



APPETIZERS

1. **Crispy Spring Roll** – Thai-style egg roll, chicken, veggies & glassy noodles served with sweet pineapple sauce **\$5.95**
2. **Summer Roll** - Mixed fresh veggies wrapped in soft rice paper served with Hoy-Sin sauce **\$5.95**
3. **Chicken Satay** - Chicken marinated with herbs and grilled on the skewer served with peanut sauce **\$7.95**
4. **Firecracker** - Marinated shrimp with Thai herbs & spices served with sweet & sour sauce **\$6.95**
5. **Gai Tod** - Deep fried chicken wings marinated with fresh lemongrass, spices & Kaffir lime leaves **\$6.95**
6. **Tofu Triangle** – Golden, crispy, deep fried tofu topped with sweet cucumbers, carrot & roasted peanuts **\$5.95**
7. **Pork Dumpling** - Crispy dumpling filled with minced pork, carrot & water chestnut **\$6.95**
8. **Khanom Jeeb** - Steamed minced pork & spices wrapped with wonton skin **\$6.95**
9. **Thai Orchid's Sampler** - Gai Tod (2), Tofu Triangle (3), Pork Dumpling (3), Crispy Roll (2), Crab Roll (2), Firecracker (3), Chicken Satay (2), Khanom Jeeb (2) **\$18.95**
10. **MaMa Wing(2)** - Boneless jumbo wing stuffed with cabbage, carrot, mushroom & glass noodles **\$10.95**
11. **Crab Roll** - Cream cheese, carrot, onion and water chestnuts wrapped in crispy egg roll skin **\$5.95**
12. **Small Sampler** - Gai Tod, Crab Roll, Firecracker, Spring Roll Dumpling & Tofu Triangle **\$6.95**
13. **Shrimp Shumai Dumpling** - Steamed or deep fried served with Thai Orchid's homemade soy sauce **\$6.95**

SOUPS / SALAD

21. **Tom Yum Goong** - Hot & sour lemongrass broth with shrimp & mushroom **\$4.95**
Or chicken & mushroom **\$3.95**
22. **Tom Kha Gai** - Chicken in coconut soup with lime juice & mushroom **\$4.95**
23. **Veggies & Tofu soup** - Vegetarian's favorite soup in clear broth **\$4.95**
24. **Thai Orchid Noodle Soup** - Beef, chicken or shrimp w/ rice noodles, bean sprouts w/ clear broth topped with crispy fried garlic **\$6.95**
25. **Wonton soup** - with shrimp & chicken **\$4.95**
26. **Salad Kak** - Lettuce, tomato, cucumber, red onion, tofu & hardboiled egg with Thai peanut sauce dressing **\$5.95**
27. **Nam Sod** - Spicy minced chicken mixed w/ fresh ginger, red onion, scallion, roasted peanuts & lime juice **\$7.95**
28. **Crying Tiger** - Spicy sliced grilled beef w/ mint, red onion, scallion, tomato, roasted rice powder, lime juice **\$8.95**

!!!!!! **Jasmine White or Brown rice - side order**

RICE / NOODLE DISHES

Each dish below prepared with your choice of:

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|---------------------------------|---------|
| Tofu & Veggies | \$8.95 |
| Pork <u>or</u> Chicken | \$9.95 |
| Beef | \$10.95 |
| Shrimp, Squid <u>or</u> Scallop | \$12.95 |

31. **Mr. Crab's Fried Rice** - Crabmeat sauté with egg, peas, carrots, tomato, baby corn & Jasmine rice with light soy sauce **\$12.95**
32. **Fruity Fried Rice** - Sauté Jasmine rice w/ mild turmeric powder, pineapple, raisins & cashews
33. **Siamese fried rice** - Thai traditional fried Jasmine rice with egg, tomato, baby corn & peas
34. **Basil Fried Rice** - Sauté Jasmine rice with egg, bell pepper, baby corn, peas & Thai fresh basil
35. **(A) Pad Thai** - Stir fried rice noodles with egg, chicken & shrimp, bean sprouts, scallion & ground peanuts **\$9.95**
36. **(B) Pad Thai Paak** - Sauté rice noodles w/ egg, chicken, shrimp, mixed veggies, ground peanuts (No sprouts) **\$9.95**
37. **Drunken Noodle** - Large flat fresh noodle sauté w/ egg bell pepper, carrot, baby corn, mushroom & fresh sweet basil
38. **Pad See Ew** - Large flat fresh noodle sauté with egg, scallion, carrot, cabbage & baby corn with sweet soy sauce
39. **Lad Nar** - Large flat fresh noodle sauté topped with mixed veggies in Thai-style light sauce
40. **Spicy Fried Rice** - Jasmine rice sauté with egg, peas, baby corn, onion, carrot with hot shrimp paste sauce
41. **Chow Mein** - Egg noodle sauté with onion snow peas, baby corn, carrot with oyster sauce
42. **Mee Siam** - Skinny rice noodle sauté with chicken & shrimp, snow pea, carrot, onion, scallion bean sprout with mixed spices **\$9.95**
43. **Thai Spaghetti** - Egg noodles sauté with egg, scallion, Thai basil, bean sprouts with homemade spicy tomato sauce

