

ไทย
ออร์คิด

Thai ORCHID

R E S T A U R A N T



Original Thai cuisine





We extend a very hearty “Welcome” to all guests in our Thai orchid Restaurant, where we hope you will have an enjoyable dining experience. Our new Food Menu has many detailed photos. Whether you are seeking simple rice and noodle dishes, stir-fried classics, or 300-year-old court recipes, we’d be happy to assist with your selections.

Some dishes can be intensified or toned-down in term of spiciness. While ordering, please feel free to express your wishes in this regard. For more than ten years Thai orchid has been offering its Thai cuisine out-of-house for both private and business occasions. We would be happy to fulfill any of your catering needs. And now it’s time to get into the kitchen. Please enjoy your food!

ยินดีต้อนรับทุกท่าน

เรา...ทีมงานร้านอาหารไทยออร์คิด ขอเสนอรายการอาหารไทยเลิศรส ทั้งพัด, แกง, อาหารเจ, อาหารชุด และอาหารพิเศษต่างๆ

นอกจากนี้ทางเรายังมีบริการจัดเลี้ยง ทั้งในและนอกสถานที่ สำหรับกลุ่มคนไทยที่ต้องการทานอาหารพิเศษต่างๆ ทางร้านยินดีบริการด้วยความเต็มใจ เพียงแต่กรุณابอกเราล่วงหน้าประมาณ 3-4 วัน เพื่อที่เราจะได้จัดเตรียมอาหารให้พร้อมสำหรับผู้มีอุปการคุณทุกท่าน



Original Thai cuisine





Appetizers

- | | | \$ |
|---|---------------------|---------------------------|
| 1. Porpia Phak (6) G | ปอเปี๊ยะผัก | 9.50 |
| Deep fried vegetarian spring rolls made with vermicelli noodles and vegetables | | |
| 2. Porpia Sod (3) | ปอเปี๊ยะสด | 10.50 |
| Freshly made rice paper rolls with minced pork, rice noodles, fresh mint and vegetables | | |
| 3. Wontons (6) G | เกี๊ยวทอด | 9.50 |
| Chopped spiced shrimps and chicken in rice pastry | | |
| 4. Curry Puff (4) G | กะหรี่ปั๊บ | 9.50 |
| Home-made pastry stuffed with mashed potato, carrot and curry powder | | |
| 5. See Klong Moo Op | ซี่โครงหมูอบน้ำพริก | 9.50 |
| Thai style Pork Spare Ribs marinated in our home-made special sauce | | |
| 6. Tod Mun Pla (4) | ทอดมันปลา | 9.50 |
| Fish Cakes made with kneaded minced fish, red curry paste and mixed herbs | | |
| 7. Gai Sa-Teh (3) | ไก่สะเต๊ะ | 9.50 |
| Marinated Chicken Satays covered with Thai peanut sauce | | |
| 8. Phek Gai Thod | ปีกไก่ทอด | 9.50 |
| Crispy fried Thai-style chicken wings | | |
| 9. Goong Tod G | กุ้งชุบแป้งทอด | 14.50 |
| Deep-fried king prawns coated with coconut crumbs | | |
| 10. Mixed Appetisers G | ออริเดิร์ฟรวม | 1 per 9.50
2 per 18.00 |
| Spring rolls, Puffs, Chicken Satays, Wontons and Fish Cakes | | |

G = Gluten





Soups

11. Po Taek Talay 🌶️🌶️🌶️

ໂປ່-ແຕກ-ເຕ

\$
14.50

Combination seafood spicy soup flavoured with lemongrass, galangal and coriander

12. Tom Yum 🌶️🌶️

ຕົມຍຳ

Famous Thai soup with galangal, mushrooms, coriander, lemon grass, chillies and kaffir lime leaves

13. Tom Kar 🌶️

ຕົມຟ້າ

Creamy soup with galangal, kaffir lime leaves, mushrooms and coconut milk

Tofu or Vegetables

9.50

Chicken, Pork or Beef

12.50

Fish Fillet, Prawn, Seafood

14.50

All soups are gluten free



Salads

14. Orchid Salad

ຍຳສາມກອບ

\$
20.50

Crispy chicken and prawn mixed with mint, lime juice, coriander, cucumber carrot, red onion and cashew nuts

15. Yum Woon Sen

ຍຳວຸ້ນເສັ້ນ

19.50

Minced chicken and shrimp mixed with vermicelli, lemon, chillies, celery, tomato, onion and spring onions

