

Starters

Po Pia Soht – Cool & Refreshing Summer Rolls

Glazed chicken and shrimp freshly wrapped in a thin rice paper with lettuce, cilantro and carrots. Served with our sweet peanut-curry sauce. 8 / tofu 7

White Orchids' Flour-Battered Seafood and Garden Vegetable Medley

Lightly battered shrimp, calamari rings and garden vegetables served with our chili and homemade honey plum sauces. 12

Lahp – Fresh Lettuce Wraps *

Zesty minced chicken sautéed in a Thai citrus-lime combination of red and green onions. Served with fresh iceberg lettuce for wrapping. (Side of sticky rice optional) 10

Po Pia Tod – White Orchids' Light & Crispy Spring Rolls

Wrapped and lightly fried until golden crisp, our spring rolls are filled with clear vermicelli noodles, mixed vegetables, and minced chicken. Served with a homemade sweet and mild chili dipping sauce. 8 / vegetarian 7

Shrimp in a Blanket

These crisp and airy shrimp delights are lightly fried and filled with celery, carrots and shiitake mushrooms, and cilantro. Served with our homemade honey plum sauce. 9

Vegan Tofu Appetizer

Fresh organic tofu lightly fried and served with a sweet chili sauce topped off with crushed peanuts and cilantro. 8

Lobster Bang Pa In – Lobster and Mango stuffed Summer Rolls

Fresh mango and hearty lobster meat wrapped in a thin rice paper with lettuce, scallions, cilantro, and carrots. Served with a sweet chili dipping sauce. 14

Crispy Calamari

Fresh calamari battered in Thai flour and lightly fried until crispy. Served with a sweet chili dipping sauce. 9

Traditional Thai Money Bags

Hand wrapped and lightly fried, these golden purses are stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with a chili dipping sauce. 9

Chicken Satay

Grilled chicken skewers marinated in an oyster sauce and curry blend and topped with a sweet peanut sauce. Served with a light cucumber sauce on the side. 9

Tod Mun Khaopod - Thai Corn Fritters

A favorite in northern Thailand, these sweet fritters are battered in minced garlic, egg and large corn kernels and seasoned to perfection! Served with our homemade honey plum sauce. 8

Customary of Thai tradition, White Orchids prides itself in fresh ingredients – hand-made dressings, sauces and appetizers, and house-cut vegetables, meats and fish. Our dishes are made-to-order to the highest of standards to meet your needs.

Please be understanding of the additional time involved in creating these unique dishes.

Soups

Traditional Lemongrass Soup with Lobster Meat and Prawns *

The traditional style of a citrusy lemongrass soup with a touch of milk. Stewed with mushrooms, scallions, lobster meat and prawns. 15

Tom Kah – Traditional Thai Coconut Soup *

This smooth and sweet coconut milk soup has flavors of lemongrass and melon with scallions and mushrooms.
Sm: chicken, shrimp or organic tofu 5
Lg: chicken, shrimp or organic tofu 8

Tom Yum – Lemongrass Soup *

A very popular Thai soup made in a citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes.
Sm: chicken, shrimp or organic tofu 5
Lg: chicken, shrimp or organic tofu 8

Gang Jeud Woonsen – Thai Noodle Soup

Broccoli, zucchini, carrots, Napa cabbage, bok choy and clear noodles served in a light broth. This soup helps balance any spicy dish ordered.
Sm: chicken or organic tofu 5
Lg: chicken or organic tofu 8

Poh' Taak – White Orchids' Fisherman Soup *

Mussels, shrimp, calamari and scallops brought together with a blend of mushrooms, cherry tomatoes, sweet basil, lemongrass and Kaffir lime leaves in a citrusy and spicy seafood broth. 12

Salads

White Orchids' Chicken Salad

Slices of chicken breast in an oyster glaze with baby spinach leaves, mandarin oranges, and cucumbers. Served with our very own light peanut dressing and topped with sliced almonds. 10

