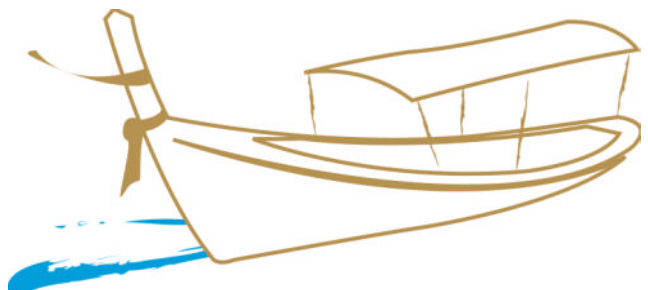
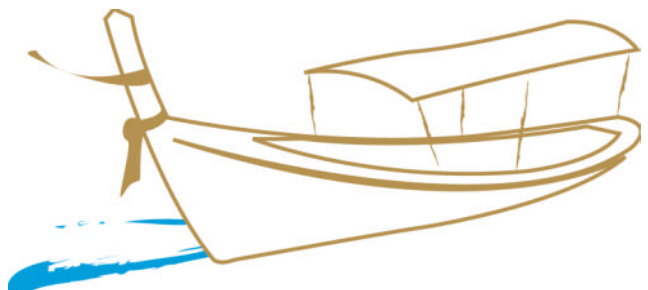


Starters

1. Poh Pia 4.25
Spring rolls stuffed with a mixture of glass noodles, minced pork and vegetables
2. Toong Tong 3.95
Thai gold bags: thin bean curd skins filled with chicken, prawns and mushroom, deep fried and served with plum sauce
3. Crispy Fried Won Ton 3.15
Deep-fried won ton with minced chicken and served with sweet and Sour sauce
4. Prawn On Toast 4.95
Minced prawn on toast, with coriander and garlic, coated in sesame seed, then deep-fried and served with sweet and sour sauce
5. Chicken On Toast 3.95
Minced chicken on toast, with coriander and garlic, coated in sesame seed, then deep-fried and served with sweet and sour sauce
6. Goong Hom Pa (Prawn) 4.95
Marinated king prawns, wrapped in rice filo pastry, and deep-fried. Served with sweet and sour sauce
7. Goong Tem Pura (Prawn) 4.95
Deep-fried prawns in bread crumbs, served with sweet and sour sauce
8. Tod Man Pla 4.55
Traditional spice fish cake, blended with red curry paste, green beans and lime leaves. Served with sweet and sour sauce topped with peanuts
9. Pla Muk Chup Pang Tod 4.95
Deep-fried squid in batter, served with sweet and sour sauce

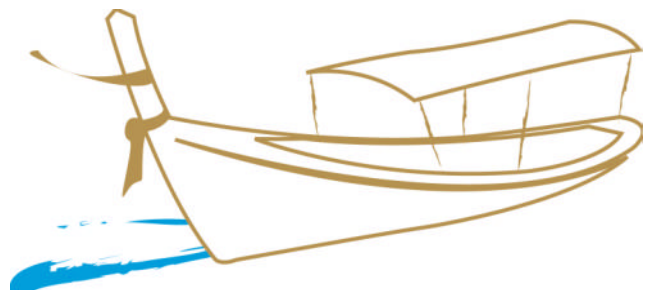


10.	See Krong Moo Tod (Spare Rib) Marinated pork spare ribs, coated with honey and fried until crispy	3.95
11.	Satay Gai Marinated chicken on bamboo skewers, grilled and served with lightly spiced peanuts, sauce and pickled vegetables	4.50
12.	Moo Yang (pork) Marinated Pork on bamboo skewers, grilled and served with Thai sauce	5.15
13.	Tod Man Kowpod Sweet corn pancake fried in batter, served with sweet chilli sauce	3.95
14.	Pla Sam Rod Red mullet, marinated in Thai sauce, then barbecued, and served with a lemon chilli sauce	4.65
15.	Mixed Starter for two A delicious platter of starters: spring roll, toong tong, crispy fried won ton, chicken on toast, thai fish cake, satay gai	13.65
16.	Mixed Seafood Starter for two A delicious platter of seafood starters: thai fish cake, pla muk chup pang tod (squid), prawn on toast, goong hom pa, pla sam rod	13.95
S1	Goong Pao Special barbecued King Prawns, served without shell and with a spicy chilli dip	9.75



