

THAI  **ORCHID
CAFE**

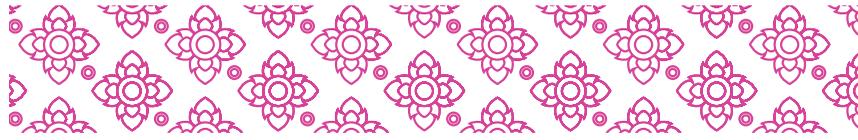


900 MAIN STREET
541-273-0707



1777 WASHBURN WAY
541-884-1622

KLAMATH FALLS, OREGON



Thank you for choosing our family business for your dining experience. While enjoying Thai Cuisine here at Thai Orchid Cafe, you might be interested in learning about Thai eating customs. Thai people eat together in large groups that include close and extended family members. After the food has been prepared, all the dishes are placed on the table in the order of “first done, first served.” Appetizers, salads, soups, and main dishes should be eaten together and shared by all members in the group, which is often referred to as family style dining.

This is done because :

All members will taste the varieties of Thai foods.

When you eat salads, soups, and main dishes together, they will give a better taste to your meal and may even cure the spiciness when it gets too spicy.

You might notice that we serve your meal differently than most restaurants!

You will discover a wonderful variety to suit everyone. The most important thing to remember when eating Thai food is to enjoy yourself. Don't be afraid to try new and different dishes.

Thai Orchid Cafe has been serving the Klamath Falls area for over 20 years. Each dish is prepared from scratch and made to order - so you know you are eating fresh. We appreciate everyone for the support we have received over the years from both our community and visitors to the Klamath Basin. We look forward to serving you and your family in the many years to come. Thank you for choosing Thai Orchid Cafe!

PLEASE INFORM OUR STAFF OF ANY ALLERGIES, DIETS, OR DISLIKES PRIOR TO ORDERING. MOST DISHES CAN BE MADE GLUTEN FREE OR VEGAN UPON REQUEST.

ขอขอบพระคุณลูกค้าทุกท่านที่มาอุดหนุน

**20% service charge is added to parties of five or more.
Split checks and payments are limited to five per table.**

DRINKS



PEPSI PRODUCTS	2.50	<i>Bottomless</i>
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper		
SPARKLING LEMONADE	3.00	<i>Bottomless</i>
THAI ICED TEA	4.00	Regular
THAI ICED COFFEE	5.25	Regular without ice
	5.50	Large
	6.75	Large without ice
Add Coconut Milk	+0.50	
REGULAR ICED TEA	2.50	<i>2 Refills</i>
HOT TEA	2.50	<i>Pot</i>
Green, Jasmine, Black or Decaf		

WINE *please ask for wine list*

BEER

BUDWISER	SINGHA	ASAHI	TSINGTAO
BUD LIGHT	CHANG	KIRIN	SEASONAL BEER
CIDERS	PALE ALE	SAPPORO	
CORONA	INDIA PALE ALE		
3.75	4.25	4.50	4.75

DESSERT



MANGO STICKY RICE	6.00
A traditional Thai dessert made with glutinous rice cooked in coconut milk with a side of fresh mango.	
FRIED BANANAS	4.00
Bananas wrapped in pastry paper, deep-fried and topped with honey.	
<i>*Contains Wheat</i>	
Add a scoop of Coconut Ice-cream	+2.50

SIDE ORDERS

STEAMED RICE NOODLES	2.50	
STEAMED VEGETABLES	3.75	
Assorted Vegetables or Broccoli		
STEAMED ASPARAGUS	4.50	
CUCUMBER SALAD	5.00	
PEANUT SAUCE	6.00	
PAN FRIED RICE NOODLES	6.50	
- Plum Sauce	- Cucumber Salad	0.50
- Peanut Sauce	- Spicy Lemon Sauce	
- Pad Thai Sauce		
		<i>for 4 oz containers</i>

