



Thai Orchid Restaurant



www.thaiorchidbanbury.co.uk

Tel: 01295 270833

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

Banquet Menu A

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 🌶️

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

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

Sweet from the Trolley

COFFEE TO FINISH



£36.00 per person minimum order for two people

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Banquet Menu B (Hot & Spicy)

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



Main Course

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

Desserts

KANOM

Sweet from the Trolley

COFFEE TO FINISH



£37.00 per person minimum order for two people

🌶️🌶️🌶️ spicy 🌶️🌶️ hot and spicy
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Banquet Menu C (Seafood)

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 RAD PHRIK

Deep fried fish pieces topped with sweet chilli 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

Sweet from the Trolley

COFFEE TO FINISH



£40.00 per person minimum order for two people

🌶️🌶️🌶️ spicy 🌶️🌶️ hot and spicy
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Isaan Menu

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| E1 | PORK SPARE RIBS TOM SAB 🌶️🌶️ | £14.50 |
| Hot and Sour Soup made with chilli, lime juice, fish sauce and herbs | | |
| E2 | LARB GAI 🌶️ | £13.50 |
| Minced chicken salad with chillies, lime juice, onion, toasted ground rice, coriander and mint | | |
| E3 | MOO YANG | £13.50 |
| Grilled marinated pork served with jaew chilli sauce | | |
| E4 | GOONG PLA 🌶️ | £16.50 |
| Thai shrimp spicy salad with chilli and lemon grass | | |
| E5 | SOM TAM THAI 🌶️ | £14.50 |
| Papaya salad with chilli, lime juice, fish sauce, sugar, tomato and peanut | | |
| E6 | SOM TAM PLA RA 🌶️🌶️ | £14.50 |
| Papaya salad with fermented fish sauce | | |
| E7 | LAAB PED ORCHID 🌶️ | £14.50 |
| Chopped duck meat with chillies, lime, onion, toasted ground rice, coriander and fresh mint | | |
| E8 | YUM WOON SEN 🌶️ | £16.50 |
| Hot and spicy clear vermicelli noodles salad with mince pork, prawn, squid and chilli | | |
| E9 | YUM NEUA 🌶️ | £16.50 |
| Sliced of grilled beef with fresh chillies, cucumber and tomatoes | | |
| E10 | YUM TALAY 🌶️ | £16.50 |
| Mixed seafood salad with hot and sour sauce | | |
| E106 | Sticky Rice | £4.80 |



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Starters

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| 1. | THAI ORCHID MIXED STARTERS (price for one person) | £11.50 |
| A selection of authentic Thai starters with various sauces | | |
| 2. | CRISPY DUCK | £9.00 |
| Served with pancake, cucumber, spring onion and aromatic duck sauce | | |
| 3. | CHICKEN SATAY 🌶️ | £8.50 |
| Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce | | |
| 4. | BEEF SATAY 🌶️ | £8.50 |
| Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce | | |
| 5. | KOONG NAM PEUNG | £9.00 |
| Prawn deep fried in batter coated with honey and sesame seeds | | |
| 6. | HOI MANG POO OB | £9.00 |
| Mussels steamed with lemongrass, lime leaves and sweet basil leaves. | | |
| 7. | GADOOG MOO YANG | £8.50 |
| Pork spare ribs marinated in honey sauce, grilled over charcoal. | | |
| 8. | TOD MAN TALAY 🌶️🌶️ (Thai Style) | £9.00 |
| Fried fish cake, spiced with Thai red curry paste and lime leaves, served with a sweet chilli sauce | | |
| 9. | POH PIAH TOD | £8.50 |
| Deep fried spring rolls filled with chicken, mushrooms and served with a sweet chilli sauce. | | |
| 10. | KOONG HOR PAR | £9.00 |
| Prawns wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet chilli sauce | | |
| 111. | PLA MEUK (CALAMARI) | £9.00 |
| Squid deep fried with pepper and salt | | |

Soups

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

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| 11. | KOONG TOM YUM 🌶️ | £9.50 |
| Prawn tom yum | | |
| 12. | TOM KAH GAI | £8.50 |
| Chicken in spicy hot soup with coconut milk | | |
| 13. | GAJ TOM YUM 🌶️ | £8.50 |
| Chicken Tom Yum | | |
| 14. | TALAY TOM YUM 🌶️ | £9.50 |
| Mixed seafood Tom Yum | | |

