



Authentic Thai Cuisine

# Menu

## Allergens and food intolerances

Many traditional Thai dishes include ingredients known to cause allergic reactions in some people. We take every care when preparing your meal to minimise the presence of unexpected allergens but cannot guarantee any dish will be 100% allergen free. Please ask a member of staff for further information if you are unsure about any recipe or ingredient.

**If a meal description includes the name of an allergen, it *will* be present.**

**And tasty.**

[thaiorchidbattle.com](http://thaiorchidbattle.com)

## Starters

- |            |  |       |
|------------|--|-------|
|            | <b>Thai Prawn Crackers</b>   | £2.95 |
|            | Delicious as an appetiser and great to share. Try with sweet chilli sauce for an extra kick.   |       |
| <b>S1</b>  | <b>Chicken Satay (Gai Satay) Gluten Free</b>   | £6.25 |
|            | Grilled marinated chicken breast on skewers, served with Thai Orchid peanut sauce.   |       |
| <b>S2</b>  | <b>Thai Fish Cake (Tord Mun Pla)</b>   | £6.95 |
|            | Traditionally spicy and aromatic fish cakes, served with sweet chilli sauce.   |       |
| <b>S3</b>  | <b>Thai Crispy golden bag (Toong Tong)</b>   | £5.95 |
|            | Deep fried minced chicken & prawn wrapped in pastry, served with sweet chilli sauce.   |       |
| <b>S4</b>  | <b>Roast Duck Spring Roll (Phoa Piah Ped)</b>  | £6.95 |
|            | Deep fried roast duck, vegetables and vermicelli wrapped in pastry, served with sweet chilli sauce.                                    |       |
| <b>S5</b>  | <b>Vegetable Spring Roll (Phoa Piah Puk) (Vegetarian)</b>  | £5.45 |
|            | Deep fried pastry rolls stuffed with vegetables and vermicelli, served with sweet chilli sauce.  |       |
| <b>S6</b>  | <b>Prawn Tempura (Goong Choop Pang Tord)</b>   | £6.25 |
|            | Deep fried king prawns in batter and tempura flour, served with sweet chilli sauce.  |       |
| <b>S7</b>  | <b>Squid Tempura (Pla Muek Choop Pang Tord)</b>  | £6.25 |
|            | Deep fried squid in batter and tempura flour, served with sweet chilli sauce.  |       |
| <b>S7a</b> | <b>Salt and Pepper Squid</b>   | £6.95 |
|            | Deep fried crisp and tender squid dusted in flour seasoned with salt, ground black pepper and finely sliced spring onion & red chilli. |       |
| <b>S8</b>  | <b>Vegetable Tempura (Pak Choop Pang Tord) (Vegetarian)</b>  | £5.75 |
|            | Mixed vegetables deep fried in batter and tempura flour, served with sweet chilli sauce.   |       |

## Starters

- S9 Prawns in Blankets (Goong Hom Pah)** £6.25  
Deep fried marinated king prawns wrapped in pastry, served with sweet chilli sauce.
- S10 Deep Fried Tofu (Tao Hoo Tord) (V) Gluten Free** £5.45  
Served with sweet chilli sauce.
- S11 Sesame Chicken on Toast (Ka-Nhom Pang Na Gai)** £5.95  
Deep fried marinated chicken on toast, served with sweet chilli sauce.
- S11- Gluten Free Chicken on Toast (Ka-Nhom Pang Na Gai)** £6.95  
**GF** Deep fried marinated chicken on gluten free toast, served with sweet chilli sauce.
- S55 Sesame Prawn on Toast (Ka-Nhom Pang Na Goong)** £6.95  
Deep fried marinated prawn on toast with sesame seeds, served with sweet plum sauce.
- S55- Gluten Free Sesame Prawn on Toast** £7.95  
**GF** Deep fried marinated prawn on toast with sesame seeds, served with sweet plum sauce.
- S12 Pork Dim Sum (Ka Nhom Jeeb)** £6.45  
Steamed Thai style dumplings filled with minced pork and water chestnut, served with Thai Orchid sweet soya sauce.
- S13 Pork Spare Ribs (See Krong Moo)** £6.95  
Roasted tender pork spare ribs marinated in Thai Orchid special honey and sweet soya sauce.
- S56 Thai Corn Cake (Tord Mun Kao Poad) (Vegetarian)** £5.95  
Sweetcorn mixed with mild curry paste, Thai herbs & batter. Deep fried and served with sweet chilli sauce.
- S14 Thai Orchid Mixed Starters (To share for 2 or more)** £15.95  
Vegetable spring rolls, chicken satay, spare ribs, prawns in blankets and Thai crispy golden bags.
- S15 Thai Orchid Mixed Vegetable Starters (Vegetarian)** £13.95  
**(To share for 2 or more)**  
Vegetable tempura, vegetable spring rolls and vegetable samosas served with sweet chilli sauce.