STARTERS

- | | | | |
|----|--|-------|--------------------|
| 1 | FRIED VEGETARIAN ROLLS | 8.00 | 5 Rolls
order |
| | Thai Orchid's most popular starter! Fresh vegetables wrapped in pastry paper served with our sweet plum sauce.
<i>*Contains Wheat</i> | | |
| 2 | FRIED FRESH TOFU | 8.00 | |
| | Fresh firm tofu deep-fried to perfection. Served with peanut sauce. | | |
| 4 | THAI STYLE HOUSE SALAD | 9.00 | |
| | Steamed white onion and bean sprouts over a bed of lettuce with tomato, fried tofu, hard boiled egg and peanut sauce dressing. | | |
| 5 | GAI SATAY | 12.00 | 6 skewers
order |
| | Grilled chicken on skewers marinated in yellow curry and Thai herbs. Served with cucumber salad and peanut sauce on the side. | | |
| 6 | FRIED GOONG HOM PHA | 10.50 | 6 Rolls
order |
| | Prawns marinated in black pepper and fresh Thai herbs, wrapped in pastry paper. Served with our sweet plum sauce. <i>*Contains Wheat</i> | | |
| 7 | THAI BEEF JERKY | 10.00 | |
| | Strips of flank steak marinated and fried to a perfect crisp. | | |
| 8 | TOD MUN PLAH FISH CAKES | 10.50 | |
| | Thai style fish cakes mixed with curry paste, green beans, and Thai spices. Served with cucumber and ground peanuts in our plum sauce. | | |
| 9 | PIRATES TREASURE YUM WOON SEN | 10.75 | |
| | A combination of prawns, chicken, onions, and bean thread noodles in our Thai herb sauce. | | |
| 10 | CITY OF ANGELS KRUNG THEP MAHA NAKHON | 11.25 | |
| | A pair of boneless chicken wings stuffed with shredded carrots, chicken, green onion, bean thread noodles, dipped in egg batter and fried. Served with our sweet plum sauce. | | |
| 11 | SAI KORK ISAN SAUSAGES | 11.25 | |
| | Our Grandmother's recipe. Thai-Isan style homemade garlic pork sausages served with fresh herbs and roasted peanuts. | | |

A common misconception is that Thai food is very spicy. Our food can be spicy if you want it to be spicy or you can chose to have no spice at all. Be sure to let us know what you would prefer.



SALAD



Spoon and fork are used when eating Thai food. The spoon is placed in the right hand and a fork in the left. The fork is used to "load" the spoon, which is used as the primary eating utensil. Knives are rarely needed because the pieces of food usually are already small. Chopsticks are not normally used when eating Thai food, but they could be effective in some noodle dishes.

12 YUM MOO YANG GARLIC PORK SALAD 12.00

Our popular garlic pork entree turned into a salad! Charbroiled slices of garlic pork, cucumbers, garnished with red onion, scallions and cilantro mixed with our lemon lime dressing.

13 MUSHROOM DELIGHT 11.25

This is for the mushroom and cilantro lovers! A mixture of Shiitake mushroom, white button mushrooms, red onion, scallions and cilantro, prawns, and chicken in Thai spices.

14 LAAB ISAN 11.25

Made with your choice of protein - Laab Isan is characterized by its savory-spicy-sour dressing, made with fish sauce, fresh lime juice tossed with red onion, scallions, cilantro, ground dried chiles, and toasted-rice powder.

Chicken
Beef
Pork
Tofu
Duck

16 SALAD OF THE SEA 12.50

Your choice of poached prawns or calamari in our lemon-lime dressing topped with red onion, scallions, and cilantro.

18 YUM MA KEUR 13.50

Poached chicken, prawns, and hard boiled egg over fried eggplant served with a lemon-lime garlic dressing.

19 THAI ORCHID ISLAND 17.50

A combination of prawns, mussels, calamari, and red snapper, red onion, scallions and cilantro-tossed in our lemon-lime dressing.

SOUPS



21 TOM KAR 11.00 Vegetarian

Coconut milk, galanga, lemongrass, kaffir lime leaves, mushrooms, green and white onions, cilantro, and tomato.

22 TOM YUM GOONG 14.00

Spicy and sour prawn soup with mushroom, onion, tomato, lemongrass, cilantro and kaffir lime leaves.

23 POH TAK SEAFOOD SOUP 22.00

Hot and spicy soup with imitation crab, prawns, calamari, mussels, snapper, tomato, onion, lemongrass, and Thai basil.

