



# White Orchids

## THAI CUISINE

### shareables

#### Cool & Refreshing Summer Rolls – Po Pia Soht V G

Iceberg and greenleaf lettuce, carrots, rice paper wrap. Made to order. Fresh, not fried. Served with sweet peanut-curry sauce. Chicken and shrimp 8 / Tofu 7

#### White Orchids' Corn Fritters 12

Plump fritters prepared with sweet corn, minced garlic, and egg. Topped with a sweet plum chutney of julienned red onions, chopped bell peppers, cilantro, mango, chopped scallions, cashews and crispy shallots.

#### Grilled Prawns 16 G

Four jumbo prawns with a citrus red curry dipping sauce and semi-sweet coconut rice. Add prawns 4 ea.

#### Crab Cake Croquettes 16

Flash-fried jumbo lump crab meat croquettes served atop a homemade tartar sauce.

#### Light & Crispy Fried Spring Rolls – Po Pia Tod 8

Clear vermicelli noodles, chicken and mixed vegetables. Served with a light chili & carrot vinegar dipping sauce.

#### Homemade Potstickers 10

Flash-fried potstickers stuffed with minced chicken, drizzled with sweet chili sauce. Served with a sweet soy dipping sauce.

#### White Orchids' Calamari 11

Fresh, hand-cut calamari battered in Thai flour and lightly fried, served with a sweet chili dipping sauce.

#### Traditional Thai Money Bags 9

Crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with a Thai chili dipping sauce.

#### Sweet Chili Baby Shrimp 13

A dozen and a half baby shrimp battered in Thai flour, flash fried, and tossed in a sweet chili sauce.

#### Thai Red Curry Wings \* 14 G

Crispy wings tossed in our special red curry wing sauce. Served with a side of sweet chili vinegar dipping sauce. (Starts medium spicy.)

#### Chicken Satay 10 G

Grilled chicken skewers marinated in a soy sauce and curry blend, topped with a sweet peanut sauce.

#### Pork Belly Satay 20 G

Decadent 12-hour smoked Thai-marinated pork belly pan-seared and served atop a semi-sweet coconut rice garnished with chopped scallions and cilantro and two fried eggs.

#### Tofu Satay 12 V G

Grilled tofu skewers marinated in a soy sauce and curry blend. Served with a sweet peanut curry and sweet chili dipping sauces.

#### Chicken Lettuce Wraps - Lahp \* 12 G

Minced chicken sautéed in a Thai citrus-lime combination of red and green onions. Served with fresh iceberg lettuce for wrapping and a side of warm sticky rice.

#### Fresh Tofu Lettuce Wraps - Lahp \* 12 V G

Minced tofu sautéed in a Thai citrus-lime combination of red and green onions. Served with fresh iceberg lettuce for wrapping and a side of warm sticky rice.

#### Baby Shrimp Lettuce Wraps - Lahp \* 15 G

Sautéed in a red curry sauce in a combination of bell peppers, green onions, and crispy fried shallots. Served with fresh iceberg lettuce for wrapping and a side of warm sticky rice. (Starts medium spicy.)

### soups

#### Thai Coconut Soup – Tom Kah \* V G

Smooth and sweet coconut milk soup flavored with lemongrass, scallions and shiitake mushrooms. Choice of chicken, shrimp or organic tofu. Cup 5 (8 oz.) / Bowl 8 (12 oz.) / Sharing size 18 (32 oz.) Enhance the flavors - add crab, spinach, corn, stewed potatoes. Add 4 (bowl). Add 8 (sharing)

#### Lemongrass Soup – Tom Yum \*

A citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes. Choice of chicken, shrimp or organic tofu. (Starts medium spicy.) Cup 5 (8 oz.) / Bowl 8 (12 oz.) / Sharing size 18 (32 oz.)

#### White Orchids Potsticker Soup

Homemade potstickers, baby shrimp, hand-cut broccoli, zucchini, carrots, bok choy, chopped scallions, cilantro, bean sprouts, savory clear broth. Bowl 8 (12 oz.) / Sharing size 18 (32 oz.)

### salads

#### Crispy Calamari Salad \* 14

Crispy calamari, fried shallots, cucumber, onions and cherry tomatoes atop baby spinach and green leaf lettuce. Topped with scallions and cashews and tossed in a Thai citrus dressing.