## Soups

- S16 Thai Wonton Soup (Geaw Nam)** £5.95  
 Chef's special wonton soup with minced pork, Chinese leaf, spring onion and celery.
- S17 Thai Hot and Sour Soup (Tom Yum)**  £5.95  
 Traditional Thai spicy clear soup with mushrooms, flavoured with galangal, lemongrass, lime leaf, lemon juice and fresh Thai chilli.  
 a) Chicken £6.95  
 d) King Prawn £5.45  
 v) Vegetable
- S18 Thai Hot & Sour Soup in Coconut Milk (Tom Kah)**  £6.45  
 Traditional Thai spicy soup cooked with coconut milk, mushroom, galangal, lemongrass, lime leaf, lemon juice and fresh Thai chilli.  
 a) Chicken £7.25  
 d) King Prawn £5.95  
 v) Vegetable

## Salad Dishes

- S19 Thai Papaya Salad (Som Tum)**  £8.95  
 Traditional Thai green papaya salad with green bean, carrot, tomatoes, garlic, fresh chilli, palm sugar, lime juice and peanuts.
- S20 Chargrilled Beef Salad (Yum Nua)** £9.95  
 Chargrilled beef tossed with lemon juice, spring onion, carrot, tomatoes, cucumber, red onions, celery and mint leaf.

# Main Courses

## Chef's Recommendation

- |   |   |               |
|---|---|---------------|
| <p><b>M21 Steamed Seabass in Spicy Lime Juice<br/>(Pla Grapong Nueng Manow)</b></p>                           |    | <p>£16.95</p> |
| <p>Seabass fillet cooked in spicy lemon sauce with garlic and coriander.</p>                                  |   |               |
| <p><b>M22 Steamed Seabass in Fine Light Soya Sauce<br/>(Pla Grapong Nueng See-lew)</b></p>                    |   | <p>£16.95</p> |
| <p>Seabass fillet cooked in light soya sauce with fresh ginger, mushroom, spring onion and celery.</p>        |   |               |
| <p><b>M23 Seabass with Garlic and Black Pepper Sauce<br/>(Pla Grapong Tord Kra-Tiem Prig- Thai)</b></p>       |   | <p>£16.95</p> |
| <p>Golden fried fillet of seabass laid on fresh salad, topped with special garlic and black pepper sauce.</p> |   |               |
| <p><b>M24 Stir Fried King Prawns with Broccoli (Goong Pad Broccoli)</b></p>                                   |   | <p>£10.95</p> |
| <p>Stir fried prawns with broccoli, carrot, mushroom &amp; garlic in light soy sauce.</p>                     |   |               |
| <p><b>M25 Squid with Garlic and Black Pepper Sauce<br/>(Pla Muek Pad Kra-Tiem Prig-Thai)</b></p>              |   | <p>£10.95</p> |
| <p>Stir fried squid with garlic, black pepper, onion &amp; carrot in oyster sauce topped with coriander</p>   |   |               |
| <p><b>M26 Chargrilled Tiger Prawns (Goong Phow)</b></p>   |  | <p>£14.95</p> |
| <p>Grilled tiger prawns served on a sizzling hot plate with lemon sauce</p>                                   |   |               |
| <p><b>M27 Chu-Chi Tiger Prawns (Chu-Chi Goong)</b></p>  |  | <p>£15.95</p> |
| <p>Tiger prawns cooked in our special flavour creamy coconut curry with lime leaves</p>                       |   |               |
| <p><b>M28 Chu-Chi Seabass (Chu-Chi Pla Grapong)</b></p>   |   | <p>£17.95</p> |
| <p>Fillet of seabass cooked in our special flavour creamy coconut curry with lime leaves</p>                  |   |               |