24 KANG WOON SEN 12.00

A refreshing bean thread noodle soup with chicken, black pepper, mushroom, tofu, zucchini and green onions.

Soups are served by the bowl and can be eaten as a main entree or shared

ENTREES



Lunch
11-4pm



Jasmine Rice is included during lunch.



Brown Rice add \$2.25



Dinner
4-Closed



Dinner is a la carte.



Jasmine Rice add \$2.75



Brown Rice add \$3.25



Egg Fried Rice add \$6.50



SPICE LEVELS

- 1 - Not spicy
- 2 - Medium spicy
- 3 - Spicy
- 4 - Very spicy
- 5 - Thai style spicy



25 KAENG GAREE GAI 11.00 ☀️
14.00 🌙
Chicken served with mild yellow curry, coconut milk, potatoes and carrot.

26 KAENG KHIAO WAN GREEN CURRY 11.00 Chicken
14.00 Beef
Pork
Green curry in coconut milk with Thai basil, green beans, spinach and young Chinese eggplant. *Contains Shrimp Paste

Green curry: Cilantro, Kaffir lime leaf and Thai basil gives it green color. These herbs are combined with fresh green chilies and several other ingredients such as lemongrass, shrimp paste, garlic, and shallots.

27 KAENG PHET RED CURRY 11.00 Chicken
14.00 Beef
Pork
Red curry in coconut milk with bamboo shoots, bell pepper and Thai basil. *Contains Shrimp Paste

Red curry: Chili powder and red curry paste are used to give its red color - which often includes garlic, lemongrass, turmeric, and shrimp paste, along with the red chilies.

28 KAENG MUSSAMUN 11.00 Chicken
14.00 Beef
Pork
Mussamun curry, potato, carrots, onion, roasted peanut in coconut milk. *Contains Shrimp Paste

Massaman curry: A fusion of Thai and Indian style curries, utilizing both a red style curry paste (Thai influence) and dry whole spices like cumin, coriander, cinnamon, and nutmeg (Indian influence). Another essential ingredient is roasted peanuts, which add an extra layer of richness and texture to the curry.

29 KAENG PHET PED YANG 17.00 { only dinner portion available }
Thai Duck Curry! Roasted duck in red curry with tomato, pineapple, spinach, Thai basil and coconut milk.

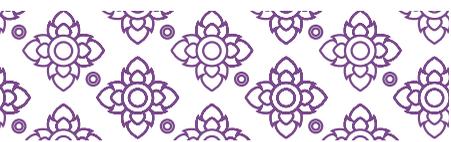
30 PAD GAREE GAI 11.00
14.00
Sautéed white meat chicken served with mild yellow curry, zucchini, peanuts, potato, tomato, snow peas, and white onion.

Yellow curry: Turmeric is the vital ingredient that makes it yellow. Yellow curry paste has a mild, somewhat sweet taste with a little bit of spice. In addition to the turmeric, curry powder is pounded together with coriander seeds, cumin, lemongrass, galangal, garlic, and dried red chilies.

31 PAD KAR PROW 11.00 Chicken
14.00 Beef
Pork
Your choice of meat sautéed with garlic, chili, onion, fresh Thai basil, and bell pepper.

32 PAD KHING 11.00 Chicken
14.00 Beef
Pork
If you love ginger, try this out! Your choice of meat sautéed with ginger, scallion, white onion, tomato, and shiitake mushrooms.

