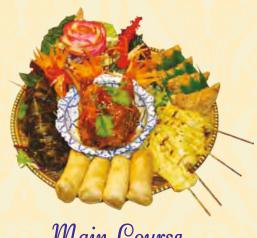
The restaurant reserves the right to change prices, alter dishes and change recipes without notice. The Menus and Prices indicated on our website are a guideline only.



To make your evening more enjoyable and at the same time allow you to taste a variety of our Chef's specialities, we suggest . . .

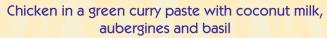
# Mixed Starters

A selection of authentic Thai starters



# Main Course

### KAENG KIEW WAHN GAI 🖈



#### **NEUA PHAD NAM MAN HOI**

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

#### **KOONG PHAD PRIEW WAN**

Prawns stir fried with peppers and pineapple cooked in a sweet and sour sauce

#### PHAD THAI

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

## **KHAO SUAY**

Steamed rice

# Desserts

#### KANOM



## £34.00 per person minimum order for two people

spicy phot and spicy

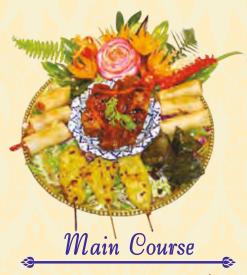
Customers may request more or less spice. Contains nuts (nut traces may exist in some dishes).



To make your evening more enjoyable and at the same time allow you to taste a variety of our Chef's hot and spicy dishes, we suggest . . .

# Mixed Starters

A selection of authentic Thai starters



## KAENG PHED GAI

Chicken in a red curry paste with coconut milk and bamboo shoots

### NEUA PHAD PRIG THAI DAM 🍁

Stir fried beef with onion and sweet peppers in a black pepper sauce

## TALAY PHAD CHAR 🍁 🍁

stir fried mixed seafood with fresh chilli, garlic and sweet basil

#### PHAK PHAD PRIG 🍁

Vegetables stir fried with garlic, chilli and soy sauce

#### KHAO PHAD KAI

Stir fried jasmine rice with egg



## £34.00 per person minimum order for two people

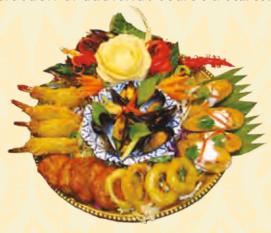
spicy hot and spicy
Customers may request more or less spice.
Contains nuts (nut traces may exist in some dishes).



To make your evening more enjoyable and at the same time allow you to taste a variety of our Chef's seafood dishes, we suggest . . .

# Mixed Starters

A selection of authentic seafood starters



# Main Course

## KAENG KIEW WHAN KOONG 🍁



Prawns in a green curry paste with coconut milk, aubergines, bamboo shoots and sweet basil

#### PLA MAKAM

Deep fried fish topped with tamarind sauce

#### TALAY PHAD PRIK KHING 🗫



Mixed seafood stir fried with chilli paste, green beans and lime leaves

#### KOONG PHAD NAM PRIG PAO 🗫 🆠



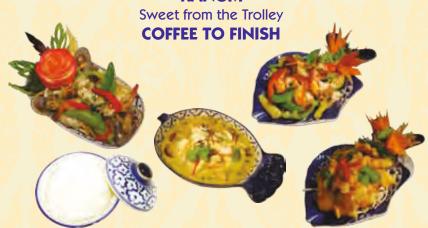
Prawns stir fried with onion, mushrooms, spring onion and shrimp paste

#### **KHAO SUAY**

Steamed rice

## Desserts

#### KANOM



## £38.00 per person minimum order for two people





Contains nuts (nut traces may exist in some dishes).



To make your evening more enjoyable and at the same time allow you to taste a variety of our Chef's vegetarian dishes, we suggest . . .

# Mixed Starters

A selection of authentic vegetarian starters



# Main Course

## JUNGLE CURRY **\***

A red curry with mushrooms, carrots, aubergines, seasonal vegetables and basil leaves

#### PA-NANG TAO HOO 🍁 🍁



Bean curd in a red curry paste with coconut milk and herbs

#### HED PHAD MEDMA-MUANG



Stir fried bean curd with cashew nuts, onion and peppers in vegetarian sauce

#### PHAD THAI JAE

Rice noodles fried with beancurd, bean sprouts, egg and tamarind sauce

#### **KHAO SUAY**

Steamed rice



Contains nuts (nut traces may exist in some dishes).



