

Vegetarian Starters per portion

90. CORN CAKE £3.95
Sweet Corn mixed flour and pepper, garlic, soy sauce
91. VEGETABLE FRITTERS £3.95
Fresh vegetables and bean curd in a batter, deep fried and served with peanut sauce
92. SPRING ROLLS PHAK £3.95
Deep fried spring rolls filled with vegetables served with sweet and sour sauce
95. TOM YAM HED £3.95
Mushroom in spicy hot and sour soup flavoured with lemongrass and lemon juice

Vegetarian Main Courses per portion

94. KAENG PHAK £5.50
Fresh vegetables and dried bean curd in a red curry paste with coconut milk and fresh herbs
95. PHAD PHAK PRIEW WAN £5.50
Mixed vegetables stir fried in a sweet and sour sauce
96. PANAENG TAO HOO £5.50
Bean curd in a dry aromatic curry with coconut cream and lime leaves
97. PHAD THAI J £4.95
Rice noodles fried with bean sprouts, spring onion, diced bean curd and tamarind sauce
98. PHAD TANG-TAK £4.50
Fried rice noodles with beansprouts, spring onion, carrot and black soy sauce
99. PHAD PHAK NAM MAN HOI £4.50
Fried seasonal vegetables with oyster sauce

Noodles and Rice per portion

101. PHAD THAI £5.95
Rice noodles fried with chicken, king prawn, bean curd, beansprouts, egg and tamarind sauce
102. PHAD KEE MAO £5.95
Thai style fried noodles with beef, lime leaves chilli and Thai herbs
105. PHAD MEE ORCHID £5.50
Noodles stir fried with chicken, garlic, beansprouts, spring onion and turmeric
106. KHAO PHAD KHAI £4.20
Fried rice with eggs, spring onions, peas and fish sauce
107. KHAO NEOL £2.20
Thai sticky rice
108. KHAO SOWAY £2.00
Steamed rice
109. PRAWN CRACKER £1.50

Banquet Menu

Our Chef's Specialities

MIXED STARTERS

A selection of authentic Thai Starters



MAIN COURSE

KAENG KIEW WAN GAI

chicken in a green curry paste with coconut milk, Thai aubergines and Thai basil

NEUA PHAD NAM MAN HOI

Beef stir fried with onion, spring onion, vegetables and oyster sauce

KOONG PHAD PRIEW WAN

Prawns stir fried with pepper, pineapple and onion with a sweet and sour sauce

PHAD PAK NAM MAN HOI

fried seasonal vegetables in oyster sauce

KHAO HOM MALI

Steamed Thai Jasmine rice



£17.00 per person (minimum order for two people)



Thai Orchid Restaurant
Authentic Thai Cuisine

TAKE-AWAY MENU

ONE FREE BOTTLE OF THAI BEER

When you spend over £25*
2 BOTTLES IF YOU SPEND OVER £40*

Open seven days a week

Lunch: 12.00 noon - 2.00pm

Dinner: 5.30pm - 10.30pm

21 Sheep Street
Rugby CV21 3BU
Tel: 01788 569525
www.thaiorchidrugby.co.uk



Buffet Lunch Served Every Sunday
"EAT AS MUCH AS YOU LIKE" ONLY £11.95 per person

* Offer ends 30th November 2011

Starters

	per portion
1. THAI ORCHID MIXED STARTERS	£6.25
A selection of authentic Thai Starters	
2. CRISPY DUCK	£4.25
Served with pancake, cucumber, spring onion and aromatic sauce	
3. CHICKEN SATAY	£5.95
Strips of chicken marinated in spices, on sticks grilled on charcoal, served with lightly spiced peanut sauce	
4. BEEF SATAY	£5.95
Strips of steak marinated in spices, on sticks grilled on charcoal, served with lightly spiced peanut sauce	
5. NEUA SAWAN	£5.95
Very thin slice of beef marinated in honey and fresh Thai spices, fried until crispy	
7. GRADOOG MOOYANG	£5.95
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	
8. TORD MAN TALAY	£4.25
Mixture of minced prawn, fish, crab, vegetables and herbs with red curry deep fried and served with a sweet and sour sauce	
9. POH PIAH TORD	£5.95
Deep fried spring rolls filled with chicken, pork, mushrooms and Thai herbs	
10. PAPER PRAWNS	£4.25
Fresh tiger prawns wrapped in rice paper with minced chicken and crushed peanut stuffing served with a sweet sour sauce	
11. GAI HOR BAI TEOY	£5.95
Chicken marinated in Thai herbs wrapped in a pandan leaf and served with a sweet and sour sauce	

Soups

	per portion
12. TOM YUM GAI	£4.20
Traditional Thai spicy chicken soup with lemongrass, galangal, lime leaves and lime juice.	
13. TOM KAR GAI	£4.20
Coconut base chicken soup with mushrooms, lime leaves and lime juice.	