16. Laab

ລາບ

Minced meat seasoned with lime, chillies, mint and coriander

17. Yum

ຍຳ

Thai salad with meat, onion, tomato, cucumber, chillies and lemon sauce

Chicken, Beef or Pork

19.50

Prawn, Seafood

23.50

🌶️ to 🌶️🌶️🌶️ Mild, spicy or very spicy. As you wish.
Served with steamed Jasmine Rice





Curries

18. Gaeng Kio Waan 🌶️🌶️

แกงเขียวหวาน

Thai Green Curry with coconut milk, bamboo shoots, eggplant, capsicum, courgette, peas, beans and sweet basil

19. Gaeng Daeng 🌶️🌶️

แกงแดง

Thai Red Curry with coconut milk, bamboo shoots, eggplant, capsicum, courgette, peas, beans and sweet basil

20. Gaeng Kari 🌶️

แกงกะหรี่

Thai Yellow Curry with onion, potato, carrot, pumpkin, pineapple and peanuts

21. Panaeng 🌶️🌶️

พะเนียง

Panaeng Curry with coconut milk, kaffir lime leaves, chillies, capsicum and peanuts

22. Massaman 🌶️

มัสมั่น

Massaman Curry with coconut milk, potato, onion, pumpkin, pineapple and peanuts

23. Gaeng Kour 🌶️

แกงคั่ว

Thai curry with coconut milk, red grapes, pineapple, longan, tomato, pumpkin, courgette, chillies, capsicum and sweet basil

24. Gaeng Paa 🌶️🌶️🌶️

แกงป่า

Thai country style curry with bamboo shoots, courgette, capsicum, pumpkin, peas, eggplant, holy basil, galangale without coconut milk

\$

Tofu or Vegetables

19.50

Chicken, Beef, Pork

21.50

Prawn, Fish Fillet, Seafood

24.50

Roasted Duck

26.50

All curries are gluten Free
All curries served with Steamed Jasmine Rice





Stir-Fried Classic

25. Pad Med Mamuang 🌶️

พัดเม็ดมะม่วง

Crispy meats sauteed with cashew nuts, broccoli, carrot, mushroom, babycorn, beans, tomato, onion and pineapple

26. Pad Peanut Sauce

พัดซอสถั่ว

The most popular Thai dish in New Zealand, meat sauteed with broccoli, mushroom, carrot, pumpkin, cabbage and served with home-made peanut sauce

27. Pad Num Man Hoy

พัดน้ำมันหอย

Tender slices of meat sauteed with broccoli, mushroom, onion, babycorn, beans and capsicum in a tasty oyster sauce

28. Pad Priew Warn

พัดเปรี้ยวหวาน

Classic Thai style sweet and sour combined with pineapple, tomato, onion, broccoli carrot and cucumber

29. Pad Krapao 🌶️🌶️

พัดกะเพรา

Traditional Thai dish slices of meats stir fried with fresh chillies, garlic, green beans, onion, capsicum and basil leaves

30. Pad Krathiem Prig Thai 🌶️

พัดกระเทียมพริกไทย

Selected meat marinated with garlic, pepper, broccoli, carrot and mushroom

31. Pad Phed 🌶️🌶️

พัดเฟี้ยว

Thai style stir fried curry with coconut milk, chillies, capsicum, galingale, beans and bamboo shoots

32. Pad Khing 🌶️

พัดขิง

Selected meat with ginger, onion, mushroom, chinese mushrooms and capsicum

33. Pad Chaa 🌶️🌶️🌶️

พัดฉ่า

Sauteed meat with galingale, kaffer lime leaves, young corn, capsicum, chillies and green beans

