

Appetizer

- | | |
|--|--------------|
| 1. Po Pia Tod (Egg Rolls) (2) | 5.50 |
| vegetables wrapped in soft rice paper, deep fried and served with sweet and sour sauce | |
| 2. Po Pia Sod (Salad Rolls) (2) | 5.75 |
| vegetables, tofu and rice noodle wrapped in soft rice paper served with sweet and sour sauce w/ground peanut | |
| 3. Tao Hoo Tod (Fried Tofu) (8) | 6.00 |
| served with sweet and sour sauce w/ground peanut | |
| 4. Chicken Satay (4) | 8.50 |
| grilled chicken marinated in spices on skewers served with peanut sauce and cucumber sauce | |
| 5. Giew Tod (Fried Wonton) (6) | 6.00 |
| deep fried spiced ground chicken wrapped in wonton skin | |
| 6. Combination Plate | 11.50 |
| samples of appetizer of #1, #3, #4 and #5 | |
| 7. Golden Squid | 10.50 |
| battered fried calamari | |
| 8. Tod Mun Pla (Fish Cake) (4) | 8.50 |
| fried fishcake patties seasoned with curry paste and sliced green beans | |
| 9. Chicken Pot Stickers (6) | 7.50 |
| 10. Tempura vegetable | 8.00 |
| 10.1 Chicken Lettuce Wrap | 9.50 |
| ground chicken, shitake mushroom, water chestnut, and onions over crispy angel hair noodle | |

NEW ITEMS

- | | |
|--|-------------|
| 10.2 Chicken Wing (6) | 7.50 |
| fried battered chicken wings w/ salt and black pepper | |
| 10.3 Curry Puff (2) | 6.00 |
| yellow curry, potato and chicken filling in pastry | |
| 10.4 Crab Rangoon (4) | 6.50 |
| crab, cream cheese, onions and black pepper wrapped in wonton skin | |
| 10.5 Sesame Chicken | 6.50 |
| fried sesame battered chicken strips | |
| 10.6 Coconut Shrimp (4) | 6.50 |
| deep fried coconut flake battered shrimp | |
| 10.7 Goong Salong (4) | 7.00 |
| shrimp wrap layers of seasoned ground chicken and wonton skin | |

Choices:

- | | |
|---|--------------|
| Vegetables or Tofu | 10.50 |
| (Note: Vegetables: broccoli, carrot, and cabbage) | |
| Chicken, Pork | 10.95 |
| Beef, Shrimp or Squid | 12.50 |
| Talay (seafood) | 13.95 |

* indicates spicy hot food and can be prepared to your liking: mild, medium, hot, or extra hot
Note: Vegetables that are seasonal will be replaced with others when they are not available.

Soup

- | | |
|---|--|
| * 11. Tom Yum | |
| soup with lemon grass, kaffir leaves, tomato, onions mushroom, galanga root and lime juice | |
| 13. Tom Kha | |
| coconut milk soup with lemon grass, kaffir leaves, tomato, onions, mushroom, galangal root and lime juice | |

salad

- | | |
|--|-------------------------------------|
| * 21. Yum Nur (Beef Salad) | 12.50 |
| grilled beef with lettuce, tomato, cucumber, onions, lime juice and spices | |
| * 22. Seafood Salad Shrimp or Squid Talay | 12.50
13.95 |
| seafood with lettuce, lemon grass, onions, mint and kaffir leaves, lime juice and spices | |
| * 25. Larb | 10.95 |
| choice of ground pork, beef, chicken, or tofu with mint leaves, onions, spices, lime juice and rice powder | |
| * 26. Som Tum | 8.95 add shrimp 11.95 |
| shredded green papaya with ground peanut, tomato, chili and lime juice | |
| 27. Thai Salad | 8.50 |
| lettuce with tomato, cucumbers, hard-boiled egg and peanut sauce dressing | |
| 28. Lemongrass Chicken Salad | 10.95 |
| tossed lettuce with lime juice, chili, tomato, cucumber and onions topped with grilled lemongrass chicken | |