- 33 PRA RAM** 11.00 ☀️ Chicken
14.00 🌙 Beef
Pork
Your choice of meat over steamed cabbage, carrots, broccoli, and cauliflower. Topped with our homemade peanut sauce.
- 34 GAI YANG THAI STYLE CHICKEN B.B.Q.** 12.00
15.00
Charbroiled chicken marinated in honey, yellow curry, and Thai herbs. Served with plum sauce on the side.
- 35 PAD MA KEUR** 12.00
15.00
Sautéed young eggplant, bell peppers, and Thai basil with prawns and chicken in our house ginger-soybean sauce.
- 36 PAD PIK KHING** 🔥 11.00 Chicken
14.00 Beef
Pork
Green beans stir fried in ginger-curry paste with kaffir lime leaves.
**Contains Shrimp Paste*
- 37 PAD PHET GREEN BEAN** 🔥 11.00 Chicken
14.00 Beef
Pork
Your choice of meat with green beans, white onion, bell pepper, and Thai basil in a garlic chili sauce.
- 38 PAD KIN NA REE** 12.00
15.00
Prawns, calamari, chicken, baby corn, bean sprouts, green onion, bean thread noodles and mushrooms - sautéed in our house soy seasoning.
- 39 MOO YANG GARLIC PORK** 12.00
15.00
Pork marinated with garlic and black pepper. Grilled and served with spicy lemon sauce on the side.
- 40 PAD PREOW WAN SWEET AND SOUR** 12.00
15.00
English cucumber, onion, pineapple, tomato, chicken, and prawns in our sweet and sour sauce.
- 41 ASPARAGUS AND/OR SWEET SNAP PEAS** 12.00
15.00
Served with a combination of prawns, white meat chicken, and imitation crabmeat.



Thai food is internationally famous both for its taste and aesthetics. Harmony between ingredients and tastes is the guiding principle behind each Thai dish, whether it is hot chili spiced or bland.



SEAFOOD



Lunch
11-4pm



Jasmine Rice is included during lunch.



Brown Rice add \$2.25



Egg Fried Rice add \$6.50



Dinner
4-Closed



Dinner is a la carte.



Jasmine Rice add \$2.75



Brown Rice add \$3.25



SPICE LEVELS

- 1 - Not spicy
- 2 - Medium spicy
- 3 - Spicy
- 4 - Very spicy
- 5 - Thai style spicy

42 GARLIC PEPPER PRAWNS, CALAMARI, OR COMBINATION 13.00 ☀️ 16.00 🌙

Pan-fried with white onion, green onion, garlic, and fresh black pepper - served on top of a bed of shredded lettuce.

43 SPICY PEPPER PRAWNS, CALAMARI, OR COMBINATION 13.00 16.00 🔥

Stir-fried with garlic, chili, onion, Thai basil, bamboo shoots, and bell pepper.

44 KAENG PHET TALAY RED CURRY 13.00 16.00 🔥

Red curry in coconut milk with bamboo shoots, bell pepper, and Thai basil.

Prawns
Calamari
Combination

20.00 **Red Snapper Salmon**
{ only dinner portion available }

45 PAD GAREE GOONG 13.00 16.00

Yellow curry with prawns, zucchini, peanuts, potato, tomato, snow peas, and white onion.

48 KAENG KHIAO WAN TALAY GREEN CURRY 13.00 16.00 🔥

Green curry in coconut milk with spinach, Thai basil, green beans, and eggplant.

Prawns
Calamari
Combination

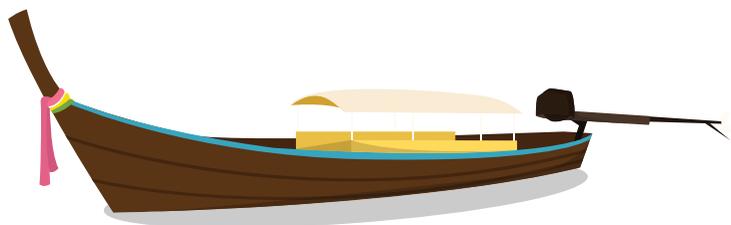
20.00 **Red Snapper Salmon**
{ only dinner portion available }



- | | |
|--|---|
| <p>49 PAD PRIG PAO</p> <p>Your choice of meat sautéed with chili paste, onion, green onion, cashew nut, and Thai basil.</p> | <p>13.00 ☀️ Prawns
16.00 🌙 Calamari
Combination</p> |
| <p>50 PAD MA KEUR TALAY</p> <p>Sautéed young eggplant, prawns, and scallops with ginger-soybean sauce, bell peppers, and Thai basil.</p> | <p>13.00
16.00</p> |
| <p>51 PONG PANG 🔥</p> <p>Combination of prawns, mussels, calamari, red snapper, imitation crab, spinach, cauliflower, Thai basil, bell peppers, and green beans in a mild-spice sauce.</p> | <p>22.00</p> |
| <p>52 TALAY HOT PLATE 🔥</p> <p>Combination of prawns, mussels, calamari, imitation crab, and red snapper in spicy sauce served on a hot plate.</p> | <p>22.00</p> |
| <p>53 STEAMED MUSSELS</p> <p>Steamed mussels in lemongrass soup with Thai basil, onion, and fresh lime leaves.</p> | <p>20.00</p> |
| <p>54 SWEET AND SOUR FISH</p> <p>Deep fried fish topped with sweet and sour sauce, cucumber, white onion, green onion, tomato, and pineapple.</p> | <p>20.00 Trout
Red Snapper
Salmon</p> |
| <p>55 SPICY FISH 🔥</p> <p>Deep fried fish topped with mushroom, bell pepper, Thai basil and spicy chili sauce.</p> | <p>20.00 Trout
Red Snapper
Salmon</p> |