1.	THAI ORCHID MIXED STARTERS (price for one person) A selection of authentic Thai starters with various sauces	£10.50
2.	CRISPY DUCK Served with pancake, cucumber, spring onion and aromatic duck sauce	£8.50
3.	CHICKEN SATAY Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£7.50
4.	Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£7.50
5.	KOONG NAM PEUNG Prawn deep fried in batter coated with honey and sesame seeds	£8.50
6.	HOI MANG POO OB  Mussels steamed with lemongrass, lime leaves and sweet basil leaves.	£8.50
7.	GADOOG MOO YANG  Pork spare ribs marinated in honey sauce, grilled over charcoal.	£7.50
8.	TOD MAN TALAY (Thai Style)  Fried fish cake, spiced with Thai red curry paste and lime leaves, served with a sweet chilli sauce	£8.50
9.	POH PIAH TOD  Deep fried spring rolls filled with chicken, mushrooms and served with a sweet chilli sauce.	£7.50
10.	KOONG HOR PAR  Prawns wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet chilli sauce	£8.50
111.	PLA MÈUK (CALAMARI) Squid deep fried with pepper and salt	£8.50



Spicy hot and sour soup, flavoured with lemongrass, lemon juice, lime leaves, chilli and coriander.

11.	KOONG TOM YUM®	£8.50
	Prawn tom yum	
12.	TOM KAH GAI	£8.00
	Chicken in spicy hot soup with coconut milk	
13.	GAI TOM YUM	£8.00
	Chicken Tom Yum	
14.	TALAY TOM YUM®	£8.50
	Mixed seafood Tom Yum	



20.	KAENG KIEW WAHN KOONG, GAI, NEUA PROPERTY PROPERTY PASTE WITH COCONUT MILK, aubergines and sweet basil leaves	£16.00
21.	KAENG PHED GAI 🍁 🍁 Chicken in a red curry paste with coconut milk and bamboo shoots	£16.00
22.	PANAENG NEUA  Beef in an aromatic curry with coconut cream and lime leaves	£16.00
23.	KAENG PHED PLA  Monkfish in a red curry paste with coconut milk, bamboo shoots and sweet basil leaves	£19.50
24.	KAENG PHED PED YANG  Roast duck meat cooked with red curry, coconut milk, pineapple, aubergines and sweet basil leaves	£17.00
25.	MASSAMAN KAE \\ Lamb in massaman curry with potatoes and onions	£17.00
26.	KAENG GAREE GAI Chicken in a mild yellow curry sauce with coconut milk, onion and potatoes	£16.00







30.	NEUA GATA Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce	£16.50
31.	NEUA YANG Steak marinated in soya bean sauce, ground pepper and herbs cooked on charcoal and sliced	£19.50
32.	NEUA PHAD NAM MAN HOI Stir fried beef with spring onion, vegetables and oyster sauce	£16.50
33.	NEUA PHAD PHED BAI KRAPRAW Stir fried beef with fresh chilli, garlic, and sweet basil leaves	£16.50



40.	GAI YANG Chicken marinated in soy sauce, garlic, chilli, and coriander, barbecued over charcoal	£16.00
41.	GAI MA MUANG HIMAPHAN Chicken stir fried with cashew nuts, onion, spring onion and chilli in oyster sauce	£16.00
42.	GAI PRIEW WAHN Chicken stir fried with peppers, pineapple and onion cooked in a sweet and sour sauce	£16.00
43.	GAI PHAD PHED BAI KRAPRAW 🍁 🍁 Stir fried chicken with fresh chilli, garlic and basil leaves	£16.00
44.	GAI PHAD KHING Stir fried chicken with shredded ginger, celery and onion in soy sauce	£16.00

Pork Dishes	
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50. MOO PRIEW WAHN	£16.00
Pork stir fried with onion, spring onion and cooked in a	
sweet and sour sauce	
51. MOO PHAD PRIG KHING 🍁	£16.00
Pork stir fried with Thai curry paste, long beans and	
shredded lime leaves	
52. MOO PHAD KHING	£16.00
Shredded pork marinated in soy sauce and spices,	
stir fried with ginger and celery	



61	. PED YANG PHAD KHING	£17.00
	Baked marinated breast of duck sliced and stir fried with ginger, garlic, celery and chilli	
62	. PED MAKAM	£17.00
	Sliced breast of duck marinated and grilled over	
	charcoal, topped with tamarind sauce	
63	. PED NAM PEUNG	£17.00
	Sliced breast of duck, marinated in soy sauce, coriander and honey	



