

## appetizers

- 14 **keo's spring rolls (paw pia tawt)** *4 pieces*  
These homemade spring rolls have our signature on them! Egg and flour wrappings stuffed with carrot, onion, taro root (Asian potato), glass noodles, pork and Thai spices. Served with sweet and sour sauce. (Wrappings contain wheat\*)
- 17 **chicken sa-tay** *4 pieces*  
Skewers of marinated chicken breast grilled and served with peanut sauce.
- 14 **summer roll** *3 pieces*  
Freshly hand rolled with vermicelli noodles, sliced chicken and prawns, herbs and lettuce. Simply delicious! Served with our tangy chili lime dipping sauce.
- 19 **goong pow**  
Jumbo Prawns, shell-on, marinated with Thai spices then charcoal broiled, served with our house spicy chili sauce.
- 19 **mussels with spicy black bean sauce**  
Organic New Zealand Mussels on the half shell, sautéed with spicy black bean garlic sauce and fresh basil.

## soups and salads

- 22 **orchid salad**  
Choice of lightly breaded prawns in rice flour, or chicken, deep fried, tossed with red onion, cilantro, lemongrass and mint, romaine lettuce, tomato, and bean sprout, in our sweet and spicy chili sauce along with fresh mango chunks and cashew nut.
- reg 15 **chicken coconut milk soup (tom kha gai)**  
sm 11 An aromatic blend of coconut milk, lemongrass, galangal, lime leaves, onion, mushroom and cherry tomato. Try it with a side of jasmine rice (add \$3) for a hearty soup that fuels your soul!
- reg 14 **hot 'n' sour soup (tom yum)**  
sm 10 *choice of prawns or chicken*  
Spicy and sour flavors of tamarind and lime juice, cherry tomato, mushroom, onion and lime leaves in this flavourful broth! Try it with a side of jasmine rice (add \$3) or add noodles (add \$3) for the ultimate pick-me-up soup!

## signature seafood

### red curry halibut

**Market Price - Please Inquire**

5 ounce Halibut filet topped with our red curry coconut milk, fresh asparagus, carrot, zucchini, bell pepper, roasted cashews, banana slices, pineapple and mango chunks. Served atop jasmine rice.

- 35 **salmon choo-chee**  
8 ounce filet pan-fried, topped with our sweet and spicy curry sauce flavored with chopped lime leaves, fresh asparagus and vegetables, served atop jasmine rice.
- 35 **mahi mahi**  
Delicate fish filet lightly breaded with Rice flour, deep fried golden, topped with our house tomato-tamarind sauce, along with fresh asparagus and topped with mango chunks. Served with jasmine rice on the side.



Menu items may be customized for vegetarian and vegan options. Please ask your server for details!


Thai Orchid Room's kitchen only utilizes gluten free sauces in our recipes. Menu items containing gluten are indicated, otherwise **EVERYTHING IS GLUTEN FREE!** As well, we take pride in accommodating food allergies and sensitivities to nuts, seafood, etc. wherever possible. BUT our kitchen cannot guarantee that some items may not have come in contact with certain allergens. NOT ALL INGREDIENTS are listed on our menu. Please advise your server of any allergies prior to ordering.

## noodles and bowls

- 29 **vermicelli curry noodle soup (khao poon)**  
Choice of chicken, beef, or prawns only (\$3) in yellow curry coconut milk, with vegetables, bean sprout, shredded lettuce and rice vermicelli noodles.
- 30 **red curry egg noodles (khao soi)**  
Our version with chicken and prawns, fresh vegetables, coconut red curry sauce, red onion, fresh ginger, bean sprout, cilantro, lime wedge. (Egg noodles contain wheat\*)
- 27 **ground chicken and thai basil rice bowl (pad krapow gai)**  
Stir-fry ground chicken, oyster and soya, chili sauce, onion, garlic, asparagus, bell peppers, fried egg, served with jasmine rice.
- 25 **pad thai noodles**  
Traditional stir fry noodles with chicken, prawn, onion, egg, and bean sprout in our tamarind-oyster base sauce. Add fresh mixed veggies (\$2)
- 25 **drunken noodles (pad kee mow)**  
*choice of chicken, beef, or prawns only (add \$3)*  
Wide rice noodles pan-fried with garlic, vegetables, chili paste, oyster and soya, fresh Thai basil.

## classics and curries

- 25 **cashew nuts stirfry (pad himmaman)**  
Fresh vegetables, sliced chicken breast or beef, oyster and soya, roasted cashew nuts. Served with jasmine rice, or choose coconut rice or sticky rice (add \$2)
- 24 **ginger stir-fry (pad king)**  
Fresh vegetables, sliced chicken breast or beef, oyster and sweet soya, fresh sliced ginger. Served with jasmine rice, or choose coconut rice or sticky rice (add \$2)
- 23 **thai bbq chicken breasts (gai yang)**  
Marinated in coconut milk and Thai spices, then grilled on our charcoal broiler. Served with sweet and sour sauce, spring mix salad with house\* dressing.
- 23 **thai bbq pork (moo yang)**  
Pork marinated with Thai spices, served alongside spring mix salad with house dressing and sweet and sour sauce.
- 28 **regional thai curries**  
Made with choice of chicken, beef or prawns (add \$3), with herbs and spices, and select vegetables. Served with jasmine rice, or choose coconut rice or sticky rice (add \$2)
- Note: All curries start off at medium spice!**  
Add cashews to curry (add \$3)
- yellow (gaeng leung)** Made with pure Indian curry powder, rich coconut milk, this curry is sweet and flavourful! Contains no fish sauce. Vegan made.
- green (gaeng kiaw wan)** Consists of fresh power packed spinach, rich coconut milk, fish sauce, Thai basil, lime leaves.
- red (gaeng phet)** One of the more popular curries, it consists of Thai herbs and spices, basil, lime leaves, rich coconut milk and fish sauce.
- peanut curry (pa-naeng)** Definitely a best seller, this curry is similar to the red (without the basil and lime leaves), rich coconut milk, fish sauce, Thai herbs and spices, and smooth peanut butter! Served on a bed of fresh power spinach.

 **love our curries?** Take home a container today and enjoy preparing your own curry dinner at home! 473ml available in Yellow, Green or Red Coconut Milk Curry \$21

**Khob Khun Ka.** Thank you very much for your patronage! If we have succeeded in delivering an exceptional dining experience for you, please let us know! And if we have fallen short, we would still love to hear from you so we can make it better! We hope you will choose to dine with us again soon!

An 18% hospitality (gratuity) charge will be added on tables of 8 or more persons.