THAI ORCHID'S ENTREE

Each dish below prepared with your choice of:

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|---------------------------------|---------|
| Tofu & Veggies | \$8.95 |
| Pork <u>or</u> Chicken | \$9.95 |
| Beef | \$10.95 |
| Shrimp, Squid <u>or</u> Scallop | \$12.95 |

51. **Gratiam** - Sauté garlic, cilantro & black peppers served with mixed veggies
52. **Cashew** - Sauté onion, carrot, baby corn, scallion, cashew nuts, pineapple with shrimp paste sauce
53. **Rama Garden** - Steamed assorted veggies topped with homemade Thai peanut sauce
54. *** Grapao** - Sweet Thai basil sauté with bell pepper, onion, bamboo shoot, mushroom & oyster sauce
55. **Exotic Eggplant** - Soft and sweet eggplant sauté with bell pepper, onion, baby corn & fresh Thai basil
56. *** Pik Khing** - Crispy green bean sauté with Thai herb, coconut milk & hot Pik-Khing curry sauce
57. **Sweet & Sour** - Sauté pineapple, cucumber, cabbage, onion & bell pepper in homemade tomato sauce
58. **Pad Paak** - Mix veggies sauté with light mushroom sauce.
59. **Pad Khing** - Sauté fresh ginger, onion, baby corn, snowpea, green beans, broccoli with light sauce

CURRY CORNER

Each dish below prepared with your choice of:

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|---------------------------------|---------|
| Tofu & Veggies | \$8.95 |
| Pork <u>or</u> Chicken | \$9.95 |
| Beef | \$10.95 |
| Shrimp, Squid <u>or</u> Scallop | \$12.95 |

61. ***Massaman Curry** - A typical dish from Southern Thailand; sweet curry in a peanut sauce & sweet potatoes
62. ***Green Curry** - Fresh green chili paste, coconut milk, bamboo shoot, green bean, egg plant, red bell peppers & Thai basil
63. ***Yellow Curry** - Curry paste blend with turmeric & curry powder with coconut milk, potatoes, onion, green beans, green & red bell pepper
64. ***Red Curry** - Red chili paste, coconut milk, eggplant, green beans, bamboo shoots, bell pepper and Thai basil
65. ***Panang Curry** - Red curry paste blended with Kaffir lime leaves in coconut milk, onion, green beans, bell pepper & roasted peanuts
66. ***Kao Soi** - Famous egg noodle in yellow curry from Northern Thailand

THAI ORCHID'S SPECIALTIES

71. ***Pad Pik Pao** - Choice of shrimp, squid or scallop sauté with bell peppers, onion, scallion, baby corn, carrot & Thai basil, in hot shrimp paste **\$14.95**
72. **Salmon Saam Rod** - Grilled salmon topped with Tamarind sauce **\$13.95**
73. **Grilled Pork Orchid** - Grilled marinated pork with Thai herbs & spices **\$12.95**
74. **Garee Goong** - Shrimp sauté with egg, scallion, onion, & celery in a mild curry powder & oyster sauce **\$14.95**
75. **Chu Chee Salmon** - Grilled salmon topped with thickened red curry in coconut cream **\$13.95**
76. **Sesame Duck** - Crispy boneless duck and mixed veggies, topped with special sweet sesame sauce **\$16.95**
77. **Tamarind Duck** - Crispy boneless duck topped with special Thai Orchid's tamarind sauce **\$16.95**
78. **Thai Basil Duck** - Crispy boneless duck topped with homemade hot Thai basil sauce **\$16.95**
79. **Red Sea** - Mixed seafood in red curry sauce **\$14.95**
80. **Fisherman Hot Pot** - Thai favorite; hot & spicy lemongrass soup with mixed seafood **\$15.95**
81. **Herbal Chicken** - Grilled chicken breast marinated with Thai spices & fresh lemongrass **\$12.95**
82. **Rainbow Fantasy** - Mixed seafood sauté w/ onion, baby corn, bell peppers, green beans & Thai basil in hot shrimp paste sauce **\$16.95**



