

Starters

- 1. Thai Orchid Mixed Starters** 7.95
A mouth-watering selection of authentic Thai starters, served with a variety of sauces. (price per person)
- 2. Gai Satay** 🍴 4.95
Cubes of chicken marinated in Thai spices, placed on a stick & grilled over charcoal, served with peanut sauce & toast.
- 3. Gai Hor Bai Teoy** 5.95
Cubes of chicken marinated in Thai spices and herbs, wrapped in a panda leaf and deep fried, served with plum sauce.
- 4. Poh Pia Tod** 4.95
Spring roll filled with chicken, glass noodles, bamboo shoots, celery served with a sweet and sour chilli sauce.
- 5. Gradoog Moo Yang** 4.95
Pork spare rib marinated in honey and fresh herbs.
- 6. Prawn and Chicken Toast** 5.95
Deep fried marinated prawn and chicken on toast, served with sweet chilli sauce.
- 7. Goong Nam Peung** 5.95
King prawn deep fired in Chef's special coconut batter, coated with honey and sesame seeds.
- 8. King Prawn Spring Rolls - 3** 5.95
Marinated in oyster sauce, garlic & black pepper
- 9. Ped Nam Peung** 6.95
Crispy fried duck coated with a slight spicy honey sesame sauce, served on a bed of fresh watercress.
- 10. Tod Mun Talay** 🍴 5.95
Ground seafood mixed with Thai spices, red curry paste, green beans, lime leaves, deep fried and served with cucumber, ground peanut and sweet chilli sauce.
- 13. Prawn Crackers** 1.95

Soups

- Tom Yum**
Traditional hot and sour spicy soup flavoured with lemon grass, lemon juice, lime leaves, galangal, chilli, coriander and mushroom. Choice of.
- 15. Gai** 🍴 5.95
Chicken Tom Yum.
 - 16. Goong** 🍴 5.95
King prawn Tom Yum
 - 17. Pla** 🍴 5.95
Fish Tom Yum
 - 18. Talay** 🍴 6.95
Mixed seafood Tom Yum.
 - 19. Tom Kha Gai** 🍴 6.95
Chicken and mushroom in an aromatic coconut milk soup, flavoured with galangal, chilli, coriander and fresh herbs.

Thai Curry Dishes

- 20. Gaeng Kiew Wan Gai** 🍴 8.95
Bangkok's famous green curry. A fragrant delight created from chicken cooked in green chilli, coconut milk, bamboo shoots and vegetables.
Also available with:
Nuea (Beef) 8.95
Goong (King Prawn) 11.95
- 21. Gaeng Daeng Gai** 8.95
Chicken cooked in red curry paste, coconut milk, bamboo shoots and vegetables.
- 22. Gaeng Phed Ped Yang** 10.95
Roast duck cooked with red curry paste with coconut milk, bamboo shoots and vegetables.
- 23. Gang Phed Pla** 11.95
Monkfish cooked in red curry paste with coconut milk, bamboo shoots and vegetables.
- 24. Panang Gai** 🍴 8.95
Traditional chicken curry from the Southern region of Thailand, cooked with coconut milk, onions, potatoes, peppers and coconut milk.
Chicken or Nuea (Beef) 8.95
Goong (King Prawn) 11.95
- 25. Gaeng Massaman Gai** 🍴 8.95
Traditional chicken curry from the Southern region of Thailand, cooked with coconut milk, onion, potatoes and peppers.
- 26. Shu Shi Goong** 11.95
King prawns stir fried Shu Shi curry paste, peppers, coconut milk, onions and fresh Thai herbs.
- 27.Keang Pa (Jungle curry)** 8.95
Chicken, pork or beef
Jungle curry is a popular thai curry. Jungle is spicy with no coconut milk and with vegetables.
Prawn 11.95

Beef Dishes

- 30. Nuea Phad Prig Gaprao** 🍴🍴 8.95
Strips of steak stir fried with chilli, garlic bamboo shoots, green beans oyster sauce and fresh Thai holy basil.
- 31. Nuea Phad Nam Mun Hoy** 8.95
Strips of steak sautéed with oyster sauce, onion, pepper and spring onion.
- 32. Nuea Phad Prig Sod** 🍴 8.95
Marinated beef stir fried with garlic, onion & sliced chilli.
- 33. Nuea Black Bean** 8.95
Beef stir fried with black bean sauce, garlic, onions, peppers, spring onions in oyster sauce.
- 34. Nuea Sun Nai Phad See Iew** 11.95
Fillet steak pieces marinated in oyster sauce, stir fried with garlic.

