

## STARTER

<b>ORCHID LOUNGE MIXED STARTERS</b>	14.95
<i>A selection of Spring Rolls, BBQ Chicken Wings, Chicken Satays, Prawn Toasts and Fish Cakes. (for two people)</i>	
<b>TORD MAN (THAI FISH CAKE)</b>	5.50
<i>Spicy minced fish patties mixed with Thai spice, served with cucumber salsa.</i>	
<b>SATAY GAI (N)</b>	5.25
<i>Skewers of tender marinated BBQ chicken served with peanut sauce.</i>	
<b>GOONG HOM SABAI</b>	5.25
<i>Deep-fried, pastry-wrapped Tiger prawns; served with a sweet chilli sauce.</i>	
<b>GAI HOR BAI TOEY</b>	5.25
<i>Marinated chicken pieces wrapped in aromatic pandana leaves; served with a sweet sesame sauce.</i>	
<b>HOY-OB (MUSSELS)</b>	9.95
<i>Steamed mussels with chillies, sweet basil and lemongrass; served with traditional Thai chilli dressing.</i>	

## SALADS

<b>YAM NEUA YANG</b>	10.95
<i>Spicy grilled beef salad with vegetables and chilli dressing.</i>	
<b>PLAR GOONG **</b>	12.95
<i>Spicy Tiger prawns salad with traditional Thai herbs flavoured with chilli in oil and mint leaves.</i>	

## SOUPS

<b>TOM KHA TALEY *</b>	6.95
<i>Seafood soup with coconut milk, Galanga, mushrooms, lemongrass, lime juice and Kaffirlime leaves.</i>	
<b>TOM YAM GOONG ***</b>	6.95
<i>Traditional spicy prawn soup with mushrooms, lemongrass, chillies and lime juice garnished with chopped coriander.</i>	

## CURRIES

<b>GAENG KIEW WAN: GAI, NEUA, GAE **</b>	8.95
<i>Choice of chicken, beef or lamb in a green curry with bamboo shoots and aubergines; flavoured with sweet basil and coconut milk.</i>	
<b>GAENG PHED: GAI, PED, NEUA, GAE **</b>	8.95
<i>Choice of chicken, beef or lamb in a red curry with bamboo shoots and aubergines; flavoured with sweet basil and coconut milk.</i>	
<b>PANANG: NEUA, GAI, PED LYCHEE (N)</b>	8.95
<i>Choice of beef, chicken or duck (lychee) in smooth Panang curry flavoured with coconut milk and Kaffirlime leaves.</i>	

## CHICKEN (GAI)

<b>GAI PHAD PRIEW WAN</b>	8.50
<i>Stir-fried chicken with pineapples, tomatoes, cucumber and mixed peppers in a sweet and sour sauce.</i>	
<b>GAI PHAD MED MA MUANG (N)</b>	8.50
<i>Stir-fried chicken in chilies oil with cashew nuts, mixed peppers, onions and mushrooms flavoured with roasted chillies.</i>	

## DUCK (PED)

<b>ORCHID LOUNGE PED YANG</b>	12.95
<i>Thai style roasted duck served with vegetables and soya chilli sauce.</i>	

PED MAKARM 9.95  
*Deep-fried duck served with tamarind sauce.*

## LAMB (GEA)

GAE GRATIUM 9.95  
*Sautéed lamb with garlic and pepper garnished with Thai coriander.*

GAE PHAD PRIK 8.95  
*Stir-fried lamb with chillies, garlic and holy basil leaves.*

## BEEF (NEUA)

NEUA PHAD GRA PAO 8.95  
*Stir-fried beef with garlic, chilli, peppers and holy basil leaves.*

NEUA PHAD TAO SEE 12.95  
*Stir-fried beef with black beans and vegetables served flavoured with a touch of wine and sesame oil on a hot organic rock.*

## SCALLOP (HOY SHELL)

HOY SHELL PHAD PHAK NAM DANG 12.95  
*Stir-fried scallops with mixed vegetables in oyster sauce.*

HOY SHELL TORD GRATIUM 12.95  
*Sautéed scallops in garlic and pepper, served with cucumber, tomatoes and coriander*

## LOBSTER (GOONGMUNG KORN)

GOONG MUNG KORN TORD GRATIUM 29.95  
*Stir-fried lobster in garlic and pepper, served with cucumber, tomatoes and fresh coriander.*

