

# Thai Orchid Restaurant



## TAKE AWAY MENU

**2 Ray Mead Road, Maidenhead, SL6 8NJ**

**Tel: 01628 777 555**

**Fax: 01628 780 880**

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

Sunday to Friday:

12.00 to 2.30 pm & 5.30 pm to 10.30 pm

Saturday: 5.30 pm to 10.30 pm

☺ = 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>£6.85</b>
<b>2</b>	<b>Crispy Duck</b> With pancake, cucumber, spring onion and aromatic duck sauce	<b>£4.75</b>
<b>3</b>	<b>Chicken Satay</b> 🍴 Marinated strips of chicken on sticks grilled on charcoal, with a lightly spiced peanut sauce	<b>£4.30</b>
<b>4</b>	<b>Beef Satay</b> 🍴 Marinated strips of steak on sticks grilled on charcoal, with a lightly spiced peanut sauce	<b>£4.30</b>
<b>5</b>	<b>Poa Piah Ped</b> Deep fried spring rolls filled with duck, mushrooms, onion and Thai herbs	<b>£4.75</b>
<b>6</b>	<b>Hoi Mang Poo Oap</b> 🍴 Fresh mussels steamed in lemon grass and fresh basil	<b>£4.75</b>
<b>7</b>	<b>Gadoog Moo Yang</b> Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	<b>£4.30</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>£4.75</b>
<b>9</b>	<b>Poa Piah Tod</b> Deep fried spring rolls filled with chicken, mushrooms and Thai herbs	<b>£4.30</b>
<b>10</b>	<b>Goong Hor Par</b> King prawn wrapped in a thin sheet of filo pastry, crispy fried; with a sweet and sour sauce	<b>£4.70</b>
<b>10a</b>	<b>Crispy Fried Honey Duck</b> Crispy duck with watercress, sesame and honey	<b>£4.75</b>
<b>10b</b>	<b>Prawn Crackers</b>	<b>£1.90</b>
<b>Soups</b>		<b>per portion</b>
<b>11</b>	<b>Tom Yam Goong</b> 🍴 King Prawn in hot and spicy soup	<b>£4.95</b>
<b>12</b>	<b>Tom Kar Gai</b> 🍴 Chicken in spicy hot soup with coconut milk	<b>£4.30</b>
<b>13</b>	<b>Tom Yam Gai</b> 🍴 Chicken in hot and spicy soup	<b>£4.30</b>
<b>14</b>	<b>Tom Yam Talay</b> 🍴 Mixed seafood in hot and spicy soup	<b>£4.95</b>
<b>Spicy Thai Salads</b>		<b>per portion</b>
<b>15</b>	<b>Som Tam</b> 🍴 🍴 Shredded green papaya salad with lemon juice	<b>£5.25</b>
<b>16</b>	<b>Yum Woon Sen</b> 🍴 Vermicelli noodle salad with minced pork, prawns, onions, lemon juice and chilli dressing	<b>£6.25</b>
<b>17</b>	<b>Yum Neua</b> 🍴 Spicy hot and sour beef salad	<b>£6.25</b>
<b>18</b>	<b>Yum Talay</b> 🍴 Spicy hot and sour mixed seafood salad	<b>£6.40</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>£8.95</b>

<b>24</b>	<b>Kaeng Ped Ped Yang</b> 🍴	<b>£7.50</b>
	Roast duck meat cooked with red curry, coconut milk, fresh chilli and Thai basil	
	<b>Beef Dishes</b>	<b>per portion</b>
<b>30</b>	<b>Neua Gata</b>	<b>£6.30</b>
	Beef marinated in soya bean sauce, stir fried with pepper, onion, tomato and brandy sauce	
<b>31</b>	<b>Weeping Tiger</b> 🍴	<b>£8.30</b>
	Chargrilled sirloin steak with chef's special chilli sauce	
<b>32</b>	<b>Neua Pad Nam Man Hoi</b>	<b>£6.30</b>
	Strips of steak sautéed with oyster sauce and vegetables	
<b>33</b>	<b>Neua Pad Ped Bai Graprao</b> 🍴	<b>£6.30</b>
	Strips of steak stir fried with fresh chilli, basil leaves and Thai herbs	
<b>34</b>	<b>Neua Nam Tok</b> 🍴	<b>£6.95</b>
	Thinly sliced chargrilled beef with ground rice, Thai fresh herbs and chilli	
	<b>Chicken Dishes</b>	<b>per portion</b>
<b>40</b>	<b>Gai Yang</b> 🍴	<b>£6.25</b>
	Chicken marinated in soy sauce, garlic, fresh chilli, coriander and fresh herbs, charcoal grilled	
<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 Makarm</b>	<b>£7.50</b>
	Marinated duck grilled over charcoal, sliced; with a tamarind and honey 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 Pad Noi Mai</b>	<b>£7.50</b>
	Stir fried duck with bamboo shoots, fresh herbs and chilli	
<b>64</b>	<b>Ped Pad Prik Sod</b> 🍴	<b>£7.50</b>
	Stir fried duck with fresh chilli, onion and Thai basil	
	<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	

