



Thai Orchid

RESTAURANT

TAKE-AWAY MENU

2 Ray Mead Road, Maidenhead, SL6 8NJ

Tel: 01628 777 555

www.thaiorchidmaidenhead.com

OPEN 6 DAYS A WEEK

Opening Times

Sunday to Friday

12 noon to 2.00 pm & 5.30 pm to 10.00 pm

Saturday: 5.30 pm to 10.00 pm

October 2021



STARTERS

1. House Mixed Starters £8.00
A selection of authentic Thai starters with various sauces
2. Crispy Duck £6.50
Served with pancake, cucumber, spring onion and aromatic duck sauce
3. Chicken Satay 🍢 £6.00
Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce
4. Beef Satay 🍢 £6.00
Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce
5. Butterfly £6.50
Deep fried prawns with bread crumbs
6. Hoi Mang Poo Ob 🍤 £6.50
Mussels steamed in lemongrass and basil
7. Gadoong Moo Yang £6.00
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal
8. Tod Man Talay (Fish Cake Thai Style) 🍤 🍢 £6.50
Mixture of minced prawn, fish, vegetables with red curry, deep fried
9. Poa Piah Tod £6.00
Deep fried spring rolls filled with chicken, mushrooms and herbs
10. Goong Hor Par £6.50
Prawn wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet & sour sauce
- 10A. Pla Meuk Chub Paeng Tod £6.50
Deep fried Calamari coated with batter
- 10B. Prawn Crackers £3.50

VEGETABLE STARTERS

90. Mong Savila 🍆 (vegetarian) £6.00
Fresh vegetables in batter, fried until crispy and served with satay sauce
92. Pob Piah Pak (vegetarian) £6.00
Vegetable spring rolls served with sweet and chilli sauce

SOUPS

Spicy hot & sour soup, flavoured with lemongrass, lemon juice, lime leaves, chilli, milk, coriander and mushroom

11. Goong Tom Yam 🍤 £7.00
Prawn Tom Yam
12. Tom Kar Gai 🍤 £6.50
Chicken in spicy hot soup with coconut milk
13. Gai Tom Yam 🍤 £6.50
Chicken Tom Yam
14. Mixed Seafood Tom Yam 🍤 £7.00
Mixed seafood Tom Yam
93. Tom Yum Hed 🍤 £6.50
Mushroom Tom Yum soup

SPICY THAI SALADS

15. Som Tam (Papaya Salad) 🍌 🍌 £9.00
Shredded green Papaya with lemon juice
16. Yum Woon Sen 🍤 £9.50
Vermicelli noodle salad with minced pork, prawns, onion, lemon juice and chilli dressing
17. Yum Neua 🍤 £13.50
Spicy hot & sour beef salad
18. Yum Talay 🍤 £13.50
Spicy hot & sour mixed seafood salad
19. Larb 🍤
Minced meat with chilli, fish sauce, lime juice, onion, coriander and roasted rice powder
Gai (Chicken) £8.50
Neua (Beef) £8.50

THAI CURRY DISHES

20. Kaeng Kiew Wan 🍤
Bangkok's famous green curry paste, coconut milk and basil leaves
Gai (Chicken) £9.00
Neua (Beef) £9.00
Goong (Prawn) £11.00

THAI CURRY DISHES

21. **Kaeng Daeng** 🌶️
A red curry paste with coconut milk and bamboo shoots
Gai (Chicken) £9.00
Neua (Beef) £9.00
Goong (Prawn) £11.00
Pla (Monkfish) £13.00
22. **Panaeng Neua** 🌶️ £9.00
Beef in a dry aromatic curry with coconut cream and lime leaves
24. **Kaeng Ped Yang** 🌶️ £11.00
Roasted duck meat cooked with red curry, coconut milk, pineapple, tomatoes, fresh chilli and basil
25. **Massaman Curry** 🌶️
Massaman curry paste with coconut milk, potato and peanuts
Gai (Chicken) £9.00
Neua (Beef) £9.00
Kae (Lamb) £11.00