GOONG MUNG KORN PHAD PRIK PHAOW 29.95  
*Stir-fried lobster with onions, mixed peppers, mushrooms and sweet basil leaves in Thai chilli oil.*

## SEAFOOD (GOONG, HOY, POO, PLA)

CHOO CHEE GOONG \* 14.95  
*King prawns simmered in coconut milk and flavoured with Kaffirlime leaves, tamarind juice & chillies*

POO PHAD PHONG GA REE 14.95  
*Sautéed crab claws with curry powder, chillies, spring onions and seasonings in soya-oyster sauce.*

PLA NUENG MANOW \*\* 15.95  
*Steamed seabass with fresh garlic and coriander in chilli lemon sauce.*

PLA YANG BAI TONG 15.95  
*Grilled seabass wrapped with banana leaves and Thai herbs.  
Served with homemade special spicy sauce.*

PLA TORD LAD PRIK \*\* 14.95  
*Crispy fish fillet in a sweet and sour chilli garlic sauce, served with crispy basil leaves.*

## NOODLES AND RICE

PHAD THAI: GOONG, GAI, NEUA (N) 8.50  
*Fried Thai noodles with prawns, chicken or beef and bean sprouts  
served with chopped leeks and sweet turnips.*

GUAY TIEW PHAD KEE MAO GOONG, GAI, NEUA \*\* 8.50  
*Fried rice noodles with prawns, chicken or beef, chillies, tomatoes, onions  
and basil leaves served on a bed of lettuce.*

**KHAO PHAD SUB PA ROD (N)** 8.50  
*Fried rice with prawn and chicken, cashew nuts, pineapple flavoured with curry powder in pineapple shell.*

**91. KHAO GRA THI** 2.95  
*Steamed coconut rice with curry powder and turmeric.*

## **VEGETARIAN STARTER**

**ORCHID LOUNGE VEGETARIAN MIXED STARTERS** 12.95  
*Spring rolls stuffed with mixed vegetables and glass noodles, deep-fried sweet corn cake, deep-fried crispy battered vegetables and mushrooms toast. All served with a sweet chilli and Thai dip. (for two people)*

**PHAK TORD (VG)** 4.95  
*Deep-fried crispy battered vegetables served with a sweet chilli sauce.*

**KIEW TORD (VG)** 4.95  
*Deep-fried crispy won ton stuffed with mixed vegetables; served with a sweet plum sauce.*

## **VEGETABLE SIDE DISHES**

**PHAD HED GRATIUM** 5.25  
*Stir-fried seasonal mushrooms with garlic sauce.*

**PHAD PHAK RUAM-MIT** 5.25  
*Assorted vegetables with oyster sauce.*

**PHAD PHAK CHOY** 5.25  
*Stir-fried phak-choy with garlic and oyster sauce.*

## **VEGETARIAN MAIN DISHES**

**GAENG GRA-REE TOFU LAE PHAK** 8.25  
*Yellow curry with fresh tofu and vegetables in coconut milk.*

**TOFU PHAD MED MA MUANG (N)** 8.25  
*Stir-fried fresh tofu with cashew nuts, onions and mixed peppers in chilli oil.*

**TOFU PHAD TAO SEE** 7.95  
*Stir-fried tofu with vegetables in black bean sauce.*

**HED PHAD BAI GRA PAO \*\*** 7.95  
*Stir-fried seasonal mushrooms with garlic, chillies and holy basil leaves.*

## **EXOTIC AND SIZZLING DISHES**

**GAI YANG** 14.95  
*Char-grilled Thai style marinated chicken, served on a hot volcanic rock platter with dips.*

**TIGER CRY STEAK** 14.95  
*Char-grilled sirloin steak on a hot volcanic rock platter with special Thai chilli sauce.*

**GOONG NUENG MANAOW \*\*** 14.95  
*Steamed King prawns with chilli lemon sauce served with fresh garlic and coriander.*

**GOONG PHAD PRIK THAI DUM** 14.95  
*Sautéed King prawns with mixed peppers and black pepper corn*

# ORCHID LOUNGE SET MENU

The following set menus are recommended by the chef for easy choice and sheer enjoyment.

## KIEW (GREEN) ORCHID

SET THAI A @ £23.95 PER PERSON (MINIMUM FOR TWO PEOPLE)

### STARTER

ORCHID LOUNGE MIXED STARTER

*OR*

AROMATIC DUCK SERVED WITH PANCAKES, CUCUMBER JULIENNES AND HOI SIN SAUCE IN THAI STYLE.