Crispy Spinach Salad *

Minced chicken and baby shrimp tossed with onions and cherry tomatoes in a Thai citrus sauce atop lightly fried spinach leaves battered in Thai flour and topped with scallions and cashews. (Non-crispy *spinach* optional). 12

White Orchids' Fisherman Salad *

Shrimp, scallops, mussels and meaty calamari tossed in a combination of romaine hearts, red onions, cucumber, cilantro, cherry tomatoes and carrots. Tossed in our spicy lime house dressing. 14

Som Tum – Papaya Salad *

A very popular Thai salad, Som Tum consists of fresh shredded green papaya and carrots, cherry tomatoes, and green beans tossed in a Thai sauce with flavors of lime, hints of chilies and garlic and topped with cracked peanuts. Served with a side of sticky rice. 10

Yum Neau – Steak Salad *

Slices of grilled flank steak flavored with a tangy and sweet Thai citrus sauce and tossed briefly with onions and scallions. Served atop fresh lettuce, cucumbers, and cherry tomatoes. 11

* Please let our staff know what degree of spiciness you desire (mild, medium, medium-hot, and hot!)
We would be happy to substitute brown rice for white rice in any dish, add \$1

Entrées

Noodle Dishes

Served with your choice of:

- organic fresh tofu 13
- extra vegetables (broccoli, zucchini and carrots) 13
- chicken breast 14
- beef 15
- prawns 16
- chicken and prawns 18
- prawns, sea scallops, green mussels and calamari 21
- pan-seared sliced duck breast 24

Pad Thai

A stir-fried blend of vermicelli rice noodles, egg, scallions and bean sprouts with crushed peanuts on the side. Pad Thai is the most well-known of all Thai cuisine with its light flavor and hints of lime. (Also available with thin and clear **Vermicelli Woonsen noodles**)

Pad Woonsen

Thin and clear vermicelli noodles sautéed with egg, scallions, cherry tomatoes and black mushrooms; with flavors of peppercorn, and light & sweet oyster sauce.

Pad See'ew

Soft, wide rice noodles pan-fried in a medley of tender broccoli crowns, egg, garlic and carrots flavored with a light and sweet soybean sauce.

Rad Nah

A gravy broth over a blend of broccoli crowns, garlic, Napa cabbage, zucchini, garlic and carrots. Served atop pan-fried noodles.

Pad Kee Mao - Spicy Noodles ☼

Wide rice noodles with bell peppers, onions, egg, garlic, and sweet basil, pan fried in a mildly spicy Thai sauce.

All White Orchids' Dishes are free of MSG and trans fat, and are made to order.

Some dishes may contain fish sauce, oyster sauce, crab paste, and/or egg.

We can accommodate almost any vegan substitution. Please alert your server to allergies or special requests.

Thai Stir-Fry Dishes

Khow Pad Prik Pow - Spicy Fried Rice ❁

Thai spicy, basil rice stir-fried with bell peppers, egg, sweet basil leaves, peas and carrots. (Also available as Traditional Thai Fried Rice.)

Pad Prik King - Red Curry Stir-Fry ❁

A medley of green beans and carrots sautéed in a zesty red curry with a touch of Kaffir lime leaves. Served with jasmine rice.

Pad Ging - Ginger Stir-Fry

Ginger stir-fried with black mushrooms, carrots, zucchini, onions, garlic and scallions. Served with jasmine rice.

Pad Gra' Prow - Basil Stir-Fry ❁

Sweet basil, bell peppers, onions, carrots and garlic make this a very popular Thai dish. Served with jasmine rice.

Paradise Cashew Nuts ❁

A sautéed medley of cashew nuts, onions, carrots, zucchini and scallions in a sweet and light chili sauce. Served with jasmine rice.

