wai Orchid Restauras



## **Buffet Lunch**

"EAT AS MUCH AS YOU LIKE" everyday 12.00 to 2.00

# Take Away Menu

56 North Bar, Banbury, Oxon., OX16 0TL

Tel: 01295 270833 Fax: 01295 276810

Open Everyday:

Lunch: 12.00 noon to 2.00 p.m. Dinner: 6.00 p.m. to 10.30 p.m.

1	THAI ORCHID MIXED STARTERS A selection of authentic Thai starters with various sauces	£6.80
2	CRISPY DUCK Served with pancake, cucumber, spring onion and aromatic duck sauce	£4.95
3	CHICKEN SATAY Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sau and toast	ice £4.50
4	BEEF SATAY Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce and toast	£4.50
5	GOONG NAM PEUNG Prawns deep fried in coconut batter coated with honey and sesame seeds <sub>per</sub>	£4.95
7	GADOOG MOO YANG Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	£4.50
8	TOD MUN TALAY Mixture of minced prawn, fish, crab, vegetables and herbs with red curry, deep fried and served with a sweet and sour sauce	£4.95
9	POH PIAH TOD Deep fried spring rolls filled with chicken, pork, mushrooms and Thai herbs	£4.50
10	GOONG HOR PAR King prawn wrapped in a sheet of filo pastry, crispy fried and served with a sweet and sour sauce	£4.95

<u> </u>	pups	er portion
	Spicy hot and sour soup, flavoured we lemon grass, lemon juice, lime leaves ginger, chilli, coriander and fish sauce	8,
11	GOONG TOM YAM King Prawn Tom Yam	£4.95
12	TOM KAR GAI Chicken in spicy hot soup with cocon	£4.95 aut milk
13	CHICKEN TOM YAM Chicken Tom Yam	£4.95
14	MIXED SEAFOOD TOM YAM Mixed seafood Tom Yam	£4.95
Thai Curry Dishes per portion		
20	KAENG KIEW WAN GAI, NEUA Chicken or beef in green curry paste with coconut milk, Thai aubergines and herbs	£6.80
21	KAENG PED GAI Chicken in a red curry paste with coconut milk and bamboo shoots	£6.80
22	PENANG NEUA Beef in a dry aromatic curry with coconut cream and lime leaves	£6.80
23	KAENG PED PLA Fish in a red curry paste with coconu milk and bamboo shoots	£8.80
24	KAENG PED PED YANG Roast duck meat cooked with red curry, coconut milk, fresh chillies and Thai basil	£8.80
25	MASSAMAN KAA Lamb in red curry with potatoes, onions and cashew nuts	£8.80
26	KAENG GAREE GAI Chicken in a yellow curry sauce with lemon grass and lime leaves	£6.80

	pc	portion
30	NEUA GATA Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce served on a sizzling dish	£6.80
31	NEUA YANG Steak marinated in soya bean sauce, ground pepper and herbs, cooked on a charcoal grill, sliced and served on a base of mixed salad	£6.80
32	NEUA PAD NAM MAN HOI Strips of steak sauteed with oyster sauce and vegetables	£6.80
33	NEUA PAD PED BAI GRAPRAO Strips of steak stir fried with fresh ch basil leaves and Thai herbs	illi, £6.80
Chicken Dishes per portion		
40	GAI YANG Chicken marinated in soy sauce, garlio fresh chilli, coriander and fresh herbs barbecued over charcoal	
41	GAI MA MUANG HIMAMAPHAN Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce	£6.80
42	GAI PRIEW WAN Chicken stir fried with vegetables in a sweet and sour sauce	£6.80
43	GAI PAD BAI GRAPRAO A Stir fried chicken with basil leaves, fresh chilli and Thai herbs	£6.80
44		

Po	ork Dishes	per portion
50	MOO PRIEW WAN Pork stir fried in a sweet and sour sauce	£6.80
51	MOO PAD PRIG KHING Pork stir fried in a deep red curry with spicy shrimp sauce	£6.80
52	MOO PAD KHING Shredded pork marinated in soy sauce and spices, stir fried with ginger and celery	£6.80
Du	ick Dishes	per portion
61	PED YANG PAD KHING Baked marinated breast of duck, sliced and stir fried with ginger, garlic, celery and chilli	£8.80
62	PED MAKAM Sliced breast of duck marinated, grilled over charcoal and topped with tamarind sauce	£8.80
63	PED NAM PEUN Sliced breast of duck marinated in soya sauce and honey	£8.80
Se	eafood Dishes	per portion
70	SEAFOOD PAD PED Mixed seafood stir fried with Thai aubergines, fresh chilli, basil leaves and Thai herbs	£8.95
71	GOONG PAD PED King prawn stir fried with fresh chill garlic, baby aubergines and fresh Thai herbs	i, £8.95
72	GOONG PRIEW WAN King prawn with pepper, pineapple and onion cooked in a sweet and sour sauce	£8.95

73	GOONG PAD HED King prawn stir fried with mushroom and soy sauce	£8.95
<b>7</b> 5	PLA SAM ROD Deep fried fish pieces with a sweet and sour sauce	£8.95
Sp	pecialities pe	er portion
80	KAA PAD CHAR Stir fried lamb with onions, basil, chilli and Thai herbs	£8.95
85	SALMON SHU SHI Salmon stir fried in a Shu Shi curry sauce with coconut cream and Thai herbs	£8.95
87	SOUTHERN THAI CHICKEN Grilled marinated breast of chicken with lemon grass, garlic, pepper and soy sauce	£8.95
Ve	getarian Starters pe	er portion
90	MONG SAVILA Fresh vegetables and bean curd deep fried and served with peanut sauce	£4.50
92	POB PIAH PAK Vegetable spring rolls served with satay sauce	£4.50
93	TOM YAM HED Mushroom in a spicy hot and sour soup flavoured with lemon grass and lemon juice	£4.95
Ve	getarian Main Courses	
94	KAENG PAK Fresh vegetables and dried beancurd in red curry sauce with coconut milk and fresh herbs	£6.50

95	PAD PAK PRIEW WAN Mixed vegetables stir fried in a swee and sour sauce	et £6.50
97	PAD PAK PRIK Fresh vegetables stir fried with garland chilli with soy sauce	ic £6.00
98	PAD THAI PAK Fried rice noodles with vegetables, egg and tamarind sauce	£6.50
99	KWITIEW PAD SEE-IEW Plain noodles stir fried with soy sauce	£4.95
<u>Ve</u>	getables and Rice	per portion
100	PAD PAK NAM MAN HOI	
100	Fried seasonal vegetables with or without oyster sauce	£4.95
101	PAD THAI	
	Rice noodles fried with chicken, king prawn, bean sprouts, egg and tamarind sauce	£6.95
102	MEE ORCHID Stir fried noodles with chicken, beansprouts, egg and turmeric	£5.20
103	KHAO PAD KHAI Fried rice with eggs and herbs	£4.80
104	KHAO PAD KRATIUM Fried rice with garlic and herbs	£4.50
105	KHAO SOWAY Steamed rice	£2.50
106	KHAO NEOL Thai sticky rice	£2.80
109	PRAWN CRACKERS	£2.00
110	CHIPS	£2.00
Khanom		
SII	EET FROM THE TROLLEY	3.50
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### 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

Prawn stir fried with pepper, pineapple and onion cooked in a sweet and sour sauce

#### PHAD THAI

Popular fried noodles fried with chicken, been curd, beanspouts, egg and tamarind sauce

KHAO SOWAY

Steamed rice

£18.00 per person

Minimum order for two people