### MAIN COURSE

PED GRATIUM

*Deep-fried duck in garlic-pepper sauce; served with fresh coriander.*

GAENG KIEW GAI

*Chicken in green curry with bamboo shoots and aubergines flavoured with sweet basil and coconut milk.*

PHAD PHAK CHOY

*Stir-fried phak-choy with garlic and oyster sauce.*

GUAY TIEW PHAD THAI GAI

*Thai fried noodles with chicken and dark soya sauce.*

KHAO SUAY

*Steamed Thai fragrant rice.*

JASMINE TEA OR COFFEE

## **LUENG (YELLOW) ORCHID**

*SET THAI B @ £ 26.95 PER PERSON (MINIMUM FOR FOUR PEOPLE)*

### **STARTER**

ORCHID LOUNGE MIXED STARTERS

*OR*

AROMATIC DUCK SERVED WITH PANCAKES, CUCUMBER JULIENNES AND HOI SIN SAUCE IN THAI STYLE.

### **SOUP**

HOT SPICY PRAWN SOUP

### **MAIN COURSE**

PLA NUENG MA-NOAW

*Steamed seabass with chilli and lemon sauce.*

PED PRIEW WAN

*Deep-fried duck served on a bed of stir-fried pineapple, tomatoes, cucumber and mixed peppers with a sweet & sour sauce.*

NEUA PHAD NAM MAN HOY

*Beef stir-fried with vegetables and spring onions in oyster sauce.*

GAENG GA REE GAI

*Chicken in delicate yellow curry with onions and potatoes; served with crispy shallots.*

PHAD THAI GOONG

*Fried Thai noodles with prawns and bean sprouts, chopped leeks and sweet turnips.*

KHAO KHAI

*Egg fried rice.*

### **DESSERT**

FRESH FRUITS OF THE DAY

JASMINE TEA OR COFFEE

## **FAR (BLUE) ORCHID**

*SET THAI C @ £29.95 PER PERSON (MINIMUM FOR FOUR PEOPLE)*

### **STARTER**

ORCHID LOUNGE MIXED STARTERS

*OR*

AROMATIC DUCK SERVED WITH PANCAKES, CUCUMBER JULIENNES, AND HOI SIN SAUCE IN THAI STYLE.

### **SOUP**

SEAFOOD SOUP WITH COCONUT MILK, GALANGA, MUSHROOMS, LEMON GRASS, LIME JUICE AND KAFFIN LIME LEAVES.

### **MAIN COURSE**

PLA NUENG SE-EEW

*Steamed seabass with fresh ginger and onions in soya sauce.*

GEANG MASSAMAN NEUA

*Beef or lamb in an authentic ground peanut curry with potatoes and onions; flavoured with tamarind juice.*

PRIEW WAN GAI

*Stir-fried chicken with pineapple, tomato, cucumber and mixed peppers in a sweet and sour sauce.*

GOONG PHAD NAM PRIK PHAOW

*Stir-fried tiger prawns with onions, mixed peppers, mushrooms and sweet basil leaves in chilli oil.*

PHAD THAI TALEY

*Fried Thai noodles with Seafood and Bean sprout.*

KHAO KHAI

*Egg fried rice.*

### **DESSERT**

FRESH FRUITS OF THE DAY

JASMINE TEA OR COFFEE

## **SOM (ORANGE) ORCHID**

*SET THAI D (VEGETARIAN) @ £ 22.95 PER PERSON (MINIMUM FOR TWO PEOPLE)*

### **STARTER**

ORCHID LOUNGE VEGETARIAN MIXED STARTERS

### **MAIN COURSE**

**GAENG KIEW PHAK TOFU**

*Green curry with mixed vegetables and fresh tofu.*

**MA-KUE PHAD HO-RA-PAR**

*Sautéed aubergines with chillies and sweet basil in a salted bean sauce.*

**TOFU PHAD MED MA MUANG**

*Sautéed fresh tofu with cashew nuts in chilli oil.*

**PHAD PHAK SE EEW**

*Stir-fried mixed vegetables in Soya sauce.*

**KHAO SUAY**

*Steamed Thai fragrant rice.*

**JASMINE TEA OR COFFEE**

N= Nuts

\*= Mild

\*\*=Medium Spicy

\*\*\*-Hot Spicy

VG=Vegetarian