Curry Bowls ❁

(Served with Jasmine rice)



Thai Curry is famous for its smooth and sweet flavors of coconut milk and aromas of fresh chili, galangal, lemongrass, Kaffir lime leaves, cilantro and garlic.

Since all Thai curries are mildly spicy, please indicate the level of spice that you would feel comfortable with: mild, medium, medium-hot, or hot.



Masaman Curry ❁

Slowly simmered until perfection, this sweet and spicy favorite consists of potatoes, onions and cashew nuts in a Masaman curry.

Yellow Curry ❁

Heaps of potatoes, carrots and onions in a rich yellow curry.

Green Curry ❁

Our fragrant green curry is cooked with fresh eggplant, bamboo shoots, basil, bell peppers and coconut milk, with hints of garlic and galangal.

Red Curry ❁

Tender bamboo shoots, basil, zucchini and bell peppers in a deliciously spicy red curry.

Panang Curry ❁

Bell peppers, carrots and cherry tomatoes in a smooth and sweet Panang curry.

White Orchids Specialties

The dishes below are one-of-a-kind. We've taken the traditional tastes of Thailand and made them our own. These unique dishes are our finest in terms of presentation and taste. Enjoy!

Pineapple Fried Rice

Heaps of jasmine rice in a stir-fry of prawns, chicken, cashew nuts, light curry powder, raisins, cherry tomatoes, fresh pineapple, peas, and carrots. Served alongside fresh pineapple and shell. 21 (Substitute with brown rice add 2).

Pan-Seared Tilapia in Panang Curry and Lump Crab Meat *

Tilapia pan seared in our smooth and sweet Panang curry topped with lump crab meat. Served with jasmine rice. 23

Jumbo Sea Scallops and Eggplant Stir Fry

Jumbo sea scallops pan-seared and then stir-fried with eggplant, bell peppers, onions, garlic and scallions in a sweet basil and ginger sauce. Served with jasmine rice. 21

Garlic & Thai Basil Salmon Filet

A Scottish salmon filet pan-seared and topped with garlic and Thai basil. Served with steamed vegetables and jasmine rice. 23

Crab Fried Rice

Jasmine rice stir-fried with heaps of crab meat and scallions. Garnished with fresh sliced cucumbers and cherry tomatoes. 20

Pineapple Curry Duck *

Tender duck breast, pineapple, cherry tomatoes, bell peppers, and sweet basil leaves blended together with our homemade red curry sauce. A house favorite served with jasmine rice. 22

Pan-seared Duck

A pan-seared and oven-roasted duck breast sliced thin and topped with a slightly spicy Thai garlic and basil sauce. Served with steamed vegetables and jasmine rice. 21

Basa Filet and Seafood Red Curry *

Thai flakey white fish pan seared and topped with calamari and prawns over our deliciously spicy red curry. Served with jasmine rice. 24

Clay Pot Shrimp

A flavorful dish of tiger prawns, broccoli crowns, Napa cabbage, zucchini, carrots, and ginger served with thin and clear vermicelli noodles in a steaming clay pot. 19

White Orchids' Roasted Duck

Tender and crispy roasted half-duck (dark meat) glazed with a sweet and sour tamarind and ginger sauce, sautéed with bell peppers, onions, and cherry tomatoes. Garnished with Thai lychees and served with jasmine rice. 23

Haw Muk Seafood *

Green mussels, prawns, jumbo sea scallops, calamari, bell peppers, and Thai basil sautéed 'til perfection in a wonderful combination of coconut juice and our deliciously spicy red curry. Served in a beautiful coconut shell with a side of jasmine rice. 24

Note: There is a \$1 charge for additional jasmine rice. Vegan friendly menu and/or gluten free menu available upon request. Some ingredients may be substituted with others if deemed necessary.

