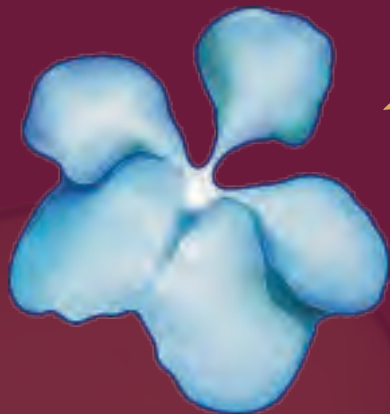


حلال

*a complete thai experience*



blue orchid<sup>®</sup>  
thai restaurant and bar

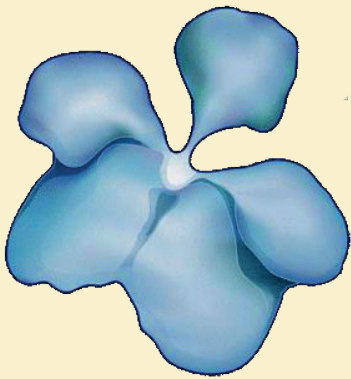


*Thai*  
**SELECT**

THAI CUISINE  
AWARDED BY MINISTRY OF COMMERCE  
THAILAND

Blue Orchid is one of the award winning  
thai restaurant selected by Thai Select,  
Ministry of Commerce Thailand.

*a la carte*



*Dusky, shimmering lights. Reflections of gold, green and red. And the most warmest of smile from your hosts.*

*We have installed some of Thailand's history, culture, and beliefs into creating an exquisitely authentic ambience.*

*Our ethos, at the Blue Orchid, is to provide sumptuous Thai cuisine embracing a passion for tradition and excellence.*

Enjoy the complete  
Thai Experience!

## SET MENU A £25.95 (per person)


minimum of two persons or more

### STARTERS

#### BLUE ORCHID MIXED STARTERS

Selection of, satay chicken, grilled tiger prawn, fried marinated chicken wings, sesame prawn toast & vegetable spring rolls. Served with relishes.

### MAIN COURSE

Traditional panang tiger prawn curry with fresh herbs & lime leaves in coconut milk 

Stir fried chicken in mild garlic & pepper sauce.

Wok fried selected mixed vegetables in soya sauce

Steamed fragrant jasmine rice.



## SET MENU B £27.95 (per person)

minimum of two persons or more


### STARTERS

BLUE ORCHID MIXED STARTERS or  
PED RON (duck with pancakes)

### MAIN COURSE

Famous Thai chicken green curry, with herbs & coconut milk  

Roasted duck breast, topped with smooth tamarind sauce.

Stir fried chicken with fresh ginger, chillies, black fungus & soya bean paste  

Wok fried selected mixed vegetables in soya sauce.

Steamed fragrant jasmine rice



## SET MENU C £35.95 (per person)

minimum of four persons or more

### STARTERS



BLUE ORCHID MIXED STARTERS  or  
PED RON (duck with pancakes)

### SECOND COURSE

Famous traditional spicy & sour soup with tiger prawns, lemon grass, galanga, kaffir, lime leaves & chilli oil.  

### MAIN COURSE

Famous Thai chicken green curry, with herbs & coconut milk.  

Stir fried duck breast with chillies & sweet basil leaves.  

Whole steamed sea bass, topped with fresh ginger, spring onion & soya sauce.

Flash fried beef with onions, mushrooms & oyster sauce.

Wok fried selected mixed vegetables in soya sauce.

Steamed fragrant jasmine rice.

## SET MENU E £34.95

minimum of two persons or more

**Selection of – Honey lamb, Satay Chicken,  
Grilled tiger prawn, Goong talai & Prawn Toast**

### MAIN COURSE

**Tiger prawns wok fried with chillies,  
thai Basil in fish sauce.**

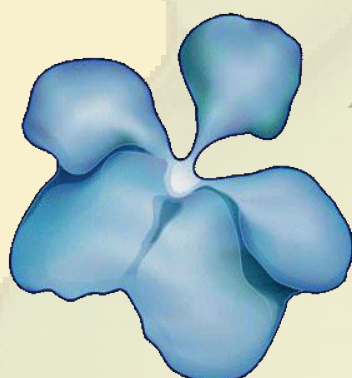
**Crispy whole sea bass topped with peppers,  
Chilies & holy basil.**