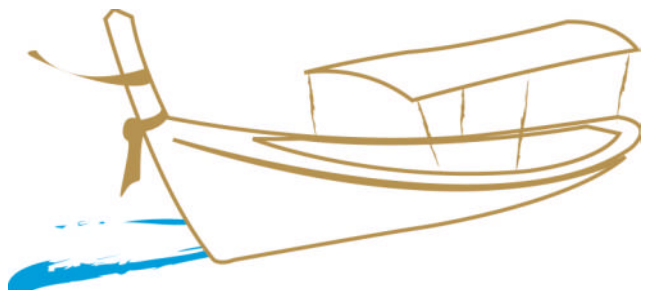
Soup

- | | | |
|-----|---|---------------|
| 17. | Tom Yam Gai / Goong
Traditional hot and sour chicken or prawn soup of tomato lemon grass, onions, chilli, lime leaves, galangal and mushrooms and basil leaves | 4.15
/4.65 |
| 18. | Tom Kha Gai / Goong
Chicken or prawn in a soup flavoured with coconut milk, lemon grass, chilli, lime leaves, galangal and mushrooms | 4.25
/4.95 |
| 19. | Tom Yam Tarlay
Mixed seafood in spicy hot and sour flavoured with lemon grass, onions, chilli, lime leaves, galangal, mushrooms and basil leaves | 4.95 |
| 20. | Tom Kha Tarlay
Mixed seafood in a soup flavoured with coconut milk, lemon grass, chilli, lime leaves, galangal and mushrooms | 4.95 |



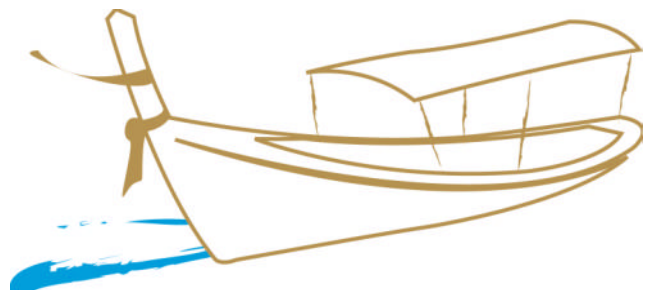
Curry Dishes

21.	Kaeng Kiew Wan	
21.1	-Gai (Chicken)	6.95
21.2	-Goong (Prawn)	7.65
21.3	-Moo (Pork)	7.25
21.4	-Neua (Beef)	7.25
	Thai green curry with coconut milk, eggplant, basil and kaffir lime leaves	
22.	Kaeng Daeng	
22.1	-Gai (Chicken)	6.95
22.2	-Goong (Prawn)	7.65
22.3	-Moo (Pork)	7.25
22.4	-Neua(Beef)	7.25
	Thai red curry in coconut milk with bamboo shoots, peppers and basil leaves	
23.	Kaeng Massaman	
23.1	-Kea (Lamb)	7.95
23.2	-Neua(Beef)	7.65
	Thai curry with a Muslim influence from the southern region of Thailand, cooked with coconut milk, potato and peanuts	
24.	Kaeng Kare	
24.1	-Gai (Chicken)	6.95
24.2	-Goong (Prawn)	7.65
24.3	-Moo (Pork)	7.25
24.4	-Neau(Beef)	7.25
	Thai mild yellow potato curry with coconut milk	
25.	Kaeng Panang	
25.1	-Gai (Chicken)	6.95
25.2	-Goong (Prawn)	7.65
25.3	-Moo (Pork)	7.25
25.4	-Neau (Beef)	7.25
	Thai curry cooked slowly in thickened panang curry paste, with coconut milk, peppers and lime leaves	



