





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

WINE BEER

please ask for wine list

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

DESSERT



MANGO STICKY RICE
A traditional Thai dessert made with

A traditional Thai dessert made with glutinous rice cooked in coconut milk with a side of fresh mango.

FRIED BANANAS
Bananas wrapped in pastry paper,
deep-fried and topped with honey.
*Contains Wheat
Add a scoop of Coconut Ice-cream +2.50

SIDE ORDERS

- Peanut Sauce

	PAN FRIED RICE NOODLES	6.50
	STEAMED RICE NOODLES	2.50
	STEAMED VEGETABLES Assorted Vegetables or Broccoli	3.75
	STEAMED ASPARAGUS	4.50
N	CUCUMBER SALAD	5.00
4	EXTRA SAUCE - Spicy Lemon, Plum, or Pad Thai Sauce	0.50

Side order

Large bowl



STARTERS

1 FRIED VEGETARIAN ROLLS
Thai Orchid's most popular starter!
Fresh vegetables wrapped in pastry
paper served with our sweet plum sauce.
*Contains Wheat

4 THAI STYLE HOUSE SALAD
Steamed white onion and bean

2 FRIED FRESH TOFU	8.00
Fresh firm tofu deep-fried to	
perfection. Served with peanut sauce.	

8.00 5 Rolls

9.00

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
Prawns marinated in black pepper and fresh Thai herbs, wrapped in pastry paper. Served with our sweet plum sauce.
*Contains Wheat

THAI BEEF JERKY
Strips of flank steak marinated and fried to a perfect crisp.

SEASONAL APPETIZER Please ask our staff what are the current appetizer specials we are currently serving.

PIRATES TREASURE YUM WOON SEN
 A combination of prawns, chicken,

our Thai herb sauce.

10 CITY OF ANGELS

12.00

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.

KRUNG THEP MAHA NAKHON

onions, and bean thread noodles in

① SAI KORK ISAN SAUSAGES
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**

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

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.

1 LAAB ISAN D

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

16 SALAD OF THE SEA

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

18 YUM MA KEUR

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

19 THAI ORCHID ISLAND

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

SOUPS

1 TOM KAR

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

🛂 TOM YUM GOONG Ù

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

Soups are served by the bowl and can be eaten as

a main entree or shared

3 POH TAK SEAFOOD SOUP

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

24 KANG WOON SEN

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

13.00

12,00

Chicken 12.00

> Beef Pork Tofu

15.00 Duck

14.00

14.00

18.00

Assorted 12.00

13.00 Chicken

Vegetables & Tofu

15.00 Prawns

15.00







ENTREES

-0-

Lunch 11-4pm

Jasmine Rice

is included

during lunch.

Dinner 4-Closed

Dinner is a la carte.

Brown Rice add \$2.25

Jasmine Rice add \$2.75

Brown Rice add \$3.25

🥴 KAENG GAREE GAI

Chicken served with mild yellow curry, coconut milk, potatoes and carrot.

26 KAENG KHIAO WAN 🖒 **GREEN CURRY**

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 its green color. These herbs are combined with fresh green chilies and several other ingredients such as lemongrass, shrimp paste, garlic, and shallots.

12.00

15.00

12.00

15.00

12.00

15.00

12.00

Chicken

Chicken

Chicken

Beef

Reef

Pork

Reef

Pork

27 KAENG PHET 🖒 **RED CURRY**

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

Mussamun curry, potato, carrots, onion, roasted peanut in coconut milk.

15.00 Pork *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.

SPICE LEVELS

Egg Fried Rice

add \$6.50

1 - Not spicy

2 - Medium spicy

3 - Spicy

4 - Very spicy

5 - Thai style spicy

29 KAENG PHET PED YANG 🖒

Thai Duck Curry! Roasted duck in red curry with tomato, pineapple, spinach, Thai basil and coconut milk.

{ only dinner portion available }

30 PAD GAREE GAI

Sautéed white meat chicken served with mild yellow curry, zucchini, peanuts, potato, tomato, snow peas, and white onion.

12.00 15.00

19.00

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 🖒

Your choice of meat sautéed with garlic, chili, onion, fresh Thai basil, and bell pepper.

Chicken 12.00 Beef

15.00 Pork

32 PAD KHING

If you love ginger, try this out! Your choice of meat sautéed with ginger, scallion, white onion, tomato, and shiitake mushrooms.

