

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

Lunch Specials (Mon-Fri 11-2 PM)

Pick TWO

1) Choose a Soup or Appetizer (\$4)

Lemongrass Soup

Thai Money Bags

Coconut Soup

Vegetarian Spring Rolls

Corn Fritters

Summer Rolls with Chicken or Tofu

2) Choose a Salad (\$9) or Entrée (\$11)

For all entrées: sub shrimp - add \$1, add meat or shrimp or sub seafood combination - add \$2 per person

Chicken Salad

(choice of chicken or tofu)

Papaya Salad

Panang Curry

Steak Salad

Masaman Curry

Green Curry

Basil Stir-Fry

Paradise Cashew Nuts

Pad See'ew

Pad Thai

Pad Kee Mao

Desserts

Thai Fried Ice Cream (varies) 9

Homemade Thai Cake (varies) 8

White Orchids' Mango & Sweet Sticky Rice (seasonal) 6

Molten Chocolate Volcano Bundt Cake with Vanilla Ice Cream and Cashews 8

Traditional Thai Pumpkin Custard 7

Coconut battered Bananas drizzled with honey and served with coconut ice cream 8

À la mode: vanilla, coconut 3

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

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

Teas 4

Hot Loose Leaf Jasmine Green Tea or Ginger Tea

Cold - Gold Peak Premium:

Sweetened Black Tea / Unsweetened Black Tea / Sweetened Green Tea

Take Out Menu



(610) 841-7499

Monday-Thursday 11:00AM - 9:00 PM

Friday-Saturday 11:00 AM - 10:00 PM

Sunday 12:00 PM - 9:00 PM

The Promenade Shops at Saucon Valley
2985 Center Valley Parkway, Suite 200
Center Valley, PA 18034

www.whiteorchidsthaicuisine.com

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

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

Entrées

All noodle, stir fry and curry entrées are 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

Noodle Dishes

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.

Thai Stir Fry

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 scalions. 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

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.

^{*} Please indicate mild, medium, medium-hot, or hot!
We would be happy to substitute brown rice for white rice in any dish, add \$1