



Thai Orchid

- Menu -

Welcome

We are delighted to welcome you to our restaurant.

Our family-owned business originated over forty years ago in Bangkok where our restaurant became an award-winning establishment favoured by local politicians and celebrities. The family's eldest grandson, Vichai Kharmakharm, ventured out to expand the business into England and in 1986 opened his first "Thai Orchid Restaurant", in Banbury.

Six talented brothers and sisters gradually joined Vichai to help expand the family business and gain an enviable reputation by capturing the culinary hearts of local people right across the Midlands and beyond.

Most importantly, our success is testimony to the exquisite presentation of our food, which is meticulously prepared using traditional ingredients and only the freshest produce. We hope you enjoy your meal and look forward to welcoming you again in the near future.

River Prawns

The river prawn is considered a fine delicacy in Thailand, even more so than the lobster. This is due to its sweetness and rich texture. For prawn lovers, this is not to be missed!

The dish comes with three large Thai river prawns cooked to perfection with a choice of recipes...

P1. TOM YAM GOONG MAE NAM

River prawns cooked in hot and spicy soup, flavoured with lemongrass, lemon juice, lime leaves, chillies and coriander. Served in a steamboat

P2. GOONG MAE NAM PAO

River prawns charcoal grilled to give a soft, sweet and chewy texture, served with a special seafood sauce dip

P3. CHUCHI GOONG MAE NAM

River prawns char-grilled and finished off with a delicious red curry sauce and coconut cream

P4. GOONG MAE NAM PHAD GRATIUM PRIK TAI

Lightly fried river prawns stir fried with crispy garlic and ground pepper

P5. GOONG MAE NAM PHAD PRIK TAI DUM

Lightly fried river prawns stir fried with ground black peppercorns, ginger and spring onions

P6. GOONG MAE NAM PHAD PONG KAREE

Lightly fried river prawns stir fried with curry powder, mixed peppers, onions and celery

All dishes above are

£15.95 per person

KEY TO MENU

All dishes are Mild except those indicated as follows:

Slightly Spicy Medium Spicy Very Spicy  Contain Nuts

All food photographs are for illustration purposes only.

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



Banquet A

“House Specials Selection”
An assortment of house special dishes

£20.95 per person

(minimum order for two people)

Starters

Thai Orchid Platter

A selection of authentic Thai starters



Main Course

Kaeng Leung Gai

A southern Thai speciality of chicken in a yellow curry sauce

Ruam Mit Kratium Prik Tai

Mixed meat and seafood stir fried with garlic and ground black peppercorns

Pla Prieu Wan

White fish in a sweet and sour sauce

Phad Phak Nam Man Hoi

Stir fried mixed vegetables with oyster sauce

Khao Phad Khai

Thai jasmine rice stir-fried with eggs and herbs

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the delicious banquet



Banquet B

“Hot & Spicy Selection”

An assortment of house special hot and spicy dishes for the more adventurous!

£23.00 per person

(minimum order for two people)

Starters

Thai Orchid Platter

A selection of authentic Thai starters

Soup

Tom Yam Gai

Chicken in traditional Thai hot and sour soup with lemon grass and lime leaves



Main Course

Massaman Kae ∞

Lamb in massaman curry with potatoes, onions and cashew nuts

Neua Phad Ped

Beef stir fried with fresh chillies and Thai herbs

Ped Phad Prik

Duck stir fried with fresh chillies ginger and celery

Phad Phak Nam Man Hoi

Stir fried mixed vegetables with oyster sauce

Khao Phad Khai

Thai jasmine rice stir fried with eggs and herbs

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the spicy banquet



Banquet C

“Seafood Selection”

A special assortment of luxurious seafood dishes

£26.00 per person

(minimum order for two people)

Starters

Thai Orchid Seafood Platter

A mixed seafood selection of Thai starters



Main Course

Kaeng Kiew Wan Goong

King prawns in a green curry sauce with Thai aubergines and fresh Thai herbs

Drunken Fish

Stir fried cod pieces with chillies, basil leaves and Thai herbs

Goong Prieu Wan

King prawns in a sweet and sour sauce

Phad Talay

A mixed selection of seafood stir fried with ground black peppercorns and black bean sauce

Khao Suay

Steamed Thai jasmine rice

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the succulent banquet



Banquet D

“Vegetarian Selection”

An assortment of exquisite vegetarian dishes

£18.50 per person

(minimum order for two people)