The beautiful Similan Islands in the south of Thailand got their name from the Malay language. There are 9 islands in total and the Malay word for nine is “Similan.”



VEGETARIAN

BLUEZONES APPROVED DISHES



Lunch
11-4pm



Jasmine Rice is included during lunch.



Brown Rice add \$2.25



Dinner
4-Closed



Dinner is a la carte.



Jasmine Rice add \$2.75



Brown Rice add \$3.25



Egg Fried Rice add \$6.50



SPICE LEVELS

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- 4 - Very spicy
- 5 - Thai style spicy

56 KAENG PHET TOFU RED CURRY 10.75 ☀️
12.75 🌙

Red curry with coconut milk, assorted vegetables, tofu, bell pepper, and Thai basil. *Contains Shrimp Paste

57 KAENG KHIAO WAN TOFU GREEN CURRY 10.75
12.75

Green curry with coconut milk, Thai basil, green bean, tofu, eggplant, spinach, and mushroom. *Contains Shrimp Paste

58 SPICY GREEN BEAN AND MUSHROOM 10.75
12.75

Sautéed green beans and mushroom with onion, bell pepper, and Thai basil in spicy garlic chili sauce.

59 VEGGIE PIK KHING 10.75
12.75

Spicy green bean, mushroom and kaffir lime leaves sautéed with a spicy ginger-curry paste. *Contains Shrimp Paste

60 PAD PAK 10.75
12.75

Stir-fried cabbage, carrots, broccoli, green onion, tomato, cauliflower and zucchini with fried tofu.

Chicken / Beef / Pork +2.50
Prawns / Calamari +3.50

61 PAD KAR PROW PAK 10.75
12.75

Cabbage, carrots, onions, broccoli, cauliflower, bell pepper, zucchini and fried tofu - sautéed in garlic, chili and Thai basil.

Chicken / Beef / Pork +2.50
Prawns / Calamari +3.50

62 PAD GAREE TOFU 10.75
12.75

Sautéed tomato, onion, potato, snow peas, zucchini, peanuts, and tofu in yellow curry.



63	PRA RAM PAK Steamed cabbage, carrots, broccoli, and cauliflower, topped with fried tofu and peanut sauce.	10.75 12.75	☀️ 🌙
64	VEGGIE PAD MA KEUR Sautéed young eggplant, Thai basil, tofu, and bell pepper in our Thai ginger-soybean sauce.	10.75 12.75	
65	PAD KIN NA REE PAK Mushrooms sautéed with baby corn, bean sprouts, green onion, and bean thread noodles.	10.75 12.75	
66	PAD SNOW PEAS AND/OR ASPARAGUS Snow Peas and/or Asparagus sautéed with different kinds of mushrooms in our house special sauce.	10.75 12.75	
	Chicken / Beef / Pork	+2.50	
	Prawns / Calamari	+3.50	
67	SPICY MUSHROOM 🔥 Sautéed mushrooms with bamboo shoots, onion, bell pepper, and Thai basil.	10.75 12.75	
	Chicken / Beef / Pork	+2.50	
	Prawns / Calamari	+3.50	
68	PAD PREOW WAN TOFU SWEET AND SOUR English cucumber, onion, pineapple, tomato, and tofu in our sweet and sour sauce.	10.75 12.75	
69	PAD KHING TOFU Tofu sautéed with ginger, scallion, tomato, and shiitake mushroom.	10.75 12.75	

WHAT IS BLUEZONES PROJECT?