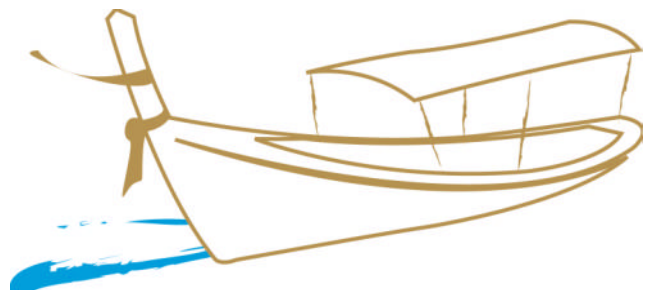
Special Spicy Thai Salad

26.	Naam Tok	
26.1	-Neau (beef)	6.95
26.2	-Moo (pork)	6.95
	Strips of hot and sour sirloin steak beef or pork loin grilled, seasoned with chilli powder, lemon, spring onion, and coriander and served with lettuce	
27.	Yam Talay	7.50
	Mixed seafood - mussels, squid, king prawn and salmon, cooked with lemon juice, chilli powder, shallots and coriander	
28.	Pra Goong	7.95
	King prawn, seasoned with lemon juice and garlic and tossed with lemon grass, shallots, spring onions and coriander	
29.	Laab	
29.1	-Gai	6.15
29.2	-Moo	6.95
29.3	-Neau	6.95
	Finely minced chicken, pork or beef cooked with chilli powder, Lemon juice and spring onions	
30.	Som Tum	3.95
	Unripened green papaya salad with garlic, chilli, lemon juice, ground peanuts and tomato to cool you down!	



Stir - fry Dishes

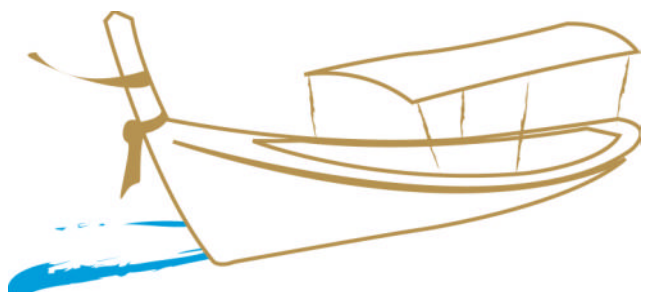
	Gai (chicken)	6.65
	Moo (pork)	6.95
	Neau (beef)	6.95
	Kea (lamb)	7.65
	Goong (prawn)	7.95
	Pla (red mullet fish)	6.95
	Mixed Seafood	7.95
31.	Pad Himmarn Cashew nuts with soy sauce, onions, peppers, dry chillies and pineapple pieces	
32.	Pad Khing Stir-fried with ginger, dried Fungus mushrooms, onions, peppers, bean sauce and garlic	
33.	Pad Nam Mon Hoy Stir-fried with mushrooms and broccoli in oyster sauce	
34.	Pad kra Prao Stir-fried with fresh chilli, garlic, onions and Thai holy basil leaves	
35.	Pad Kratiem Stir-fried with garlic, pepper and fresh coriander, served on a bed of lettuce	
36.	Pad Kee Mao Stir-fried with fresh chilli, onions, garlic, green beans, fresh Thai holy basil leaves and young green Thai pepper	
37.	Pad Prew Wan Stir-fried with vegetables in a Thai style sweet and sour sauce	
38.	Pad Prik Stir-fried with green beans and our special fragrant paste of shallots, garlic, and chilli	



- | | | |
|-----|---|--------------|
| 39. | Pad No Mai Falang Gai (chicken) / Goong (prawns)
Chicken or Prawns stir-fried with asparagus in oyster sauce | 5.65
6.65 |
| 40. | Pad Tua Lan Tao Gai (chicken) / Goong (prawns)
Chicken or Prawns stir-fried with mangetout in oyster sauce | 5.65
6.65 |

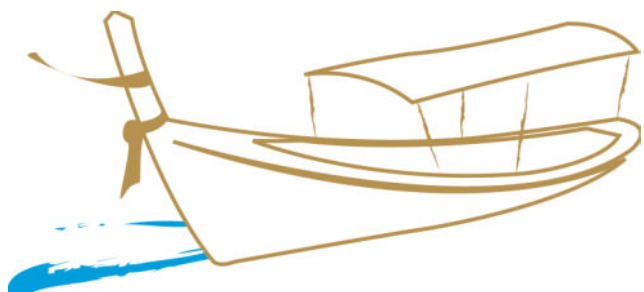
Special Spicy Thai Fish

- | | | |
|-----|---|------|
| 41. | Pla Shu Shi
Salmon cooked with special curry paste, with coconut milk and lime leaves | 6.95 |
| 42. | Pla Rad Prik Pla Krapong
Deed fried whole sea bass coated in chilli and tamarind sauce | 9.95 |
| 43. | Pla Nueng Manao
Whole sea bass steamed with vegetables and a delicious lemon sauce | 9.95 |
| 44. | Pla Nueng Si Yu
Whole sea bass steamed in soy sauce | 9.95 |