Chicken Dishes

- 40. Gai Yang** 🍴 8.95
Spring chicken marinated in garlic, chilli, coriander and fresh Thai herbs, barbecued over charcoal.
- 41. Gai Phad Mamuang Himmarn** 🍴 8.95
Chicken stir fried with cashew nut, onion, pepper and mushrooms in oyster sauce.
- 42. Gai Phad Prew Wan** 8.95
Stir fried chicken with pineapple, onion, pepper in a sweet and sour sauce.
- 43. Gai Phad Khing** 🍴 8.95
Stir fried chicken with ginger, garlic, spring onion, celery and mushrooms in oyster sauce.
- 44. Gai Phad Prig Thai Dum** 🍴 8.95
Chicken pieces in oyster sauce, stir fried with black pepper, onions and peppers.
- 45. Gai Phad Prig Graprao** 🍴🍴 8.95
Chicken stir fried with Thai holy basil, garlic, chilli, bamboo shoots in oyster sauce.
- 46. Gai Ob Lao Daeng** 8.95
Deep fried marinated breast of chicken sliced & topped with a sweet and sour sauce and sesame seeds.
- 47. Gai Ob Gratium** 8.95
Grilled marinated breast of chicken, sliced, topped with garlic

Pork Dishes

- 50. Moo Phad Prig Sod** 🍴 8.95
Marinated pork stir fried with garlic, onion,sliced chilli in oyster sauce.
- 51. Moo Phad Khing** 🍴 8.95
Marinated pork, stir fried with ginger, celery, garlic, mushrooms, onions in oyster sauce.
- 52. Moo Phad Nam Mun Hoy** 8.95
Strips of pork with oyster sauce, mushrooms, onion, pepper and spring onion.
- 53. Moo Phad Prew Wan** 8.95
Stir fried pork with pineapple, onion, pepper in a sweet and sour sauce.

Duck Dishes

- 60. Ped Makam** 10.95
Marinated duck breast grilled over charcoal, sliced and coated with tamarind sauce and garlic
- 61. Ped Phad Khing** 🍴 10.95
Roast duck stir fried with ginger, fresh chilli, celery, onions, mushrooms in oyster sauce.
- 62. Ped Phad Kee Mao** 🍴🍴 10.95
Marinated duck stir fried with chilli, garlic, Thai holy basil, oyster sauce, bamboo shoots, green beans and courgettes.
- 63. Ped Phad Prew Wan** 10.95
Roast duck stir fried with pineapple, onions, peppers, tomatoes, mushrooms in a sweet and sour sauce.

Seafood Dishes

- 70. Phad Phed Talay** 🍴🍴 12.95
Mixed seafood (fish, squid and king prawn) stir fried with bamboo shoots, chilli, garlic, oyster sauce and sweet basil leaves.
- 71. Goong Phad Nam Prig Pao** 🍴🍴 11.95
King prawns stir fried with prawn paste, chilli, garlic, celery, mushrooms, onions and peppers.
- 72. Goong Phad Mamuang Himmarn** 🍴 11.95
King prawn stir fried with cashew nut, onion, pepper and mushroom in oyster sauce.
- 73. Goong Phad Hed** 11.95
King prawns stir fried with mushroom, asparagus & oyster sauce.
- 74. Goong Phad Prew Wan** 11.95
King prawn stir fried with pepper, onion, & pineapple in sweet and sour sauce.
- 75. Pla Sam Rod** 🍴🍴 11.95
Deep fried fish pieces coated with onions, peppers in a sweet and sour chilli sauce.
- 76. Pla Rad Prig** 🍴🍴 15.95
Crispy fried whole sea bass topped in a sweet chilli and vegetable sauce.
- 77. Pla Neung Manow** 🍴🍴 15.95
Steamed whole sea bass with chilli, garlic, sliced lime, lemon juice and coriander.