Blue Zones are places around the world where people reach age 100 at much higher rates than the rest of the world, which includes Sardinia, Italy; Ikaria, Greece; Okinawa Japan; and Noro Province of Costa Rica. Blue Zones Project® aims to adopt the lifestyle principles of these areas to transform our community into a place where people can lead a better, longer life.

NOODLES

70 PAD THAI

Pan-fried rice noodle with bean sprouts, green onion, egg, tofu, and ground peanuts.

The Thai government created Pad Thai, the national dish of Thailand, after World War II as a symbol of the country.



SPICE LEVELS

- 1 - Not spicy
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71 PAD THAI WOON SEN

Bean thread noodles with bean sprouts, green onion, egg, tofu, and ground peanuts.

72 RAD NAH

Pan-fried wide rice noodles with broccoli in soy gravy.

73 PAD SEE EIW

Pan-fried wide rice noodles with egg and broccoli.

74 VEGETABLE PAD THAI

Pan-fried rice noodles with bean sprouts, egg, fried tofu, ground peanuts, and fresh assorted vegetables.

75 SIAM PASTA

Italian pasta with broccoli, zucchini, bamboo shoots, carrots, onions, bell pepper, and Thai basil.

Thailand was actually called Siam for most of its existence. The name change to Thailand occurred in 1939.

76 PAD KEE MAOW DRUNKEN NOODLES

Stir-fried wide rice noodles with broccoli, fresh chili, garlic, and Thai basil.

77 GUAY TIEW ROD

Chicken and Prawns, wide rice noodles with tofu, bean sprouts, mushroom, and green onion.

78 GUAY TIEW GAI KOOR

Chicken and Prawns, wide rice noodles with mushroom, baby corn, and green onion.

79 KAENG KHIAO WAN NOODLES

Green curry cooked in coconut milk with Thai basil, green bean and eggplant served over spinach. Your choice of pasta or rice noodles.

**Contains Shrimp Paste*

80 KAENG PHET NOODLES

Red curry in coconut milk with bamboo shoots, Thai basil and bell pepper. Your choice of pasta or rice noodles. **Contains Shrimp Paste*



12.00

Chicken
Beef
Pork

14.00

Prawns
Calamari

Select one protein option

Add assorted vegetables \$1.50

Add Garlic Pork Meat \$3.50

11.00

12.50

Chicken
Beef
Pork

14.50

Prawns
Calamari

Select one protein option

Add assorted vegetables \$1.50

Add Garlic Pork Meat \$3.50

14.00

14.00

12.75

Vegetarian

14.00

Chicken
Beef
Pork

16.00

Prawns
Calamari

Select one protein option

FRIED RICE



Health conscious?



Add Brown Rice
for \$2.25



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83 KHAO PAD

Thai style fried rice with onion, green onion, tomato, and egg.

12.00

Chicken
Beef
Pork

84 KHAO PAD KRAPOW

Spicy fried rice with bell pepper, onions, and Thai basil.

14.00

Prawns
Calamari

Select one protein option

Add assorted vegetables \$1.50

Add Garlic Pork Meat \$3.50

85 KHAO PAD TALAY

Thai style fried rice with prawns, calamari, imitation crabmeat, onion, egg, green onions, and tomato.

15.50

86 KHAO PAD KRAPOW TALAY 15.50

Spicy seafood fried rice with prawns, calamari, imitation crabmeat, onions, bell pepper, and Thai basil.

87 KHAO PAD KRAPOW PAK 11.00

Spicy vegetarian fried rice with bell pepper, onion, baby corn, snow peas, carrot, mushroom and Thai basil.

Chicken / Beef / Pork +2.50

Prawns / Calamari +3.50

88 KHAO PAD PAK 11.00

Cabbage, carrots, broccoli, and cauliflower with onions, tomato, and egg.

Chicken / Beef / Pork +2.50

Prawns / Calamari +3.50

89 PINEAPPLE FRIED RICE 13.50

A tropical dish! Fried rice with sweet pineapple, prawns, sweet Chinese sausage, egg, white onion and green onions.

ET CETERA



Lunch
11-4pm



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is included
during lunch.



