



Authentic Thai Cuisine

Vegan Menu

Key to Menu Contents:

(N) = Contains Nuts

(GF) = Gluten Free

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

10% Service Charge applies to all orders for parties of 6 or more people



Starters

- | | | |
|------------|---|--------|
| V8 | Vegetable Tempura (Pak Choop Pang Tord)
Mixed vegetables deep fried in tempura batter, served with sweet chilli sauce. | £5.95 |
| V10 | Deep Fried Tofu Satay (Tao Hoo Tord) (Gluten Free) (N)
Served with sweet chilli sauce. | £5.45 |
| V15 | Thai Orchid Mixed Vegetable Starters (N)
(To share for 2 or more)
Vegetable tempura, deep fried tofu and Thai corn cakes served with sweet chilli sauce. | £14.95 |

Soups

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|------------|--|---|-------|
| V17 | Thai Hot and Sour Vegetable Soup (Tom Yum)
Traditional Thai spicy clear soup with mushrooms, flavoured with galangal, lemongrass, lime leaf, lemon juice and fresh Thai chilli. |  | £5.75 |
| V18 | Thai Hot & Sour Vegetable Soup in Coconut Milk (Tom Kah)
Traditional Thai spicy soup cooked with coconut milk, mushroom, galangal, lemongrass, lime leaf, lemon juice and fresh Thai chilli. |  | £5.95 |

Salad Dishes

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|------------|---|---|-------|
| V19 | Thai Papaya Salad (Som Tum)
Traditional Thai green papaya salad with green beans, carrot, tomatoes, garlic, fresh chilli, palm sugar, lime juice and peanuts. |  | £8.95 |
| V60 | New! Glass Noodle Salad with Spicy Lime Dressing |  | £8.95 |

Curry Dishes

V36 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.

v) Vegetable

£8.95

Tofu) Vegetable option with Tofu

£9.45

V41 Yellow Curry (Gang Lueng)

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

v) Vegetable

£8.95

Tofu) Vegetable option with Tofu

£9.45

V43 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.




v) Vegetable

£8.95

Tofu) Vegetable option with Tofu

£9.45

Stir Fried Dishes

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|------------|--|---|
| V44 | 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. | |
| | v) Vegetable | £8.95 |
| | Tofu) Vegetable option with Tofu | £9.45 |
| V45 | Stir Fry with Cashew Nuts (Pad Med Ma-Muang) |  |
| | Stir fried with cashew nuts, dried chilli, onion, red & green pepper, chestnuts and carrot. | |
| | v) Vegetable | £8.95 |
| | Tofu) Vegetable option with Tofu | £9.45 |
| V46 | 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. | |
| | v) Vegetable | £8.95 |
| | Tofu) Vegetable option with Tofu | £9.45 |
| V47 | Stir Fried with Garlic & Black Pepper (Pad Kra-Tiem Prig- Thai) |  |
| | Stir fried with fresh garlic & black pepper, onion & carrot and topped with coriander. | |
| | v) Vegetable | £8.95 |
| | Tofu) Vegetable option with Tofu | £9.45 |

V48 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.

- v) Vegetable £8.95
- Tofu) Vegetable option with Tofu £9.45

V49 Stir fried with Sweet Baby Corn (Pad Kao Pode Orn)

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

- v) Vegetable £8.95
- Tofu) Vegetable option with Tofu £9.45

Noodle Dishes

M51RN Plain Rice Noodles with Beansprouts £6.95

V52 Pad Thai

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

- v) Vegetable £8.95
- Tofu) Vegetable option with Tofu £9.45

V53 Pad Chilli Noodles (Pad Kee-Mao)

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



- v) Vegetable £8.95
- Tofu) Vegetable option with Tofu £9.45

Side Dishes

V55	Stir Fried Mixed Vegetables (Cauliflower, broccoli, carrot, fresh bean sprouts, sweet baby corn, mushrooms) in Soy Sauce.	£6.95
V56	Stir Fried Broccoli & Carrot in Soy Sauce	£6.95
V57	Stir Fried Fresh Bean Sprouts, Mushrooms & Spring Onions in Soy Sauce	£6.95
V58	New! Aubergine and Shitake Mushrooms with Garlic in Soy Sauce	£7.95

Rice Dishes

R1	Steamed Thai Jasmine Rice (Kao Suay)	£3.25
R2	Steamed Thai Sticky Rice (Kao Neaw)	£3.65
R4	Special Fried Rice with Ginger & Garlic (Kao Mun)	£3.65
R5	Coconut Rice (Kao Ka-Ti) (Serves 2)	£7.25
RV6	Special Fried Rice with Carrot, Onion, Tomatoes & Spring Onion (Kao Pad) (Serves 2) Egg free recipe.	
	v) Vegetable	£8.45
	Tofu) Vegetable option with Tofu	£8.95

Desserts

DV7	Banana Fritter & Golden Syrup	£5.95
DV8	Banana in Coconut Milk Served warm with sesame seeds	£5.95
DV9	Mango & Sticky Rice	£6.95
DV10	Mango & Coconut Milk	£6.95
DV11	Sorbet (3 scoops)	£6.95
	Mango	
	Lemon	
	Raspberry	