

TAKE-AWAY MENU

2 Ray Mead Road, Maidenhead, SL6 8NJ

Tel: 01628 777 555

www.thaiorchidmaidenhead.com

OPEN 7 DAYS A WEEK

CLOSED MONDAY LUNCH TIME

Opening Times

Sunday - Friday

12 Noon to 2:00pm & 5:30pm to 10:00pm Saturday: 5:30pm to 10:00pm

July 2021



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	STARTERS	
1.	House Mixed Starters	£8.00
2.	A selection of authentic Thai starters with various sauces Crispy Duck	£6.50
	Served with pancake, cucumber, spring onion and aromatic duck sauce	
3.	Chicken Satay Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£6.00
4.	Beef Satay Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a	£6.00
5.		£6.50
6.		£6.50
7.	Mussels steamed in lemongrass and basil Gadoong Moo Yang	£6.00
8.	Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	£6.50
9.	Mixture of minced prawn, fish, vegetables with red curry, deep fried	£6.00
	Deep fried spring rolls filled with chicken, mushrooms and herbs	
10.	Goong Hor Par Prawn wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet & sour sauce	£6.50
10A.	Pla Meuk Chub Paeng Tod Deep fried Calamari coated with batter	£6.50
10B.	Prawn Crackers	£3.50
	VEGETABLE STARTERS	
90.	Mong Savila / (vegetarian) Fresh vegetables in batter, fried until crispy and served with satay sauce	£6.00
92.		£6.00
	SOUPS	
9	Spicy hot & sour soup, flavoured with lemongrass, lemon juice, lime leaves, chilli, milk, coriander and r	nushroom
11.	Goong Tom Yam /	£7.00
12.	Tom Kar Gai ∕	£6.50
13.	Chicken in spicy hot soup with coconut milk Gai Tom Yam	£6.50
	Chicken Tom Yam	
14.	Mixed Seafood Tom Yam Mixed Seafood Tom Yam	£7.00
93.	Tom Yum Hed Mushroom Tom Yum soup	£6.50
	SPICY THAI SALADS	
15.		£9.00
16.	Yum Woon Sen / Vermicelli noodle salad with minced pork, prawns, onion, lemon juice and chilli dressing	£9.50
17.	Yum Neua /	£13.50
18.	Spicy hot & sour beef salad Yum Talay	£13.50
19.	Spicy hot & sour mixed seafood salad 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		
22	Pla (Monkfish) Panaeng Neua /	£13.00 £9.00		
	Beef in a dry aromatic curry with coconut cream and lime leaves	۵۷.00		
24.	Kaeng Ped Yang	£11.00		
25.	Roasted duck meat cooked with red curry, coconut milk, pineapple, tomatoes, fresh chilli and ba	asil		
20.	Massaman Curry / Massaman curry paste with coconut milk, potato and peanuts			
	Gai (Chicken)	£9.00		
	Neua (Beef) Kae (Lamb)	£9.00 £11.00		
	BEEF DISHES	321.00		
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.		£13.50		
00	Char grilled breast sirloin steak served with Chef 's Special chilli sauce	00.00		
32.	Neua Pad Nam Man Hoi Strips of steak sautéed with oyster sauce and vegetables	£9.00		
33.	Neua Pad Ped Bai Kraprow	£9.00		
0.4	Strips of steak stir fried with fresh chilli and basil leaves	00.00		
34.	Neua Pad Prig Thai Dam / Stir fried beef cooked in garlic and black pepper	£9.00		
40	CHICKEN DISHES	£9.00		
40.	Gai Yang / Chicken marinaled in Soya sauce, qarlic, fresh coriander and fresh herbs, barbecued	£9.00		
	over charcoal			
41.	Gai Ma Muang Himmaphan / Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce	£9.00		
42.		£9.00		
	Chicken stir fried with vegetables in a sweet & sour sauce			
43.		£9.00		
44.	Stir fried chicken with basil leaves, fresh chilli and garlic Gai Pad Khing	£9.00		
	Stir fried chicken with ginger in Soya sauce and vegetables			
45.		£9.00		
	Stir fried chicken with fresh chilli, garlic, lemongrass and sweet basil			
F0	PORK DISHES	00.00		
50.	Moo Priew Wan Pork stir fried in a sweet & sour sauce	£9.00		
51.		£9.00		
52.	Marinated pork grilled over charcoal, sliced and served on a sizzling dish with curry sauce	£9.00		
32.	Moo Pad Khing Shredded pork marinated in Soya sauce and spices, stir fried with ginger and celery	2,9.00		
53.	Moo Pad Prig Thai Dam	£9.00		
	Stir fried pork with garlic and black pepper			
	<u>DUCK DISHES</u>			
60.	Ped Ma Karm	£11.00		
61.	tamarind and honey sauce Ped Yang Pad Khing	£11.00		
	Baked marinated breast of duck, sliced and stir fried with ginger, garlic and celery			
62.	Ped Shu Shi Stir fried duck in Shu Shi sauce with coconut milk and Thai herbs	£11.00		
64.	Ped Pad Prig Sod	£11.00		
	Stir fried duck with fresh chilli, onion and garlic			