70.	SEAFOOD PHAD PHED  Mixed seafood stir fried with aubergines, fresh chilli and sweet basil leaves	£17.95
71.	ROONG PHAD PRIG  Prawns stir fried with chilli, garlic and onion	£17.95
72.	KOONG PRIEW WAHN Prawns stir fried with onion and spring onions, cooked in a sweet and sour sauce	£17.95
73.	KOONG PHAD HED  Prawns stir fried with mushrooms, carrot, and spring onions in soy sauce	£17.95
75.	PLA SAHM ROD  Deep fried fish pieces topped with the chef's special sauce	£18.95
77.	PLA TOD  Fish marinated in a lightly spiced sauce, crispy fried	£17.95



80.	LAMB PHAD CHAR 🍁 🍁 Stir fried lamb with garlic, chilli and sweet basil leaves	£17.95
81.	PLA YANG (please note this takes 25 minutes to cook) Sea bass marinated in lemongrass, lime leaves and salt	£17.95
82.	PHAD NEUA SAN NAI Stir fried fillet steak pieces cooked with seasonal vegetables in a dark soy sauce	£19.50
84.	PLA NUANG SEE-IEW Steamed fish (whole sea bass) in a soy sauce with mushrooms, ginger, chilli, spring onions and celery	£17.95
85.	SALMON SHU SHEE Salmon in a shu shee curry sauce with coconut cream	£17.95
87.	SOUTHERN THAI CHICKEN CONTINUE OF THAI CHICKEN	£16.00
88.	NORTHERN THAI STEAK   Grilled marinated fillet steak pieces cooked in sesame oil with garlic, onion and spring onions	£19.50



P2.	LAMB SHANK PANANG Slowly cooked lamb Shank in a thick coconut milk with red Panang curry sauce	£18.50
P3.	SCALLOPS PHAD KEE MAO 🏚 🏚 Stir fried scallops with green bean, chilli, garlic and galangal	£19.50
P4.	KOONG PHAD GRATIUM PRIG THAI Water prawns stir fried with crispy garlic and pepper	£19.95

# Vegetable Starters

90.	WONG SAVILA Vegetables and beancurd deep fried and served with peanut sauce	£7.50
92.	POB PIAH PHAK  Deep fried spring rolls filled with vegetables served with sweet chilli sauce	£7.50
93.	TOM YUM HED    Spicy lemongrass soup with mushrooms and fresh chilli	£7.50

# Vegetable Main Course

94.	KAENG PHAK   Vegetables and dried bean curd in a red curry paste with coconut milk and basil leaves	£13.50
95.	PHAK PRIEW WAHN  Mixed vegetables stir fried in a sweet and sour sauce	£13.50
96.	HED PAD MED MAMUNG Stir fried mushrooms with bean curd, cashew nuts, water chestnut, onion and peppers	£13.50
97.	PHAK PHAD PRIG  Mixed vegetables stir fried with garlic, chilli, soy sauce and oyster sauce	£12.00
98.	PHAD THAI JAE Fried rice noodles with egg and tamarind sauce	£13.50
	PHAD SEE-IEW Plain rice noodles stir fried with vegetables, egg and soy sa PHAD PHAK NAM MAN HOI Fried seasonal vegetables with oyster sauce	£13.50 nuce £10.00



101.	PHAD THAI	£14.50
	Rice noodles fried with chicken, king prawns, bean sprouts, egg, beancurd and tamarind sauce	
102.	MEE ORCHID	£14.50
	Stir fried noodles with chicken, bean sprouts, egg and turme	eric
103.	KHAO PHAD KHAI	£7.00
	Stir fried jasmine rice with eggs, carrot and peas	
104.	KHAO PHAD GRATIUM	£6.00
	Fried rice with garlic	
105.	KHAO SUAY	£4.50
	Steamed jasmine rice	
106.	KHAO NIO	£4.80
	Sticky rice Sticky rice	
107.	KHAO PHAD SUBPAROD	£12.00
	Thai fried rice with prawns, chicken, pepper, onion,	
	pineapple, and cashew nuts	
108.	KHAO OB GATI	£6.00
	Jasmine rice cooked with coconut milk	
109.	PRAWN CRACKERS	£3.50
110.	CHIPS	£3.50



## £5.95 per portion



Fresh Strawberries (in season)

Fruit Meringue (in season)