENG KIEW WAN GAI, NEUA Chicken or beef in green curry paste with coconut milk, aubergines and herbs	£10.00
21	KAENG PED GAI Chicken in a red curry paste with coconut milk and bamboo shoots	£10.00
2223	PENANG NEUA Beef in a dry aromatic curry with coconut cream and lime leaves KAENG PED PLA	£10.00
24	Fish in a red curry paste with coconut milk and bamboo shoots	£14.00
	Roast duck meat cooked with red curry, coconut milk, fresh chillies and basil	£12.00
25	MASSAMAN KAE Lamb in red curry with potatoes and onions	£12.00
26	KAENG GAREE GAI Chicken in a yellow curry sauce with lemon grass and lime leaves	£10.00

Beef Dishes per portion		
30	NEUA GATA Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce	£10.00
31	NEUA YANG Steak marinated in soya bean sauce, ground pepper and herbs, cooked on a charcoal grill and sliced	£13.00
32	NEUA PAD NAM MAN HOI Strips of steak sauteed with oyster sauce and vegetables	£10.00
33	NEUA PAD PED Strips of steak stir fried with fresh chilli	£10.00
Chicken Dishes per portion		
40	GAI YANG Chicken marinated in soy sauce, garlic, fresh chilli, coriander and fresh herbs, barbecued over charcoal	£10.00
41	GAI MA MUANG HIMAMAPHAN Chicken stir fried with cashew nuts onion, pepper and dried chilli in oyster sauce	
42	GAI PRIEW WAN Chicken stir fried with vegetables in a sweet and sour sauce	£10.00
43	GAI PAD PRIK Stir fried chicken with fresh chilli	£10.00
44	GAI PAD KHING	

Stir fried chicken with ginger in

soy sauce and vegetables

£10.00

Po	Pork Dishes per portion		
50	MOO PRIEW WAN Pork stir fried in a sweet and sour sauce	£10.00	
51	MOO PAD PRIG KHING Pork stir fried in a deep red curry with spicy shrimp sauce	£10.00	
52	MOO PAD KHING Shredded pork marinated in soy sauce and spices, stir fried with ginger and celery	£10.00	
Dυ	ick Dishes	per portion	
61	PED YANG PAD KHING Baked marinated breast of duck, sliced and stir fried with ginger, garlic, celery and chilli	£12.00	
62	PED MAKAM Sliced breast of duck marinated, grilled over charcoal and topped with tamarind sauce	£12.00	
63	PED NAM PEUN Sliced breast of duck marinated in soya sauce and honey	£12.00	
Se	afood Dishes	per portion	
70	SEAFOOD PAD PED Mixed seafood stir fried with aubergines, fresh chilli, basil leaves and herbs	£12.00	
71	GOONG PAD PED King prawn stir fried with fresh chilli, garlic and fresh herbs	£12.00	
72	GOONG PRIEW WAN King prawn with pepper, pineapple and onion cooked in a sweet and sour sauce	£12.00	

73	GOONG PAD HED	
	King prawn stir fried with mushroo	
	and soy sauce	£12.00
75		
	Deep fried fish pieces with a sweet	010.00
	chilli sauce	£12.00
Sp	pecialities	per portion
80	KAA PAD CHAR	
	Stir fried lamb with onions, basil,	
	chilli and herbs	£12.00
81		
	Grilled Sae Bass in lemongrass,	
	lime leaf and salt	£12.00
85		
	Salmon stir fried in a Shu Shi curr	
0.7	sauce with coconut cream and herb	s £12.00
87		
	Grilled marinated breast of chicken	L
	with lemon grass, garlic, pepper	610.00
00	and soy sauce	£12.00
88		
	Grilled marinated steak pieces	C17 00
	cooked in sesame oil with garlic	£13.00
<u>Ve</u>	getable Starters	per portion
90	MONG SAVILA	
	Fresh vegetables and bean curd	
	deep fried	£ 6.00
92	POB PIAH PAK	
	Vegetable spring rolls served with	
	sweet chilli sauce	£6.00
93		
	Mushroom in a spicy hot and sour	
	soup flavoured with lemon grass	00 70
	and lemon juice	£6.50
Ve	getable Main Courses	per portion
94	KAENG PAK	
	Fresh vegetables and dried beancur	^r d
	in red curry sauce with coconut mil	k
	and fresh herbs	£10.00

95	PAD PAK PRIEW WAN	
	Mixed vegetables stir fried in a swe	et
	and sour sauce	£9.00
97	PAD PAK PRIK	
	Fresh vegetables stir fried with garl	ic
	and chilli with soy sauce	£9.00
98	PAD THAI JAY	
	Fried rice noodles with egg and	
	tamarind sauce	£9.00
99	KWITIEW PAD SEE-IEW	
	Plain noodles stir fried with	
	vegetables and soy sauce	£9.00
100	PAD PAK NAM MAN HOI	
	Fried seasonal vegetables with or	
	without oyster sauce	£9.00
NI.		
		per portion
101	PAD THAI	
	Rice noodles fried with chicken,	
	king prawn, bean sprouts, egg and tamarind sauce	£9.00
100		29.00
102	MEE ORCHID	
	Stir fried noodles with chicken,	£9.00
107	beansprouts, egg and turmeric	29.00
105	KHAO PAD KHAI	£5.50
404	Fried rice with eggs and herbs	£3.30
104	KHAO PAD KRATIUM	CE E0
	Fried rice with garlic and herbs	£5.50
105	KHAO SUAY	07.50
	Steamed rice	£3.50
106	KHAO NIO	
	Thai sticky rice	£4.00
109	PRAWN CRACKERS	£3.50
110	CHIPS	£3.00
Kh	anom	per portion
SW	EET FROM THE TROLLEY	£4.00

Banquet Menu

Our Chef's Specialities

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

KAENG KIEW WAN GAI

Chicken in a green curry paste with coconut milk, aubergines and basil

NEUA PHAD NAM MAN HOI

Beef stir fried with onion, spring onion, vegetables and oyster sauce

KOONG PHAD PRIEW WAN

Prawn stir fried with pepper, pineapple and onion cooked in a sweet and sour sauce

PHAD THAI

Popular fried noodles fried with chicken, bean curd, beanspouts, egg and tamarind sauce

KHAO SUAY

Steamed rice

£24.00 per person

Minimum order for two people