



THE BLACK ORCHID

THAI CUISINE

STARTERS

- 1. PRAWN CRACKERS** 4.00
SERVED WITH PEANUT SAUCE
- 2. CRISPY COATED MUSHROOMS** 5.50
DEEP-FRIED IN A BREAD-CRUMB BATTER AND SERVED WITH SWEET CHILLI SAUCE
- 3. FRIED TOFU** 6.50
DEEP-FRIED IN A BREAD-CRUMB BATTER AND SERVED WITH SWEET CHILLI SAUCE
- 4. VEGETARIAN SPRING ROLLS** 6.50
SERVED WITH SWEET CHILLI SAUCE
- 5. PRAWN ON TOAST** 6.50
CONTAINS SESAME SEEDS
- 6. THAI PORK & PRAWN DUMPLINGS** 6.50
STEAMED DUMPLINGS OF MARINATED MINCED PORK, PRAWN AND WATER CHESTNUTS IN A WONTON PARCEL, WITH DARK SOYA SAUCE, AND GARLIC OIL
- 7. DUCK SPRING ROLLS** 6.50
SERVED WITH HOISON SAUCE, CUCUMBER AND SPRING ONION
- 8. VEGETABLE TEMPURA** 6.50
VEGETABLE MEDLEY OF CARROTS, AUBERGINE, BROCCOLI, ONION, MUSHROOM, GREEN AND RED PEPPER
- 9. PRAWN TEMPURA** 6.95
DEEP-FRIED IN A LIGHT BRED-CRUMB BATTER
- 10. HOT & SPICY CHICKEN WINGS** 6.95
COOKED IN A SPICY AND STICKY RED SAUCE
- 11. CHICKEN SATAY** 6.50
SERVED WITH PEANUT SAUCE
- 12. THAI FISH CAKES** 6.50
MADE FROM A CURRY PASTE, MIXED WITH FRENCH BEANS
- 13. CORN CAKES** 6.50
SWEETCORN PATTYS MADE FROM A CURRY PASTE
- 14. THAI STYLE SPARE RIBS** 6.95
COOKED IN A SPICY AND STICKY RED SAUCE
- 15. SOFT SHELL CRAB** 6.95
DEEP-FRIED IN A LIGHT BREADCRUMB BATTER
- 16. BLACK ORCHID PLATTER [FOR 2]** 17.95
A SELECTION OF CHICKEN SATAY, PRAWN ON TOAST, THAI FISH CAKES, PORK AND PRAWN DUMPLINGS, VEGETARIAN SPRING ROLLS

- 17. CRISPY AROMATIC DUCK (HALF)** 18.95
SERVED WITH HOISON SAUCE, CUCUMBERS, SPRING ONIONS, AND PANCAKES [FOR 2 PEOPLE]

SOUPS

MUSHROOM OR CHICKEN - 6.50 | PRAWN 6.95 | SEAFOOD - 7.50

- 18. HOT & SOUR SOUP**
TOM YUM - SPICY AND SOUR BROTH FLAVOURED WITH GALANGAL, LEMON GRASS, LIME LEAVES AND FRESH CHILLIES

- 19. COCONUT SOUP**
TOM KHA - A COCONUT BROTH FLAVOURED WITH GALANGAL, LIMELEAVES AND MUSHROOMS

- 20. WON TON SOUP** 6.50
A CHICKEN BASED BROTH, SERVED WITH CABBAGE, SPRING ONIONS AND MINCED PORK DUMPLINGS, SEASONED WITH BLACK PEPPER, AND GARLIC OIL

SALADS

- 21. THAI PAPAYA SALAD** 10.95
SOM TAM - FINELY CUT SHARDS OF THE FRESHEST PAPAYA MIXED WITH CARROTS, CHERRY TOMATOES, CHILLIES AND PEANUTS IN REFRESHING AND SPICY DRESSING OF LIME JUICE, FISH SAUCE AND PALM SUGAR

- 22. SPICY MUSHROOM SALAD** 9.95
FRESH MUSHROOMS MARINATED IN SOYA SAUCE BASED DRESSING FLAVOURED WITH FRESH CHILLIES, LIME JUICE, ONIONS, TOMATOES, CUCUMBER, SPRING ONIONS AND CORIANDER