Brown Rice
add \$2.25



Dinner
4-Closed



Dinner is
a la carte.



Jasmine Rice
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Brown Rice
add \$3.25



Egg Fried Rice
add \$6.50



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90 KHAO OHP MAW DIN 14.25

Sautéed prawns, chicken, Chinese sausage, shiitake mushrooms, over rice and garnished with cilantro. Served in a clay pot.

91 PHỞ LAO 11.00 **Vegetarian**

Phở is generally associated with Vietnamese cuisine, but there are regional variations of it in every part of Asia - including Thailand's neighboring country of Laos. Our Phở Lao is cooked in a beef broth with your choice of protein and fresh rice noodles - garnished with beans sprouts, cilantro and green onions.

- 13.50 **Chicken**
- Beef**
- Pork**
- 14.50 **Prawns**
- Calamari**
- 16.00 **Seafood**
- Combination**

92 CASHEW CHICKEN 12.00 ☀️

Thai Cashew Chicken stir-fry came to Thailand via the Chinese. Made with chicken, carrots, white onions and green onions.

15.00 🌙

93 STIR-FRY BROCCOLI

Your choice of protein and broccoli stir fried in our house soy seasoning.

- 10.75 12.75 **Tofu**
- 11.00 14.00 **Chicken / Beef / Pork**
- 12.75 16.00 **Prawns**

94 KAENG PED FAKTONG 🔥 PUMPKIN CURRY 12.75

Red Curry in coconut milk with kabocha squash, prawns, chicken, and Thai basil.

16.00

97 CRAB FRIED RICE 15.50

Traditional Thai style fried rice with onions and fresh Dungeness Crab Meat.

98 KAENG PANANG 🔥

Thai style panang curry with zucchini kaffir lime leaves and bell peppers.

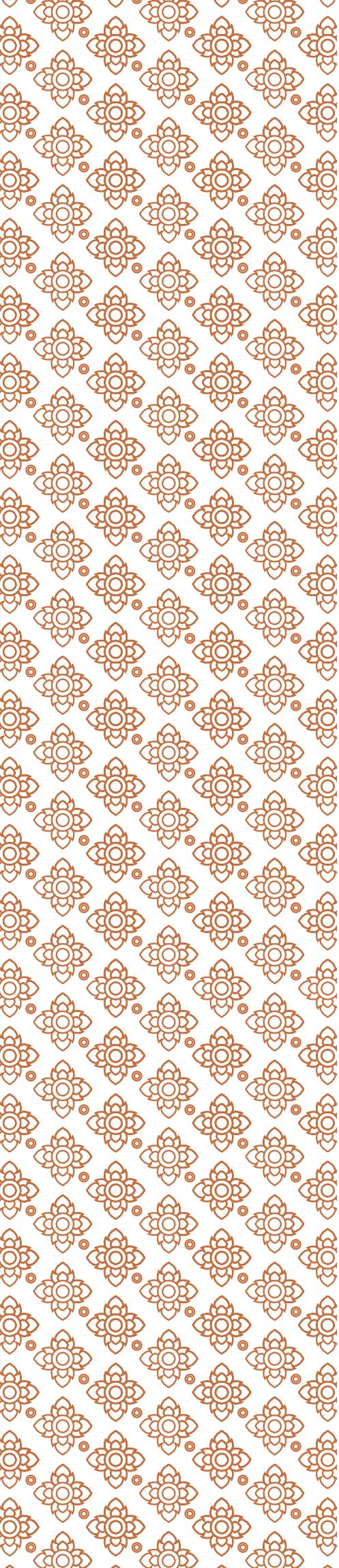
**Contains Shrimp Paste*

- 10.75 12.75 **Tofu**
- 11.00 14.00 **Chicken / Beef / Pork**
- 12.75 16.00 **Prawns**

99 PAD NAAW MAI FARANG

Your choice of meat or vegetarian cooked with fresh asparagus, tomato, and green onion in our house soy seasoning.

- 10.75 12.75 **Tofu**
- 11.00 14.00 **Chicken / Beef / Pork**
- 12.75 16.00 **Prawns**



**20% service charge is added to parties of five or more.
Split checks and payments are limited to five per table.**



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CAFE