



Thai Orchid

- Menu -

Welcome

We are delighted to welcome you to our restaurant.

Our family-owned business originated over forty years ago in Bangkok where our restaurant became an award-winning establishment favoured by local politicians and celebrities. The family's eldest grandson, Vichai Kharmakharm, ventured out to expand the business into England and in 1986 opened his first "Thai Orchid Restaurant", in Banbury.

Six talented brothers and sisters gradually joined Vichai to help expand the family business and gain an enviable reputation by capturing the culinary hearts of local people right across the Midlands and beyond.

Most importantly, our success is testimony to the exquisite presentation of our food, which is meticulously prepared using traditional ingredients and only the freshest produce. We hope you enjoy your meal and look forward to welcoming you again in the near future.

River Prawns

The river prawn is considered a fine delicacy in Thailand, even more so than the lobster. This is due to its sweetness and rich texture. For prawn lovers, this is not to be missed!

The dish comes with three large Thai river prawns cooked to perfection with a choice of recipes...

- P1. TOM YAM GOONG MAE NAM** 
River prawns cooked in hot and spicy soup, flavoured with lemongrass, lemon juice, lime leaves, chillies and coriander. Served in a steamboat
- P2. GOONG MAE NAM PAO**
River prawns charcoal grilled to give a soft, sweet and chewy texture, served with a special seafood sauce dip
- P3. CHUCHI GOONG MAE NAM** 
River prawns char-grilled and finished off with a delicious red curry sauce and coconut cream
- P4. GOONG MAE NAM PHAD GRATIUM PRIK TAI**
Lightly fried river prawns stir fried with crispy garlic and ground pepper
- P5. GOONG MAE NAM PHAD PRIK TAI DUM**
Lightly fried river prawns stir fried with ground black peppercorns, ginger and spring onions
- P6. GOONG MAE NAM PHAD PONG KAREE** 
Lightly fried river prawns stir fried with curry powder, mixed peppers, onions and celery

All dishes above are

£16.50 per person

KEY TO MENU

All dishes are Mild except those indicated as follows:

 Slightly Spicy  Medium Spicy  Very Spicy  Contain Nuts

All food photographs are for illustration purposes only.
The restaurant reserves the right to alter dishes and recipes without notice.



Banquet A

“House Specials Selection”
An assortment of house special dishes

£20.00 per person

(minimum order for two people)

Starters

Thai Orchid Platter

A selection of authentic Thai starters



Main Course

Kaeng Leung Gai

A southern Thai speciality of chicken in a yellow curry sauce

Ruam Mit Kratium Prik Tai

Mixed meat and seafood stir fried with garlic and ground black peppercorns

Pla Prieu Wan

White fish in a sweet and sour sauce

Phad Phak Nam Man Hoi

Stir fried mixed vegetables with oyster sauce

Khao Phad Khai

Thai jasmine rice stir-fried with eggs and herbs

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the delicious banquet



Banquet B

“Hot & Spicy Selection”

An assortment of house special hot and spicy dishes for the more adventurous!

£23.00 per person

(minimum order for two people)

Starters

Thai Orchid Platter

A selection of authentic Thai starters

Soup

Tom Yam Gai 🍴

Chicken in traditional Thai hot and sour soup with lemon grass and lime leaves



Main Course

Massaman Kae

Lamb in massaman curry with potatoes, onions and cashew nuts

Neua Phad Ped

Beef stir fried with fresh chillies and Thai herbs

Ped Phad Prik

Duck stir fried with fresh chillies ginger and celery

Phad Phak Nam Man Hoi

Stir fried mixed vegetables with oyster sauce

Khao Phad Khai

Thai jasmine rice stir fried with eggs and herbs

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the spicy banquet



Banquet C

“Seafood Selection”

A special assortment of luxurious seafood dishes

£27.00 per person

(minimum order for two people)

