



THAI ORCHID

AUTHENTIC THAI CUISINE

8145 BASH STREET.

INDIANAPOLIS, IN 46250

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HOURS: MON - THUR 11 - 9

FRI - SAT. 11 - 10

SUN 12 - 9



THAI SALAD



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| 19. | ORCHID SALAD | Fresh green leaves, tomato, cucumber, onion, egg and potato chip.
Served with peanut sauce. | \$6.99 |
| 20. | LARB | Ground meat mixed with onion, mint leaves and roasted rice powder in spicy lime dressing. (Chicken/beef/pork) | \$8.99 |
| 21. | YUM | Grilled meat mixed with mint leaves, cilantro, onion and tomato in spicy lime dressing. (Beef/chicken/tofu) | \$8.99 |
| 22. | YUM WUN SEN | Silver noodles cooked with meat and mixed with peanut and onion in spicy lime dressing.
Chicken/Pork \$ 8.99 Shrimp \$9.99 | \$9.99 |
| 23. | YUM CALAMARI | Calamari with mint leaves, cilantro and onion mixed in spicy lime dressing. | \$9.99 |
| 24. | YUM SHRIMP | Shrimp with herb, mint, cilantro and onion mixed in roasted chili dressing. | \$9.99 |
| 25. | YUM SEAFOOD | Seafood mixed with mint, cilantro and onion in spicy lime dressing. | \$10.99 |
| 26. | NUM TOK | Grilled sliced beef / Pork tossed with roasted rice powder, green onion, shallots, mint and cilantro. (Beef/pork) | \$8.99 |
| 27. | MINED PORK SALAD (NAM SOD) | Ground pork with ginger, mint, onion, cilantro and peanut in spicy lime dressing. | \$8.99 |
| 28. | LEMON PORK (MOO MA NAO) | Grilled sliced pork topped with spicy chili sauce. Served with fresh vegetables. | \$8.99 |
| 29. | SOM TUM (PAPAYA SALAD) | Shred papaya mixed chili, tomato, green bean and peanut in Thai special spicy sauce. | \$8.99 |
| 30. | YUM FRUIT SALAD | Mixed fresh fruits in special dressing sauce and topped with cashew nuts. | \$8.99 |



SOUP

With your choice of chicken/tofu/vegetables
\$2 more for shrimp/\$4 more for seafood

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| 31. | TOM YUM (LEMON GLASS SOUP) | Spicy lemon glass soup with mushroom, tomato, galangal, cilantro and lime juice.
Small \$4.59 Large \$9.99 |
| 32. | TOM KHA (COCONUT MILK SOUP) | Coconut milk soup with mushroom, galangal, onion, cilantro, and chili paste.
Small \$4.99 Large \$10.99 |
| 33. | SPICY SEAFOOD SOUP (POH TEAK) | Spicy lemon glass soup with mixed seafood, mushroom, galangal, basil and kefir leave.
Large \$12.99 |
| 34. | SILVER NOODLE SOUP | Silver noodles with ground pork, soft tofu, cilantro, green onion and fried garlic.
Small \$4.00 Large \$8.99 |

• Please specific spiciness – mild, medium, medium hot, hot, extra hot, and Thai hot



NOODLES & FRIED RICE



Extra \$ 2 for shrimp or calamari

Extra \$ 4.00 for seafood

35.	PAD THAI (Thai's Signature Dish)	Stir-fried rice noodle in homemade Pad Thai sauce with bean sprout, green onion, egg, peanut and tofu. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
36.	PAD SEE EW	Stir-fried flat noodle with cabbage, broccoli and egg in homemade sauce. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
37.	PAD KEE MAO (DRUNKCEN NOODLE)	Stir-fried rice noodle in spicy sauce with mushroom, green bean, bell pepper, tomato, cabbage, carrot, onion and basil. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
38.	LAAD NARH	Flat rice noodle with mushroom, broccoli, carrot topped with homemade gravy. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
39.	CRISPY LAAD NARH	Crispy egg noodle with mushroom, broccoli, carrot topped with homemade gravy. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
40.	PAD WOON SEN	Stir-fried silver noodle in homemade sauce with cabbage, egg, carrot, tomato, mushroom and onion. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
41.	PAD EGG NOODLE	Stir-fried egg noodle with bamboo shoot, baby corn, mushroom, carrot and onion in homemade sauce. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
42.	THAI FRIED RICE	Thai fried rice in homemade sauce with egg, tomato, onion, carrot and green onion. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
43.	SPICY BASIL FRIED RICE	Spicy fried rice with meat, green bean, onion, bell pepper and basil. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
44.	YELLOW FRIED RICE	Fried rice mixed with yellow curry powder with onion, carrot and pea. (Chicken, beef, pork, shrimp or vegetarian)	\$10.99
45.	CRAB FRIED RICE	Fried rice with crab meat, egg, tomato and green onion.	\$11.99
46.	HAWAIIAN FRIED RICE	Fried rice with chicken, shrimp, pineapple, green onion, tomato, carrot and cashew nuts.	\$12.99