#### Tropical Seafood Salad \* 18

Shrimp, scallops, mussels and calamari atop green leaf lettuce, fresh mango and pineapple, red onions, cucumber, cilantro, cherry tomatoes and carrots. Tossed with a zesty and sweet citrus house dressing.

#### Papaya Salad – Som Tum \* 12 V G

Fresh shredded green papaya and carrots, cherry tomatoes, and green beans tossed in a Thai dressing with flavors of lime, hints of chilies and garlic and topped with cracked peanuts. Served with a side of sticky rice. Add crispy tofu 15 / Add baby shrimp 17

## wine by the glass

### Sparkling

Castello Roncade Brut Prosecco, Italy 9

### Whites

Angelucci Pecorino, Italy 9

Cielo Pinot Grigio, Italy 9

Fritz's Riesling, Germany 11

Palissade Sauvignon Blanc, France 10

Guiliani Chardonnay, Italy 10

Dreyer Chardonnay, Santa Barbara, CA 13

### Reds

Nero Di Troia, Italy 9

Montsable Pinot Noir, France 10

Recuerdo Malbec, Argentina 13

Buena Vista Merlot, Sonoma, CA 10

Storypoint Cabernet, Lake County, CA 12

Arrowood Cabernet, Sonoma, CA 15

## cocktails

### Sparkling Pomtini 12

Pomegranate Faber vodka, Stirrings Natural Pomegranate liqueur, Brut Prosecco, cranberry juice

### Bee Spritzer 11

The Colony meadery, lychee infused syrup, Brut Prosecco, lime, mint, and lychee garnish

### Thai Lemondrop Martini 12

Faber vodka, Domaine de Canton Ginger Liqueur, fresh muddled lemon, lemongrass infused syrup, sugar rim

### Thai Basilini 12

Sauza tequila, DeKuyper triple sec, muddle lemon, Thai basil, cilantro infused syrup

### Mango Martini 11

Cruzan mango-infused rum, Faber white rum, DeKuyper's triple sec, tropical fruit juices

### Asian Pear Saketini 12

Faber vodka, Moonstone Asian pear-infused sake, St. Germain Elderflower liqueur

### Cucumber Saketini \* 11

Faber vodka, Gekkeikan gold sake, cucumber infused syrup

### Cilantro Gimlet \* 11

Bombay Sapphire gin, Faber vodka, cilantro, lime juice, cilantro infused syrup

### Gin Thyme Martini 13

Tanqueray Ten, del Professore Italian Vermouth, thyme infused syrup, thyme sprig

### Thai Spicy Bloody Mary \* 10

Thai chili-infused Faber vodka, tomato juice, worcestershire sauce, squeeze lemon and lime, dash of bitters

### Lychee Sidecar 13

Maker's Mark whiskey, Cointreau, lychee infused syrup, lychee, lemon juice

### Rama Sazerac 12

Bulleit Rye Whiskey, Peychaud bitters, basil infused syrup, orange peel, club soda, over rocks

\* Please let our staff know what degree of spiciness you desire (mild, medium, medium-hot, and hot!)

V Can be prepared vegan **upon request.**

G Can be prepared gluten-free **upon request.**

Please alert your server to **allergies** or special requests. Some dishes may contain fish sauce, oyster sauce, crab paste, peanuts, and/or egg.

For parties of 6 or more, a 20% gratuity will be added to the check. All White Orchids' Dishes are free of MSG and trans fat.

# our specialties

## White Orchids' Roast Duck \* ③ 32

Bone-in roasted half duck (dark meat) prepared crispy and topped with a savory red curry stir-fry of broccoli, crisp green beans, and carrots. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

## Split Lobster Tail Pad Thai \* ③ 36

8 oz. cold water lobster tail stir-fried in Pad Thai noodles with scallions, egg, bean sprouts, carrots, zucchini, and broccoli. Served with crushed peanuts.

## Crispy Haddock 28

Two 8-10 oz. hearty Icelandic haddock filets lightly battered in a Thai flour and flash-fried. Served with a Thai tangy apple slaw of julienned granny smith apples and red onions, crispy fried shallots, scallions, and cilantro. Paired with hot garlic seafood and homemade tartar sauces.

## Paradise Ta-Lay \* 35

Wok-fried colossal prawns, crab meat, calamari, and PEI mussels stir-fried with cashew nuts, broccoli, onions, carrots, zucchini, and scallions in a sweet and light chili sauce. Served with a side of jasmine rice.