Beverages

Coke, Diet Coke, Cherry Coke, Sprite, Barq's
Root Beer, Minute Maid Lemonade, Hi-C Fruit
Punch, Unsweetened Iced Tea, and Nestea
Raspberry Iced Tea 3 (includes refills)

Coconut, pineapple, orange, cranberry
or apple juice 4

Thai Iced Tea 4 / Thai Iced Coffee 4
(contains cream)

Sparkling Water 4

Kona blend coffee / Kona blend Decaf 3
(includes refills)

Teas (include refills) 4

Hot - Loose Leaf
Jasmine Green Tea or Ginger Tea

Cold - Gold Peak Premium:
Sweetened Black Tea
Unsweetened Black Tea
Sweetened Green Tea

How spicy are Thai chilies?

Scoville Heat Units

100,000 – 350,000 Habanero Chili

50,000 – 100,000 Thai Chili Pepper

30,000 – 50,000 Cayenne Pepper

10,000 – 20,000 Serrano Pepper

2,500 – 5,000 Jalapeño Pepper

500 – 2,500 Poblano Pepper

100 – 500 Peperoncini

0 Bell Pepper

Children's portions: Smaller entree portions are available strictly for children under 12 at approximately half the price of regular portions. Please ask your server about recommendations and fitting choices.

White Orchids Family Style Dining

You can't go wrong with this hand-picked selection of our finest dishes! The generous portions are larger than our individual menu items. You'll get enough food to share and take home, and everyone gets to try a variety of Thai cuisine! For parties of 4 or more.

The Small Orchid

\$28 per person - for parties of 4 or more
(traditional Thai dishes)

Choice of Two Appetizers

Spring Rolls
Summer Rolls
Money Bags

Choice of Soup or Salad

Lemongrass Soup *
Coconut Soup *
Steak Salad *
Chicken Salad *
Papaya Salad *

Choice of Specialty Dish

Pineapple Fried Rice
Pineapple Curry Duck *

Choice of Two Entrees (choice of chicken, beef, or tofu)

Pad Thai
Pad Kee Mao *
Green Curry *
Panang Curry *
Masaman Curry *
Red Curry *
Fresh Ginger Stir Fry *
Basil Stir Fry *
Paradise Cashew Nuts *

Choice of Two Desserts

Homemade Thai Cake
Mango and Sweet Sticky Rice
Chocolate Volcano Bundt Cake

The Big Orchid

\$35 per person - for parties of 4 or more
(for the more experienced - includes Chef's Specialties)

Choice of Three Appetizers

Chicken Satay
Spring Rolls
Summer Rolls
Money Bags
Corn Fritters

Choice of Soup or Salad

Lemongrass Soup *
Coconut Soup *
Steak Salad *
Chicken Salad *
Papaya Salad *
Crispy Spinach Salad *

Choice of Two Specialty Dishes

Panang Tilapia *
Garlic and Thai Basil Salmon
Pineapple Fried Rice
Crab Fried Rice
Pan-Seared Tilapia in Panang Curry
and Lump Crab Meat *
Basa Filet and Seafood Red Curry *
Pineapple Curry Duck *

* Mild, medium, medium-hot or hot. We would be happy to substitute brown rice for white rice, add \$1. All White Orchids' dishes are free of MSG and trans fat. We can accommodate most vegan substitutions. Please alert your server to any allergies or special requests.

Choice of Two Entrees (choice of chicken, beef, or tofu)

Pad Woonsen
Pad Thai
Pad Kee Mao *
Yellow Curry *
Green Curry *
Panang Curry *
Masaman Curry *
Red Curry *
Pad Prik King
Fresh Ginger Stir Fry *
Basil Stir Fry *
Spicy Basil Fried Rice *
Paradise Cashew Nuts *

Choice of Two Desserts

Homemade Thai Cake
Coconut Battered Bananas
Traditional Thai Pumpkin Custard
Mango and Sweet Sticky Rice
Chocolate Volcano Bundt Cake

For all entrees:

sub shrimp - add \$1,
add meat or shrimp or sub
seafood combination -
add \$2 per person