Starters

Thai Orchid Seafood Platter

A mixed seafood selection of Thai starters



Main Course

Kaeng Kiew Wan Goong 🍴

King prawns in a green curry sauce with Thai aubergines and fresh Thai herbs

Drunken Fish 🍴

Stir fried cod pieces with chillies, basil leaves and Thai herbs

Goong Prieu Wan

King prawns in a sweet and sour sauce

Phad Talay 🍴

A mixed selection of seafood stir fried with ground black peppercorns and black bean sauce

Khao Suay

Steamed Thai jasmine rice

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the succulent banquet



Banquet D

“Vegetarian Selection”

An assortment of exquisite vegetarian dishes

£18.00 per person

(minimum order for two people)

Starters

Thai Orchid Vegetarian Platter

A selection of authentic vegetarian Thai starters



Main Course

Kaeng Kiew Wan Yod Mapraw

Crispy palm hearts, Thai aubergines and fresh Thai herbs with a selection of fresh vegetables in a green curry sauce

Hed Phad Himmaphan

Stir fried mushrooms with cashew nuts and onions in a sweet and sour sauce

Tao Hu Gratium Prik Tai

Deep fried bean curd stir fried with garlic, black peppercorn, onions and mixed peppers

Phad Thai Jay

Fried rice noodles with bean sprouts and tamarind sauce with/without eggs

Khao Suay

Steamed Thai jasmine rice

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the exquisite banquet





Starters & Soups

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|----|---|-------|
| 1 | THAI ORCHID MIXED STARTERS
A selection of authentic thai starters. | £7.25 |
| 2 | CRISPY DUCK
Deep fried roasted duck, served with pancakes, cucumbers, spring onions and an aromatic duck sauce. | £5.50 |
| 3 | CHICKEN SATAY 🌿
Strips of chicken marinated in Thai spices and grilled over charcoal. Served with a lightly spiced peanut sauce. | £4.95 |
| 4 | BEEF SATAY 🌿
Strips of steak marinated in spices, on sticks grilled on charcoal. Served with lightly spiced peanut sauce. | £4.95 |
| 5 | NEAUA SAWAN
Very thin slice of beef marinated in honey and fresh Thai spices, fried until crispy. | £4.95 |
| 6 | HOI OB 🌶️
Stir fried mussels with basil leaves, fresh chilli, lemongrass and herbs. | £5.50 |
| 7 | GRADOOG MOO YANG
Pork spare ribs marinated in honey and fresh Thai herbs, then grilled over charcoal. | £4.95 |
| 8 | TORD MAN TALAY 🌿 🌶️
Mixture of minced prawn, fish, crab, vegetables and herbs with red curry deep fried and served with a sweet and sour sauce. | £5.50 |
| 9 | POH PIAH TORD
Deep fried spring rolls, which are filled with chicken, pork. | £4.95 |
| 10 | KOONG HOR PAR
Prawns wrapped in rice paper with minced chicken, carrot and celery. | £5.50 |
| 11 | GAI HOR BAI TEOY
Chicken marinated in Thai herbs wrapped in pandan leaves and served with a sweet and sour sauce. | £4.95 |
| 12 | TOM YUM KOONG 🌶️
Prawns Thai spicy soup with lemon grass, galangal, lime leaf and lime juice. | £5.50 |
| 13 | TOM KAR GAI 🌶️
Chicken soup with mushrooms, lime leaf and lime juice. | £5.25 |
| 14 | CRISPY FRIED HONEY DUCK
Crispy duck served with sesame oil and honey. | £5.50 |
| 15 | HOI SHELL
Scallops stir fried with garlic, ground pepper and fresh Thai herbs. | £5.50 |