## Pineapple Curry Duck \* ③ 28

Tender duck breast, fresh pineapple, cherry tomatoes, bell peppers, and sweet basil leaves blended together with homemade red curry sauce. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

## Bangkok Curry Noodles \* ③ 29

Jumbo lump crab meat, chicken, shrimp, vermicelli rice noodles, broccoli, green beans, and cherry tomatoes tossed in our spicy green curry. (Starts medium spicy.)

## Chilean Sea Bass Green Curry \* ③ 36

Pan-seared Chilean sea bass, green curry, eggplant, bamboo shoots, basil, and bell peppers. Topped with lump crab meat, served with a side of semi-sweet coconut rice. (Starts medium spicy.)

## Tropical Fried Rice ⑤ ③ 27

Semi-sweet coconut rice stir-fried with chicken and shrimp, cucumbers, fresh mango, bean sprouts, cherry tomatoes, chopped scallions and broccoli.

## Haw Muk Seafood \* ③ 28

Sautéed PEI mussels, shrimp, jumbo sea scallops, calamari, bell peppers, egg and Thai basil in a combination of fresh coconut juice and spicy red curry. Served in a coconut shell with a side of semi-sweet coconut rice. (Starts medium spicy.)

## White Orchids' Seafood Paella \* 30

Our basil fried rice stir-fried with brown rice, Thai pork sausage, shrimp, scallops, PEI mussels, handcut calamari, egg, bell peppers, zucchini, broccoli, chopped peas, Thai basil and carrots.

## Crab Fried Rice ③ 28

Stir-fried jasmine rice topped with lump crab meat, baby shrimp, egg, broccoli, carrots, zucchini, cilantro and scallions. Garnished with sliced cucumbers and cherry tomatoes. (Substitute brown rice 2.)

## Pineapple Fried Rice ⑤ ③ 24

Stir-fried jasmine rice with shrimp, chicken, cashew nuts, light curry powder, raisins, cherry tomatoes, fresh pineapple, peas, and carrots. Served alongside fresh pineapple and shell. (Substitute brown rice 2.)

## Pad Gra' Prow (Traditional Basil Stir Fry) \* ③ 20

Savory stir-fried holy basil, minced chicken, yellow onions, broccoli, and bell peppers. Served with a side of jasmine rice and topped with two fried eggs.

## Pan-Seared Tilapia in Panang Curry and Lump Crab Meat \* ③ 27

Pan-seared tilapia in smooth and sweet Panang curry, topped with lump crab meat, bell peppers, broccoli, carrots and cherry tomatoes. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

## additions:

- eight baby shrimp 4
- two shrimp 3
- two colossal prawns 8
- fried eggs 4
- pork sausage 4
- fresh pineapple 4
- coconut rice 3
- jasmine rice 2
- brown rice 3
- bamboo shoots 1
- bean sprouts 1

Add extra chicken, beef, tofu, or vegetables 3

## classic entrées

### choice of:

- organic tofu 15
- sliced chicken breast 15
- fresh hand-cut vegetables 15  
(broccoli, zucchini, carrots)
- thin-sliced top round beef 15

- shrimp 19
- thinly sliced pan-seared duck breast 25
- seafood combo 25  
(shrimp, sea scallops, PEI mussels, hand-cut calamari)

## Pad Thai \* ⑤ ③

Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts.

## Pad See'ew ⑤

Pan-fried wide rice noodles, broccoli, egg, garlic and carrots with a light and sweet soybean sauce.

## Drunken Noodles - Pad Kee Mao \* ⑤

Pan-fried wide rice noodles, bell peppers, onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce.

## Basil Fried Rice - Khow Pad Prik Pow \*

Basil rice stir-fried with bell peppers, egg, broccoli, Thai basil leaves, peas and carrots.

## Green Curry \* ③

Fragrant green curry, coconut milk, eggplant, bamboo shoots, bell peppers, hints of garlic.

## Masaman Curry \* ⑤ ③

Hearty masaman curry, coconut milk, potatoes, onions and cashew nuts.

## Red Curry \* ⑤ ③

Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers.

## Panang Curry \* ③

Sweet panang curry, coconut milk, bell peppers, carrots and cherry tomatoes.

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Curry dishes served with a side of jasmine rice. Substitute brown rice or coconut rice \$1. All curries start medium spicy.

Other classic entrees can be prepared upon request - i.e. Rad Nah, Pad Woonsen, Yum Neau, Pad Prik King, Pad Thai Woonsen, Paradise Stir-Fry, etc.