- 23. BARBECUED BEEF SALAD** 11.95
STRIPS OF BARBECUED BEEF IN A DRESSING OF LIME LEAVES, LEMON GRASS, LIME JUICE, AND CHILLIES

- 24. SPICY KING PRAWN SALAD** 11.95
GRILLED KING PRAWNS IN A SPICY DRESSING OF LIME JUICE, LIME LEAVES, CHILLIES, AND A SPECIAL THAI CHILLI SHRIMP PASTE

- 25. THAI SEAFOOD SALAD** 11.95
MIXED SEAFOOD SELECTION OF MUSSELS, SQUID, AND PRAWNS, IN A SPICY DRESSING OF LEMON GRASS, LIME LEAVES, LIME JUICE, AND SHRIMP PASTE

CURRIES

VEG, CHICKEN OR PORK - 10.95 | BEEF OR PRAWN 11.95

- 26. THAI GREEN CURRY**
TRADITIONAL THAI GREEN CURRY MADE WITH AN AROMATIC GREEN CURRY PASTE, THAI BASIL, GREEN AND RED PEPPERS, BAMBOO SHOOTS AND COCONUT MILK

- 27. THAI RED CURRY**
TRADITIONAL THAI CURRY MADE WITH A DEEP RED CURRY PASTE, THAI BASIL, GREEN AND RED PEPPERS, BAMBOO SHOOTS AND COCONUT MILK

- 28. PANANG CURRY**
A RICH RED CHILLI PASTE MIXED WITH GREEN AND RED PEPPERS, COOKED IN A COCONUT MILK AND GARNISHED WITH LIME LEAVES

- 29. MUSSAMUN CURRY**
A MILD CURRY COOKED WITH A BOILED POTATOES, PEANUTS AND COCONUT MILK

- 30. JUNGLE CURRY**
A SPICY CHICKEN BROTH COOKED WITH FRESH PEPPERCORNS, AUBERGINES, GALANGAL, BAMBOO SHOOTS, AND LONG BEANS

SPICY STIR FRYS

VEG, CHICKEN OR PORK - 10.95 | BEEF OR PRAWN 11.95

- 31. ORIGINAL THAI BASIL STIR FRY**
THE CLASSIC SPICY STIR-FRY FLAVOURED WITH LEAVES OF FRESH THAI BASIL, FRESH CHILLIES, ONIONS, AND GARLIC

- 32. SPECIAL THAI CHILLI PASTE STIR FRY**
A SHRIMP-BASED SPICY PASTE COOKED WITH LIME LEAVES, THAI BASIL, RED AND GREEN PEPPERS, LONG BEANS, AND ONIONS

- 33. YOUNG GREEN THAI PEPPERCORN STIR FRY**
THAI CHILLI PASTE STIR FRIED WITH YOUNG THAI PEPPERCORN, ONIONS, GARLIC, RED AND GREEN PEPPERS

- 34. FRESH CHILLI STIR FRY**
A SIMPLE YET FIERY DISH, WITH THE PERFECT KICK; STIR-FRIED, IN FRESH RED AND GREEN CHILLIES, ONIONS, RED AND GREEN PEPPERS.

NON-SPICY STIR FRYs

VEG, CHICKEN OR PORK - 10.95 | BEEF OR PRAWN 11.95

35. SWEET & SOUR STIR FRY

A TANGY, SWEET AND SOUR MADE WITH A FAMILY RECIPE, WITH FRESH TOMATOES, PINEAPPLE, GREEN PEPPERS, CUCUMBERS AND ONIONS

36. CASHEW NUT STIR FRY

CRUNCHY CASHEW NUTS STIR FRIED IN A SALTY OYSTER SAUCE WITH MUSHROOMS, CARROTS, GREEN AND RED PEPPERS, AND SPRING ONIONS

37. GINGER STIR FRY

A SOYASAUCE AND OYSTER SAUCE BASED STIR FRY, WITH SLICES OF FRESH ROOT GINGER, CARROTS, GREEN AND RED PEPPERS, SPRING ONIONS, AND MUSHROOMS