Rice and Noodles

45.	Kow Souy Beautiful steamed jasmine rice	1.75
46.	Kow Kati Steamed coconut rice	2.50
47.	Kow Pad Kai Thai jasmine rice stir-fried with egg	2.50
48.	Kow Pad	
V48	-Pak (vegetables)	4.00
48.1	-Gai (chicken)	4.15
48.2	-Goong (prawn)	5.15
48.3	-Moo (pork)	4.65
48.4	-Neau (beef)	4.65
	Thai jasmine rice stir-fried with vegetables, chicken, prawn, pork or beef	
49.	Kow Pad Sapparod Fried rice with onions, pineapple, and cashew nuts	4.25
50.	Pad Thai	
V50	-Pak (Vegetables)	5.00
50.1	-Gai (chicken)	5.95
50.2	-Goong (prawn)	6.95
50.3	-Moo (pork)	6.65
50.4	-Neau (beef)	6.65
	Popular Thai noodles stir-fried with vegetables, chicken, king prawns, pork or beef	
51.	Pad See Iew Sen Yai	
V51	-Pak (Vegetables)	5.00
51.1	-Gai (chicken)	5.95
51.2	-Goong (prawn)	6.95
51.3	-Moo (pork)	6.65
51.4	-Neau (beef)	6.65
	Stir-fried egg noodles with bean sprouts and soy sauce. Cooked with vegetables, chicken, prawn, pork or beef	
52.	Pad Mee Singapore Stir-fried vermicelli noodles with chicken and prawn, peppers, eggs, and bean sprouts	6.95



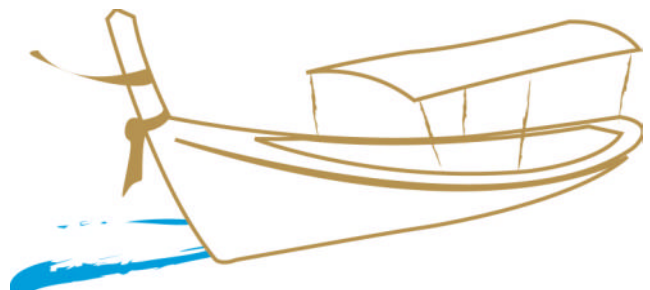
Vegetarian Menu

Starters

- | | | |
|-----|--|------|
| V1. | Poh Pia
Spring rolls stuffed with a mixture of glass noodles and vegetables. They are crispy-fried and served with sweet and sour sauce | 3.25 |
| V2. | Toong Tong
Thai gold bags: thin bean curd skins filled with mushrooms and deep-fried. Served with plum sauce. | 3.95 |
| V3. | Tempura Pak
Selection of crisp fresh vegetables, deep-fried in batter. Served with sweet and sour sauce | 3.55 |
| V4. | Tao Hou Tod
Deep-fried tofu served with sweet and sour and peanut sauce | 3.85 |
| V5. | Tod Man Kowpod
Sweet corn pancake fried in batter, served with sweet chilli sauce | 3.95 |
| V6. | Monk's Vegetarian Feast for two
A selection of mixed starters - spring roll, toong tong, tod man kowpod and tao hou tod | 8.50 |

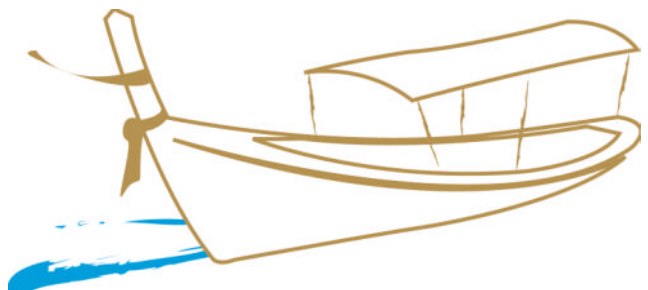
Soup

- | | | |
|-----|--|------|
| V7. | Tom Yam Hed
Mushrooms in spicy hot and sour lemon grass Thai soup | 3.25 |
| V8. | Tom Kha Hed
Mushrooms in Thai spicy hot and sour soup flavoured with coconut milk, lemon juice and galangal | 3.95 |