Starters

Thai Orchid Vegetarian Platter

A selection of authentic vegetarian Thai starters



Main Course

Kaeng Kiew Wan Yod Mapraw

Crispy palm hearts, Thai aubergines and fresh Thai herbs with a selection of fresh vegetables in a green curry sauce

Hed Phad Himmaphan

Stir fried mushrooms with cashew nuts and onions in a sweet and sour sauce

Tao Hu Gratium Prik Tai

Deep fried bean curd stir fried with garlic, black peppercorn, onions and mixed peppers

Phad Thai Jay

Fried rice noodles with bean sprouts and tamarind sauce with/without eggs

Khao Suay

Steamed Thai jasmine rice

Dessert & Coffee

A selection from the dessert trolley and coffee or tea to finish off the exquisite banquet





Starters

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| 1 | THAI ORCHID MIXED STARTERS
A selection of authentic Thai starters with various sauces. | £7.50 |
| 2 | CRISPY DUCK
Served with pancake, cucumber, spring onion and aromatic duck sauce. | £5.50 |
| 3 | CHICKEN SATAY 
Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce. | £4.95 |
| 4 | BEEF SATAY 
Strips of beef marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce. | £4.95 |
| 5 | KOONG ANGEL 
King prawns sprinkled with breadcrumbs served with the chef's special sauce. | £5.50 |
| 6 | HOI MANG POO OB
Fresh mussels steamed in Thai spices and herbs. | £5.50 |
| 7 | GADOOG MOO YANG
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal. | £4.95 |
| 8 | TOD MAN TALAY
Fried fish cake, spices with Thai red curry paste and lime leaves and served with a sweet and sour sauce. | £5.50 |
| 9 | POH PIAH TORD
Deep fried spring rolls filled with chicken, pork, mushrooms and Thai herbs. | £4.95 |
| 10 | KOONG HOR PAR
Prawn wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet and sour sauce. | £5.50 |

Soups

Spicy hot and sour soup, flavoured with lemongrass, lemon juice, lime leaves, chilli coriander and fish sauce.

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| 11 | KOONG TOM YUM
Prawn Tom Yum. | £5.95 |
| 12 | TOM KAH GAI
Chicken in spicy hot soup with coconut milk. | £5.50 |
| 13 | GAI TOM YUM
Chicken Tom Yum. | £5.50 |
| 14 | TALAY TOM YUM
Mixed seafood Tom Yum. | £5.95 |

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Specials

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| 15 | SOM TAM
Thailand traditional Papaya Salad. | £6.95 |
| 16 | YUM WOON SEN
Vermicelli noodle salad with minced pork, prawns, onions, lemon juice and chilli dressing. | £7.25 |
| 17 | YUM NEUA
Spicy hot and sour beef salad. | £7.95 |
| 18 | YUM TALAY
Spicy hot and sour mixed seafoods salad. | £8.25 |
| 19 | LAAB KAI
Minced chicken, flavoured with chilli, ground roasted rice, lime leaves and tossed in a lemon juice, palm sugar. | £7.50 |

Thai Curry Dishes

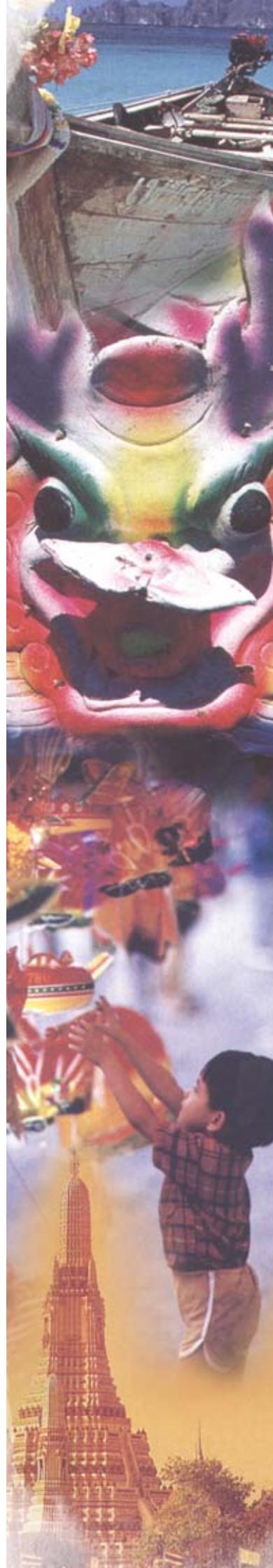
Curry sauces contain coconut milk and coconut cream, which gives them their distinctive creamy characteristic.