38. OYSTER STIR FRY

A SIMPLY DELICIOUS STIR FRY AND MUSHROOMS, CARROTS, ONIONS, SPRING ONIONS, RED AND GREEN PEPPERS

39. GARLIC & BLACK PEPPER STIR FRY

SOYASAUCE BASED STIR FRY, COOKED WITH FRIED GARLIC, THAI BLACK PEPPER AND CORIANDER

CHEF'S SPECIALS

40. SIZZLING HOTPLATE

CHOICE OF: CHICKEN OR PORK - 11.95 | BEEF OR PRAWN 12.95
CHARGRILLED VEGETABLE MEDLEY AND YOUR PROTEIN OF CHOICE COOKED IN AN OYSTER SAUCE SERVED ON A PIPING HOT IRON PLATE

41. WEEPING TIGER

14.00
CHARGRILLED STRIPS OF SIRLOIN STEAK SAUTÉED WITH MINT, CORIANDER AND SERVED WITH A SPICY LIME DRESSING

42. TAMARIND DUCK

14.00
SUCCULENT BREAST OF DUCK, FLAVOURED WITH CHERRY TOMATOES, PINEAPPLES IN A FANTASTIC TAMARIND SAUCE

43. CHAR-GRILLED DUCK

14.00
SERVED ON A BED OF FRESH CHINESE CABBAGE LATHERED WITH AN OYSTER SAUCE

44. SPECIAL DUCK CURRY

12.95
SERVED ON A BED OF FRESH CHINESE CABBAGE LATHERED WITH AN OYSTER SAUCE

45. GRILLED SEABASS

18.95
SERVED WITH A SPICY APPLE SAUCE, GARNISHED WITH RED PEPPERS AND FRESH LEMON SLICES

46. GRILLED SALMON

14.00
SERVED WITH LIGHTLY STIR FRIED BROCCOLI IN A GARLIC AND OYSTER SAUCE

47. LEMON STEAMED COD

12.95
COD FILLETS STEAMED WITH LEMON GRASS, FRESH LIME JUICE, GARLIC, CRUSHED CHILLIES, GARNISHED WITH FRESH LEMON SLICES

48. TIGER PRAWNS IN A RED PANANG SAUCE

14.00
TIGER PRAWNS PANFRIED AND DRESSED IN A SPICY RED PANANG SAUCE

49. STEAMED TIGER PRAWN WITH GLASS NOODLES

14.00
A THAI GLASS NOODLE SPECIALITY COOKED WITH TIGER PRAWNS AND SPECIAL HERBS SERVED IN A HOT POT

50. GRILLED TIGER PRAWN

14.00
SERVED WITH A SPICY DIPPING SAUCE

51. LEMON STEAMED TIGER PRAWNS

14.00
TIGER PRAWNS STEAMED WITH LEMONGRASS FRESH LIME JUICE, GARLIC, CRUSHED CHILLIES AND GARNISHED WITH LEMON SLICES

52. GARLIC TIGER PRAWN

14.00
TIGER PRAWNS COOKED IN GARLIC, BLACK PEPPER AND CORIANDER

53. THAI STYLE FRIED CHICKEN (HALF)

12.95
SUCCULENT BRITISH CHICKEN, MARINATED IN GARLIC BLACK PEPPER AND THE CHEF'S SPECIAL SAUCE, AND FRIED TO CRISPY PERFECTION, SERVED WITH A CHILLI SAUCE

54. GRILLED BBQ PORK

12.95
JUICY SLICES OF BARBECUED PORK, MARINATED IN A SPECIAL SAUCE GARNISHED WITH GARLIC AND CORIANDER

55. SEABASS GRAPOW

18.95
FRIED SEABASS TOPPED WITH A DELICIOUSLY SPICY STIR FRY WITH LEAVES OF FRESH THAI BASIL, FRESH CHILLIES AND GARLIC

56. SOFT SHELL CRAB PANANG

14.50
BREADCRUMBED SOFT SHELL CRAB FRIED AND DRESSED IN A SPICY RED PANANG SAUCE

57. TAMARIND TIGER PRAWN

14.00
PANFRIED PRAWNS IN A FANTASTIC TAMARIND SAUCE MADE FROM A CHERISHED FAMILY RECIPE

58. CHICKEN TEMPURA

11.95
BITE-SIZE CHICKEN BREASTS, FRIED IN A LIGHT CRISPY BATTER, TOPPED WITH A SPECIAL BLACK ORCHID STYLE SWEET AND SOUR STYLE SAUCE