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Thai Curry Dishes

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|----|---|-------|
| 20 | KAENG KIEW WAN GAI 🍲 | £8.50 |
| | Chicken in green curry paste with coconut milk, Thai aubergines and fresh herbs. | |
| 21 | KAENG PHED GAI 🍲 | £8.50 |
| | Chicken in a red curry paste with coconut milk and bamboo shoots. | |
| 22 | MASSAMAN GAI 🌰 | £8.50 |
| | Stewed chicken drumsticks with potatoes and peanut slowly cooked in a massaman curry paste with essence of coconut. | |
| 23 | JUNGLE CURRY 🌶️🌶️🌶️ | £8.50 |
| | Very spicy jungle-style beef curry without coconut milk, plus a combination of vegetables. | |
| 24 | KAENG GAREE GAI | £8.50 |
| | Chicken in a yellow curry paste with coconut milk and Thai herbs. | |
| 25 | MASSAMAN GAE 🌰 | £9.50 |
| | Stewed lamb with potatoes and peanut slowly cooked in a massaman curry paste with coconut milk. | |
| 26 | KAENG PHED PED YANG 🍲 | £9.50 |
| | Roast duck meat cooked with red curry, coconut milk pineapple, aubergines and basil. | |

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Beef Dishes

- 30 NEUA GATA** £8.95
Strips of beef marinated in soy sauce, then stir fried with peppers, onions, tomatoes and a brandy sauce and served on a sizzling dish.
- 31 NEUA TAKRAI** £8.95
Beef tenderloin stir fried with lemongrass, Thai basil and soy Sauce.
- 32 NEUA PHAD NAM MAN HOI** £8.95
Strips of steak sautéed with oyster sauce and vegetables.
- 33 NEUA PHAD PRIG** £8.95
Stir fried beef with fresh chilli and Thai herbs.
- 34 NEUA PHAD KEE MAO** £8.95
Stir fried beef with basil, Thai aubergines, peppercorn, chilli and fresh herbs.

Chicken Dishes


- 40 GAI YANG** £7.45
Chicken marinated in soy sauce, garlic, fresh chillies, coriander, and fresh herbs, then barbecued over charcoal.
- 41 GAI PHAD MED MA-MUANG** £7.45
Chicken stir fried with cashew nuts, onions, peppers and dried chilli with oyster sauce.
- 42 GAI PRIEW WAN** £7.45
Chicken stir fried with vegetables in a sweet and sour sauce.
- 43 GAI PHAD BAI KRA PROW** £7.45
Stir fried chicken with basil leaves, fresh chilli and herbs.
- 44 GAI PHAD KHING** £7.45
Chicken marinated in soy sauce, stir fried with ginger and celery.

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Pork Dishes

- 50** **MOO PRIEW WAN** **£8.50**
Pork stir fried with vegetables in a sweet and sour sauce.
- 51** **MOO PHAD KEE MAO**  **£8.50**
Pork stir fried with Thai aubergines, pepper, corn, chilli and herbs.
- 52** **MOO PHAD KHING** **£8.50**
Shredded pork marinated in soy sauce and spices, stir fried with ginger and celery.

Duck Dishes

- 60** **PED MAKAM** **£9.95**
Marinated breast of duck baked in Thai herbs, sliced and topped with tamarind sauce.
- 61** **PED PHAD PRIG**  **£9.95**
Marinated breast of duck baked, sliced and stir fried with chilli and garlic.
- 62** **PED CHU CHEE** **£9.95**
Stir fried duck in chu chee sauce with coconut cream.
- 63** **PED PHAD KHING** **£9.95**
Stir fried duck with ginger, garlic, celery and chilli.

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Seafood Dishes

- 70** **SEAFOOD PHAD PRIG SOD**  **£11.95**
Mixed seafood stir fried with Thai aubergines, fresh chilli, basil leaves and Thai herbs.
- 71** **KOONG PHAD PHED**  **£9.50**
Prawns stir fried with fresh chilli, garlic and herbs.
- 72** **KOONG PRIEW WAN** **£9.50**
Prawns with pepper, pineapple and onion cooked in a sweet and sour sauce.
- 74** **PLAA SAM ROD** **£11.95**
Deep fried fish pieces with a sweet and sour sauce.
- 76** **SALMON CHU CHEE**  **£11.95**
Salmon in a chu chee curry sauce with coconut cream.
- 77** **KOONG PHAD PRIG THAI DAM** **£14.50**
Prawns stir fried with crispy garlic and ground pepper.

