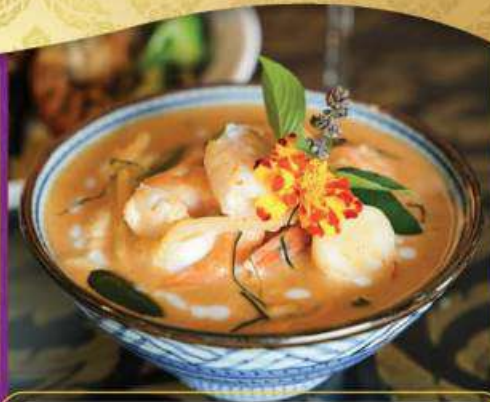


In Thailand, food forms a central part of any social occasion, family and friends unite and share through food. Food sharing in Thai culture is a form of giving. We recommend you to share and enjoy our delicious food with your family and friends.

SMALL STARTERS TO SHARE

1. **CHICKEN SATAY (4)** ☺ **\$13.90**
Chicken satay skewers with house made peanut sauce, sprinkle with peanut
2. **GRILLED PORK (4)** ☺ **\$14.50**
Grilled marinated pork skewers with smoked chilli tamarind sauce
3. **CHICKEN SPRING ROLLS (4)** **\$13.90**
Wrapped in golden pastry with sweet chilli sauce
4. **CALAMARI RINGS** **\$14.90**
Golden fried calamari rings with sweet chilli sauce
5. **ORCHID COCONUT PRAWNS (4)** **\$16.00**
Signature orchid prawns with creamy curry-mayo dipping sauce
6. **CURRY PUFFS (4)** **\$13.90**
Beef curry puffs served with sweet cucumber relish dipping sauce
7. **GOLDEN PARCELS (4)** **\$13.90**
Deep fried golden parcels filled with minced chicken and water chestnuts served with sweet chilli sauce
8. **DIM SIM (4)** ☺ **\$13.90**
House-made steamed minced chicken dim sim served with a light, tangy soy dipping sauce
9. **VEGETABLE SPRING ROLLS (4)** ☺ **\$13.00**
Vegetables in a light wrapper, fried until golden, served with sweet chilli sauce
10. **TEMPURA VEGETABLES** ☺ **\$14.00**
Assorted vegetables lightly battered served with sweet chilli sauce
11. **CRAB BAO BUN** **per piece \$9.00**
Golden fried soft-shell crab steamed bun topped with flying fish roe (Tobiko), coriander, lettuce & sweet chilli-mayo
12. **ENOKI BAO BUN** ☺ **per piece \$7.00**
Golden fried enoki mushrooms steam bun with coriander, lettuce & sweet chilli sauce
13. **TOFU TAMARIND** ☺ **\$14.90**
Lightly battered, fried until golden, topped with tamarind sauce and roasted dried chilli
14. **ORCHID MIXED ENTREES** **\$24.90**
(For 2 people)
A combination of: (2) chicken satay, (2) beef curry puffs, (2) vegetable spring rolls (2) golden parcels
We do not accept changes to our mixed entrees



THAI SOUPS

ENTRÉE (1-2p/p)

- CHICKEN OR VEGETABLE & TOFU PRAWNS** **\$14.00**
- COMBINATION SEAFOOD** **\$16.90**
- MAIN (Up to 4 p/p)
- CHICKEN OR VEGETABLE & TOFU PRAWNS** **\$20.90**
- COMBINATION SEAFOOD** **\$25.90**

21. **TOM YUM** ☺☺
Spicy and sour soup with fragrant fresh herbs, spices, fresh lemongrass, kaffir lime leaves, mushrooms and shallots
22. **TOM KHA** ☺
A creamy mild coconut milk-based soup with fresh lemongrass, kaffir lime leaves, mushrooms and shallots

HOUSE SPECIALS

200. **SLIPPER LOBSTER BUGS** ☺☺ **\$40.00**
Slipper lobster bug cooked in mild curry sauce
201. **CRISPY BASIL PRAWNS** ☺☺ **\$33.90**
Stir fried with crispy basil, chilli and mushrooms
202. **DRY GARLIC, SALT, PEPPER AND CHILLI** ☺☺
Lightly battered and fried, topped with crispy garlic and chilli

Choice of:

- **CALAMARI** **\$27.90**
- **SNAPPER FILLETS** **\$33.90**
- **FRIED PRAWNS** **\$33.90**
- **SOFT SHELL CRAB** **\$33.90**
- **FRIED TOFU** ☺ **\$20.90**

203. **GRILLED DELIGHT** ☺☺☺
• **GRILLED CHICKEN** ☺ **\$30.90**
Grilled chicken marinated with lemongrass, coriander, garlic, and pepper served with house made sweet chilli sauce
• **GRILLED SALMON YANG** ☺ **\$33.90**
With seasonal sauteed vegetables served with sweet soy sauce