- 74 Goong Shu Shi** € **£7.95**  
King prawn stir fried with lightly curried sauce, coconut cream and lime leaves
- 75 Pla Sam Rod** € **£8.95**  
Deep fried monkfish pieces with a sweet and sour sauce
- 78 Pla Meuk Pad Ped** € **£7.95**  
Squid marinated in salt, stir fried with fresh chilli, garlic and sweet basil

**Specialities** **per portion**

- 80 Kaa Pad Prik** € **£8.75**  
Stir fried lamb in spicy chilli and Thai herbs
- 82 Pad Neua San Nai** **£11.50**  
Stir fried fillet steak pieces cooked in dark soy sauce with Thai herbs
- 83 Thai Orchid Talay** **£6.75**  
Mixed seafood stir fried with vegetables in black bean sauce
- 85 Salmon Shu Shi** **£8.75**  
Salmon stir fried in a Shu Shi curry sauce with coconut
- 87 Southern Thai Chicken** **£8.75**  
Grilled marinated breast of chicken with lemon grass, garlic, pepper and soy sauce
- 88 Northern Thai Steak** € **£11.50**  
Grilled marinated fillet steak pieces cooked in sesame oil with garlic and Thai herbs
- 89 Goong Orchid** € **£10.75**  
Fresh water prawns grilled and topped with lemon grass, garlic and pepper

**Vegetarian Starters** **per portion**

- 90 Mong Savila** 🍄 **£4.25**  
Fresh vegetables in a special batter, fried until crispy and served with satay sauce
- 92 Pob Piah Pak** **£4.25**  
Vegetable spring rolls with sweet chilli sauce

**Vegetarian Main Courses** **per portion**

- 94 Kaeng Pak** € **£5.50**  
Fresh vegetables in red curry paste with coconut milk
- 95 Pad Pak Prieu Wan** **£5.50**  
Mixed vegetables stir fried in a sweet and sour sauce
- 96 Hed Pad Med Ma Muang** 🍄 **£5.50**  
Stir fried mushrooms with cashew nuts, onion and spring onion
- 97 Pad Pak Prik** € **£5.50**  
Fresh vegetables stir fried with garlic, chilli and soya sauce
- 98 Pad Kwaitiew** **£5.50**  
Fried rice noodles with vegetables and soy sauce

**Vegetables, Noodles and Rice** **per portion**

- 100 Pad Pak Nam Man Hoi** **£5.25**  
Fried seasonal vegetables with or without oyster sauce
- 101 Pad Thai** 🍄 **£6.10**  
Thai fried noodles with chicken, king prawn, bean sprouts, egg and tamarind sauce
- 102 Pad Kee Mow** €€ **£5.75**  
Thai fried noodles with beef, lime leaves and Thai basil
- 103 Khao Pad Khai** **£3.75**  
Fried rice with eggs
- 104 Khao Pad Kratium** **£3.25**  
Fried rice with garlic
- 105 Khao Soway** **£2.50**  
Steamed rice
- 106 Khao Neol** **£2.85**  
Thai sticky rice
- 107 Khao Ma Prow** **£2.75**  
Steamed rice with coconut cream

**Khanom** **per portion**  
**Dessert** **£3.85**

## **Banquet Menu A**

Our Chef's Specialities

### **Mixed Starters**

A selection of authentic Thai starters

### MAIN COURSE

#### **Massaman Gai** 🍛

Chicken in massaman curry with potato, onion and cashew nuts

#### **Nuea Pad Prik Thai Dam**

stir fried beef with garlic and black pepper

#### **Pla Prieu Wan**

Fish stir fried 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 Dang Gia** 🍛

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

#### **Ped Pad Prik** 🍛

Stir fried duck with chilli and sweet basil leaves

#### **Goong Rad Prik** 🍛

Fried prawns coated in a sweet chilli sauce

#### **Pak Pad Prik** 🍛

Fresh vegetables stir fried with garlic and chilli in soya sauce

#### **Khao Saway**

Steamed rice

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

## **Banquet Menu A**

Our Chef's Specialities

### **Mixed Starters**

A selection of authentic Thai starters

### MAIN COURSE

#### **Massaman Gai 🍛**

Chicken in massaman curry with potato, onion and cashew nuts

#### **Nuea Pad Prik Thai Dam**

stir fried beef with garlic and black pepper

#### **Pla Prieu Wan**

Fish stir fried 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 Dang Gia 🍛**

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

#### **Ped Pad Prik 🍛**

Stir fried duck with chilli and sweet basil leaves

#### **Goong Rad Prik 🍛**

Fried prawns coated in a sweet chilli sauce

#### **Pak Pad Prik 🍛**

Fresh vegetables stir fried with garlic and chilli in soya sauce

#### **Khao Soway**

Steamed rice

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