

Starters

Ruan Orchid Special Platter A

เรือออรัคคิสเปเชียล เอ £5.95 per person

Stuffed Chicken Wings, Thai Crispy Pork spring rolls and Thai Spicy Fish Cakes

Ruan Orchid Special Platter B

เรือออรัคคิสเปเชียล บี £7.95 per person

Thai Spicy Pork Cakes, Chicken Satay, Prawn Toasties and Thai Duck Spring Rolls.

Ruan Orchid Special Platter C

เรือออรัคคิสเปเชียล ซี £11.95 per person

Chicken Satay, King Prawn in Bread-crumbs, Thai Spicy Fish Cakes and Aromatic Crispy Duck with Pancakes and Dressing.

1. Thai Prawn Crackers ข้าวเกรียบกุ้ง £2.50

Served with a peanut sauce and a sweet chilli sauce.

2. Rang Tong รังทอง £5.95

Savoury Pork Baskets

A combination of minced pork, paprika, onion, sweet corn and carrots in crispy rice dough baskets, served with a sweet and sour chili plum sauce.

3. Toong Gnurn ถูงเงิน £5.50

Minced Pork Money Bags

Bite size servings of minced pork and vegetable wrapped in a rice dough sheet and deep-fried, served with a sweet and sour chilli plum sauce.

4. Po Pia Moo Tod ปอเปี๊ยะทอด £5.95

Thai Crispy Pork Spring Rolls

A mixer of minced pork, mixed vegetables, glass noodles wrapped in a rice dough sheet and served with a sweet and sour chili plum sauce.

5. Po Pia Phed Tod

ปอเปี๊ยะเปิดทอด £6.95

Thai Crispy Duck Spring Rolls

A special recipe of roasted duck, glass noodles, and mixed vegetables wrapped in a crispy rice dough sheet, served with a sweet and sour chili plum sauce.

6. Khanom Bpang Nah Moo

ขนมปังหน้าหมู £5.50

Pork Toasties

Crispy deep fried slices of toast topped with minced pork and served with sweet and sour cucumber relish.

7. Tod Man Plah ทอดมันปลา £7.50

Spicy Thai fish cakes

Cod combined with a spicy red curry paste and chopped green beans, lightly fried and served with a sweet and sour cucumber relish

8. Peek Gai Sord Sai

ปีกไก่สอดไส้ £6.50

Stuffed chicken wings

Deep-fried chicken wings stuffed with minced pork, garlic and bamboo, served with a sweet and sour chilli dip.

9. Gung Sa Loong กุ้งไส่รัง £6.95

King Prawn Rolls

King prawns wrapped in a light pastry, served with a crispy salad, and sweet and sour plum sauce.

10. Tod Man Kung ทอดมันกุ้ง £6.50

King Prawn Cakes

Prawns cakes combined with water chestnut, kiffir lime leaves, lightly fried and served with a sweet plum sauce.

11. Satay Kung สัต๊ะกุ้ง £7.50

King Prawn Satay

Marinated king Prawns grilled in bamboo skewers and serve with peanut sauce and cucumber relish.

12. Tod Man Moo ทอดมันหมู £5.50

Spicy Pork Cakes

Minced pork combine with a spicy red curry paste and chopped holly basil, sweet basil, kiffir lime leaf and lightly fried served with sweet and sour chilli sauce and cucumber relish.

13. Khanom Bpang Nah Gung

ขนมปังหน้ากุ้ง £5.50

Prawn Toasties

Crispy deep-fried slices of toast topped with tasty minced prawns and served with a sweet and sour cucumber relish.

14. See Krong Moo BBQ

ซีโครงหมูบาร์บีคิว £6.95

Barbeque Spare Ribs

Pork ribs marinated in garlic, ginger and dark soy sauce and served in a rich barbeque sauce.

15. Satay Moo, Gai

สเต๊ะ, หมู, ไก่ £8.95

Satay (Pork or Chicken)

Lean strip of marinated, pork or chicken grilled in bamboo skewers and served with a peanut sauce and cucumber relish.

16. Gai Bai Teui ไก่ห่อใบเตย £6.95

Chicken in Pandanus Leaf

Chicken marinated in garlic, herbs, sesame seed and oyster sauce wrapped in pandanus leaf and deep-fried.

17. Gung Chub Bpaeng Tod

กุ้งชุบแป้งทอด £6.95

King Prawn in Batter

Deep-fried King Prawns and mixed vegetables served with a sweet and sour plum dip.

18. Hoy Joa หอยจ๊อ £6.95

Deep Fried Crab Meat

Deep-fried crabmeat, king prawns and cod fish minced together with Thai herbs then wrapped in yellow bean pastry served with side salad and a sweet and sour plum sauce.

19. Hoy Nung หอยนี้้ง £6.95

Steamed Mussels

Steamed Mussels with Thai herbs serve with home-made chilli sauce.

20. Hoy Yang หอยย่าง £7.95

Grilled Scallops

Lightly grilled marinated fresh scallops served with chilli, lemon and garlic sauce.

