

Thai Orchid



Restaurant

## TAKE AWAY MENU

**8 Hart Street, Henley-on-Thames RG9 2AU**

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**[www.thaigroup.co.uk](http://www.thaigroup.co.uk)**

OPEN 7 DAYS A WEEK

12.00 to 2.30 & 5.30 to 10.30

🔥 = HOT 🔥 = HOTTER 🌰 = CONTAINS NUTS

<b>Starters</b>		<b>per portion</b>
<b>1</b>	<b>Thai Orchid Mixed Starters</b> A selection of authentic Thai starters with various sauces	<b>£6.80</b>
<b>2</b>	<b>Crispy Duck</b> With pancake, cucumber, spring onion and aromatic duck sauce	<b>£4.50</b>
<b>3</b>	<b>Chicken Satay</b> Marinated strips of chicken on sticks charcoal grilled with a lightly spiced peanut sauce	<b>£4.25</b>
<b>4</b>	<b>Beef Satay</b> Marinated strips of steak on sticks charcoal grilled with a lightly spiced peanut sauce	<b>£4.25</b>
<b>5</b>	<b>Poa Piah Ped</b> Deep fried spring rolls filled with duck, mushrooms, onion and Thai herbs	<b>£4.50</b>
<b>6</b>	<b>Hoi Mang Poo Oap</b> ☞ Fresh mussels steamed in lemon grass and fresh basil	<b>£4.50</b>
<b>7</b>	<b>Gadoog Moo Yang</b> Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	<b>£4.25</b>
<b>8</b>	<b>Tod Mun Talay</b> Mixture of minced prawn, fish and vegetables with red curry, deep fried: with a sweet and sour sauce	<b>£4.50</b>
<b>9</b>	<b>Poa Piah Tod</b> Deep fried spring rolls filled with chicken, mushrooms and Thai herbs	<b>£4.25</b>
<b>10</b>	<b>Goong Hor Par</b> King prawn wrapped in a thin sheet of filo pastry then crispy fried; with a sweet and sour sauce	<b>£4.50</b>
<b>10a</b>	<b>Crispy Fried Honey Duck</b> Crispy duck with watercress, sesame and honey	<b>£4.50</b>
<b>Soups</b>		<b>per portion</b>
<b>11</b>	<b>Tom Yam Goong</b> ☞ King Prawn in hot and spicy soup	<b>£4.50</b>
<b>12</b>	<b>Tom Kar Gai</b> ☞ Chicken in spicy hot soup with coconut milk	<b>£4.25</b>
<b>13</b>	<b>Tom Yam Gai</b> ☞ Chicken in hot and spicy soup	<b>£4.25</b>
<b>14</b>	<b>Tom Yam Talay</b> ☞ Mixed seafood in hot and spicy soup	<b>£4.50</b>
<b>Thai Curry Dishes</b>		<b>per portion</b>
<b>20</b>	<b>Kaeng Kiew Wan Goong, Gai, Neua</b> ☞ King prawn, chicken or beef in green curry paste with coconut milk, Thai aubergines and basil	<b>£6.25</b>
<b>21</b>	<b>Kaeng Ped Gai</b> ☞ Chicken in a red curry paste with coconut milk and bamboo shoots	<b>£6.25</b>
<b>22</b>	<b>Penang Neua</b> ☞ Beef in a dry aromatic curry with coconut cream and lime leaves	<b>£6.25</b>
<b>23</b>	<b>Kaeng Ped Pla</b> ☞ Monkfish in a red curry paste with coconut milk and bamboo shoots	<b>£8.50</b>
<b>24</b>	<b>Kaeng Ped Ped Yang</b> ☞ Roast duck meat cooked with red curry, coconut milk, fresh chilli and Thai basil	<b>£7.50</b>
<b>Beef Dishes</b>		<b>per portion</b>
<b>30</b>	<b>Neua Gata</b> Beef marinated in soya bean sauce, stir fried with pepper, onion, tomato and brandy sauce	<b>£6.30</b>
<b>31</b>	<b>Weeping Tiger</b> ☞ Chargrilled sirloin steak with chef's special chilli sauce	<b>£6.95</b>
<b>32</b>	<b>Neua Pad Nam Man Hoi</b> Strips of steak sautéed with oyster sauce and vegetables	<b>£6.30</b>