Stir Fried

- | | |
|---|--|
| * 31. Pad Phet (Eggplant and Bamboo Shoots) | |
| chili sauce, egg plant, bamboo shoots, onions, bell peppers and sweet basil | |
| * 32. Pad Ga Prau (Basil) | |
| chili, onions, bell peppers and basil leaves | |
| * 33. Pad Khing (Ginger) | |
| chili, shredded ginger, onions, bell peppers, mushroom and black fungus | |
| * 34. Pad Prik Khing (Green Bean) | |
| chili paste, Kaffir leaves, onions and green beans | |
| * 35. Pad Prik (Waterchestnut and Sweet Basil) | |
| chili, onions, bell peppers, water chestnut and sweet basil | |
| 36. Pra Ram (Steam Vegetables and Peanut Sauce) | |
| steamed broccoli, spinach, and cabbage topped with peanut sauce | |
| 38. Pad Ruam Mit (Mixed Vegetable) | |
| stir fried mixed vegetables | |
| 39. Pad Khao Pod (Baby Corn) | |
| baby corn, pea pods, onions and mushrooms | |
| 40. Pad Prieu Wan (Sweet and Sour) | |
| sweet and sour sauce with tomatoes, onions, cucumbers and pineapple | |

- | | |
|--|--------------|
| 41. Pad Him Ma Parn (Cashew Nuts) | |
| bamboo shoots, baby corn, onions, bell peppers and cashew nuts | |
| 42. Broccoli with Oyster Sauce | |
| Stir fried broccoli, chinese broccoli and oyster sauce | |
| * 46. Volcano Beef with Avocado | 14.95 |
| stir fried sweet basil, onions, bell peppers, cashew nuts, pineapple and avocado | |

Curries

- | | |
|---|--------------|
| * 51. Gaeng Kiew Wan | |
| green curry, egg plant, bamboo shoot, bell peppers and sweet basil | |
| * 52. Gaeng Ped Daeng | |
| red curry, egg plant, bamboo shoot, bell peppers and sweet basil | |
| * 53. Gaeng Ga Ree | |
| yellow curry, potatoes, carrots, onions and bell peppers | |
| * 54. Gaeng Pa Nang | |
| Panang curry, green beans, bell peppers and kaffir leave | |
| * 55. Gaeng Mussman | |
| Mussman Curry, potatoes, carrots, onions and peanuts | |
| * 56. Evil Jungle Prince | |
| bed of steamed cabbage and mixed vegetables topped with curry sauce | |
| * 57. Gaeng Ped Yang (Red Duck Curry) | 13.95 |
| roast duck with red curry, pineapple, egg plant and sweet basil | |
| * 59. Pineapple Curry | |
| red curry, pineapples and bell peppers | |
| * 59.1 Thai Orchid Curry | |
| peanut sauce curry, potato, cabbage, carrot and broccoli | |
| * 59.2 Pumpkin Curry Beef | 13.95 |
| red curry with pumpkin, bell peppers and basil | |

Fish and Seafood

- | | |
|---|--------------|
| * 61. Pla Tod Rad Prik | 13.50 |
| fried fish filet topped with chili and garlic sauce and vegetables | |
| * 63. Ho Mok Ta Lay (Special Seafood Curry) | 16.00 |
| shrimp, squid, and mussel in special Thai curry sauce with mushroom, onions and sweet basil | |
| * 64. Po Hang (Special seafood with chili paste) | 16.00 |
| shrimp, squid, and mussel in spicy chili sauce with lemon grass and sweet basil | |
| * 65. Pla Duk Pad Phet | 13.50 |
| fried catfish with chili sauce, egg plant, bamboo shoots, bell peppers and sweet basil leaves | |
| 66. House Special Seafood | 16.00 |
| combination seafood with mixed vegetables and basil | |
| * 68.1 Salmon Basil | 15.95 |
| fried salmon w/eggplant, onions, chili and garlic sauce | |

- | | |
|---|--------------|
| * 68.2 Salmon Panang Curry | 15.95 |
| panang curry with green bean, bell peppers, basil and kaffir leaves | |