12.00

Chicken Beef

15.00 Pork

Your choice of meat over steamed cabbage, carrots, broccoli, and cauliflower. Topped with our homemade peanut sauce.		Chicken Beef Pork
GAI YANG THAI STYLE CHICKEN B.B.Q. Charbroiled chicken marinated in honey, yellow curry, and Thai herbs. Served with plum sauce on the side.	13.00 16.00	
Sautéed young eggplant, bell peppers, and Thai basil with prawns and chicken in our house ginger-soybean sauce.	13.00 16.00	
Green beans stir fried in ginger-curry paste with kaffir lime leaves. *Contains Shrimp Paste	12.00 15.00	Chicken Beef Pork
Your choice of meat with green beans, white onion, bell pepper, and Thai basil in a garlic chili sauce.	12.00 15.00	Chicken Beef Pork
PAD KIN NA REE Prawns, calamari, chicken, baby corn, bean sprouts, green onion, bean thread noodles and mushrooms - sautéed in our house soy seasoning.	13.00 16.00	
Pork marinated with garlic and black pepper. Grilled and served with spicy lemon sauce on the side.	13.00 16.00	
40 PAD PREOW WAN SWEET AND SOUR English cucumber, onion, pineapple, tomato, chicken, and prawns in our sweet and sour sauce.	13.00 16.00	
4) ASPARAGUS AND/OR SWEET SNAP PEAS Served with a combination of prawns,	13.00 16.00	

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.



white meat chicken, and imitation

crabmeat.

SEAFOO



Lunch 11-4pm

Dinner 4-Closed **42 GARLIC PEPPER PRAWNS,** CALAMARI, OR COMBINATION Pan-fried with white onion, green onion,

garlic, and fresh black pepper - served on

-0-

17.00

13.75

Jasmine Rice is included during lunch.

Dinner is

a la carte.

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

top of a bed of shredded lettuce.

43 SPICY PEPPER PRAWNS, 🔾

13.75

17.00

Brown Rice add \$2.25

Jasmine Rice add \$2.75

44 KAENG PHET TALAY 👌 **RED CURRY**

Red curry in coconut milk with bamboo

Prawns 13.75 Calamari

17.00 Combination

Red Snapper 21.50

Salmon

{ only dinner portion available }

Brown Rice add \$3.25

45 PAD GAREE GOONG

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

shoots, bell pepper, and Thai basil.

13.75

17.00

Egg Fried Rice add \$6.50

48 KAENG KHIAO WAN TALAY 👌 **GREEN CURRY**

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

13.75

Prawns Calamari

21.50

17.00

Combination **Red Snapper**

Salmon

{ only dinner portion available }



SPICE LEVELS

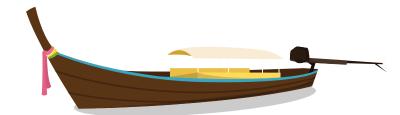
- 1 Not spicy
- 2 Medium spicy
 - 3 Spicy
- 4 Very spicy
- 5 Thai style spicy





49 PAD PRIG PAO Your choice of meat sautéed with chili paste, onion, green onion, cashew nut, and Thai basil.	13.75 17.00	Prawns Calamari Combination
Sautéed young eggplant, prawns, and scallops with ginger-soybean sauce, bell peppers, and Thai basil.	13.75 17.00	
Combination of prawns, mussels, calamari, red snapper, imitation crab, spinach, cauliflower, Thai basil, bell peppers, and green beans in a mild-spice sauce.	23.00	
Combination of prawns, mussels, calamari, imitation crab, and red snapper in spicy sauce served on a hot plate.	23.00	
Steamed mussels in lemongrass soup with Thai basil, onion, and fresh lime leaves.	21.50	
54 SWEET AND SOUR FISH Deep fried fish topped with sweet and sour sauce, cucumber, white onion, green onion, tomato, and pineapple.	21.50	Trout Red Snapper Salmon
Deep fried fish topped with mushroom, bell pepper, Thai basil and spicy chili sauce.	21.50	Trout Red Snapper Salmon

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."



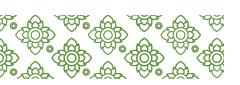


VEGETARIAN

	ZONES ED DISHES	S KAENG PHET TOFU CRED CURRY	11.00	-;
- <mark>;-</mark> Lunch) Dinner	Red curry with coconut milk, assorted vegetables, tofu, bell pepper, and Thai basil. *Contains Shrimp Paste	13.00	Y
11-4pm	4-Closed	5 KAENG KHIAO WAN TOFU O	11.00	
Jasmine Rice is included during lunch.	A Dinner is a la carte.	Green curry with coconut milk, Thai basil, green bean, tofu, eggplant, spinach, and mushroom. *Contains Shrimp Paste	13.00	
		58 SPICY GREEN BEAN O	11.00	
Brown Rice add \$2.25	Jasmine Rice add \$2.75	Sautéed green beans and mushroom with onion, bell pepper, and Thai basil in spicy garlic chili sauce.	13.00	
		Spicy green been much soon and keffin	11.00	
	Brown Rice add \$3.25	Spicy green bean, mushroom and kaffir lime leaves sautéed with a spicy ginger-curry paste. *Contains Shrimp Paste	13.00	
	`	60 PAD PAK Stir-fried cabbage, carrots, broccoli,	11.00	
Egg Fried Rice		green onion, tomato, cauliflower and zucchini with fried tofu.	13.00	
add \$	00.50	Chicken / Beef / Pork	+2.50	
		Prawns / Calamari	+3.50	
		60 PAD KAR PROW PAK OCAbbage, carrots, onions, broccoli,	11.00	
	LEVELS t spicy	cauliflower, bell pepper, zucchini and fried tofu - sautéed in garlic, chili and Thai basil.	13.00	
2 - Medi	um spicy	Chicken / Beef / Pork	+2.50	
4 - Ver	spicy y spicy tyle spicy	Prawns / Calamari	+3.50	
		© PAD GAREE TOFU	11.00	
		Sautéed tomato, onion, potato,	13.00	

snow peas, zucchini, peanuts, and tofu in yellow curry.





