



Special Lunch Menu

2 Courses for £9.95 per Person

Monday to Sunday 12pm to 3pm

Starter (one choice)

- 1. STUFFED CHICKEN WINGS**
Deep-fried chicken wings stuffed with minced pork, glass noodles, garlic, herbs, and mixed vegetables. Served with a sweet and sour chilli sauce.
- 2. CHILLI SQUID**
Squid deep-fried in a chilli batter served with garlic mayonnaise.
- 3. MIXED VEGETABLE TEMPURA V**
Japanese style vegetables, deep-fried in tempura batter served with a sweet and sour chilli dip.
- 4. VEGETABLE SPRING ROLLS V**
A special recipe of stuffing made from pea carrot onions, potatoes, sweet corn and wrapped in a rice dough sheet, and then deep fried. Served with a sweet and sour chilli dip.
- 5. CHICKEN SATAY**
Lean strips of marinated chicken grilled on bamboo skewers, served with a peanut sauce and cucumber relish.
- 6. MUSHROOM SATAY V**
Mushroom, peppers, onion and tomato, grilled on bamboo sticks, served with a peanut sauce cucumber relish.
- 7. MINCED PORK MONEY BAGS**
Bite size serving of minced pork and vegetables, wrapped in a rice dough sheet, and then lightly deep fried. Served with sweet and sour chilli dip.
- 8. CRISPY WONTON**
Minced pork, spring onion, garlic and coriander wrapped in crispy wonton pastry, served with a chilli plum sauce.
- 9. PORK TOASTIE**
Crispy deep fried slices of toast topped with tasty minced pork. Served with a sweet and sour chilli dip and a cucumber relish.
- 10. CRISPY KIMCHI GYOZA V**
Deep fried Japanese vegetable dumplings served with a vinegar soy sauce.

- 11. SPICY THAI SALAD WITH CHICKEN, BEEF OR PORK**
A spicy combination of chilli, celery, onions, carrot, spring onion, tomato, cucumber, cashews and coriander. Served med/hot.
- 12. GLASS NOODLES SALAD V**
A traditional Thai salad of glass noodles combined mix vegetables, onions, coriander, fresh chilli and cashews. Served med/hot.
- 13. RUAN ORCHID SALAD**
Mixed seasonal vegetables and salad with chicken and egg. Served with peanut sauce.
- 14. SPICY TOFU SALAD V**
Crispy bean curd in a spicy salad of celery, onions, carrots, cucumber, cherry tomatoes, coriander, cashews and chilli.
- 15. CHILLI AND GARLIC TIGER PRAWNS £1.00 Supplement**
Pan fried in lemon oil

Soup

- 16. HOT & SOUR SOUP**
The classic Thai hot and sour soup made with a rich vegetable broth. Liberally spiced with chilli, lemon grass, galangal, lime juice, citrus leaves and Thai herbs.
Choose Chicken or Vegetable
- 17. COCONUT CREAM SOUP**
Creamy vegetable broth mixed with thin coconut cream and seasoned with lemon grass, galangal, chilli oil and other aromatic spices.
Choose Chicken or Vegetable
- 18. SPICY SEAFOOD NOODLE SOUP £2.00 Supplement**
A spicy hot and sour soup with squid, prawn, and salmon, wakame seaweed, carrot, spring onions, cucumber and chilli.
- 19. HOT AND SOUR KING PRAWN SOUP £1.00 Supplement**
The famous "Tom Yum Gung". One of Thailand's most popular soups. King Prawns in rich a vegetable broth, liberally spiced with chili, lemon grass, lime juice, galangal, citrus leaves and Thai herb

All curry pastes except for Yellow curry contain trace amounts of shrimp paste.

V = suitable for vegetarians

A discretionary service charge of 10% will be added for groups of 6 or more.

Main Courses

The following may be selected with any curry or stir-fried dish:

Beef, Pork, Chicken, Mixed Vegetables or White Bean Curd.

(Duck, Fillet of Sea Bass, King Prawns or Mixed Seafood £2.95 Supplement)

All curry and stir-fry dishes include steamed jasmine rice. Egg fried rice £1.50 extra.

Tomato sauce stir fried with mushrooms, mangetout, peppers, cherry tomatoes, onions and broccoli.

Curries *(Served medium)*

- 20. PINEAPPLE CURRY**
A red coconut curry with pineapple chunks, cherry tomatoes, and grapes.
- 21. THAI YELLOW CURRY**
An aromatic mild and creamy yellow curry with onions and potatoes, finished with a smooth coconut cream.
- 22. THAI RED CURRY**
A traditional Thai red curry with spices and Thai herbs, French beans, red pepper, bamboo shoots and coconut milk.
- 23. THAI GREEN CURRY**
An exotic Thai green curry with medium spices, French beans, green pepper, bamboo shoots, Thai herbs and coconut milk.
- 24. STIR FRIED THAI CURRY PASTE AND KAFFIR LIME LEAVES**
A stir fried thick curry paste with coconut and tamarind sauce topped with shredded kaffir lime leaves.
- 25. SOUTHERN THAI YELLOW CURRY**
Chicken thigh slow-cooked in a southern Thai yellow curry sauce. Served on aubergines.
(served hot) £1.00 Supplement
(chicken only)

Stir-Fries

Includes boiled rice

(Egg Fried Rice £1.50 Supplement)

- 26. STIR FRIED YOUNG GINGER**
Stir-fried with fresh young ginger in a yellow bean sauce, onions, and mushrooms.
- 27. BLACK BEAN SAUCE STIR FRIED**
A quick stir fried of mixed seasonal vegetables and your choice of meat in black bean sauce.
- 28. SWEET AND SOUR STIR FRIED**

- 29. STIR FRIED TAMARIND SAUCE**
Chefs special tamarind sauce stir fried with spring onion, onion, carrot, mushroom, dried chilli and cashew nuts.
- 30. GARLIC AND PEPPER STIR FRIED**
A Thai style of stir fried garlic and ground pepper, coriander, spring onion and iceberg lettuce lightly fried to finish.

Rice and Noodle Dishes

Boiled rice not included

- 31. PAD THAI NOODLES**
Thai rice noodles stir-fried with bean sprouts, spring onions, egg and ground peanuts. Served with ground chilli.
- 32. THAI STYLE NOODLE SOUP**
£2.95 Supplement
 Authentic Thai flavours make this clear stock of pork ribs and rice noodles soup with vegetables, spring onions and coriander. Served with ground chilli, peanuts, sugar and a Thai vinegar on the side so you can season your soup just how you like. *Also available with mixed vegetables, slow cooked shin beef or Chinese style red pork.*
- 33. STIR FRIED RICE NOODLES IN DARK SOYA SAUCE**
Rice noodles stir fried with broccoli, carrot, mangetout, baby sweet corn and mushrooms in a dark soya sauce.
- 34. CHILLI FRIED RICE**
A tender meat of your choice stir fried with onion, egg and rice, finished with sprinkles of

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Buan Orchid Special Lunch Menu

Thai Restaurant

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chopped spring onion and coriander.

35. PINEAPPLE FRIED RICE

A unique dish of fried rice, pineapple chunks, onion, spring Onion, cashew nuts and raisins.

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