**Stir fried chicken with roasted chillies, Cashew nuts,  
water cheshnut in chilli oil.**

**Wok fried pak choi in soya sauce & garlic.**

**Thai rice noodles with chicken, egg & Bean Sprouts.**

**Steamed fragrant thai jasmine rice**



(VEGETARIAN)

## SET MENU D £21.95 (per person)




minimum of two persons or more

### STARTERS

**Selection of vegetable spring rolls, Thai style  
sweetcorn cakes, battered mixed vegetable & deep  
fried tofu (bean curd). Served with relishes**

### MAIN COURSE

**Fried aubergine with fresh chilli & sweet basil **

**Traditional Thai red curry with vegetables,  
fresh tofu & coconut milk   **

**Stir fried mixed vegetables with garlic & soya sauce**

**Steamed fragrant jasmine rice**

## STARTERS

### 1. PED RON £15.95

Aromatic shredded duck served with pancakes, salad & thai style hoi sin sauce.

### 2. BLUE ORCHID MIXED STARTERS £15.95

Selection of satay chicken, vegetable spring rolls, fried lemon grass chicken wings, grilled tiger prawns and sesame prawn on toast.

### 3. BLUE ORCHID MIXED SEAFOOD STARTERS £18.95

Selection of steamed tiger prawns, in spicy lemon dressing, thai fish cakes, soft shell crab, fried with black pepper & sea salt, grilled tiger prawns & fried calamari in batter.

### 4. BLUE ORCHID MIXED VEGETARIAN STARTERS £13.95

Vegetable spring rolls, thai style sweet corn cake, deep fried tofu (bean curd), fried battered mixed vegetables.

### 5. SATAY CHICKEN £7.50

Grilled marinated strips of chicken in herbs and spices, served with peanut sauce & cucumber relish.

### 6. HONEY LAMB £7.50

Grilled lamb strips marinated in honey & soya sauce.

### 7. TORD MUN KAO-POD £7.25

Thai style sweet corn cakes, in mild herbs & spices. Served with sweet chilli sauce.

### 8. TORD-MAN PLA £8.95

Traditional Thai fish cakes, made with grey feather back fish paste in fresh herbs & spices.

### 9. GOONG TALAI £8.95

Steamed tiger prawns, topped with chefs own fresh lemon, chilli & garlic dressing.

### 10. GRILLED TIGER PRAWNS £8.95

Marinated grilled tiger prawns. Served with chilli sauce.

### 11. FRIED CHICKEN WINGS £7.50

Fried marinated chicken wings, in fresh herbs & spices served with relish.

### 12. SOFT SHELL CRAB £9.95

Fresh tropical soft shell crab, deep fried, topped with mild garlic and pepper sauce. Please note: All of the crab is completely edible.

### 13. GOLDEN CRISPY PRAWN TOAST £8.95

Marinated minced prawns on fresh white bread with mild herbs & sesame seed, fried golden. Served with sweet chilli relish.

### 14. HOI OB £8.95

Steamed half green shell mussels in fresh thai herbs. Accompanied with fresh lemon & lime chilli sauce.

### 15. VEGETABLE SPRING ROLLS £7.25

Stuffed pastry rolls, with glass noodles, cabbage, carrots and leeks. Served with sweet relish.

### 16. BATTERED MIXED VEGETABLES £7.25

Mixed vegetables in mild herbs, deep fried in batter. Served with sweet relish.

## SOUP

### 17. TOM YUM

Famous traditional spicy & sour soup, with lemon grass, thai ginger, kaffir lime leaves & chilly oil.

Chicken £7.25

Tiger prawns £8.95

Mixed Seafood £8.95

Vegetables £6.95

### 18. TOM KHA

Traditional sour & spicy soup, with coconut milk & herbs

Chicken £7.25

Tiger prawns £8.95

Mixed Seafood £8.95

Vegetables £6.95

## SALAD

### 19. LAB GAI £9.95

Steamed minced chicken tossed with fresh herbs, shallots, & fresh mint in lemon & lime dressing. Can be served medium or spicy. Please ask.

### 20. BEEF SALAD £12.50

Marinated grilled sirloin beef, tossed in fresh thai herbs & spicy lemon and chilli dressing. Can be served medium or spicy. Please ask.

### 21. MIXED SEAFOOD SALAD £12.95

Mixed seafood tossed with glass vermicelli noodles in fresh herbs & spices. Can be served medium or spicy. Please ask.

### 22. SOM-TUM £9.95

Shredded cucumber, carrot, cabbage & sewed tossed in fresh lemon & lime dressing. Can be served medium or spicy. Please ask.