MILD | MED ☺ | HOT ☺☺
VEGETARIAN ☺ | LONG WAIT ☺ | GLUTEN FREE ☺



204. **CRISPY FRIED WHOLE BARRAMUNDI** ☺☺ **\$MP**
Choose your sauce:
• House made sweet chilli tamarind sauce
• House smoked chilli, fish sauce and served with green papaya salad ☺☺
• Mild ginger, shallots and mushrooms in a light soy sauce

SNAPPER FILLETS LIGHTLY BATTERED AND CRISPY FRIED

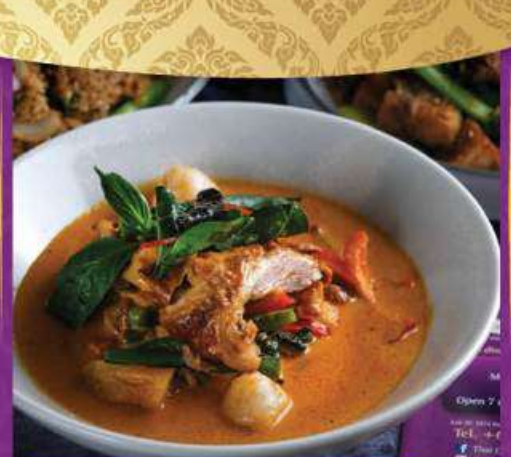
- Choose your sauce: **\$33.90**
- House made sweet chilli tamarind sauce
 - Mild ginger, shallots and mushrooms in a light soy sauce
 - Festive Royal with fresh basil, dry curry paste, chilli and peppercorns ☺☺

205. **CRISPY FRIED KING PRAWNS** ☺☺ **\$34.90**
Lightly battered crispy fried king prawns with chilli jam, topped with crispy basil
206. **CRAB CURRY** **\$33.90**
Lightly battered crispy fried soft-shell crab topped with mild creamy curry sauce
207. **CRISPY PORK** **\$32.90**
A delicious Thai style crispy pork stir fried with Chinese kale in oyster sauce

THAI CURRIES

Thai curries are cooked in rich, creamy coconut milk, ☺☺

- BEEF, CHICKEN OR PORK VEGETABLES & TOFU** ☺ **\$24.90**
- PRAWNS** **\$21.90**
- ROASTED DUCK** **\$33.90**
- 40. **THAI GREEN CURRY** ☺
Fragrant green curry with fresh green chillies, bamboo shoots and vegetables **\$24.90**
- 41. **THAI RED CURRY** ☺
Traditional red curry with bamboo shoots and vegetables **\$29.90**
- 42. **YELLOW CURRY** **\$24.90**
Mild yellow curry with chicken, potatoes, topped with cucumber relish
- 43. **MUSSAMUN CURRY** **\$29.90**
Slow cooked melt in the mouth beef chunks with potatoes, onions and peanuts



44. **SWEET PUMPKIN CURRY** **\$24.90**
Chicken in Penang curry, with pumpkin, coconut cream and kaffir lime leaves
45. **SALMON CHOO CHEE** ☺ **\$34.90**
Pan fried crispy skin salmon, topped with creamy spicy curry sauce and sauteed vegetables
46. **SEAFOOD RED CURRY** ☺☺ **\$34.90**
Combination of prawns, half shell NZ mussels and fish fillets in spicy red curry
47. **ROASTED DUCK RED CURRY** ☺☺ **\$32.00**
A well-balanced savoury curry with lychees, pineapple and vegetables

FROM THE WOK

- BEEF/CHICKEN/PORK VEGETABLES & TOFU** ☺ **\$24.90**
- PRAWNS** **\$22.90**
- ROASTED DUCK** **\$33.90**
- ROASTED DUCK** **\$32.00**
- 50. **FESTIVE ROYAL THAI** ☺☺
Hot and spicy dish packed with aromatic herbs, fresh basil, chilli and peppercorns
- 51. **SPICY STIR FRY** ☺
Stir fried with dry curry paste, zucchini, capsicum, onion
- 52. **BASIL AND CHILLI** ☺☺
A Thai classic stir fried with Thai basil, garlic, red chilli, onions, capsicums, mushrooms
- 53. **CASHEW NUT** ☺
Stir fried with cashew nuts, capsicums, onions and shallots
- 54. **PEANUT SAUCE**
Stir fried with oyster sauce, topped with house peanut sauce and steamed vegetables
- 55. **GARLIC AND PEPPER SAUCE**
A stir fried with garlic, white pepper, shallots and onions
- 56. **SWEET AND SOUR SAUCE**
Thai style sweet and sour stir fried with pineapple, cucumber, capsicum & onions
- 57. **OYSTER SAUCE**
Stir fried with vegetables and oyster sauce

Please inform your waitperson of any dietary requirements or allergies. Gluten free menu available. Menu prices are subject to change without notice.