Specialities

- 80. Goong Orchid** 🍴🍴 11.95
Fresh tiger prawn stir fried with chilli, garlic, pepper, bamboo shoots, sweet basil leaves and Thai herbs.
- 81. Pla Yang** 🍴 15.95
Fresh whole sea bass marinated in lemon grass, lime leaves, chilli & Thai herbs, grilled over charcoal.
- 82. Pla Neung See-Iew** 15.95
Steamed whole sea bass with ginger, spring onion, and light soy sauce.
- 83. Pla Meuk Phad Prig Sod** 🍴 11.95
Squid stir fried with chilli, garlic, peppers, onions with oyster sauce
- 84. Talay Orchid** 🍴🍴 12.95
Mixed seafood (fish, squid and king prawn) stir fried with peppers, mushrooms, chilli, onions, and garlic.
- 85. Shu Shi Fish** 🍴 15.95
Whole Sea Bass deep fried with shu shi curry paste, peppers, onions, coconut & fresh Thai herbs.
- 86. Nuea Phad Prig Thai Dum** 🍴 11.95
Fillet steak pieces marinated in dark soy sauce, stir fried with black peppers, onions and oyster sauce.

- 87. Nuea Orchid** 🍴🍴 11.95
Marinated fillet steak pieces stir fried with chilli, garlic, bamboo shoots, onions, peppers, Thai basil & oyster sauce.
- 88. Gae Phad Kee Mao** 🍴🍴 11.95
Marinated lamb stir fried with chilli, garlic, onions, bamboo shoots, peppers Thai basil and oyster sauce
- 89. Gaeng Masaman Gae** 🍴🍴 11.95
Traditional lamb curry from the Southern region of Thailand, cooked with coconut milk, peppers, onion & potato.

Vegetarian Starters

- 90. Ruam Mit Vegetarian** 5.95
A selection of authentic Thai vegetarian starters, served with a variety of sauces
- 91. Thai Money Bag** 4.95
Deep fried spring rolls filled with green beans, onions, carrots, & sweetcorn served with chilli sauce.
- 92. Poh Pia Phak (Vegetable Spring Rolls)** 4.95
Mixed vegetables cooked with Thai spices, wrapped in spring roll pastry, served with sweet & sour chilli sauce.
- 93. Tod Mun Khao Phod** 4.95
Mixed sweetcorn, deep fried and served with sweet chilli sauce.
- 94. French Fries** 4.95
- 95. Tom Yum Hed** 🍴 4.95
Mushrooms in spicy hot and sour soup, flavoured with lemon grass, fish sauce, lemon juice, lime leaves, chilli and coriander.

Vegetarian Main Course

- 100. Gaeng Kiew Wan Phak** 🍴🍴 7.95
(Vegetable curry)
Fresh vegetables and dried beancurd cooked in green curry sauce with coconut milk, and bamboo shoots.
- 101. Phad Phak Prew Wan** 🍴 7.95
Mixed vegetables stir fried with cashew nut in sweet and sour sauce.
- 102. Gaeng Daeng Phak** 🍴 7.95
Red curry paste cooked in coconut milk, bamboo shoots and vegetables.
- 103. Tao Hoo Phad Phak** 7.95
Beancurd stir fried with mixed vegetables, garlic, and oyster sauce.
- 104. Phad Gaprao Hed** 🍴🍴 7.95
Various mushrooms stir fried with garlic, chilli, bamboo shoots, green beans, carrots, oyster sauce & Thai holy basil.

Vegetable, Rice and Noodles

- 110. Phad Phak Nam Mun Hoy** 6.95
Stir fried seasonal vegetables with oyster sauce.
- 111. Phad Thai Goong** 🍴🍴 7.95
Rice noodles stir fried with king prawns, egg, fish sauce dried beancurd, beansprouts and tamarind sauce, served with ground peanut.
- 112. Phad Thai Phak** 🍴🍴 6.95
Rice noodles stir fried with egg, fish sauce dried beancurd, beansprouts, fresh vegetables and tamarind sauce, served with ground peanut.

- 113. Guaytiew Phad See-Iew** 4.95
Fine noodles stir fried with egg, beansprouts & soy sauce.
- 114. Khao Phad Subparod** 🍴 6.95
Thai fried rice with king prawn & cashew nut, pineapple and egg.
- 115. Khao Phad Kati (Coconut Rice)** 4.95
Thai fried rice with coconut cream.
- 116. Khao Phad Gratium** 3.95
Thai fried rice with garlic.
- 117. Khao Phad Khai** 4.95
Thai fried rice with egg and fresh herbs.
- 118. Khao Suay** 2.95
Thai steamed rice.
- 119. Khao Niew** 2.95
Thai sticky rice.