\$

Tofu or Vegetables

19.50

Chicken, Beef, Pork

21.50

Prawn, Fish Fillet, Seafood

24.50

Roasted Duck

26.50

Gluten Free meals Available

All Stir Fries served with Steamed Jasmine Rice





House's Recommendation

- | | | \$ |
|---|--------------------|-------|
| 34. Lamb Shanks 🌶️ | ขาแกะมัสมั่น | 26.00 |
| Quality Lamb Shanks infused with yummy mussaman curry, coconut cream with chopped potato, onion and cashew nuts | | |
| 35. Pla Lui Saun 🌶️🌶️ | ปลาลุยสวน | 25.00 |
| Crispy fish fillets with delicious aromatic mint, lemongrass, broccoli, mushroom, capsicum, cabbage, peanuts and home-made sauce | | |
| 36. Chu Chi Pla 🌶️🌶️ | ชุฉีปลา | 25.00 |
| Deep fried fish fillets in Thai Red Curry with kaffir lime leaves, chillies and capsicums | | |
| 37. Pla Rad Prig 🌶️🌶️ | ปลาราดพริก | 25.00 |
| Crispy fried fish fillet with special Thai home-made chilli sauce from fresh chillies, pineapple, tomato, tamarind, palm sugar and fish sause | | |
| 38. Sizzling Beef | เนื้อกระทะร้อน | 26.00 |
| Grilled tender beef fillets with broccoli, carrot, onion, peas and a tasty Thai Orchid sauce serve on a sizzling hot plate | | |
| 39. Kao Ob Saparot | ข้าวอบสับปะรด | 24.00 |
| Our special fried rice with chicken and prawn, pineapple, cashew nuts, raisins, curry powder, onion and carrot | | |
| 40. Ped Palo | เป็ดพะโล้ | 28.00 |
| Traditional Duck in soy sauce with Thai herbs, mushroom, broccoli and bok choy | | |
| 41. Ped Thai Orchid | เป็ดกรอบไทยออรัคิด | 28.00 |
| Crispy Duck with cashew nuts on a bed of stir-fried carrot, broccoli, mushroom, bok choy and cabbage served with home-made sauce | | |

All meals served with Steamed Jasmine Rice





Rice & Noodles

43. Kow Pad

ข้าวผัด

Thai style fried rice with your choice of meat, broccoli, onion, peas, tomato and carrot
44. Pad Thai

พัดไทย

The most popular Rice noodles cooked with selected meat, leek, cabbage, carrot topped with bean sprouts and peanuts
45. Pad Se-Ew

พัดซีอิ้ว

Stir-fried Flat noodles with selected meat and broccoli, carrot and cabbage
46. Pad Kee Mao

🌶️🌶️🌶️

ก๋วยเตี๋ยวซีเมา

Stir-fried Flat noodles with meat, chillies, garlic, green beans, capsicum and onion
47. Pad Mee

พัดบะหมี่

Stir-fied Egg noodles cooked with broccoli, carrot, cabbage and bok choy
48. Thai Noodle Soup

ก๋วยเตี๋ยวน้ำตก

Home-made special noodles soup with bok choy and bean sprouts



	\$
Tofu or Vegetables	18.50
Chicken, Beef or Pork	19.50
Prawn or Seafood	22.50



Extras

- \$
49. Chicken, Pork, Beef, Peanut Sauce, Cashew Nuts, Tofu, Steamed Jasmine Rice

3.50
50. Seafoods, Prawn, Fish Fillet, Squid, Mussels

5.00



Desserts

- \$
51. Deep fried banana with honey

7.50
52. Deep fried banana with ice cream

8.50
53. Banana Split with ice cream

7.50
54. Ice cream Sundae

7.50
55. Brownie with ice cream

9.50
56. Pudding with ice cream

9.50



SET MENU

From 4 person and more

Bangkok

\$28 / pp

Mixed Appetised

ออริเดอร์พรวม

Spring rolls, Puffs, Chicken Satays, Wontons and Fish Cakes

Gaeng Kio Waan Beef

แกงเขียวหวานเนื้อ

Thai Green Curry with coconut milk, bamboo shoots, eggplant, capsicum, courgette, peas, beans and sweet basil

Massaman Chicken

มัสมั่นไก่

Massaman Curry with coconut milk, potato, onion, pumpkin, pineapple and peanuts

Pad Krapao Pork

ผัดกะเพราหมู

Traditional Thai dish slices of meats stir fried with fresh chillies, garlic, green beans, onion, capsicum and basil leaves

Pad Med Mamuang Chicken

ผัดเม็ดมะม่วงไก่

Crispy meats sauteed with cashew nuts, broccoli, carrot, mushroom, baby corn, beans, tomato, onion and pineapple

Isan

\$29 / pp

Laab Chicken

ลาบไก่

Minced meat seasoned with lime, chillies, mint and coriander

Gaeng Paa Beef

แกงป่าเนื้อ

Thai country style curry with bamboo shoots, courgette, capsicum, pumpkin, eggplant, peas, holy basil, galangale without coconut milk

Gaeng Kour Roasted Duck

แกงคั่วเป็ด

Thai curry with coconut milk, red grapes, pineapple, longan, tomato, pumpkin, courgette, chillies, capsicum and sweet basil

