

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, แกลง, อาหารเจ, อาหารบุด และอาหารพิเศษต่างๆ

นอกจากนี้ทางเรายังมีบริการจัดเลี้ยง ทั้งในและนอกสถานที่ สำหรับกลุ่มคนไทยที่ต้องการทานอาหารพิเศษต่างๆ ทางร้านยินดีบริการด้วยความเต็มใจ เพียงแต่กรุณابอกเราล่วงหน้าประมาณ 3-4 วัน เพื่อที่เราจะได้จัดเตรียมอาหารให้พร้อมสำหรับผู้มีอุปการคุณทุกท่าน

- |   |                |             |
|---|----------------|-------------|
|  | Slightly spicy | เผ็ดน้อย    |
|  | Spicy          | เผ็ดปานกลาง |
|  | Very spicy     | เผ็ดมาก     |


Original Thai cuisine





## Appetizers

- |  |                     | \$                        |
|--|---------------------|---------------------------|
| 1. Porpia Phak (6)      | 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)          | เกี๊ยวทอด           | 9.50                      |
| Chopped spiced shrimps and chicken in rice pastry  |                     |                           |
| 4. Curry Puff (4)       | 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          | กุ้งชุบแป้งทอด      | 14.50                     |
| Deep-fried king prawns coated with coconut crumbs  |                     |                           |
| 10. Mixed Appetisers  | ออริเดิร์ฟรวม       | 1 per 9.50<br>2 per 18.00 |
| Spring rolls, Puffs, Chicken Satays, Wontons and Fish Cakes  |                     |                           |

 = 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 🌶️

ຕົມຢາ

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 Prieu 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

- |   |                    | \$    |
|---|--------------------|-------|
| <b>34. Lamb Shanks</b> 🌶️   | ขาแกะมัสมั่น       | 26.00 |
| Quality Lamb Shanks infused with yummy mussaman curry, coconut cream with chopped potato, onion and cashew nuts                               |                    |       |
| <b>35. Pla Lui Saun</b> 🌶️🌶️  | ปลาลุยสวน          | 25.00 |
| Crispy fish fillets with delicious aromatic mint, lemongrass, broccoli, mushroom, capsicum, cabbage, peanuts and home-made sauce              |                    |       |
| <b>36. Chu Chi Pla</b> 🌶️🌶️   | ชุฉีปลา            | 25.00 |
| Deep fried fish fillets in Thai Red Curry with kaffir lime leaves, chillies and capsicums   |                    |       |
| <b>37. Pla Rad Prig</b> 🌶️🌶️  | 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 |                    |       |
| <b>38. Sizzling Beef</b>  | เนื้อกระทะร้อน     | 26.00 |
| Grilled tender beef fillets with broccoli, carrot, onion, peas and a tasty Thai Orchid sauce serve on a sizzling hot plate                    |                    |       |
| <b>39. Kao Ob Saparot</b>   | ข้าวอบสับปะรด      | 24.00 |
| Our special fried rice with chicken and prawn, pineapple, cashew nuts, raisins, curry powder, onion and carrot                                |                    |       |
| <b>40. Ped Palo</b>   | เป็ดพะโล้          | 28.00 |
| Traditional Duck in soy sauce with Thai herbs, mushroom, broccoli and bok choy  |                    |       |
| <b>41. Ped Thai Orchid</b>  | เป็ดกรอบไทยออรัคิด | 32.00 |
| 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-fried 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. Sticky Mango - Sticky Rice, Mango, Pineapple, Ice Cream, covered in Coconut Cream | 14.50 |
| 52. Traditional Deep Fried honey Banana with Ice Cream                                | 9.50  |
| 53. Banana Split with Cream, Ice Cream and Chocolate Topping                          | 7.50  |
| 54. Ice cream Sundae with Chocolate and Strawberry Toppings                           | 7.50  |
| 55. Chocolate Brownie with Ice Cream  | 9.50  |
| 56. Pudding Surprise with Ice Cream   | 9.50  |





## SET MENU

From 4 person and more

### Bangkok

\$29 / 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, babycorn, beans, tomato, onion and pineapple

### Isan

\$30 / 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

#### ผัดตำไก่

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

\$32 / 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)	6.00
A2	Mini Mix Wontons (2) + Puffs (2)	6.00
A3	Chicken Tom Yum Soup	10.00

## 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	ก๋วยเตี๋ยวหน้าตก	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](http://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**