G PRA RAM PAK Steamed cabbage, carrots, broccoli, and cauliflower, topped with fried tofu and peanut sauce.	11.00 13.00	☆
64 VEGGIE PAD MA KEUR Sautéed young eggplant, Thai basil, tofu, and bell pepper in our Thai ginger-soybean sauce.	11.00 13.00	
65 PAD KIN NA REE PAK Mushrooms sautéed with baby corn, bean sprouts, green onion, and bean thread noodles.	11.00 13.00	
PAD SNOW PEAS AND/OR ASPARAGUS Snow Peas and/or Asparagus sautéed with different kinds of mushrooms in our house special sauce.	11.00 13.00	
Chicken / Beef / Pork Prawns / Calamari	+2.50 +3.50	
Sautéed mushrooms with bamboo shoots, onion, bell pepper, and Thai basil.	11.00 13.00	
Chicken / Beef / Pork Prawns / Calamari	+2.50 +3.50	
68 PAD PREOW WAN TOFU SWEET AND SOUR English cucumber, onion, pineapple, tomato, and tofu in our sweet and sour sauce.	11.00 13.00	
PAD KHING TOFU Tofu sautéed with ginger, scallion, tomato, and shiitake mushroom.	11.00 13.00	

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

SPICE LEVELS

1 - Not spicy 2 - Medium spicy

3 - Spicy

4 - Very spicy

5 - Thai style spicy

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.

71 PAD THAI WOON SEN

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

RAD NAH

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

🗷 PAD SEE EIW

Pan-fried wide rice noodles with egg and broccoli.

VEGETABLE PAD THAI

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

🕏 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.

D 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.

💯 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

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

13.00 Chicken

Reef

Pork 15.00 **Prawns**

Calamari

Select one protein option

Add assorted vegetables \$1.50 Add Marinated Garlic Pork \$3.50

Assorted 12.00

Vegetables & Tofu

13.00 Chicken

> Reef **Pork**

15.00 **Prawns** Calamari

Select one protein option

Add assorted vegetables \$1.50 Add Marinated Garile Pork \$3.50

12.00

Assorted 12.00 Vegetables & Tofu

Chicken 13.00

Reef Pork Prawns

15.00

Calamari

Select one protein option

Add assorted vegetables \$1.50 Add Marinated Garlic Pork \$3.50

14.75

14.75

Assorted 13.00

Vegetables & Tofu

Chicken 15.00 Beef

Pork

Prawns 17.00 Calamari

Select one protein option





FRIED RICE

Health conscious?



Add Brown Rice for \$2.25



SPICE LEVELS 1 - Not spicy

- 2 Medium spicy 3 - Spicy
 - 4 Very spicy
- 5 Thai style spicy

83 KHAO PAD

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

84 KHAO PAD KRAPOW 👌

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

13.00

Chicken

Beef Pork

15.00

Prawns Calamari

Select one protein option

Add assorted vegetables \$1.50 Add Marinated Garlic Pork \$4.00

85 KHAO PAD TALAY

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

16.50

86 KHAO PAD KRAPOW TALAY 🖒

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

87 KHAO PAD KRAPOW PAK 12,00

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

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

Chicken / Beef / Pork

Prawns / Calamari +3.50

😥 KHAO PAD SAPPAROD PINEAPPLE FRIED RICE

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



16.50

12,00

+2.50

CETERA







Dinner 4-Closed



Jasmine Rice is included during lunch.



Brown Rice add \$2.25



Dinner is a la carte.



Jasmine Rice add \$2.75



Brown Rice add \$3.25



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

15.00

12.00

14.00

15.00

17.00

13.00

16.00

13.25

16.50

16.00

Assorted

Chicken

Beef

Pork

Prawns

Seafood

Calamari

Combination

Vegetables & Tofu

91 PHO LAO

Pho 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 Pho Lao is cooked in a beef broth with your choice of protein and fresh rice noodles garnished with beans sprouts, cilantro and green onions.

2 CASHEW CHICKEN

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

green onions.

STIR-FRY BROCCOLI

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

> 11.00 13.00

15.00 Chicken / Beef / Pork 12.00

13.00 17.00 **Prawns**

9 KAENG PED FAKTONG 🖒 PUMPKIN CURRY

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

97 CRAB FRIED RICE

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

> Assorted Vegetables & Tofu 11.00 13.00

12.00 15.00 Chicken / Beef / Pork

13.00 17.00 **Prawns**

SPICE LEVELS

Egg Fried Rice add \$6.50

1 - Not spicy

2 - Medium spicy

3 - Spicy

4 - Very spicy

5 - Thai style spicy

99 PAD NAAW MAI FARANG

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

> 11.00 13.00 Tofu

12.00 15.00 Chicken / Beef / Pork

13.00 17.00 Prawns





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