59. COD IN A RED PANANG SAUCE

14.00
COD FILLET FRIED IN A LIGHT CRISPY BATTER, DRESSED IN A RICH RED PANANG SAUCE

NOODLES

VEG -10.95 | CHICKEN OR PORK - 11.95 | BEEF OR PRAWN 12.95

60. PAD THAI

THAI RICE NOODLES STIR FRIED IN TAMARIND BASED SAUCE, A CHERISHED FAMILY RECIPE, EGG, BEAN SPROUTS, CARROTS, ONIONS, SPRING ONIONS, GROUND PEANUTS AND A LEMON WEDGE

61. SOYA SAUCE RICE NOODLES

WIDE RICE NOODLES STIR FRIED WITH MUSHROOMS, SPRING ONIONS, BROCCOLI, CHINESE LEAVES IN A LIGHT SOYA SAUCE

62. SOYA SAUCE EGG NOODLES

STIR FRIED EGG NOODLES WITH MUSHROOM, SPRING ONIONS, BROCCOLI, CHINESE LEAVES IN A LIGHT SOYA SAUCE

63. THAI STYLE GRAVY SAUCE NOODLES

WIDE NOODLES FRIED IN A WHOLESOME LIGHT BROWN GRAVY SAUCE WITH MIXED VEGETABLES

64. DRUNKEN NOODLES

WIDE NOODLES STIR FRIED IN A SPICY SAUCE, WITH BAMBOO SHOOTS, FRESH BASIL, ONIONS, CHILLI, RED AND GREEN PEPPERS

65. SINGAPORE NOODLES

12.95
RICE VERMICELLI NOODLES, COOKED WITH CURRY POWDER UNTIL A GOLDEN YELLOW, WITH CHICKEN, PRAWNS, BEANSPROUTS, ONIONS, RED AND GREEN PEPPERS

66. ROAST DUCK ON EGG NOODLES

14.00
TENDER SLICES OF DUCK BREAST SERVED ON A GENEROUS PORTION OF EGG NOODLES, STIR FRIED IN A LIGHT SOYA SAUCE

67. PLAIN RICE NOODLES [SIDE DISH]

4.50

RICE

68. STEAMED JASMINE RICE

3.95

69. EGG FRIED RICE

3.95
CONTAINS PEAS AND CARROTS

70. COCONUT RICE

3.95
CONTAINS SWEETCORN

71. STICKY RICE

4.50

72. JUNGLE FRIED RICE

11.95
A SPICY STIR FRIED DISH WITH CHICKEN, RED CURRY PASTE, GREEN BEANS, LIME LEAVES, FRESH BASIL, ONIONS AND RED PEPPERS

73. BLACK ORCHID SPECIAL FRIED RICE

12.95
THE KING OF OUR RICE DISHES. SPECIAL FRIED RICE WITH A MIX OF CHICKEN, PORK, AND PRAWNS WITH RED PEPPERS AND SWEETENED WITH PIECES OF PINEAPPLES BLANKETED WITH A GOLDEN OMELETTE, GARNISHED WITH TOMATO SLICES, CUCUMBER AND CORIANDER

74. LARGE EGG FRIED RICE

FRIED RICE WITH YOUR PROTEIN OF CHOICE COOKED IN A LIGHT SOYA SAUCE WITH SPRING ONIONS, BROCCOLI, CARROTS, ONIONS, EGG, AND TOMATOES

SELECT: VEG, CHICKEN OR PORK - 10.95 | BEEF OR PRAWN 11.95

75. THAI CHILLI PASTE FRIED RICE

JASMINE RICE FRIED IN A CHILLI PASTE SAUCE, FLAVOURED WITH LIME LEAVES, FRESH THAI SWEET BASIL, GREEN BEANS, RED AND GREEN PEPPERS

SELECT: VEG, CHICKEN OR PORK - 11.95 | BEEF OR PRAWN 12.95