Specialty

- | | |
|---|------------------------------|
| 71. Gai E San (Thai style BBQ chicken) | 10.95 |
| 72. Stir Fried Eggplant tofu | 12.50 |
| 73. Lemon Grass Chicken | 11.50 |
| chicken breast marinated in lemon grass sauce grilled and topped with peanut sauce | |
| * 74. Spicy Basil Lamb | 15.95 |
| bell peppers, onions, garlic and sweet basil | |
| * 75. Spicy Chicken w/Cashew Nuts | 12.95 |
| cashew nuts, waterchestnuts, onions and bell peppers | |
| 76. Garlic Chicken Shrimp | 12.95
16.50 |
| black pepper served over steamed broccoli and cabbage | |
| 77. Swimming Angel Chicken | 12.95
16.50 |
| cooked with garlic and black pepper served over steamed broccoli and cabbage topped with peanut sauce | |
| 79. Ground Chicken and Shrimp with Crispy Basil | 13.50 |
| chili, onions, bell peppers and basil leaves | |
| 79.1 Orange Chicken | 11.00 |
| battered boneless chicken deep fried then tossed in homemade sweet orange sauce | |
| 79.2 Mango Chicken | 12.95 |
| stir fried mango, cashew nuts, bell peppers, onions and chili jam | |
| * 79.3 Spicy Crispy Chicken Basil | 11.95 |
| battered chicken stir fried with bell pepper and carrot | |
| * 79.4 Honey Chicken | 11.95 |
| chicken, broccoli and honey sauce | |

Noodles

- | | |
|---|--------------|
| 81. Pad Thai | |
| medium size rice noodles with egg, fried tofu, bean sprouts and ground peanut | |
| Pad Thai w/Chicken and Shrimp | 11.95 |
| 82. Pad Gai | |
| wide size rice noodles with egg, green onions and lettuce | |
| 83. Pad Woon Sen | |
| choice of vegetables or tofu or meat with bean vermicelli, egg, pea pod and onions | |
| 84. Rad Nah (Broccoli in Gravy Sauce) | |
| wide size rice noodles topped with broccoli in gravy sauce | |
| 85. Pad Se Ew (Soy Sauce Noodle) | |
| wide size rice noodle, broccoli and egg | |
| * 86. Pad Kee Mao (Drunken Noodle) | |
| wide size rice noodle, egg, chili, broccoli and basil | |
| * 88. Evil Jungle Noodles | |
| bed of steamed cabbage and mixed vegetables and medium size rice noodle topped with curry sauce | |

Choices:	
Vegetables or Tofu	10.50
<small>(Note: Vegetables: broccoli, carrot, and cabbage)</small>	
Chicken, Pork	10.95
Beef, Shrimp or Squid	12.50
Talay (seafood)	13.95

- * 89. **Khao Soi (Curry Noodles)**
egg noodle topped with choice of vegetables or meat cooked in curry sauce and garnished with crispy egg noodle and red onions
90. **Chow Mein**
egg noodle, broccoli, cabbage, carrot, onions, celery and bean sprout

Noodle Soup

87. **Thai Noodle Soup**
small size rice noodle soup with bean sprout in clear broth top with chopped green onion and cilantro
- * 102. **Kway Tiew Tom Yum** 10.95
spicy rice noodle soup w/ground pork, squid and shrimp topped with ground peanut
112. **PHO COMBO** Small 9.00 Large 10.00
(rib eye steak and beef meatball)
small size rice noodles in a bowl of beef broth cooked with herbs and spices served with a side of bean sprouts, jalapenos, lime and sweet basil

Rice

- * 93. **Fried Rice w/basil**
fried rice with chili, egg, cucumbers, onions and basil
94. **Fried Rice**
fried rice with egg, cucumber, tomatoes and onions
95. **Crab Fried Rice** 15.50
96. **Pineapple Fried**
fried/rice with egg, raisin, pineapple and onions

Side

- Peanut Sauce** 1.50 **91. Steamed rice** 1.50
92. Sticky Rice 2.00 **99. Brown rice** 1.50

* indicates spicy hot food and can be prepared to your liking: mild, medium, hot, or extra hot
Note: Vegetables that are seasonal will be replaced with others when they are not available.