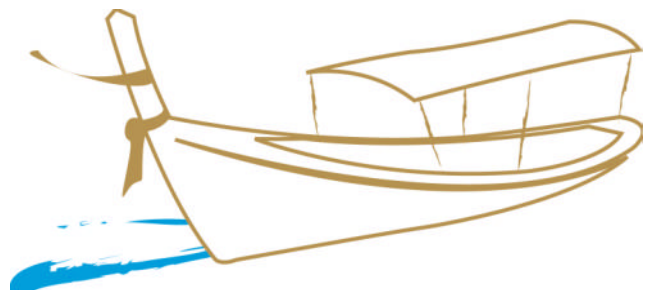
Curry Dishes (vegetarian)

V9.	Kaeng Daeng Pak Thai red curry vegetables in coconut milk with bamboo shoots, peppers and basil leaves	4.50
V10.	Kaeng Kiew Pak Famous Thai green curry with vegetable in coconut milk, bamboo shoots, peppers and basil leaves	4.50
V11.	Kaeng Massaman Pak Vegetarian curry with a Muslim influence from the southern region of Thailand. Cooked with coconut milk, potato and peanut	4.50
V12.	Kaeng Kare Pak Mild yellow vegetable and potato curry in coconut	4.50
V13.	Kaeng Panang Pak Panang curry paste, with coconut milk, peppers and lime leaves	4.50



Stir-fry Dishes (vegetarian)

V14.	Pad Kra Prao Ruam Mit Stir-fried mixed vegetables and tofu with fresh chillies, onions, garlic and basil leaves	4.95
V15.	Hed Pad Khing Thai style stir-fried mushrooms with fresh ginger, spring onions, peppers and garlic	4.65
V16.	Tofu Himmarn Crispy tofu and cashew nuts stir-fried with onions, peppers, dry chilli and Pineapple pieces	4.95
V17.	Tofu Pad Khing Crispy tofu stir-fried with ginger, dried fungus mushrooms, onions, peppers, bean sauce and garlic	4.65
V18.	Tofu Pad Prew Wan Crispy tofu stir-fried in sweet and sour sauce with onions, peppers, pineapple pieces and cucumber	4.65
V19.	Pad Pak Ruem Stir-fried mixed vegetables in soy sauce	4.15
V20.	Pad Broccoli tofu Stir-fried broccoli with sliced carrot in soy sauce and tofu	4.65
V21.	Pad Thua Ngok Stir-fried beans sprouts with spring onions, fried tofu sliced carrot and ginger in soy sauce	4.15



Set Menus

Set A1 set menu for 2
or more

15.00
per
person

Starters

Satay Gai

Marinated chicken, grilled and served with lightly spiced peanuts, sauce and pickled vegetables

Prawn on toast

Minced prawn on toast, with coriander and garlic, coated in sesame seed, then deep-fried

Tod Man Kowpod

Sweet corn pancake fried in batter

Main courses

Kaeng Kiew Wan Gai

Thai green curry with coconut milk, eggplant, basil and kaffir lime leaves with chicken

Pad Prew Wan Goong

Stir-fried with vegetables in a Thai style sweet and sour sauce with prawn

Pad Pak Ruam Mit

Stir-fried mixed vegetables with fresh chillies, onions, garlic and basil leaves

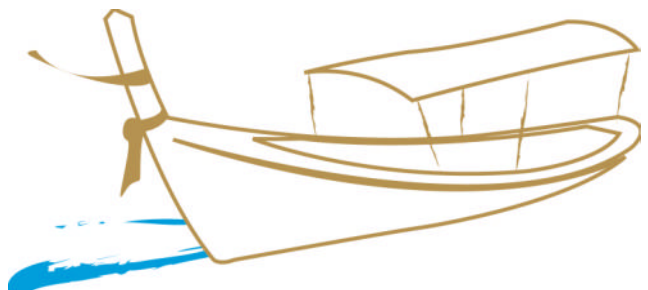
Kow Souy

Beautiful steamed jasmine rice

Pad Mee

Egg Noodles stir-fried with bean sprouts and spring onions

Tea or coffee



Set A2 set menu for 2 or more

17.00
per
person

Starters

Satay Gai

Marinated chicken, grilled

Thai Fish Cake

Traditional spice fish cake, blended with red curry paste, green beans and lime leaves