Seafood Dishes

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| 70. | SEAFOOD PHAD PHED 🌶️ | £19.00 |
| Mixed seafood stir fried with aubergines, fresh chilli and sweet basil leaves | | |
| 71. | KOONG PHAD PRIG 🌶️ | £19.00 |
| Prawns stir fried with chilli, garlic and onion | | |
| 72. | KOONG PRIEW WAHN | £19.00 |
| Prawns stir fried with onion and spring onions, cooked in a sweet and sour sauce | | |
| 73. | KOONG PHAD HED | £19.00 |
| Prawns stir fried with mushrooms, carrot, and spring onions in soy sauce | | |
| 75. | PLA SAHM ROD | £19.50 |
| Deep fried fish pieces topped with the chef's special sauce | | |
| 77. | PLA TOD | £19.50 |
| Fish marinated in a lightly spiced sauce, crispy fried | | |

Specialties

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| 80. | LAMB PHAD CHAR 🌶️🌶️ | £19.50 |
| Stir fried lamb with garlic, chilli and sweet basil leaves | | |
| 81. | PLA YANG (please note this takes 25 minutes to cook) | £19.50 |
| Sea bass marinated in lemongrass, lime leaves and salt | | |
| 82. | PHAD NEUA SAN NAI | £20.00 |
| Stir fried fillet steak pieces cooked with seasonal vegetables in a dark soy sauce | | |
| 84. | PLA NUANG SEE-IEW (takes 25 minutes to cook) | £19.50 |
| Steamed fish (whole sea bass) in a soy sauce with mushrooms, ginger, chilli, spring onions and celery | | |
| 85. | SALMON SHU SHEE | £19.50 |
| Salmon in a shu shee curry sauce with coconut cream | | |
| 87. | SOUTHERN THAI CHICKEN 🌶️ | £17.00 |
| Grilled marinated breast of chicken topped with a mild red curry sauce | | |
| 88. | NORTHERN THAI STEAK 🌶️ | £20.00 |
| Grilled marinated fillet steak pieces cooked in sesame oil with garlic, onion and spring onions | | |

Thai Curry Dishes

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| 20. | KAENG KIEW WAHN KOONG, GAI, NEUA 🌶️ | £17.00 |
| Beef, Chicken or Prawns in a green curry paste with coconut milk, aubergines and sweet basil leaves | | |
| 21. | KAENG PHED GAI 🌶️🌶️ | £17.00 |
| Chicken in a red curry paste with coconut milk and bamboo shoots | | |
| 22. | PANAENG NEUA | £17.00 |
| Beef in an aromatic curry with coconut cream and lime leaves | | |
| 23. | KAENG PHED PLA 🌶️ | £20.00 |
| Monkfish in a red curry paste with coconut milk, bamboo shoots and sweet basil leaves | | |
| 24. | KAENG PHED PED YANG 🌶️ | £18.50 |
| Roast duck meat cooked with red curry, coconut milk, pineapple, aubergines and sweet basil leaves | | |
| 25. | MASSAMAN KAE 🌶️ | £19.50 |
| Lamb in massaman curry with potatoes and onions | | |
| 26. | KAENG GAREE GAI | £17.00 |
| Chicken in a mild yellow curry sauce with coconut milk, onion and potatoes | | |



Beef Dishes

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| 30. | NEUA GATA | £18.00 |
| Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce | | |
| 31. | NEUA YANG | £20.00 |
| Steak marinated in soya bean sauce, ground pepper and herbs cooked on charcoal and sliced | | |
| 32. | NEUA PHAD NAM MAN HOI | £18.00 |
| Stir fried beef with spring onion, vegetables and oyster sauce | | |
| 33. | NEUA PHAD PHED BAI KRAPRAW 🌶️🌶️ | £18.00 |
| Stir fried beef with fresh chilli, garlic, and sweet basil leaves | | |

Chef's Recommendations

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| P2. | LAMB SHANK PANANG | £20.00 |
| Slowly cooked lamb Shank in a thick coconut milk with red Panang curry sauce | | |
| P3. | SCALLOPS PHAD KEE MAO 🌶️🌶️ | £21.00 |
| Stir fried scallops with green bean, chilli, garlic and galangal | | |
| P4. | KOONG PHAD GRATIUM PRIG THAI | £21.00 |
| Water prawns stir fried with crispy garlic and pepper | | |

