

# Ruan Orchid Chef Special Menu



(Inclusive of Thai Jasmine rice)

## 74. SEABASS IN JUNGLE GREEN CURRY

£16.95

Gaeng Keow Pah Pla แกงเขียวป่าปลากะพง

Crispy pan fried sea bass fillets with jungle green curry, butternut squash, bamboo shoot, French beans, courgettes, baby sweet corn, mixed Thai herbs, fresh chilli and sweet basil. **Served Medium/Hot.**

## 75. CRISPY BELLY PORK STIR FRIED WITH SPRING GREEN

£14.50

Pad Bai Kanah Moo Grob ผัดใบคะน้าหมูกรอบ

Crispy belly pork Stir fired with garlic, fresh chilli and spring cabbages. **Served Medium/Hot.**

## 76. TIGER PRAWNS IN TAMARIND SAUCE

£16.95

Kung Pad Sauce Ma Karm กุ้งผัดซอสมะขาม

King Prawn, Spring onion, onion, carrot, mushroom, mixed pepper, fresh chilli, dried chili and cashew nuts stir fried in the chef's special tamarind sauce.

## 77. GRILLED SEABASS

£17.95

Pla Kla Pong Yang ปลากะพงย่าง

Grilled whole Seabass with Thai mixed herbs and topped with fresh chill, garlic, coriander, spring onion, black pepper, and fresh pepper corn and lemon chilli sauce.

## 78. STEAMED SEABASS IN FRESH CHILLI LIME JUICE

£17.95

Pla Kla Pong Nung Manao ปลากะพงนึ่งมะนาว

Steamed whole sea bass cooked with fresh chilli, garlic, Chinese leaf, ginger, spring onion, celery and finished with fresh lime juice.

**Served Medium.**

## 79. SLOW COOKED CHICKEN SOUTHERN YELLOW CURRY

£14.95

Gaeng Lemg Gai Pak Tai แกงเหลืองไก่บักขี้ไต้

Chicken thigh slow-cooked in a southern Thai yellow curry sauce with onions, butternut squash and potato. **Served Hot.**

## 80. SLOW COOKED LAMB IN MASSAMAN CURRY

£16.95

Gaeng Massaman Gae แกงมัสมั่น

Fragrant mild Thai Muslim curry originating from the south of Thailand made with onion, potatoes and peanuts with a smooth finish of coconut cream.  
**Served Medium/Hot.**

**81. SPECIAL STEAMED PARCEL (Chicken, Pork or Seabass)**

**£14.95**

Haw Mhok Moo, Kai Reu Pla ห่อหมกไก่, หมู หรือ ปลา

Steamed bite size pieces of chicken, pork or fish in a special Thai red curry with cabbage, celery, mixed pepper, mixed Thai herbs, holy basil, egg and kaffir leaves. Served in foil parcel. **Served Medium/Hot.**