BEEF DISHES

30. **Neua Gata** £9.00
Strips of beef marinated in soya bean sauce, stir fried with pepper, onion, tomato and brandy sauce served on a sizzling dish
31. **Weeping Tiger (Medium or Well Done)** 🌶️ £13.50
Char grilled breast sirloin steak served with Chef 's Special chilli sauce
32. **Neua Pad Nam Man Hoi** £9.00
Strips of steak sautéed with oyster sauce and vegetables
33. **Neua Pad Ped Bai Kraprow** 🌶️🌶️ £9.00
Strips of steak stir fried with fresh chilli and basil leaves
34. **Neua Pad Prig Thai Dam** 🌶️ £9.00
Stir fried beef cooked in garlic and black pepper

CHICKEN DISHES

40. **Gai Yang** 🌶️ £9.00
Chicken marinated in Soya sauce, garlic, fresh coriander and fresh herbs, barbecued over charcoal
41. **Gai Ma Muang Himmaphan** 🌶️ £9.00
Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce
42. **Gai Prew Wan** £9.00
Chicken stir fried with vegetables in a sweet & sour sauce
43. **Gai Pad Bai Kraprow** 🌶️🌶️ £9.00
Stir fried chicken with basil leaves, fresh chilli and garlic
44. **Gai Pad Khing** £9.00
Stir fried chicken with ginger in Soya sauce and vegetables
45. **Gai Ta Krai** 🌶️ £9.00
Stir fried chicken with fresh chilli, garlic, lemongrass and sweet basil

PORK DISHES

50. **Moo Prew Wan** £9.00
Pork stir fried in a sweet & sour sauce
51. **Moo Yang** 🌶️ £9.00
Marinated pork grilled over charcoal, sliced and served on a sizzling dish with curry sauce
52. **Moo Pad Khing** £9.00
Shredded pork marinated in Soya sauce and spices, stir fried with ginger and celery
53. **Moo Pad Prig Thai Dam** £9.00
Stir fried pork with garlic and black pepper

DUCK DISHES

60. **Ped Ma Karm** £11.00
tamarind and honey sauce
61. **Ped Yang Pad Khing** £11.00
Baked marinated breast of duck, sliced and stir fried with ginger, garlic and celery
62. **Ped Shu Shi** £11.00
Stir fried duck in Shu Shi sauce with coconut milk and Thai herbs
64. **Ped Pad Prig Sod** £11.00
Stir fried duck with fresh chilli, onion and garlic

SEAFOOD DISHES

70. Seafood Pad Ped 🌶️ £12.00
Mixed seafood stir fried with curry, chilli and basil leaves
71. Goong Pad Ped 🌶️ £12.00
Prawn stir fried with fresh chilli, garlic, aubergines and fresh basil
72. Goong Pried Wan £12.00
Prawn with pepper, pineapple, onion cooked in a sweet & sour sauce
74. Goong Shu Shi 🌶️ £12.00
Prawn stir fried with lightly curry sauce, coconut cream and lime leaves
75. Pla Sam Rod 🌶️ £13.00
Deep fried monkfish pieces with sweet chilli sauce

SPECIALTIES

80. Lamb Pad Prig 🌶️ £12.00
Stir fried lamb in spicy chilli and herbs
82. Pad Neua San Nai £15.00
Stir fried fillet steak pieces cooked in dark soy sauce
83. House Mixed Seafood £13.00
Mixed seafood stir fried with vegetables in black bean sauce
85. Salmon Shu Shi 🌶️ £13.00
Salmon stir fried in a Shu Shi curry sauce with coconut
87. Southern Thai Chicken 🌶️ £12.00
Grilled marinated breast of chicken with lemongrass, garlic, pepper and Soya sauce
88. Northern Thai Steak £15.00
Grilled marinated fillet steak pieces cooked in sesame oil with garlic and herbs

