



## Thai Lunch Menu

served from 11.30am - 4pm

### SOUP

Tom Yum Goong  spicy lemongrass soup with mushroom and shrimp	8.95
Tom Yum Gai  spicy lemongrass soup with mushroom and chicken	6.95
Tom Kha Gai coconut milk broth with sliced chicken, flavored with galangal and lime juice	6.95
Kaeng Jued Woonsen bean thread noodles with sliced chicken, shrimp, onion and scallion	6.95
Kiew Naam (this soup is filled with protein) wonton skin wrapped around our house flavored minced pork, whole shrimp, roasted sliced pork and snow peas	6.95

### APPETIZERS

Thai Spring Rolls crispy spring rolls filled with marinated chicken, bean thread noodles, sliced cabbage and carrots	6.50
Thai Satey chicken or beef strips marinated in homemade Thai sauce, grilled on skewers and served with cucumber salad and homemade peanut sauce	8.00
Fried Wontons wonton skin stuffed with marinated chicken & shrimp	10.50
Mango salad  sliced fresh mango, shallots, onion, stripped carrots, tossed with spiced lime dressing, topped with cashew nuts	9.95
Beef Salad perfect keto meal grilled & sliced strip loin steak served over mixed greens in homemade spicy - lime dressing	12.95
Chef Salad (Thai style) mixed greens topped with grilled chicken and hard boiled egg, served with homemade peanut dressing	10.95



Mango salad



### VEGETARIAN SOUP

Kaeng Jued Pug mixed vegetables soup	6.00
Tofu Soup clear soup broth with tofu and chinese cabbage	6.00
Tom Yum Vegetable spicy lemongrass soup with mixed vegetables	6.00
Bean Thread Noodle Soup bean thread noodles with mixed vegetables in clear broth	6.00

### VEGETARIAN APPETIZERS

Thai Spring Rolls rispy spring rolls filled with bean thread noodles, sliced cabbage and carrots	7.00
Tofu Tod deep-fried bean curd served with sweet chilli and homemade peanut sauce	7.00



## LIGHT PROTEIN & SALAD

Tiger Shrimp Salad 23.95  
*grilled shrimp served over mixed green salad, with minted lime dressing*

Jumbo Lump Crab Cakes with Mango Salad 25.95  
*our original house crab cake recipe made exclusively only from jumbo lump crab meat, complimented with Thai Orchid famous Mango Salad*

Blackened Salmon & Ceaser 19.95  
*lightly blackened salmon served with ceaser salad and cheesy toast*

## THAI NOODLE LUNCH

Phad Thai (chicken/pork) 14.95  
*Thai Rice noodles stir fried with egg, bean sprouts, sliced cabagge, scallions and topped with crushed peanut*

Phad Thai (shrimp/beef) 16.00

Phad Woonsen 15.95  
*stir fried bean thread noodles, with chicken & shrimp & mixed vegetables*

Phad Mee (chicken/pork) 14.95  
*stir fried egg noodles & mixed vegetables in light soy sauce*

Phad Mee (shrimp/beef) 16.95

Phad Si-ew (chicken/pork) 15.95  
*rice noodles stir fried with broccoli, egg, in thick soy sauce*

Phad Si-ew (shrimp/beef) 16.95

## SEAFOOD LUNCH

Grilled Salmon 19.95  
*marinated & grilled salmon served over angel hair noodles, along with homemade tamarind sauce*

Grilled Tuna 23.95  
*lightly seared Tuna, served with carrots, broccoli, snow peas in tangy pananag curry sauce*

Pla Tod Lad Prik 20.95  
*pan fried fillet of Red Snapper topped with delectable Thai chilli sauce*



Tiger Shrimp salad

## SIDE ORDERS

Bowl of rice or noodles 3.00

Brown rice or Egg 5.00  
 fried rice or Plain fried rice

Side Salad 5.00

Steamed Mixed Vegetables 5.00

Steamed Asparagus 7.50

Homemade Peanut 1.50  
 Sauce

Hot Sauce 1.00

Sweet & Sour Sauce 1.00

## ADD ON'S (to your meal)

Add Beef 4.50

Add Shrimp 3.50  
 (per piece)

Add Tofu 4.50

Add Vegetables 3.00

Add Cashew nuts 3.00

**Sorry, No Substitutions**



## LUNCH ENTRÉE

Gai Pad Med Ma-Moung 14.95  
*stir-fried chicken with cashew nuts, onions, scallions and bell peppers*

Phad Nor Mai Goong 16.95  
*stir-fried shrimps with bamboo shoots, sweet basil and bell peppers in garlic and minced hot peppers*

Thai Curry (chicken or pork) 13.95  
*green curry with coconut milk and bamboo shoots*

Thai Curry (beef or shrimp) 16.95

Panang Curry (chicken or pork) 13.95  
*panang curry with coconut milk, bell peppers, cabbage and sweet basil leaves*

Panang Curry (beef or shrimp) 16.95

Phad Prik (chicken or pork) 13.95  
*stir-fried onions, scallions and bell peppers in mild sauce*

Phad Prik (beef or shrimp) 16.95

Phad Kra Prow (chicken or pork) 14.95  
*sautéed garlic and minced hot chilli with sweet basil*

Phad Kra Prow (beef or shrimp) 16.95

Phad Khing (chicken or pork) 14.95  
*stir-fried sliced fresh ginger, onions and scallions in oyster sauce*

Gai Nam Deang 14.95  
*sliced and lightly fried chicken smothered in our tangy sauce, served with side of broccoli*

Thai Orchid Fried Rice (chicken or pork) 14.95  
*rice fried in wok with mixed vegetables*

Thai Orchid Fried Rice (shrimp or beef) 16.95

Thai Orchid Fried Rice 16.95  
 (combination of chicken & pork)

with brown rice add \$5.00



Grilled Salmon



Crab Cakes



Chicken Fried Rice





## LUNCH VEGETARIAN ENTRÉE





**Phad Pug** 13.00  
*sauted mixed vegetables with tofu in light soy sauce*


**Phad Thai** 14.00  
*Thai rice noodles stir fried with egg, sliced cabbage, scallions and topped with crushed peanut*

**Phad Woon Sen** 14.00  
*stir fried bean thread noodles, with carrot, cabbage, snow peas and onion*

**Phad Mee** 14.00  
*egg noodles with mixed vegetables in light soy sauce*

**Vegetable Curry** 13.00   
*green curry with coconut milk, broccoli, bamboo shoots, bell pepper, carrot and snow peas*

**Vegetable Panang Curry** 13.00   
*panang curry with coconut milk, broccoli, bamboo shoots, bell pepper, carrot and snow peas*

**Phad Kra Prow** 14.00   
*sauted mixed vegetables with sweet basil, garlic and minced hot chilli*

**Cauliflower Phad Prik** 14.00  
*sauted mixed vegetables with sweet basil, garlic and minced hot chilli*

**Vegetable Fried Rice** 14.00  
*rice fried in wok with mixed vegetables*  
with brown rice add \$5.00  
add tofu \$4.00

all prices are listed in CI \$  
15% gratuity will be added for your convenience



## LUNCH VEGETARIAN SALADS

**Garden Green Salad** 8.00  
*mixed greens with house vinaigrette*

**Cabbage Salad** 8.00  
*sliced cabbage and stripped carrots tossed in spiced lemon dressing, topped with ground peanuts*



**Vegetable Phad Thai**



**Phad Woon Sen**