# Main Courses

## Chef's Recommendation

- M29 Tiger Prawns in Thai Orchid Yellow Curry Sauce (Goong Pad Phong Ga-ree)**  £16.95  
 Stir fried tiger prawns in special creamy yellow curry sauce with onion, spring onion, garlic, celery, red & green pepper.
- M30 Tiger Prawns in Tamarind Sauce (Goong Ma-Kham)** £16.95  
 Chargrilled marinated tiger prawns served with tamarind and palm sugar sauce.
- M31 White Fish in Sweet Chilli Sauce (Pla Rad Prig)**  £14.95  
 Deep fried fillet of fish topped with juicy sweet chilli sauce.
- M32 Weeping Tiger (Suea Rong Hai)** £14.95  
 NE Thailand style chargrilled sirlion of beef served on sizzling hot plate with Thai herbs, fresh lime and chilli dressing and served with tamarind sauce.
- M33 Chu-Chi Salmon (Chu Chi Pla)**  £15.95  
 Grilled salmon fillet in creamy curry sauce with lime leaf.
- M34 Roast Duck with Tamarind or Honey sauce (Ped Ma-Kham/Num Pueng)** £14.95  
 Sliced roast duck topped with a choice of tamarind or honey sauce.
- M35 Crispy Aromatic Duck**  
 Chopped crispy aromatic duck served with pancakes, sliced cucumber, carrot and spring onion served with house special sauce.
- a) Quarter £7.95  
 b) Half £14.95  
 c) Whole £28.95

# Curry Dishes

## M36 Green Curry (Gang Keaw Warn)

Traditional and famous Thai green curry with coconut milk, bamboo shoots, aubergines, lime leaves, red & green pepper, green beans and sweet basil.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

## M37 Red Curry (Gang Dang)

Traditional Thai red curry with coconut milk, bamboo shoots, aubergines, lime leaves, red & green pepper, green bean and sweet basil.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
f) Roast Duck	£10.95
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

## M38 Panaeng Curry (Gang Panaeng)

Smooth and creamy Panaeng curry with coconut milk, lime leaves, green beans, red & green pepper.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

**M39 Massaman Curry (Gang Massaman)**

A typical Southern Thai curry with coconut milk, potato & onion. Topped with fried onion & cashew nuts.

- a) Chicken £9.45
- b) Beef £9.95
- d) King Prawn £10.45
- l) Lamb £10.45
- v) Vegetable £8.45
- Tofu) Vegetable option with Tofu £8.95

**M40 Chu-Chi Curry (Gang Chu-Chi)**



Special flavour creamy curry with coconut milk, red & green pepper and lime leaves

- a) Chicken £9.45
- b) Beef £9.95
- c) Pork £9.45
- d) King Prawn £10.45
- v) Vegetable £8.45
- Tofu) Vegetable option with Tofu £8.95

**M41 Yellow Curry (Gang Lueng)**

A traditional Thai yellow curry with coconut milk, potato and onion

- a) Chicken £9.45
- b) Beef £9.95
- c) Pork £9.45
- d) King Prawn £10.45
- v) Vegetable £8.45
- Tofu) Vegetable option with Tofu £8.95

**M42 Roast Duck Curry (Gang Ped Yang)**



Roast duck breast in red curry with coconut milk, aubergines, chilli, lime leaf, pineapple, bamboo shoots, tomato and red & green pepper

£10.95

### M43 Jungle Curry (Gang Pah)

A traditional Northern Thailand hot & spicy curry with fresh chilli, basil leaves, bamboo shoots, mushrooms, carrot, aubergines and red & green pepper. We do not use coconut milk in this recipe.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

## Stir Fried Dishes

### M44 Stir Fried Garlic, Chilli & Basil (Pad Ga-Praow)

Thailand's most popular stir fried dish with fresh chilli, garlic, onion, basil, carrot and green beans

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
e) Squid	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

### M45 Stir Fry with Cashew Nuts (Pad Med Ma-Muang)

Stir fried with cashew nuts, dried chilli, onion, red & green pepper, chestnuts and carrot

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
f) Roast Duck	£10.95
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

**M46 Stir fried with Ginger & Mushrooms (Pad Khing)**

Stir fried with ginger, garlic, mushroom, onion, carrot, spring onion, green beans and garlic in light soya sauce.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

**M47 Stir Fried with Garlic & Black Pepper (Pad Kra-Tiem Prig- Thai)**

Stir fried with fresh garlic & black pepper, onion & carrot and topped with coriander.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
e) Squid	£10.95
f) Roast Duck	£10.95
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

**M48 Stir fried in Sweet & Sour Sauce (Pad Preaw Wan)**

Stir Fried in home made Sweet & Sour sauce with tomatoes, pineapple, onions, cucumber, carrot, spring onion and red & green pepper.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

**M49 Stir fried with Sweet Baby Corn (Pad Kao Pode Orn)**

Stir fried with sweet baby corn, garlic, mushrooms, carrot and red & green pepper.