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Specialities

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| 80 | PLAA NEUNG MA NAU 
Steamed sea bass with lemongrass,
fresh lime juice with crushed chilli | £14.50 |
| 81 | PLA YANG
Sea bass marinated in lemongrass, lime leaves and
fresh herbs wrapped in a banana leaf and grilled over charcoal. | £14.50 |
| 82 | NEUA PHAD PRIG THAI DAM 
Sizzling sirloin steak pieces cooked in a dark soy sauce
with Thai herbs and black ground pepper. | £12.50 |
| 83 | KOONG MAE NAM MAKAM
Thai river king prawn grilled and topped with a tamarind sauce. | £14.50 |
| 84 | SOUTHERN THAI CHICKEN
Grilled marinated breast of chicken with lemongrass, garlic,
pepper, soy sauce and turmeric powder. | £9.50 |
| 85 | NORTHERN THAI STEAK
Grilled marinated sirloin steak pieces cooked in
sesame oil with garlic and thai herbs. | £12.50 |
| 86 | PLAA NEUNG
Steamed sea bass with ginger, spring onion and soy sauce. | £14.50 |
| 87 | WEeping TIGER
Slice of beef marinated in fresh Thai spices,
grilled and topped with tamarind sauce. | £9.50 |
| 89 | GAE PHAD CHAR 
Stir fried lamb with garlic, chilli and sweet basil leaves. | £10.50 |

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Vegetarian Starters

- 90 **TOD MUN KHAO PHOD** £4.95
Sweet corn mixed flour and pepper and soy sauce.
- 91 **MUNG SAWIRAT**  £4.95
Mixed vegetables and bean curd in batter, deep fried and served with peanut sauce
- 92 **POH PIAH PHAK** £4.95
Deep fried spring rolls filled with vegetables served with sweet and sour sauce
- 93 **TOM YAM HED**  £4.95
Mushroom in spicy hot and sour soup flavoured with lemongrass and lemon juice.

Vegetarian Main Course

- 94 **KAENG PHAK**  £6.95
Mixed vegetables and dried bean curd in a red curry paste with coconut milk and fresh herbs.
- 95 **PHAD PHAK PRIEW WAN** £6.75
Mixed vegetables stir fried in a sweet and sour sauce.
- 96 **PANAENG TAW HOO** £6.75
Bean curd in a dry aromatic curry with coconut cream and lime leaves.
- 97 **PHAD THAI JAE**  £5.95
Rice noodles fried with beansprouts, spring onion, diced bean curd and tamarind sauce.
- 98 **PHAD TANG-TAK** £5.50
Fried rice noodles with beansprouts, spring onion, carrot and black soy sauce.
- 99 **PHAD PHAK NAM MAN HOI** £5.50
Fried seasonal vegetables with oyster sauce.

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Noodles and Rice

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|-----|---|-------|
| 100 | KUEY TEOW LUAAK
Plain noodles boiled. | £3.50 |
| 101 | PHAD THAI 
Rice noodles fried with chicken, prawn,
bean curd, beansprouts, egg and tamarind sauce. | £6.95 |
| 102 | PHAD KEE MAO 
Thai style fried noodles with beef, lime leaves,
chilli and Thai herbs. | £6.50 |
| 103 | PHAD MEE ORCHID
Noodles stir fried with chicken, garlic, beansprouts,
spring onion and turmeric. | £5.95 |
| 104 | KHAO PHAD GRATIUM
Fried rice with garlic and soy sauce. | £4.50 |
| 105 | KHAO PHAD PINEAPPLE 
Rice stir fried with chicken, cashew nuts, raisin,
pineapple, garlic and herbs. | £6.50 |
| 106 | KHAO PHAD KHAI
Fried rice with eggs, spring onions and peas. | £4.95 |
| 107 | KHAO NEOL
Thai sticky rice. | £2.25 |
| 108 | KHAO SOWAY
Steamed rice. | £2.00 |
| 109 | PRAWN CRACKER | £1.50 |
| 110 | KHAO PHAD GATI
Jasmine rice cooked with coconut milk and pandan leaves. | £4.50 |

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