• Please specify spiciness – mild, medium, medium hot, hot, extra hot, and Thai hot



TRADITIONAL ENTREES

Served with steamed rice/ \$3.00 for fried rice substitute

Extra \$2 for shrimp or calamari

Extra \$4 for mixed seafood

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| 47. | PAD GRA PROW | Stir-fried meat in homemade spicy sauce with green bean, onion, bell pepper and basil leaves. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 48. | RAMA DELIGHT
(PEANUT SAUCE) | Meat sautéed in special homemade peanut sauce and bedded with steamed mixed vegetables. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 49. | PAD PAK RUAM MITT
(VEGGIE DELUXE) | Stir-fried mixed vegetables with a choice of meat in a Thai special sauce . (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 50. | PAD KHING
(GINGER LOVERS) | Stir-fried slice meat with shredded ginger, carrot, onion, mushroom and bell pepper. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 51. | PAD PED | Stir-fried bamboo shoot in curry paste with green bean, bell pepper and basil leaves. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 52. | PAD PRIK KHING | Stir-fried meat in curry paste with green bean and bell pepper. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 53. | PAD CASHEW NUT | Stir-fried meat with cashew nut, carrot, mushroom, water chestnut and onion. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 54. | PAD KHOW POAD
(BABY CORN) | Sautéed meat with baby corn, mushroom, and onion in gravy sauce. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 55. | PAD PRIEW WANN
(SWEET & SOUR) | Meat sautéed in sweet and sour sauce with pineapple chunks, tomatoes, carrot, bell pepper and onion. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 56. | PAD MAKHAU | Stir-fried meat with eggplant, bell pepper and basils in Thai special sauce. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 57. | BEEF OYSTER SAUCE | Sautéed tender sliced beef with broccoli and carrot in oyster sauce. | \$10.99 |
| 58. | GARLIC AND PEPPER | Stir-fried meat with garlic and pepper sauce, bedded of slice cabbage and green onion. (Chicken, beef, pork or shrimp) | \$10.99 |
| 59. | PEPPER STEAK | Stir-fried sliced beef with bell pepper, onion, mushroom in special sauce. | \$10.99 |
| 60. | TOFU DELIGHT | Deep-fried tofu topped with homemade sweet and sour sauce, bedded with mixed vegetables. | \$10.99 |

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SIGNATURE CURRIES

Served with steamed rice/ \$3.00 for fried rice substitute
Extra \$ 2.00 for shrimp or calamari



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| 61. | GREEN CURRY | Slice meat in green curry with coconut milk, bamboo shoot, bell pepper, green bean and basil leaves. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 62. | RED CURRY | Slice meat in red curry with coconut milk, bamboo shoot, bell pepper, green bean and basil leaves. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 63. | PANANG CURRY | Slice meat in panang curry, topped with red pepper and lime leaves. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 64. | YELLOW CURRY | Slice meat in yellow curry with coconut milk, potato, carrot and onion. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 65. | MUSSAMAN CURRY | Mussaman curry with coconut milk with potatoes, pineapple, carrot, onion and peanut. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 66. | JUNGLE CURRY | For those who want something lean and spicy with a lot of vegetables without coconut milk. (Chicken, beef, pork, shrimp or vegetarian) | \$10.99 |
| 67. | ROASTED DUCK CURRY | Roasted duck in red curry with coconut milk, tomatoes, bamboo shoot, pineapple, bell pepper and basil leaves. | \$12.99 |
| 68. | PINEAPPLE CURRY | Special red curry sauce in coconut milk, tomatoes, green bean, pineapple, and bell pepper. (Chicken or Shrimp) | \$10.99 |



CHEF'S CREATIONS



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| 69. | ORANGE CHICKEN | Deep fried chicken breast mixed with special orange sauce topped with green onion and peel orange. | \$12.99 |
| 70. | GAI-YANG | Grilled marinated chicken breast. Served with salad, sticky rice and chili sauce. | \$12.99 |
| 71. | SIZZLING BEEF | Beef stir-fried with pineapple, tomatoes in homemade sauce topped with sesame seed. Served in sizzling plate. | \$13.99 |
| 72. | SPICY BASIL DUCK | Roasted duck stir-fried with bell pepper, green bean, onion and basil leaves. | \$13.99 |
| 73. | POTTERY SHRIMP | Cooked shrimp mixed with silver noodle, ginger, cabbage and celery baked in clay pot. | \$14.99 |
| 74. | VOLCANO (CHICKEN/SHRIMP) | Stir-fried chicken or shrimp with mixed vegetables and bell pepper. Served with our special sauce on the hot plate. | \$14.99 |
| 75. | ASPARAGUS' DELIGHT | Sautéed fresh asparagus mixed with shrimp, scallop, calamari and carrot in homemade chili and garlic sauce. | \$14.99 |