THAI SALADS

80. **GRILLED BEEF SALAD** (GF) \$32.90
Warm salad of grilled grass-fed grain premium beef steak, sliced and tossed with fresh lime, chilli, fresh mint and roasted rice
81. **GRILLED PRAWN SALAD** (GF) \$33.90
Grilled prawns tossed with fresh lemongrass, mixed with Thai dressing of fish sauce, lemon juice, chilli and mint
82. **CHICKEN LARB** (GF) \$29.90
Eastern Thai warm salad of free range minced chicken, tossed with fresh lemongrass, mixed with Thai dressing of fish sauce, lemon juice, chilli and mint served with fried crispy chicken skin
83. **GRILLED SALMON SALAD** (GF) \$34.90
Pan fried crispy skin salmon, with Thai dressing of fresh lime, chilli, herbs and roasted rice
84. **SOM TUM** (GF) \$20.00
Green papaya, fresh lime, fish sauce, red chilli, roasted peanuts, cherry tomatoes
- OR WITH FRIED SOFT SHELL CRAB | NOT GF** \$32.00

RICE DISHES

90. **STEAMED JASMINE RICE** PER BOWL \$3.00
91. **COCONUT RICE** PER BOWL \$8.00
92. **THAI STYLE FRIED RICE**
Stir fried with eggs, Chinese vegetables, onions and shallots
- CHICKEN OR PORK \$18.90
 - VEGETABLES & TOFU (V) \$18.90
(contains eggs)
93. **PRAWN FRIED RICE** \$24.90
With eggs, vegetables, onions and shallots
94. **SPICY FRIED RICE**
Stir fried with fresh basil, eggs and chilli
- CHICKEN OR PORK \$20.90
 - VEGETABLES & TOFU (V) \$18.90
(contains eggs)
96. **ROTI BREAD** (V) PER SERVE \$6.50
Pan fried roti bread. Perfect with any dish

MILD | MED | HOT

VEGETARIAN (V) LONG WAIT (LW) GLUTEN FREE (GF)

ORIGIN OF SEAFOOD:

PRAWNS Vietnam | KING PRAWNS Australia | CALAMARI Vietnam
SNAPPER FILLETS New Zealand | WHOLE BARRAMUNDI Taiwan
MUSSELS New Zealand | SOFT SHELL CRAB Myanmar
SLIPPER LOBSTER BUG Indonesia | SALMON Norway



WOK NOODLES

- CHICKEN OR PORK** \$19.90
VEGETABLES & TOFU (V) \$19.90
PRAWNS \$24.90

97. **PAD SEE EW**
Thick rice noodles stir fried with egg and vegetables
98. **BASIL NOODLES** (L)
Thick rice noodles stir fried with fresh basil, chilli and egg
99. **PAD THAI**
Thin rice noodles stir fried with our house made sweet tamarind sauce, egg, tofu, beansprouts, chives and peanuts

ON THE SIDE

- Mixed seasonal green vegetables (GF) (V) \$17.00
Flash fried in light soy sauce
- House made peanut sauce \$5.00
- House made sweet chilli sauce \$5.00
- Fresh chilli sauce \$3.00
- Fresh chilli & soy sauce \$3.50

DESSERTS

101. **DEEP FRIED ICE CREAM** \$11.90
Vanilla ice cream coated in shredded coconut, fried until golden brown
ADD TOPPING:
caramel, chocolate or strawberry \$0.50
102. **BANANA PUDDING** \$11.90
Served with vanilla ice cream, coconut cream and coconut flakes
103. **THAI EGG CUSTARD** \$13.90
House made steamed egg and coconut custard with sweet glutinous rice, served with vanilla ice cream
104. **ORCHID BOAT** \$13.50
Three scoops of vanilla ice cream, fresh banana and chocolate topping
105. **DEEP FRIED BANANA** \$13.50
Banana coated in shredded coconut, battered and fried, served with vanilla ice cream and caramel topping
106. **LEMON SORBET | GF** (V) \$11.90
Citrus, sweet and sour - the perfectly balanced palate cleanser
107. **STRAWBERRY SUNDAE** \$12.90
Strawberry ice cream with fresh strawberries, cream and mint
108. **PANNA COTTA THAI TEA** \$12.90
An Italian classic dessert with a Thai twist, still creamy in texture with Thai tea flavour, served with lychee, coconut and mint
109. **MANGO STICKY RICE (Seasonal)** \$13.50
Fresh mango with sweet glutinous sticky rice topped with coconut cream
110. **CHA THAI ICE CREAM** \$12.90
With fresh strawberries and whipped cream