## GRILLED DISHES

### 23. GOONG PAOW £17.95

Jumbo King prawns, grilled in mild herbs. Served with chef's special sauce.

### 24. PLA YANG BAI THONG £18.95

Whole sea bass with thai herbs grilled on fresh banana leaf. Served with spicy lemon dressing. Can be served without head, please specify.

### 25. GAI YANG £12.50

Grilled marinated chicken in thai herbs & lemon grass.

### 26. WEEPING TIGER BEEF £18.95

Grilled marinated sirloin in thai fresh herbs & spices, served with chef's own sauce.

### 27. GRILLED CALAMARI £13.50

Mildly spiced grilled calamari marinated in thai herbs. Served with chef's own sauce.

## BLUE ORCHID *Signature Dishes*

The following dishes have been carefully selected, and are highly recommended by our chefs.

### 28. GOONG YAI SAUCE MA-KHAM £17.50

Lightly fried jumbo king prawns in egg flour, topped with home made tamarind sauce and garnished with grilled pineapple rings.

### 29. PLA TORD SA-MOON

PRAI-THAI 🌶️ £19.50

Whole sea bass lightly fried, dressed with fresh thai herbs salad. Can be served without head. Please ask.

### 30. TA-LAY PHAD CHA 🌶️ £18.95

Sizzling mixed seafood stir fried with fresh herbs & chillies.

### 31. NEUA PHAD TA-KRAI 🌶️ £15.95

Grilled marinated sliced sirloin beef, then wok fried with tossed lemon grass in light soya & oyster sauce.

### 32. TALAY YANG 🌶️ £19.95

Marinated grilled mixed seafood in mild herbs & spices. Served with spicy dressing.

### 33. PLA SAUCE MA-KHAM £19.50

Lightly fried whole sea bass, topped with thai shallots & smooth tamarind sauce. Can be served without head. Please ask

### 34. CHU-CHI GOONG 🌶️ £17.50

Smooth aromatic curry with jumbo king prawns & kaffir lime leaves.

## CURRY DISHES

### 35. RED CURRY (GAENG DANG) 🌶️🍲🌿

Traditional thai red curry with coconut milk.

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

### 36. GREEN CURRY (GAENG KEAW WAN) 🌶️🍲🌿

Famous thai green curry, with herbs & coconut milk.

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

### 37. YELLOW CURRY(GAENG GA-REE) 🍲🌿

Thai curry in mild coconut sauce.

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

### 38. MASSAMAN CURRY 🍲🌿

Traditional style curry with peanuts & potato.

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

### 39. PANANG CURRY 🍲🌿

Aromatic smooth curry, with coconut milk & kaffir lime leaves.

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

## SEAFOOD

### 40. GOONG PHAD NAM PRIK-PAOW 🌶️ £14.95

Wok fried tiger prawns with roasted chilli paste.

### 41. GOONG PREAW WAN 🌶️ £17.50

Jumbo king prawns with vegetables in thai style sweet & sour sauce.

### 42. GOONG PHAD PRIK-KHING 🌶️ £14.95

Stir fried tiger prawns with fine beans, chilli paste & kaffir lime leaves.

### 43. PLAMERK PHAD PRIK 🌶️ £13.50

Wok fried calamari with chillies & herbs.

### 44. PLAMERK PHAD PRIK PRAOW 🌶️ £13.50

Stir fried calamari tossed with roasted chilli paste.

### 45. HOY MALANG PHU PHAD HOLA-PHA 🌶️ £13.95

Stir fried half shell green mussels, with chillies & sweet basil leaves.

### 46. CHU-CHI HOI-SHELL 🌶️ £15.95

Smooth aromatic curry with sea scallops & kaffir lime leaves.

### 47. HOI-SHELL PHAD PRIK THAI DHUM 🌶️ £15.95

Flash fried sea scallops with black pepper and garlic sauce.

### 48. PLA-PEAW WAN £18.95

Crispy whole sea bass with vegetables in thai style sweet & sour sauce. Can be served without head. Please ask.

### 49. CHU-CHI PLA 🌶️ £18.95

Aromatic smooth curry with fresh whole sea bass & kaffir lime leaves. Can be served without head. Please ask.

### 50. PLA NEUNG MA-NAOW 🌶️ £18.95

Steamed whole sea bass, topped with spicy lemon & lime dressing. Can be served without head. Please ask.