Chicken On Toast

Minced prawn on toast, with coriander and garlic, coated in sesame seed, then deep-fried

Tod Man Kowpod

Sweet corn pancake fried in batter

Main courses

Kaeng Kiew Wan Goong (prawn)

Thai green curry with coconut milk, eggplant, basil and kaffir lime leaves

Pad Neua Nam Mon Hoy (beef)

Stir-fried with mushrooms and broccoli in oyster sauce

Gai Pad Khing (chicken)

Stir-fried with ginger, dried Fungus mushrooms, onions, peppers, bean sauce and garlic

Pad Pak Ruam Mit

Stir-fried mixed vegetables with fresh chillies, onions, garlic and basil leaves

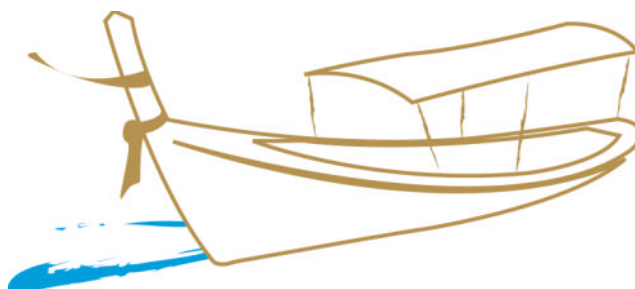
Kow Souy

Beautiful steamed jasmine rice

Pad Mee

Egg Noodles stir-fried with bean sprouts and spring onions

Tea or coffee



Set A3 set menu for 2 or more

20.95
per
person

Starters

Tod Man Pla

Traditional spice fish cake, blended with red curry paste, green beans and lime leaves.

Satay Gai

Marinated chicken, grilled and served with lightly spiced peanuts, sauce and pickled vegetables

Prawn on toast

Minced prawn on toast, with coriander and garlic, coated in sesame seed

Poh Pia

Spring rolls stuffed with a mixture of glass noodles, minced pork and vegetables

Mee Krob

Crispy fried rice noodles with spring onion and chillies

Tod Man Kowpod

Sweet corn pancake fried in batter

Soup

Tom Yam Gai

Traditional hot and sour chicken soup of tomato lemon grass, onions, chilli, lime leaves, galangal and mushrooms and basil leaves

Main courses

Kaeng Massaman Kea (Lamb)

Thai curry with a Muslim influence from the southern region of Thailand, cooked with coconut milk, potato and peanuts

Gai Pad Khing

Dried Fungus mushrooms, onions, peppers, bean sauce and garlic

Pla Shu Shi

Salmon cooked with special curry paste, with coconut milk and lime leaves

Pad Pak Ruam Mit

Stir-fried mixed vegetables with fresh chillies, onions, garlic and basil leaves

Kow Souy

Beautiful steamed jasmine rice

Pad Mee

Egg Noodles stir-fried with bean sprouts and spring onions

Wan (Thai dessert)

Tea or coffee



Set A4 set menu for 3 or more

22.95
per
person

Starters

Tod Man Pla

Traditional spice fish cake, blended with red
curry paste, green beans and lime leaves.

Satay Gai

Marinated chicken, grilled and served with
lightly spiced peanuts, sauce and pickled
vegetables

Prawn on toast

Minced prawn on toast, with coriander and
garlic, coated in sesame seed

Poh Pia

Spring rolls stuffed with a mixture of glass
noodles, minced pork and vegetables

Mee Krob

Crispy fried rice noodles with spring onion and
chillies

Tod Man Kowpod

Sweet corn pancake fried in batter

Soup

Tom Yam Gai

Traditional hot and sour chicken soup of tomato
lemon grass, onions, chilli, lime leaves,
galangal and mushrooms and basil leaves

Main courses

Pla Nueng Si Yu

Whole sea bass steamed in soy sauce

Kaeng Daeng Gai (Chicken)

Thai red curry in coconut milk with bamboo
shoots, peppers and basil leaves

Pad Neau Nam Mon Hoy

Stir-fried with mushrooms and broccoli in oyster
sauce

Som Tum

Unripened green papaya salad with garlic,
chilli, lemon juice, ground peanuts and tomato
to cool you down!