Thai Curry Dishes

	per portion
20. KAENG KIEW WAN GAI	£6.20
Chicken in green curry paste with coconut milk, Thai aubergines and fresh herbs	
21. KAENG PHED GAI	£6.20
Chicken in a red curry paste with coconut milk and bamboo shoots	

22. MASSAMAN GAI	£6.20
Stewed chicken drumsticks with potatoes and peanuts, slowly cooked in massaman curry paste with essence of coconut	
23. JUNGLE CURRY	£6.20
Very spicy jungle-style beef curry without coconut milk, plus a combination of vegetables	
24. KAENG GAREE GAI	£6.20
Chicken in a yellow curry paste with coconut milk and Thai herbs	

Beef Dishes

	per portion
30. NEUA GATA	£6.20
Strips of beef marinated in soy bean sauce stir fried with pepper, onion, tomato and brandy sauce served on a sizzling dish	
31. NEUA TAKRAI	£6.20
Beef tenderloin stir fried with lemongrass, Thai basil and sauce	
32. NEUA PHAD NAM MAN HOI	£6.20
Strips of steak sautéed with oyster sauce and vegetables	
33. NEUA PHAD PRIG	£6.20
Stir fried beef with fresh chilli and Thai herbs	
34. NEUA PHAD KEE MAO	£6.20
Stir fried beef with basil, Thai aubergines and young peppercorns, chilli and fresh herbs	

Chicken Dishes

	per portion
40. GAI YANG	£6.20
Chicken marinated in soy sauce, garlic, fresh chilli coriander and fresh herbs barbecued over charcoal	
41. GAI PHAD MED MA-MUANG	£6.20
Chicken stir fried with cashew nuts, onion, pepper and dried chilli on oyster sauce	
42. GAI PRIEW WAN	£6.20
Chicken stir fried with vegetables in a sweet and sour sauce	
43. GAI PHAD BAI KRA PROW	£6.20
Stir fried chicken with basil leaves, fresh chilli and herbs	
44. GAI PHAD KHING	£6.20
Chicken marinated in soy sauce, stir fried with ginger and celery	

Pork Dishes

	per portion
50. MOO PRIEW WAN	£6.20
Pork Stir fried with vegetables in a sweet and sour sauce	

51. MOO PHAD KEE MAO	£6.20
Stir fried with Thai aubergines, peppercorn, chilli and herbs	
52. MOO PHAD KHING	£6.20
Shredded pork marinated in soy sauce, stir fried with ginger and celery	

Duck Dishes

	per portion
60. TAMARIND DUCK	£7.20
Baked marinated breast of duck in Thai herbs, sliced and topped with a tamarind sauce	
61. DUCK PHAD PRIG	£7.20
Baked marinated breast of duck, sliced and stir fried with fresh chilli and garlic	
62. DUCK CHU CHEE	£7.20
Stir fried duck in chu chee sauce with coconut milk and herbs	
63. DUCK PHAD KHING	£7.20
Stir fried duck with ginger, garlic, celery and chilli	

Seafood Dishes

	per portion
70. SEAFOOD PHAD PRIG SOD	£7.20
Mixed seafood stir fried with Thai aubergines, fresh chilli, basil leaves and Thai herbs	
71. KOONG PHAD PHED	£7.20
King prawn stir fried with fresh chilli, garlic and herbs	
72. KOONG PRIEW WAN	£7.20
King prawn with pepper, pineapple and onion cooked in a sweet and sour sauce	
73. KOONG PHAD HED	£7.20
King prawn stir fried with mushroom and spring onion	
74. PLAA SAM ROD	£7.20
Deep fried monkfish pieces with a sweet and sour sauce	

Specialities

	per portion
82. NEUA PHAD PRIG THAI DAM	£7.20
Fillet steak pieces cooked in a dark soy sauce with Thai herbs and black ground pepper	
84. SOUTHERN THAI CHICKEN	£7.20
Grilled marinated breast of chicken with lemon grass, garlic, pepper, soy sauce and turmeric powder	
85. NORTHERN THAI STEAK	£7.20
Grilled marinated fillet steak pieces cooked in sesame oil with garlic and Thai herbs	
87. WHIPPING TIGER	£7.20
Slice of beef marinated in fresh Thai spices, grilled and topped with tamarind sauce	