Vegetable Starters

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| 90. | MONG SAVILA 🌶️ | £8.50 |
| Vegetables and beancurd deep fried and served with peanut sauce | | |
| 92. | POB PIAH PHAK | £8.50 |
| Deep fried spring rolls filled with vegetables served with sweet chilli sauce | | |
| 93. | TOM YUM HED 🌶️ | £8.50 |
| Spicy lemongrass soup with mushrooms and fresh chilli | | |

Vegetable Main Course

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| 94. | KAENG PHAK 🌶️ | £17.00 |
| Vegetables and dried bean curd in a red curry paste with coconut milk and basil leaves | | |
| 95. | PHAK PRIEW WAHN | £17.00 |
| Mixed vegetables stir fried in a sweet and sour sauce | | |
| 96. | HED PAD MED MAMUNG | £17.00 |
| Stir fried mushrooms with bean curd, cashew nuts, water chestnut, onion and peppers | | |
| 97. | PHAK PHAD PRIG | £12.00 |
| Mixed vegetables stir fried with garlic, chilli, soy sauce and oyster sauce | | |
| 98. | PHAD THAI JAE | £14.00 |
| Fried rice noodles with egg and tamarind sauce | | |
| 99. | PHAD SEE-IEW | £14.00 |
| Plain rice noodles stir fried with vegetables, egg and soy sauce | | |
| 100. | PHAD PHAK NAM MAN HOI | £12.00 |
| Fried seasonal vegetables with oyster sauce | | |

Chicken Dishes

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| 40. | GAJ YANG | £17.00 |
| Chicken marinated in soy sauce, garlic, chilli, and coriander, barbecued over charcoal | | |
| 41. | GAJ MA MUANG HIMAPHAN 🌶️ | £17.00 |
| Chicken stir fried with cashew nuts, onion, spring onion and chilli in oyster sauce | | |
| 42. | GAJ PRIEW WAHN | £17.00 |
| Chicken stir fried with peppers, pineapple and onion cooked in a sweet and sour sauce | | |
| 43. | GAJ PHAD PHED BAI KRAPRAW 🌶️🌶️ | £17.00 |
| Stir fried chicken with fresh chilli, garlic and basil leaves | | |
| 44. | GAJ PHAD KHING | £17.00 |
| Stir fried chicken with shredded ginger, celery and onion in soy sauce | | |

Pork Dishes

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| 50. | MOO PRIEW WAHN | £17.00 |
| Pork stir fried with onion, spring onion and cooked in a sweet and sour sauce | | |
| 51. | MOO PHAD PRIG KHING 🌶️ | £17.00 |
| Pork stir fried with Thai curry paste, long beans and shredded lime leaves | | |
| 52. | MOO PHAD KHING | £17.00 |
| Shredded pork marinated in soy sauce and spices, stir fried with ginger and celery | | |

Duck Dishes

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| 61. | PED YANG PHAD KHING | £18.50 |
| Baked marinated breast of duck sliced and stir fried with ginger, garlic, celery and chilli | | |
| 62. | PED MAKAM | £18.50 |
| Sliced breast of duck marinated and grilled over charcoal, topped with tamarind sauce | | |
| 63. | PED NAM PEUNG | £18.50 |
| Sliced breast of duck, marinated in soy sauce, coriander and honey | | |

Noodles & Rice

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| 101. | PHAD THAI | £16.00 |
| Rice noodles fried with chicken, king prawns, bean sprouts, egg, beancurd and tamarind sauce | | |
| 102. | MEE ORCHID | £16.00 |
| Stir fried noodles with chicken, bean sprouts, egg and turmeric | | |
| 103. | KHAO PHAD KHAI | £7.50 |
| Stir fried jasmine rice with eggs, carrot and peas | | |
| 104. | KHAO PHAD GRATIUM | £7.00 |
| Fried rice with garlic | | |
| 105. | KHAO SUAY | £5.00 |
| Steamed jasmine rice | | |
| 106. | KHAO NIO | £5.50 |
| Sticky rice | | |
| 107. | KHAO PHAD SUBPAROD 🌶️ | £13.00 |
| Thai fried rice with prawns, chicken, pepper, onion, pineapple, and cashew nuts | | |
| 108. | KHAO OB GATI | £7.00 |
| Jasmine rice cooked with coconut milk | | |
| 109. | PAWN CRACKERS | £4.50 |
| 110. | CHIPS | £4.50 |

£5.95 per portion