	SEVEUOD DISHES	
70	SEAFOOD DISHES Seafood Pad Ped //	£12.00
70.	Mixed seafood stir fried with curry, chilli and basil leaves	212.00
71.	Goong Pad Ped //	£12.00
72.	Prawn stir fried with fresh chilli, garlic, aubergines and fresh basil Goong Priew Wan	£12.00
(2.	Prawn with pepper, pineapple, onion cooked in a sweet & sour sauce	212.00
74.	Goong Shu Shi	£12.00
75.	Prawn stir fried with lightly curry sauce, coconut cream and lime leaves Pla Sam Rod /	£13.00
75.	Deep fried monkfish pieces with sweet chilli sauce	£13.00
	SPECIALTIES	
80.	Lamb Pad Prig /	£12.00
0.0	Stir fried lamb in spicy chilli and herbs	015.00
82.	Pad Neua San Nai Stir fried fillet steak pieces cooked in dark soy sauce	£15.00
83.		£13.00
	Mixed seafood stir fried with vegetables in black bean sauce	
85.	Salmon Shu Shi // Salmon stir fried in a Shu Shi curry sauce with coconut	£13.00
87.		£12.00
	Grilled marinated breast of chicken with lemongrass, garlic, pepper and Soya sauce	
88.	Northern Thai Steak Grilled marinaled fillet steak pieces cooked in sesame oil with garlic and herbs	£15.00
	VEGETABLE MAIN COURSES	
94.	Kaeng Pak (Green or Red Curry)	£9.00
	Mixed vegetables in curry paste with coconut milk	20.00
95.	Pad Pak Priew Wan (vegetarian) Mixed vegetables stir fried in a sweet & sour sauce	£9.00
96.	Hed Pad Medmamung	£9.00
97	Stir fried mushrooms with cashew nuts, onion and spring onion Pak Pad Prig /	£8.50
	Fresh vegetables stir fried with garlic and chilli with Soya sauce	20.00
100.	Pad Pak Nam Man Hoi	£8.50
108	Fried seasonal vegetables with or without oyster sauce Pad Kwaitiew	£8.50
100.	Rice noodles fried with vegetables and Soya sauce	20.00
	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
103	Thai style fried noodle with beef, lime leaves and basil Khao Pad Khai	£5.50
100.	Fried rice with eggs	20.00
	Khao Kratiem	£5.50
105.	Fried rice with garlic Khao Suay	£3.50
100.	Steamed jasmine rice	20.00
106.		£4.00
107.	Thai sticky rice Coconut Rice	£3.50
107.	Steamed jasmine rice with coconut cream	20.00
109.	Singapore Noodle /	£9.00
	Stir fried rice vermicelli with chicken, curry powder, fresh chilli, spring onion, tofu and bean sprouts	
0-	the force the Tables (non-	01.50
Swee	et from the Trolley (per portion)	£4.50

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 Priew 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 coasted 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, after 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 Priew 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

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

Spicy Hot & Spicy Contain Nut, Peanuts
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