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| 20 | KAENG KHOW WHAN KOONG, GAI, NEUA
Prawn, chicken or beef in a green curry paste with coconut milk, Thai aubergines and herbs. | £8.95 |
| 21 | KAENG PHED GAI
Chicken in a red curry paste with coconut milk and bamboo shoots. | £8.95 |
| 23 | KAENG PHED PLA
Monkfish in a red curry paste with coconut milk and bamboo shoots.. | £10.50 |
| 24 | KAENG PHED PED YANG
Roast duck meat cooked with red curry, coconut milk and fresh chilli. | £10.50 |
| 25 | MASSAMAN KAA
Lamb in a red curry with potatoes, onions and cashew nuts. | £10.50 |
| 26 | KAENG GAREE GAI
Chicken in a yellow curry sauce with coconut milk. | £8.95 |

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Beef Dishes

- 30 NEUA GATA** £8.95
Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce.
- 31 NEUA YANG** £8.95
Steak marinated in soya bean sauce, ground pepper and herbs cooked on charcoal and sliced.
- 32 NEUA PHAD NAM MAN HOI** £8.95
Stir fried beef with onion, spring onion, vegetables and oyster sauce.
- 33 NEUA PHAD PHED BAI GKAPROW** £8.95
Stir fried beef with fresh chilli, garlic, Thai sweet basil leaves and herbs.
- 34 PANANG NEUA** £8.95
Beef in a mild red curry paste, with lime leaves and coconut milk.

Chicken Dishes

- 40 GAI YANG** £8.75
Chicken marinated in soy sauce, garlic, fresh chilli, coriander and fresh herbs, barbecued over charcoal.
- 41 GAI MA MUANG HIMMAPHAN** £8.75 
Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce.
- 42 GAI PRIEW WAHN** £8.75
Chicken stir fried with pepper, pineapple and onion cooked in a sweet and sour sauce.
- 43 GAI PHAD PHED BAI GKAPROW** £8.75
Stir fried chicken with fresh chilli, garlic, Thai sweet basil leaves and herbs.
- 44 GAI PHAD KHING** £8.75
Stir fried chicken with ginger, celery in soy sauce.

Pork Dishes

- 50 MOO PRIEW WAHN** £8.95
Pork stir fried with onion, spring onion cooked in a sweet and sour sauce.
- 52 MOO PHAD KHING** £8.95
Shredded pork marinated in soy sauce and spices, stir fried with ginger, celery.

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Duck Dishes

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| 61 | PED YANG PAD KHING
Baked marinated breast of duck, sliced and stir fried with ginger, garlic, celery and chilli. | £10.50 |
| 62 | PED MAKAM
Sliced breast of duck marinated, grilled over charcoal, topped with tamarind sauce. | £10.50 |
| 63 | PED NAM PEUN
Sliced breast of duck marinated in soy sauce, herbs and honey. | £10.50 |