A service charge of 15% may be automatically charged to parties of 6 or more

Note: Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Deserts

290. **Coconut Ice Cream** 6.00
291. **Sweet Rice w/Coconut Milk** 6.00
292. **Sweet Rice w/Mango** 7.50
293. **Fried Banana w/Ice Cream** 7.00

Soft Drink

- Hot Coffee** 2.00
Hot Tea 1.25
Iced Tea 1.50
Thai Iced Tea 2.25
Thai Iced Coffee 2.25
Soda 2.00
Coke, Diet Coke, Sprite, Root Beer, Orange soda
Orange Juice 3.00
Milk 2.00
Young Coconut (whole coconut) Seasonal

KID MENU

For children 12 years old and under

- Kid1 Orange Chicken with Rice** 6.50
battered boneless chicken deep fried then tossed in homemade sweet orange sauce
- Kid2 Sesame Chicken with Rice** 6.50
fried boneless chicken in sesame batter
- Kid3 Khao Pad Chicken** 6.50
fried rice with egg, cucumber, tomato and onions
- Kid4 Thai Scramble Egg Over Rice** 6.50
choice of ground chicken, pork or tofu



THAI ORCHID Restaurant

Family owned and operated, Thai Orchid Restaurant has been serving fresh, flavorful, and healthy Thai food in the Portland Metro Area since 1992.

Blending her culinary instincts with family recipes and her passion of cooking, Executive Chef and Owner, Penny Saenguraiporn, created a menu to offer the finest authentic Thai dishes.

Our mission is to provide great food and friendly service in a clean environment at a reasonable price so our customers can enjoy a fine dining experience at Thai Orchid.

Dine In Take Out Catering
Email: thaiorchidrestaurant@gmail.com
Website: thaiorchidrestaurant.com

LUNCH SPECIAL

Item L1-L13, L20-L21 are served with steamed rice
Available weekdays between 11:00 am to 2:30 pm

Choices:	
Vegetables or Tofu	8.00
<small>(Note: Vegetables: broccoli, carrot, and cabbage)</small>	
Chicken, Pork	8.50
Beef, Shrimp or Squid	9.95
Talay (seafood)	11.50

- * L1. **Gaeng Mussman**
Mussman Curry, potatoes, carrots, onions and peanuts
- * L2. **Pad Prik (Waterchestnut and Sweet Basil)**
chili, onions, bell peppers, water chestnut and sweet basil
- * L3. **Pad Phet (Eggplant and Bamboo Shoots)**
chili sauce, egg plant, bamboo shoots, bell peppers and sweet basil
- * L4. **Gaeng Pa Nang (Green Bean)**
Pa Nang curry, green beans and kaffir leaves
- * L5. **Gaeng Ga Ree**
yellow curry, potatoes, carrots, onions and bell peppers
- * L6. **Gaeng Kiew Wan or Gaeng Ped Daeng**
green or red curry, egg plant, bamboo shoot, bell peppers and sweet basil
- * L7. **Pad Ga Prau (Basil)**
chili, onions, bell peppers and hot basil
- * L8. **Pad Khing (Ginger)**
chili, shredded ginger, onions, bell peppers, mushroom and black fungus
- L9. **Gai E San** Thai style BBQ chicken 8.95
- L10. **Pad Ruam Mit (Mixed Vegetable)**
- L11. **Pad Prieu Wan (Sweet and Sour)**
tomatoes, onions, cucumbers, bell peppers and pineapple
- L12. **Pad Him Ma Parn (Cashew Nut)**
bamboo shoots, baby corn, onions, bell peppers, mushroom and cashew nuts
- L13. **Pra Ram (Steamed Veg. and Peanut Sauce)**
steamed broccoli, spinach and cabbage topped with peanut sauce
- L14. **Pad Thai**
medium size rice noodles with egg, fried tofu and bean sprouts topped with ground peanuts
- L15. **Rad Nah (Broccoli in Gravy Sauce)**
wide size rice noodles topped w/broccoli in gravy sauce
- L16. **Khao Pad (Fried Rice)**
fried rice, egg, cucumber, tomatoes and onions
- L17. **Pad Se Ew** wide size rice noodle, broccoli and egg
- * L18. **Pad Kee Mao**
wide size rice noodle, egg, chili, broccoli and basil
- L19. **Thai Noodle Soup**
small size rice noodle soup with bean sprout in clear broth top with chopped green onion and cilantro
- * L20. **Spicy Crispy Chicken Basil** 9.50
battered chicken stir fried with bell pepper and carrot
- L21. **Honey Chicken** 9.50
chicken, broccoli and honey sauce