<b>33</b>	<b>Neua Pad Ped Bai Graprow</b> €	<b>£6.30</b>
	Strips of steak stir fried with fresh chilli, basil leaves and Thai herbs	
<b>Chicken Dishes</b>		<b>per portion</b>
<b>40</b>	<b>Gai Yang</b> €	<b>£6.25</b>
	Chicken marinated in soya sauce, garlic, fresh chilli, coriander and fresh herbs, barbecued over charcoal	
<b>41</b>	<b>Gai Ma Muang Himmaphan</b>	<b>£6.25</b>
	Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce	
<b>42</b>	<b>Gai Prieu Wan</b>	<b>£6.25</b>
	Chicken stir fried with vegetables in a sweet and sour sauce	
<b>43</b>	<b>Gai Pad Bai Graprow</b> €	<b>£6.25</b>
	Stir fried chicken with basil leaves, fresh chilli and garlic	
<b>44</b>	<b>Gai Pad Khing</b>	<b>£6.25</b>
	Stir fried chicken with ginger in soya sauce and vegetables	
<b>45</b>	<b>Gai Takrai</b> €	<b>£6.25</b>
	Stir fried chicken with fresh chilli, garlic, lemon grass and sweet basil	
<b>Pork Dishes</b>		<b>per portion</b>
<b>50</b>	<b>Moo Prieu Wan</b>	<b>£6.25</b>
	Pork stir fried in a sweet and sour sauce	
<b>51</b>	<b>Moo Yang</b>	<b>£6.25</b>
	Marinated pork grilled over charcoal, sliced and served with curry sauce	
<b>52</b>	<b>Moo Pad Khing</b>	<b>£6.25</b>
	Shredded pork marinated in soy sauce and spices, stir fried with ginger and celery	
<b>53</b>	<b>Moo Pad Prik</b> €	<b>£6.25</b>
	Stir fried pork with garlic and chilli	
<b>Duck Dishes</b>		<b>per portion</b>
<b>60</b>	<b>Ped Ob</b>	<b>£7.50</b>
	Duck marinated in Thai spices, baked and sliced onto a bed of watercress and topped with a lightly spiced brown sauce	
<b>61</b>	<b>Pad Yang Pad Khing</b>	<b>£7.50</b>
	Marinated breast of duck, sliced and stir fried with ginger, garlic, and celery	
<b>62</b>	<b>Ped Shu Shi</b> €	<b>£7.50</b>
	Stir fried duck in shu shi sauce with coconut milk and Thai herbs	
<b>63</b>	<b>Ped Makarm</b>	<b>£7.50</b>
	Marinated duck grilled over charcoal, sliced; with a tamarind and honey sauce	
<b>Seafood Dishes</b>		<b>per portion</b>
<b>70</b>	<b>Seafood Pad Ped</b> €	<b>£7.95</b>
	Mixed seafood stir fried with Thai aubergines, fresh chilli and basil leaves	
<b>71</b>	<b>Goong Pad Ped</b> €	<b>£7.95</b>
	King prawns stir fried with fresh chilli, garlic, baby aubergines and fresh Thai basil	
<b>72</b>	<b>Goong Prieu Wan</b>	<b>£7.95</b>
	King prawns with pepper, pineapple and onion cooked in a sweet and sour sauce	
<b>73</b>	<b>Goong Pad Hed</b>	<b>£7.95</b>
	King prawn stir fried with mushroom and soy sauce	
<b>74</b>	<b>Goong Shu Shi</b> €	<b>£7.95</b>
	King prawn stir fried with lightly curried sauce, coconut cream and lime leaves	
<b>75</b>	<b>Pla Sam Rod</b> €	<b>£7.95</b>
	Deep fried monkfish pieces with a sweet and sour sauce	
<b>78</b>	<b>Pla Meuk Pad Ped</b> €	<b>£7.95</b>
	Squid marinated in salt, stir fried with fresh chilli, garlic and sweet basil	