VEGETABLE MAIN COURSES

94. Kaeng Pak (Green or Red Curry) 🌶️ £9.00
Mixed vegetables in curry paste with coconut milk
95. Pad Pak Pried Wan (vegetarian) £9.00
Mixed vegetables stir fried in a sweet & sour sauce
96. Hed Pad Medmamung £9.00
Stir fried mushrooms with cashew nuts, onion and spring onion
97. Pak Pad Prig 🌶️ £8.50
Fresh vegetables stir fried with garlic and chilli with Soya sauce
100. Pad Pak Nam Man Hoi £8.50
Fried seasonal vegetables with or without oyster sauce
108. Pad Kwaitiew £8.50
Rice noodles fried with vegetables and Soya sauce

NOODLES & RICE

101. Pad Thai
Famous Thai style fried noodle with bean sprouts, egg and tamarind sauce
GAI (Chicken) £9.00
GOONG (Prawn) £11.00
102. Pad Kee Mow 🌶️ £9.00
Thai style fried noodle with beef, lime leaves and basil
103. Khao Pad Khai £5.50
Fried rice with eggs
104. Khao Kratiem £5.50
Fried rice with garlic
105. Khao Suay £3.50
Steamed jasmine rice
106. Khao Neol £4.00
Thai sticky rice
107. Coconut Rice £3.50
Steamed jasmine rice with coconut cream
109. Singapore Noodle 🌶️ £9.00
Stir fried rice vermicelli with chicken, curry powder, fresh chilli, spring onion, tofu and bean sprouts

Sweet from the Trolley (per portion) £4.50

All prices are inclusive of VAT.

The restaurant reserves the right to change prices, alter dishes and change recipes without notice.

MENU A

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

Massaman Gai 🌶️

Chicken in Massaman curry with potato, onion and cashew nuts

Neua Pad Prig Thai Dam

Stir fried beef cooked in garlic and black pepper

Pla Pried Wan

Fish in a sweet & sour sauce

Pad Pak Nam Man Hoi

Stir fried mixed vegetables in oyster sauce

Khao Pad

Jasmine fried rice

£25.00 per person
minimum order for 2 people

MENU B

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

Kaeng Daeng Gai 🌶️

Chicken in a red curry paste with coconut milk, aubergines and basil leaves

Ped Ma Karm

Breast of duck marinated in Thai spices, grilled over charcoal, sliced, served with a tamarind and honey sauce

Goong Rad Prig 🌶️

Fried prawns coated in a chilli and tamarind sauce

Neua Pad Brandy

Beef marinated in soya sauce and stir fried with pepper, onion, tomato and brandy sauce

Khao Suay

Steamed jasmine rice

£27.00 per person
minimum order for 2 people

🌿 Please inform the waiter of any allergies or dietary considerations we need to make

🌶️ Spicy 🌶️ Hot & Spicy 🥜 Contain Nut, Peanuts

All prices are inclusive of VAT.

The restaurant reserves the right to change prices, alter dishes and change recipes without notice.

MENU C

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

Kaeng Kiew Wan Goong 🌶️

Prawns in a green curry paste with coconut milk, aubergines and bamboo shoots

Pla Rad Prig 🌶️

Fried fish coated in a chilli and sweet sauce

Hoi Shell Pad Prig Thai Dam

Scallops stir fried with ground pepper and herbs

Talay Pad Kee Mao 🌶️🌶️

Mixed seafood stir fried with chilli, sweet basil, bamboo and aubergines

Khao Pad

Jasmine fried rice

£30.00 per person
minimum order for 2 people

MENU D

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

Kaeng Daeng Phak 🌶️

Fresh vegetables in a red curry paste with coconut milk and sweet basil

Hed Pad Pried Wan

Stir fried mushrooms with onion, spring onion in a sweet & sour sauce

Tao Hoo Ma Muang Himmaphan 🌶️🌶️

Bean curd stir fried with cashew nuts, onion, pepper and shrimp paste

Pad Pak Nam Man Hoi

Fried seasonal vegetables with oyster sauce

Khao Suay

Steamed jasmine rice

£24.00 per person
minimum order for 2 people

🌿 Please inform the waiter of any allergies or dietary considerations we need to make

🌶️ Spicy 🌶️🌶️ Hot & Spicy 🥜 Contain Nut, Peanuts

All prices are inclusive of VAT.

The restaurant reserves the right to change prices, alter dishes and change recipes without notice.