a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

**M50 Stir fried in Red Curry Paste (Pad Phed)**

Stir fried with Thai red curry paste, green beans, chilli, lime leaf, bamboo shoots and Thai herbs



a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

**M51 Stir fried in Sweet Roast Chilli Paste (Pad Nam Prig Phao)**

Stir fried in roast chilli paste with onion, basil, bamboo shoots, long beans, chilli and Thai herbs



a) Chicken	£9.45
b) Beef	£9.95
c) Pork	£9.45
d) King Prawn	£10.45
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

## Noodle Dishes

### M52 Pad Thai

The most popular Thai rice noodle dish with egg, fresh bean sprouts, carrot, spring onions, in sweet tamarind sauce served with ground peanuts on the side

a) Chicken	£8.95
c) Pork	£8.95
d) King Prawn	£9.95
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

### M53 Pad Chilli Noodles (Pad Kee-Mao)



Stir fried Thai rice noodles with garlic, chilli, Thai herbs, bamboo shoots, green beans and red & green pepper

a) Chicken	£8.95
b) Beef	£9.45
c) Pork	£8.95
d) King Prawn	£9.95
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

### M54 Pad Mhee

Stir fried egg noodles with spring onions, carrot and celery

a) Chicken	£8.95
b) Beef	£9.45
c) Pork	£8.95
d) King Prawn	£9.95
v) Vegetable	£8.45
Tofu) Vegetable option with Tofu	£8.95

## Side Dishes

- |            |   |       |
|------------|---|-------|
| <b>M55</b> | Stir Fried Mixed Vegetables (Cauliflower, broccoli, carrot, fresh bean sprouts, sweet baby corn, mushrooms) in Oyster | £6.95 |
| <b>M56</b> | Stir Fried Broccoli & Carrot in Oyster Sauce  | £6.95 |
| <b>M57</b> | Stir Fried Fresh Bean Sprouts, Mushrooms & Spring Onions in Oyster Sauce  | £6.95 |
- NB.** 1. For vegetarian options we substitute oyster sauce with light soy sauce  
 2. We can use Gluten Free sauces for any dish upon request.

## Rice Dishes

- |           |  |       |
|-----------|--|-------|
| <b>R1</b> | Steamed Thai Jasmine Rice (Kao Suay)   | £3.25 |
| <b>R2</b> | Steamed Thai Sticky Rice (Kao Neaw)  | £3.65 |
| <b>R3</b> | Egg Fried Rice (Kao Khai)  | £3.65 |
| <b>R4</b> | Special Fried Rice with Ginger & Garlic (Kao Mun)  | £3.65 |
| <b>R5</b> | Coconut Rice (Kao Ka-Ti) (Serves 2)  | £6.95 |
| <b>R6</b> | Special Fried Rice with Egg, Carrot, Onion, Tomatoes & Spring Onion (Kao Pad) (Serves 2)         |       |
|           | a) Chicken   | £8.95 |
|           | c) Pork  | £8.95 |
|           | d) King Prawn  | £9.95 |
|           | v) Vegetable   | £8.45 |
|           | Tofu) Vegetable option with Tofu   | £8.95 |
| <b>R7</b> | Exotic Thai Fried Rice with pineapple, egg, onion & spring onion (Kao Pad Sub-Pa-Rod) (Serves 2) | £7.95 |

# Set Menu

(Minimum serving  
for two people)



## Set A (Vegetarian)

Starter: Vegetable spring rolls  
Vegetable samosas  
Vegetable tempura

£22.95

per person

Main Course: Tofu panaeng curry  
Stir fried mushrooms with chilli & basil leaves  
Sweet & sour mixed vegetables  
Steamed Thai jasmine rice

Tea or coffee

## Set B

Starters: Chicken satay  
Roast tender pork spare ribs with special  
house honey & sweet soya sauce  
Prawns in blankets  
Vegetable spring rolls

£25.95

per person

Main Course: Thai Chicken Green Curry   
Sweet & Sour Pork  
Stir Fried Beef with Chilli & Basil Leaves   
Stir Fried Mixed Vegetable in Oyster Sauce  
Egg Fried Rice

Tea or coffee

## Set C

Starters: Chicken Satay  
Mince Chicken on Toast  
Prawn in Blankets  
Vegetable Tempura

£29.95

per person

Main Course: Red Thai Curry with Beef   
Deep Fried Fish in Sweet Chilli Sauce   
Stir Fried Mixed Seafood with Chilli and Basil   
Stir Fried Mixed Vegetable in Oyster Sauce  
Egg Fried Rice

Tea or coffee