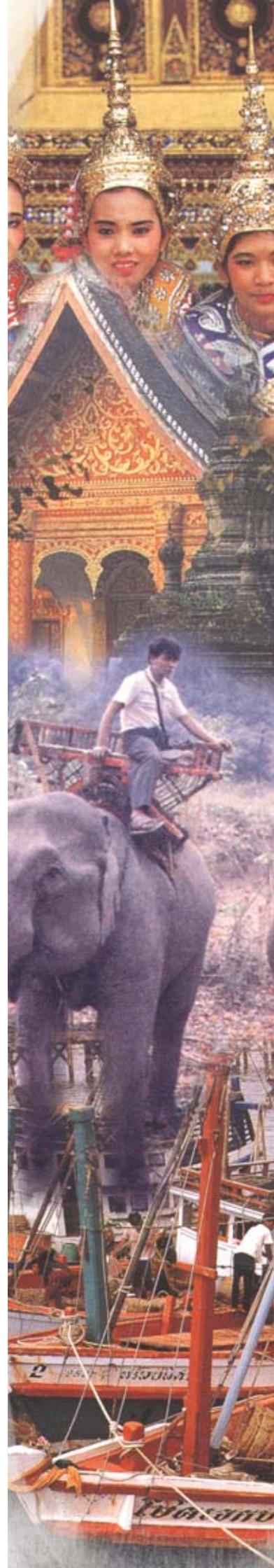
Seafood Dishes

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| 70 | SEAFOOD PHAD PHED
Mixed seafood stir fried with Thai aubergines, fresh chilli, Thai sweet basil leaves and Thai herbs. | £11.50 |
| 71 | KOONG PHAD PRIG
Prawn stir fried with fresh chilli, garlic and fish sauce. | £10.50 |
| 72 | KOONG PRIEW WAHN
Prawn stir fried with onion, spring onion cooked in a sweet and sour sauce. | £10.50 |
| 73 | KOONG PHAD HED
Prawn stir fried with mushroom, spring onion in soy sauce . | £10.50 |
| 75 | PLA SAHM ROD
Deep fried fish pieces with a sweet and sour sauce. | £10.50 |
| 77 | PLA TOD
Fresh sea bream marinated in a lightly spiced sauce, crispy fried . | £14.50 |
| 78 | PLA MEUK TOD GKATIUM PRIG THAI
Squid stir fried with garlic, white pepper and fish sauce. | £10.50 |

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Speciality Dishes

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| 80 | LAMB PHAD CHAR
Stir fried lamb with onions, sweet basil, garlic, chilli and herbs. | £10.95 |
| 81 | PLA YANG
Fresh sea bass marinated in lemongrass, lime leaves and fresh herbs. | £14.50 |
| 82 | PHAD NEUA SAN NAI
Stir fried fillet steak pieces cooked in a dark soy sauce . | £12.95 |
| 83 | PLA NEUNG MA NAU
Steamed sea bass with lemon grass, fresh lime juice and crushed chilli. | £14.50 |
| 84 | PLA NUANG SEE-IEW
Steamed fish (whole sea bass) in soy sauce with mushroom, and ginger, chilli, spring onions and celery. | £14.50 |
| 85 | SALMON SHU SHEE
Salmon stir fried in a shu shee curry sauce with coconut cream. | £11.50 |
| 87 | SOUTHERN THAI CHICKEN
Grilled marinated breast of chicken with lemongrass, garlic, pepper and soy sauce served on a sizzling dish . | £9.95 |
| 88 | NORTHERN THAI STEAK
Grilled marinated fillet steak pieces cooked in sesame oil with garlic. | £11.95 |

Vegetarian Starters

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| 90 | MONG SAVILA 
Fresh vegetables and bean curd deep fried and served with peanut sauce. | £5.95 |
| 92 | POB PIAH PHAK
Deep fried spring rolls filled with vegetables served with sweet and sour sauce. | £5.95 |
| 93 | TOM YUM HED
Mushroom in spicy hot and sour soup flavoured with lemongrass, lemon juice and fish sauce. | £5.95 |

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Vegetarian Main Course

94	KAENG PHAK Fresh vegetables and dried bean curd in a red curry paste with coconut milk and Thai herbs.	£6.95
95	PHAK PRIEW WAHN Mixed vegetables stir fried in a sweet and sour sauce.	£6.95
97	PHAK PHAD PRIG Fresh vegetables stir fried with garlic and chilli with soy sauce .	£6.95
98	PHAD THAI JAE Fried noodles with bean curd, beansprouts and tamarind sauce.	£6.95
99	PHAD SEE - IEW Plain noodles stir fried with soy sauce.	£3.50

Vegetables, Noodle and Rice

100	PHAD PHAK NAM MAN HOI Fried seasonal vegetables with oyster sauce.	£5.95
101	PHAD THAI Rice noodles fried with chicken, king prawn, bean sprouts, egg, bean curd and tamarind sauce.	£7.25
102	MEE ORCHID Stir fried noodles with chicken, bean sprouts, egg and turmeric.	£6.50
103	KAHO PHAD KHAI Stir fried jasmine rice with eggs.	£4.50
104	KHAO PHAD GKATIUM Fried rice with garlic and herbs.	£4.50
105	KHAO SOWAY Steamed rice.	£2.25
106	KHAO NEOL Thai sticky rice.	£2.75
107	KHAO PHAD SUBPAROD  Thai fried rice with prawn, chicken, pepper, onion, pineapple and cashew nuts.	£6.95
108	KHAO OB GATI Thai jasmine rice cooked with coconut milk, pandan leaves and ginger.	£4.50
109	PRAWN CRACKERS	£1.95

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Thai Orchid

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