### 51. PLA NEUNG SIE-EAW £18.95

Whole sea bass, topped with fresh ginger, spring onion, & soya sauce. Can be served without head. Please ask



## VEGETABLE DISHES

### 52. PHAD PAK CHOI £7.00

Wok fried pak choy in soya sauce and garlic.

### 53. PHAD PHAK KEAW £7.00

Flash fried mixed green vegetables in garlic & soya sauce.

### 54. PHAD MA-KHUA £8.50

Fresh aubergine fried with fresh chilli & sweet basil.

## STIR FRIED DISHES

### 55. PHAD KRA-PRAOW £11.00

Wok fried with chillies, holy basil in thai fish sauce.

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

### 56. PHAD KHING £11.00

Stir fried with fresh ginger, chillies, black fungus, & soyabean paste

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

### 57. PEAW WAN £11.00

Stir fried with vegetables & thai style sweet & sour sauce.

Chicken	£11.00
Lamb or Beef	£12.50
Duck	£13.25
Tiger Prawns	£13.95
Vegetable	£9.50

### 58. GAI PHAD MED MA MUANG £12.95

Stir fried chicken with roasted chillies, cashew nuts, water chestnuts in chilli oil.

### 59. NUA PHAD NAM MUN HOI £13.50

Flash fried beef with oyster sauce, mushrooms, & onion.

### 60. NUA PHAD KHA-CHAI £13.50

Wok fried beef with thai mild ginger (galanga) with chillies.

### 61. PED PEAW WAN £14.95

Roasted duck breast with vegetables & thai style sweet & sour sauce.

### 62. PED MA-KHAM £14.95

Roasted duck breast, topped with smooth tamarind sauce.

### 63. PED PHAD BAI HOLAPA £14.95

Stir fried duck breast with chillies, & sweet basil leaves.

## RICE & NOODLES

### 64. PHAD THAI £9.95

Famous Thai rice noodles with egg, bean sprouts & tamarind sauce.

Chicken	£9.95
Beef or lamb	£10.95
Tiger prawns	£11.95
Vegetable	£9.00

### 65. PHAD KIE-MAOW £9.95

Stir fried rice noodles with vegetables, garlic & chillies.

Chicken	£9.95
Beef or lamb	£10.95
Tiger prawns	£11.95
Vegetable	£9.00

### 66. PHAD MEE £9.95

Stir fried egg noodles, with garlic & soya sauce.

Chicken	£9.95
Beef or lamb	£10.95
Tiger prawns	£11.95
Vegetable	£9.50

### 67. KAO PHAD NAM PRIK PAOW £8.95

Thai fragrant rice, stir-fried with egg, onions & sweet basil leaves in chilli paste.

Chicken	£9.95
Beef or lamb	£10.95
Tiger prawns	£11.95
Vegetable	£9.00

### 68. KAO PHAD KAI £5.50

Egg fried fragrant jasmine rice

### 69. KAO KRA TIE £5.50

Steamed coconut jasmine rice

### 70. KAO SUEY £4.95

Steamed fragrant Thai jasmine rice

### 71. PRAWN CRACKERS per basket £2.95

## Executive Chef Special Dishes

### S-1. GOONG KRA-PRAOW £18.95

Jumbo king prawns with, chillies, Thai basil in Thai herbs.

### S-2. CHU-CHI GAI £13.95

Grilled chicken topped with smooth aromatic curry sauce & kaffir lime leaves

### S-3. CRISPY BEEF £18.95

Stir fried crispy beef with bell peppers & spring onions.

### S-4. GAI PHAD PHAK £11.00

Stir fried chicken in mild garlic & pepper paste.

### S-5. GOONG PHAD MED MA MUANG £13.95

Lightly fried tiger prawns then stir with roasted chillies, cashew nuts, water chestnuts in chilli oil.

### S-6. PLA NEUNG PRIK PRAOW £19.50

Crispy whole sea bass topped with wok fried peppers, chillies & thai basil.

#### LEGENDS



medium spicy



fairly spicy



very spicy



contains nuts



suitable for vegetarians



ideal for 2

#### DISCLAIMER

Management reserves the right to refuse customer without giving reasons.

Starters served with Main Courses only.

We cannot guarantee 100% nut free dishes as preparation is done in a area where nuts are handled

We do not add any MSG additives or any artifical colours, preservations or flavours.

All fish dishes may contain traces of bones.

The management can not take responsibility for damage or loss to articles or belongings left on these premises.

10% dicretional service charge may apply. All major credit cards accepted.  
We donot accept cheques. All prices inculsives of VAT.