Thai Banquet Menu A (Not Spicy)

£23.95 per person (minimum order for two people)

THAI ORCHID MIXED STARTERS

A mouth-watering selection of authentic Thai starters.

Pla Prew Wan

Crispy fried fish topped with mushrooms, vegetables in a sweet and sour sauce.

Gai Phad Khing

Chicken stir fried with ginger, spring onion, mushrooms in oyster sauce.

Nuea Phad Nam Mun Hoy

Strips of steak stir fried with oyster sauce and vegetables.

Phad Phak Ruam Mit

Stir fried mixed vegetables with garlic and oyster sauce

Khao Phad Khai

Thai fried rice with egg and fresh herbs.

Thai Banquet Menu B (Hot & Spicy) 🍴

£23.95 per person (minimum order for two people)

THAI ORCHID MIXED STARTERS

A mouth-watering selection of authentic Thai starters.

Phad Phed Talay

Mixed seafood stir fried with chilli, garlic, fresh Thai herbs in oyster sauce.

Gaeng Kiew Wan Gai

Chicken in green curry paste with coconut milk and mixed vegetables.

Nuea Phad Prig Thai Dum

Steak marinated in oyster sauce, stir fried with ground black pepper.

Phad Phak Prig

Stir fried mixed vegetables with chilli and garlic and oyster sauce.

Khao Phad Khai

Thai fried rice with egg and fresh herbs.

Thai Banquet Menu C (Seafood)

£27.95 per person (minimum order for two people)

THAI ORCHID MIXED STARTERS

A mouth-watering selection of authentic Thai starters.

Pla Rad Prig 🍴

Crispy fried whole sea bass topped with slightly spicy sweet and sour chilli sauce.

Shu Shi Talay Orchid

Mixed seafood stir fried with Shu Shi curry paste, pepper, onion & fresh Thai herbs.

Goong Phad Prew Wan

King prawn stir fried with pepper, pineapple and onion in sweet and sour sauce.

Phad Thai Goong 🍴🍴

Stir fried noodles with king prawns, egg, beansprouts and tamarind sauce.

Khao Suay

Thai steamed rice.

Thai Banquet Menu D (Vegetarian)

£18.95 per person (minimum order for two people)

THAI ORCHID MIXED STARTERS

A mouth-watering selection of authentic Thai starters.

Gaeng Kiew Wan Phak 🍴

Mixed vegetables in green curry paste with coconut milk, and Thai basil.

Phad Phak Ruam Mit

Stir fried mixed vegetables with garlic and oyster sauce.

Hed Phad Prig Gaprao 🍴🍴

Mushrooms stir fried with Thai basil, garlic, chilli and fresh Thai herbs in oyster sauce.

Tao Hoo Phad Prew Wan

Bean curd stir fried with pepper, pineapple and onion in a sweet and sour sauce.

Khao Suay

Thai steamed rice.

THAI SPECIAL SALAD

- 120. Thai Spicy Papaya Salad** 🍴🍴 7.95
Thai papaya with garlic, chilli and a lime juice dressing
- 121. Beef, Pork and Chicken Salad** 🍴🍴 8.95
Lime juice, tomato, celery, onion and a chilli dressing
- 122. Mixed Seafood salad** 🍴🍴 12.95
King Prawns Squid, lime juice, tomato, celery, onion and a chilli dressing
- 123. Spicy Vermicelli Salad** 🍴🍴 8.95
Minced pork with celery, tomato, onion, lime juice, and chilli dressing.
- 124. Spicy Minced Chicken Salad** 🍴🍴 8.95
Spring onion, chilli powder, brown rice & thai spicy dressing.

All dishes are Mild except those indicated as follows.
🍴 = Medium Spicy 🍴🍴 = Hot and Spicy
(n) = Contains Nuts

*Some dishes may contain traces of nuts or wheat products, please ask for further details.

*Some dishes may contain genetically modified products.



15% Off

All prices for takeaway orders over £10



Thai Orchid

RESTAURANT

Sunday Lunch Buffet

12.00pm - 3.00pm

Adults: £9.95 Children: £5.95



Open every day

Lunch: 12pm - 2:30pm Dinner: 5:30pm - 10:30pm

Call us today: 01722 414 778
58 Fisherton Street Salisbury SP2 7RB

Set Lunch One Course: £6.95
Set Lunch Two Course: £7.95 (Not Sundays)

www.thaiorchidsalisbury.co.uk