<b>Specialities</b>	<b>per portion</b>
<b>80 Kaa Pad Prik</b> 🍴	<b>£8.75</b>
Stir fried lamb in spicy chilli and Thai herbs	
<b>82 Pad Neua San Nai</b>	<b>£9.95</b>
Stir fried fillet steak pieces cooked in dark soy sauce with Thai herbs	
<b>83 Thai Orchid Talay</b>	<b>£8.75</b>
Mixed seafood stir fried with vegetables in black bean sauce	
<b>85 Salmon Shu Shi</b> 🍴	<b>£8.75</b>
Salmon stir fried in a Shu Shi curry sauce with coconut	
<b>87 Southern Thai Chicken</b>	<b>£8.75</b>
Grilled marinated breast of chicken with lemon grass, garlic, pepper and soy sauce	
<b>88 Northern Thai Steak</b> 🍴	<b>£9.95</b>
Grilled marinated fillet steak pieces cooked in sesame oil with garlic and Thai herbs	
<b>Vegetarian Starters</b>	<b>per portion</b>
<b>90 Mong Savila</b>	<b>£4.20</b>
Fresh vegetables in a special batter, fried until crispy and served with satay sauce	
<b>92 Pob Piah Pak</b>	<b>£4.20</b>
Vegetable spring rolls with sweet chilli sauce	
<b>93 Tom Yam Hed</b>	<b>£4.20</b>
Mushrooms in spicy hot and sour soup flavoured with lemon grass and lemon juice	
<b>Vegetarian Main Courses</b>	<b>per portion</b>
<b>94 Kaeng Pak</b> 🍴	<b>£5.50</b>
Fresh vegetables in red curry paste with coconut milk	
<b>95 Pad Pak Prieu Wan</b>	<b>£5.50</b>
Mixed vegetables stir fried in a sweet and sour sauce	
<b>96 Hed Pad Med Mamung</b>	<b>£5.50</b>
Stir fried mushrooms with cashew nuts, onion and spring onion	
<b>97 Pad Pak Prik</b> 🍴	<b>£5.50</b>
Fresh vegetables stir fried with garlic, chilli and soya sauce	
<b>98 Pad Kwaitiew</b>	<b>£5.50</b>
Fried rice noodles with vegetables and soy sauce	
<b>99 Praw Crackers</b>	<b>£1.90</b>
<b>Vegetables, Noodles and Rice</b>	<b>per portion</b>
<b>100 Pad Pak Nam Man Hoi</b>	<b>£5.25</b>
Fried seasonal vegetables with or without oyster sauce	
<b>101 Pad Thai</b>	<b>£5.95</b>
Thai fried noodles with chicken, king prawn, bean sprouts, egg and tamarind sauce	
<b>102 Pad Kee Mow</b> 🍴🍴	<b>£5.75</b>
Thai style fried noodles with beef, lime leaves and Thai basil	
<b>103 Khao Pad Khai</b>	<b>£3.75</b>
Fried rice with eggs	
<b>104 Khao Pad Kratium</b>	<b>£3.25</b>
Fried rice with garlic	
<b>105 Khao Soway</b>	<b>£2.50</b>
Steamed rice	
<b>106 Khao Neol</b>	<b>£2.80</b>
Thai sticky rice	
<b>107 Khao Ma Prow</b>	<b>£2.75</b>
Steamed rice with coconut cream	
<b>Khanom</b>	<b>per portion</b>
<b>Dessert</b>	<b>£3.85</b>

**Banquet Menu A**  
Our Chef's Specialities

**Mixed Starters**

A selection of authentic Thai starters

MAIN COURSE

**Massaman Gai** €

Chicken in massaman curry with coconut milk, onion, potato and peanuts

**Nuea Pad Ma Muang Himmapharn** €

Beef stir fried with cashew nuts, onion, spring onion, pepper and oyster sauce

**Pla Pried Wan**

Fish stir fried with onion and pineapple in a sweet and sour sauce

**Pad Pak Nam Man Hoi**

Stir fried mixed vegetables in oyster sauce

**Khao Pad**

Thai fried rice

**£16.85 per person (minimum of two persons)**

**Banquet Menu B**

Our Chef's really hot and spicy dishes

**Mixed Starters**

A selection of authentic Thai starters

**Tom Yam Gai**

Traditional Thai hot and spicy chicken soup with lemon grass, galangal, lime leaves, coriander and lime juice

MAIN COURSE

**Kaeng Ped Gai** €

Chicken in a red curry paste with coconut milk and Thai basil

**Neua Pad Prik Bai Kraprow** €

Stir fried beef with basil leaves, onions and fresh chilli

**Moo Pad Prik Khing** €

Pork stir fried with red curry paste and long beans

**Pak Pad Prik** €

Stir fried mixed vegetables with chilli in oyster sauce

**Khao Soway**

Steamed rice

**£18.35 per person (minimum of two persons)**

## **Banquet Menu C**

Our Chef's seafood dishes

### **Mixed Starters**

A selection of authentic Thai starters

#### MAIN COURSE

### **Kaeng Ped Pla €**

Fish in a red curry paste with coconut milk, aubergines, lime leaves and sweet basil leaves

### **Goong Pad Kee Mao €€**

Stir fried prawns with Thai herbs, chilli, garlic and basil leaves

### **Pad Poh-Tak €**

Fried mixed seafood flavoured with lemon grass, chilli and basil leaves

### **Pla Makam**

Deep fried fish pieces topped with tamarind sauce

### **Khao Pad**

Thai fried rice

**£20.35 per person (minimum of two persons)**

## **Banquet Menu D**

Chef's vegetarian cuisine

### **Mixed Starters**

A selection of authentic Thai starters

#### MAIN COURSE

### **Kaeng Dang Pak €**

Mixed vegetables in a red curry paste with coconut milk and basil leaves

### **Hed Pad Prieu Wan**

Stir fried mushrooms with onion and spring onion in a sweet and sour sauce

### **Tao Hoo Pad Himmamphan**

Stir fried bean curd with cashew nuts, onion, pepper and spring onion in oyster sauce

### **Pad Thai Jay**

Rice noodles stir fried with bean curd, bean sprouts and tamarind sauce

### **Khao Soway**

Steamed rice

**£15.95 per person (minimum of two persons)**