

- 73 GOONG PAD HED
King prawn stir fried with mushroom
and soy sauce £12.00
- 75 PLA SAM ROD
Deep fried fish pieces with a sweet
chilli sauce £12.00

Specialities per portion

- 80 KAA PAD CHAR
Stir fried lamb with onions, basil,
chilli and herbs £12.00
- 81 PLA YANG
Grilled Sae Bass in lemongrass,
lime leaf and salt £14.00
- 85 SALMON SHU SHI
Salmon stir fried in a Shu Shi curry
sauce with coconut cream and herbs £12.00
- 87 SOUTHERN THAI CHICKEN
Grilled marinated breast of chicken
with lemon grass, garlic, pepper
and soy sauce £12.00
- 88 NORTHERN THAI STEAK
Grilled marinated steak pieces
cooked in sesame oil with garlic £14.00

Vegetable Starters per portion

- 90 MONG SAVILA
Fresh vegetables and bean curd
deep fried £6.50
- 92 POB PIAH PAK
Vegetable spring rolls served with
sweet chilli sauce £6.50
- 93 TOM YAM HED
Mushroom in a spicy hot and sour
soup flavoured with lemon grass
and lemon juice £6.50

Vegetable Main Courses per portion

- 94 KAENG PAK
Fresh vegetables and dried beancurd
in red curry sauce with coconut milk
and fresh herbs £10.00

- 95 PAD PAK PRIEW WAN
Mixed vegetables stir fried in a sweet
and sour sauce £9.00
- 97 PAD PAK PRIK
Fresh vegetables stir fried with garlic
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

Noodles and Rice per portion

- 101 PAD THAI
Rice noodles fried with chicken,
king prawn, bean sprouts, egg and
tamarind sauce £10.00
- 102 MEE ORCHID
Stir fried noodles with chicken,
beansprouts, egg and turmeric £10.00
- 103 KHAO PAD KHAI
Fried rice with eggs and herbs £5.50
- 104 KHAO PAD KRATIUM
Fried rice with garlic and herbs £5.50
- 105 KHAO SUAY
Steamed rice £4.00
- 106 KHAO NIO
Thai sticky rice £4.00
- 109 PRAWN CRACKERS £3.50
- 110 CHIPS £3.50

Khanom per portion

- SWEET 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, beansprouts, egg and tamarind
sauce

KHAO SUAY

Steamed rice

£25.00 per person

Minimum order for two people

Thai Orchid Restaurant



Buffet Lunch

“EAT AS MUCH AS YOU LIKE”

Sunday 12.00 to 2.30 pm

Take Away Menu

If you require allergen information please ask
a member of staff when placing your order

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

Tel: 01295 270833

Open 7 Days a Week:

Lunch Tue to Sun: 12.00 noon to 2.00 p.m.

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

www.thaiorchidbanbury.co.uk

AUGUST 2026

Starters per portion

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	£7.00
3	CHICKEN SATAY Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£6.50
4	BEEF SATAY Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£6.50
5	GOONG NAM PEUNG Prawns deep fried in batter and coated with honey	£7.00
7	GADOOG MOO YANG Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	£6.50
8	TOD MUN TALAY Mixture of minced prawn, fish, vegetables and herbs with red curry, deep fried	£7.00
9	POH PIAH TOD Deep fried spring rolls filled with chicken, mushrooms and herbs	£6.50
10	GOONG HOR PAR King prawn wrapped in a sheet of filo pastry, crispy fried	£7.00
11	CALAMARI Deep fried calamari coated in batter	£7.00

Soups per portion

	Spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, ginger, chilli, coriander and fish sauce.	
11	GOONG TOM YAM King Prawn Tom Yam	£7.50
12	TOM KAR GAI Chicken in spicy hot soup with coconut milk	£7.00
13	CHICKEN TOM YAM Chicken Tom Yam	£7.00
14	MIXED SEAFOOD TOM YAM Mixed seafood Tom Yam	£7.50

Thai 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
22	PENANG NEUA Beef in a dry aromatic curry with coconut cream and lime leaves	£10.00
23	KAENG PED PLA Fish in a red curry paste with coconut milk and bamboo shoots	£14.00
24	KAENG PED PED YANG 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	£14.00
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	£10.00
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

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

Duck 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

Seafood 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