Pad Pak Ruam Mit

Stir-fried mixed vegetables with fresh
chillies, onions, garlic and basil leaves

Kow Souy

Beautiful steamed jasmine rice

Pad Mee

Egg Noodles stir-fried with bean sprouts and
spring onions

Wan (Thai dessert)

Tea or coffee



Orchid Bay Banquet for 4 or more

25.50
per
person

Starters

Tod Man Pla

Traditional spice fish cake, blended with red
curry paste, green beans and lime leaves.

Satay Gai

Marinated chicken, grilled and served with
lightly spiced peanuts, sauce and pickled
vegetables

Prawn on toast

Minced prawn on toast, with coriander and
garlic, coated in sesame seed, then deep-
fried

Poh Pia

Spring rolls stuffed with a mixture of glass
noodles, minced pork and vegetables

Mee Krob

Crispy fried rice noodles with spring onion
and chillies

Tod Man Kowpod

Sweet corn pancake fried in batter

Pla Sam Rod

Red mullet, marinated in Thai sauce, then
barbecued, and served with a lemon chilli
sauce

Soup

Tom Yam Gai / Goong

Traditional hot and sour chicken or prawn
soup of tomato lemon grass, onions, chilli,
lime leaves, galangal and mushrooms and basil
leaves

Main courses

Kaeng Kiew Wan Gai

Thai green curry with coconut milk, eggplant,
basil and kaffir lime leaves with chicken

Pad No Mai Falang Goong (prawns)

Prawns stir-fried with asparagus in oyster
sauce

Pad Prik Neua (beef)

Stir-fried with green beans and our special
fragrant paste of shallots, garlic, and chilli

Pla Shu Shi

Salmon cooked with special curry paste, with
coconut milk and lime leaves

Kow Kati

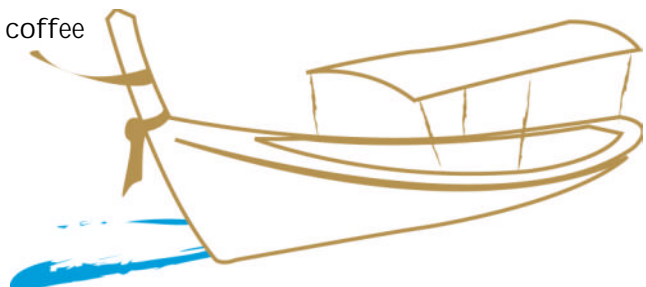
Steamed coconut rice

Pad Mee

Egg Noodles stir-fried with bean sprouts and
spring onions

Wan (Thai dessert)

Tea or coffee



Vegetarian Set Menu

15.95
per
person

Starters

Poh Pia

Spring rolls stuffed with a mixture of glass noodles and vegetables.

Toong Tong

Thai gold bags: thin bean curd skins filled with mushrooms and deep-fried.

Tod Man Kowpod

Sweet corn pancake fried in batter, served with sweet chilli sauce

Tao Hou Tod

Deep-fried tofu served with sweet and sour and peanut sauce

Soup

Tom Yam Hed

Mushrooms in spicy hot and sour lemon grass Thai soup

or

Tom Kha Hed

Mushrooms in Thai spicy hot and sour soup flavoured with coconut milk, lemon juice and galangal

Main courses

Kaeng Kiew Pak

Famous Thai green curry with vegetable in coconut milk, bamboo shoots, peppers and basil leaves

Pad Kra Prao Ruam Mit

Stir-fried mixed vegetables and tofu with fresh chillies, onions, garlic and basil leaves

Pad Broccoli tofu

Stir-fried broccoli with sliced carrot in soy sauce and tofu

Kow Kati

Steamed coconut rice

Wan (Thai dessert)

Tea or coffee