21. Geow Tod เกี้ยวทอด £5.50

Crispy Wonton

Crispy pastry folded in minced pork, spring onions, coriander and garlic, served with a chilli plum sauce.

22. Aromatic Crispy Duck with Pancakes and Dressing

เป็ดแพนเค้ก

- Whole ทั้งตัว £25.00

- Half ครึ่งตัว £12.50

- Quarter เศษ ¼ ตัว £8.95

Soup

(Served hot, medium or mild)

23. Dttoh Yam Gai ต้มยำไก่ £5.50

Hot and Sour Chicken Soup

Tender bite sized pieces of chicken in a rich mixed vegetable broth liberally spiced with chilli, lemon-grass, lime juice and citrus leaves.

24. Dttoh Khah Gai ต้มขาไก่ £5.50

Chicken in Spicy Coconut Cream Soup

Pieces of chicken in rich vegetable broth mixed with thin coconut cream, mushrooms and onions and tomatoes, and seasoned with lemon-grass, galangal, chilli and other aromatic spices.

25. Dttoh Khah Gung ต้มข่ากุ้ง £6.95

King Prawn in a Spicy Coconut Cream Soup

King prawns in rich vegetable broth mixed with thin coconut cream, mushrooms and onions and tomatoes, and seasoned with lemon-grass, galangal, chilli and other aromatic spices.

26. Dttoh Yam Gung ต้มยำกุ้ง £6.95

Hot and Sour King Prawn Soup

King prawns in a rich mixed vegetables broth, liberally spiced with chilli, lemon-grass, lime-juice and citrus leaves.

105. Dttoh Yam Bpoh Dtaek ต้มยำโป๊ะแตก £8.95

Thai Fishermans Soup

Prawns, squid, crab claws and mussels and fish in a rich mixed vegetables broth enhanced with chilli, tangy lemon-grass, citrus leaves and spices.

106. Dttoh Yam Pla Sea Bass ต้มยำปลากะพง £7.95

Hot and Sour Sea bass soup

Tender pieces of Sea bass in a rich mixed vegetable broth, liberally spiced with chilli, lemon-grass, lime-juice and citrus leaves.

Side Orders

27. Som Tam ส้มตำไทย £7.95
Spicy Papaya Salad
Thailand's most popular salad made with papaya, French beans, carrot, ground nuts and garlic served with seasonal mixed leaf. (Served Hot, Medium or Mild)

28. Kor Moo Yang Nam Tok คอหมูย่างน้ำตัก £6.95
Grilled Pork Spicy Herb Salad
Bite sized pieces of tender pork char grilled and then combined with lemon-grass, onions, chilli, Grounded roast rice, citrus leaves and coriander. (Served Hot, Medium or Mild)

29. Yam Neua, Moo reu Gai ยำเนื้อ, หมู หรือ ไก่ £6.95
Beef, Pork or Chicken Salad
Bite sized pieces of tender chicken combined with lemon-grass, onions, chilli, citrus leaves and coriander. (Served hot, medium or mild)

30. Yam Talay ยำทะเล £9.95
Mixed Seafood Salad
Spicy mixed seafood combined with lemon-grass, onions, chilli, citrus leaves and coriander. (Served hot, medium or mild)

31. Yam Bplah Meuk ยำปลาหมึก £7.95
Squid Salad
Cooked tender squid with spicy lemon juice, garlic, chilli, onions and coriander. (Served hot, medium or mild)

32. Neua Yang Nam Tok เนื้อย่างน้ำตัก £6.95
Crying Tiger
Thai style beefsteak Bar-B-Q served with a hot spicy chilli dip

33. Yam Gung ยำกุ้ง £7.95
Prawn Salad
A tangy prawns salad with onions, chilli oil, cucumber and coriander. (Served hot, medium or mild)

34. Yam Wun Sen ยำวุ้นเส้น £7.95
Glass Noodle Salad
Prawn and minced pork in a spicy glass noodle salad made with spring onions, chilli and coriander. (Served hot, medium or mild)

35. Lab Gai (Served at room temperature) Minced Chicken Salad ลาบไก่ £5.95
Finely minced chicken cooked with ground chilli, lime juice, spring onions, shredded lime leaves and ground roast rice. (Served Hot, Medium or Mild)

36. Lab Moo (Served at room temperature) Minced Pork Salad ลาบหมู £5.95
Finely minced pork cooked with ground chilli, lime juice, spring onions, lime leaves and ground roast rice. (Served Hot, Medium or Mild)

37. Steamed Home-made Prawn and Pork Dumpling (Shui mai Chinese style) ขนมจีบ £6.95
A special recipe of minced prawn and pork with water chestnut wrapped in a wonton sheet and served with sweet soya sauce.

38. Boiled Rice ข้าวเปล่า £1.15

39. Egg Fried Rice ข้าวผัดไข่ £2.95

40. Thai Sticky Rice ข้าวเหนียว £3.95

41. Coconut Rice ข้าวอบกะทิ £2.95

42. French fries มันฝรั่งทอด £1.95

43. Fried noodles ก๋วยเตี๋ยวมัดไทย £3.15