Pad Chaa Chicken

ผัดฉ่าไก่

Sauteed meat with galangale, kaffir lime leaves, young corn, capsicum, chillies and green beans

Pla Rad Prig

ปลาราดพริก

Crispy fried fish fillet with special Thai home-made chilli sauce from fresh chillies, tomato, pineapple, tamarind, palm sugar and fish sauce

Orchid

\$30 / pp

Tom Kar Chicken

ต้มข่าไก่

Creamy soup with galangal, kaffir lime leaves, mushrooms and coconut milk

Panaeng Chicken

พะเนียงไก่

Panaeng Curry with coconut milk, kaffir lime leaves, chillies, capsicum and peanuts

Chu Chi Pla

ชุบปลา

Deep fried fish fillets in Thai Red Curry with kaffir lime leaves, chillies and capsicums

Pad Peanut Sauce Beef

ผัดซอสถั่วเนื้อ

The most popular Thai dish in New Zealand, meat sauteed with broccoli, carrot, pumpkin, mushroom, cabbage and served with home-made peanut sauce

Pad Phed Seafood

กะเลphantเผ็ด

Thai style stir fried curry with coconut milk, chillies, capsicum, galangale, beans and bamboo shoots



Lunch Menu

Monday - Saturday from 11.30 am - 2.30 pm

Original Thai Cuisine

		\$
A1	Thai Spring Rolls (4)	5.00
A2	Mini Mix Wontons (2) + Puffs (2)	5.00
A3	Chicken Tom Yum Soup	5.00

Choice of meats : Chicken, Beef, Pork

L1	Kow Pad	ข้าวผัด	10.00
	Thai fried rice with egg, meat, broccoli, onion, tomato & carrot		
L2	Pad Se-Ew	ผัดซีอิ้ว	10.00
	Stir fried flat noodles with meat, broccoli, carrot & cabbage		
L3	Pad Mee	ผัดบะหมี่	10.00
	Stir fried egg noodles with meat, broccoli, carrot, cabbage & bok choy		
L4	Pad Thai	ผัดไทย	12.00
	Thai rice noodles cooked with meat, leek, bean sprouts, cabbage & carrot		
L5	Thai Orchid Noodle Soup	ก๋วยเตี๋ยวน้ำตก	12.00
	Home-made special noodles soup with meat, bean sprouts & bok choy		
L6	Pad Peanut Sauce	ผัดซอสถั่ว	12.00
	Stir fried meat with peanut sauce, broccoli, mushroom, carrot & pumpkin		
L7	Pad Krapao  	ผัดกะเพรา	12.00
	Stir fried meat with fresh chillies, basil leaves, garlic, green beans & capsicum		
L8	Pad Prieu Warn	ผัดเปรี้ยวหวาน	12.00
	Sweet and sour sauce combined with pineapple, tomato, onion & cucumber		
L9	Pad Num Man Hoy	ผัดน้ำมันหอย	12.00
	Stir fried with oyster sauce, broccoli, mushroom, onion, baby corn & green beans		
L10	Pad Khing 	ผัดขิง	12.00
	Sauteed meat with ginger, onion, capsicum & chinese mushrooms		
L11	Gaeng Kiow Waan  	แกงเขียวหวาน	12.50
	Green curry with coconut milk, bamboo shoots, beans, sweet basil, peas & eggplant		
L12	Gaeng Daeng  	แกงแดง	12.50
	Red curry with coconut milk, bamboo shoots, beans, sweet basil, peas & eggplant		
L13	Gaeng Kari 	แกงกะหรี่	12.50
	Thai yellow curry with onion, potato, pumpkin, pineapple, carrot & peanuts		
L14	Panaeng  	พะเนียง	12.50
	Panaeng curry with coconut milk, kaffir lime leaves, chillies, peanuts & capsicum		
L15	Massaman 	มัสมั่น	12.50
	Massaman curry with coconut milk, potato, onion, pumpkin, pineapple & peanuts		

NO MSG - Added
Vegetarian and Gluten Free Available



www.thaiorchid.co.nz
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HOURS

Monday – Saturday	Lunch	11.30 am – 2.30 pm
Monday – Thursday	Dinner	5.00 pm – 9.30 pm
Friday – Saturday		5.00 pm – 10.00 pm
Sunday & Public Holidays		5.00 pm – 9.30 pm
(no Surcharge)		

Original Thai cuisine