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SEAFOOD CORNER



76. **SPICY OCEAN** Shrimps, catfish, mussels, calamari stir-fried in homemade sauce with tomato, pineapple and bell pepper. Served on the hot plate. \$14.99
77. **PARADISE SHRIMP** Stir-fried shrimp in a yellow curry sauce, milk, onion, bell pepper topped with vegetables. \$14.99
78. **PAD PED CATFISH** Deep fried catfish stir-fried with bamboo, onion, hot pepper, mushroom in hot chili sauce. \$14.99
79. **SEAFOOD MADNESS** Stir-fried shrimp, scallop, mussel, squid, asparagus and basil leaves in hot chili paste. Served on the hot plate. \$14.99
80. **SHRIMP & SCALLOP** Stir-fried shrimp and scallop with vegetables in chili paste sauce. \$14.99
81. **PANANG SEAFOOD** Shrimp, mussel, catfish, scallop and squid in panang curry sauce, bedded with mixed vegetables. Served on the hot plate. \$14.99
82. **CHOO CHEE SHRIMP** Cooked jumbo shrimp in choo chee sauce, bedded with mixed vegetables. \$14.99
83. **SHRIMP DELIGHT** Cooked jumbo shrimp topped with red curry sauce and bedded with mixed vegetables. \$14.99
84. **HOH MOK SEAFOOD** Combination seafood, egg, sliced cabbage in coconut milk and curry sauce. \$14.99
85. **GRILLED SALMON** Grilled salmon bedded with mixed vegetables, with choice of sauce as;
- **CHOO CHEE SAUCE** -- Topped with choo chee sauce, bedded with mixed vegetables. \$15.99
 - **RAD PRIK SAUCE** -- Topped spicy red chili sauce, basil and kaffir leaves.
 - **CHILI PASTE SAUCE** -- Topped with chili paste sauce, water chestnut, cashew nut and onion.
 - **PANANG SAUCE** -- Topped with panang curry sauce and kaffir leaves.
86. **DEEP FRIED TILAPIA** Deep fried whole fish served with choice of sauce as: \$15.99
- **RAD PRIK SAUCE** -- Topped with spicy red chili sauce, pepper, basil and kaffir leaves.
 - **PANANG SAUCE** -- Topped with panang curry sauce, red pepper and kaffir leaves.
 - **SAAM ROSS** -- Topped with sweet & sour sauce, red and bell pepper.
 - **GARLIC PEPPER** -- Marinated with garlic and black pepper.
 - **GINGER SAUCE** -- Topped with ginger gravy sauce.
87. **STEAMED TILAPIA** Steamed whole fish served with choice of sauce as: \$15.99
- **CHILI LIME JUICE SAUCE** -- Topped with bell pepper, onion in spicy lime sauce.
 - **PLUM AND GINGER SAUCE** -- Topped with celery, onion and cilantro in plum sauce.

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DELICIOUS EXOTIC THAI DESSERTS

Sweet Sticky Rice with Mango	\$4.99
Sweet Sticky Rice with Thai custard	\$4.99
Sweet Sticky Rice with Sweet Black Bean	\$4.99
Thai Tapioca pudding	\$3.99
Fried Banana with honey and sprinkle sesame seed	\$3.59
Fried Banana with choice of ice cream topped with honey and roasted sweet coconut	\$4.99
Mango ice cream/coconut ice cream/Vanilla ice cream/Green Tea	
Ice cream only (3 scoops)	\$3.99

SIDE DISH

Sticky Rice		\$1.59
Fried Rice (Substitute)		\$3.00
Steam Rice	Small \$ 1.59	Large \$3.00
Extra vegetable/extra meat		\$2.00
Peanut Sauce	Small \$1.00	Large \$3.59

BEVERAGE

Soft Drink – Coke/Diet coke/Sprite/Lemonade/Ice tea/Dr.Pepper	\$1.75
Palm juice/ Coconut juice/ Orange juice	\$2.59
Thai Ice Tea/Thai Ice Coffee	\$2.59
HOT TEA - Jasmine Tea/Green Tea/Ginger Tea/Hot Coffee/Chrysanthemum	\$1.79

BEER & WINE

<u>Import Beer</u> - Singha, Phuket, Heineken, Corona, Sapporo, New Castle	\$3.99
<u>Domestic Beer</u> - Bud-lite, Coors light, Miller Lite	\$2.99

<u>White Wine</u>	<u>Glass</u>	<u>Bottle</u>
Grayson Chardonnay (California)	\$5.95	\$22.00
Errazuriz Sauvignon Blanc (Chili)	\$5.59	\$22.00
Alverdi Pinot Grigio (Italy)	\$5.59	\$22.00
Douglas Hill White Zinfandel (California)	\$4.59	\$20.00
Kiona White Riesling (Washington State)	\$5.59	\$22.00

<u>Red Wine</u>		
Grayson Merlot (California)	\$5.59	\$23.00
Grayson Cabernet Sauvignon	\$5.59	\$24.00
Grayson Pinot Noir (California)	\$6.59	\$25.00
DB by De Bortoli Shiraz (Australia)	\$5.95	\$24.00

<u>Plum Wine</u>		
Crystal Lake Plum Wine	\$5.95	\$23.00

<u>Sparkling Wines:</u> Gruet Brut (375ml)	\$19.00
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<u>Sake:</u> Koji Sake	SMALL \$5.59	LARGE \$9.99
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