

# White Orchids Specialties

**White Orchids' Mango Curry Roast Duck** \* ③ 34 Bone-in roasted half duck (dark meat) prepared crispy and topped w/our sweet & spicy Red curry, fresh mango, coconut milk, bell peppers, bamboo shoots, and zucchini. Served w/a side of semi-sweet coconut rice. (Starts medium spicy.)

**Shrimp, Scallops, Crab Pad Thai** \* ③ 36 Jumbo lump crab, shrimp, and scallops stir-fried with bean sprouts, scallions, and broccoli in Pad Thai sauce. Served w/a side of crushed peanuts and topped w/fresh bean sprouts.

**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, and calamari 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 & cherry tomatoes tossed in our spicy green curry. (Starts medium spicy.)

**Panang Curry Noodles** \* ③ 32 Shrimp, scallops, jumbo lump crab meat, Pad Thai noodles, bell peppers, cherry tomatoes, and scallions in our rich and smooth Panang curry. (Starts medium spicy.)

**Tropical Fried Rice** ④ 28 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 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 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** ④ 25 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. (Sub brown rice 2.)

**Pad Gra' Prow (Traditional Basil Stir Fry)** \* ③ 21 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.)

# Lunch Specials (Mon-Fri 11-2 PM)

**Pick 2 Combination:  
1 Starter + 1 Entrée for \$17**

## Starters (add additional Starters \$2)

**Homemade Potstickers** Flash-fried potstickers stuffed with minced chicken, topped with chopped scallions and drizzled with sweet chili sauce. Served with a sweet soy dipping sauce.

**Traditional Thai Money Bags** Lightly fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with a Thai chili dipping sauce.

**Light & Crispy Spring Rolls** Clear vermicelli noodles, chicken and mixed vegetables. Served with a light chili vinegar dipping sauce.

**Cool & Refreshing Summer Rolls** ④ ③ Iceberg and greenleaf lettuce, carrots, rice paper wrap. Served with sweet peanut-curry sauce. Choice of chicken or tofu.

**Lemongrass Soup – Tom Yum** \* ③ ④ A citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes. Choice of chicken, shrimp or organic tofu. Starts med spicy.

**Thai Coconut Soup – Tom Kah** \* ④ ③ Smooth and sweet coconut milk soup flavored with lemongrass and melon, with scallions and shiitake mushrooms. Choice of chicken, shrimp or tofu.

## Entrées

**Crab Cake Croquettes** Jumbo lump crab meat, panko and Thai flour, diced bell peppers, red onions and zesty kaffir lime leaves flash-fried, served atop a homemade tartar sauce.

**Crispy Calamari Salad** \* Crispy calamari, fried shallots, onions and cherry tomatoes atop baby spinach and green leaf lettuce. Topped with cucumbers, scallions and cashews and tossed in a Thai citrus sauce.

**Thai Red Curry Wings** \* Ten crispy wings tossed in our special wing sauce; a stew of our red curry, coconut sugar, lime juice, garlic, kaffir lime leaves, cilantro, and ginger. Served w/a side of sweet chili vinegar dipping sauce. (Starts med spicy.)

**Choice of organic tofu, sliced chicken breast, fresh hand-cut vegetables,  
OR thin-sliced top round beef:**

**Pad Thai** \* ④ ③ Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts.

**Pad See'ew** ④ Pan-fried wide rice noodles, broccoli, egg, garlic and carrots with a light and sweet soybean sauce.

**Drunken Noodles - Pad Kee Mao** \* ④ ③ Pan-fried wide rice noodles, bell peppers, onions, egg, garlic, Thai basil, with a light and sweet soybean sauce.

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

**Green Curry** \* ③ ④ Fragrant green curry, eggplant, bamboo shoots, and bell peppers.

**Masaman Curry** \* ④ ③ Hearty masaman curry, potatoes, onions, cashew nuts.

**Red Curry** \* ④ ③ Savory red curry, bamboo shoots, zucchini and bell peppers.

**Panang Curry** \* ③ ④ Sweet panang curry, bell peppers, carrots and cherry tomatoes.

**All curries start medium spicy and are served with a side of jasmine rice.**

# Take Out Menu

July 2018



**(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.whiteorchidthaicuisine.com](http://www.whiteorchidthaicuisine.com)

## Starters

### Cool & Refreshing Summer Rolls – Po Pia Soht 🌱 🌾

Iceberg and greenleaf lettuce, carrots, rice paper wrap. Made to order. Fresh, not fried. Served with sweet peanut-curry sauce. Chicken and shrimp 9 / Tofu 8

### White Orchids’ Corn Fritters

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. 12

### Grilled Prawns 🌾

Four jumbo prawns served with a citrus red curry dipping sauce and a sample of semi-sweet coconut rice. 16 (add prawns 4 ea.)

### Crab Cake Croquettes

Flash-fried jumbo lump crab meat croquettes served atop a homemade tartar sauce. 16

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

Clear vermicelli noodles, chicken and mixed vegetables. Served with a light chili and carrot vinegar dipping sauce. 9

### Homemade Potstickers

Flash-fried potstickers stuffed with minced chicken, drizzled with sweet chili sauce. Served with sweet soy dipping sauce. 10

### White Orchids’ Calamari

Fresh, hand-cut calamari battered in Thai flour and lightly fried, served with a sweet chili dipping sauce. 11

### Traditional Thai Money Bags

Crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with a Thai chili dipping sauce. 10

### Sweet Chili Baby Shrimp

A dozen and a half baby shrimp battered in Thai flour, flash fried, and tossed in a sweet chili sauce. 13

### Thai Red Curry Wings 🌶️ 🌾

Crispy wings tossed in our special wing sauce; a 2-hour stew of our red curry, coconut sugar, lime juice, garlic, kaffir lime leaves, cilantro, and ginger. Served with a side of sweet chili vinegar dipping sauce. (Starts med. spicy.) 14

## Satays

### Chicken Satay 🌾

Grilled chicken skewers marinated in a soy sauce and curry blend, topped with a sweet peanut sauce. Served with a light cucumber and onion sauce. 10

### Pork Belly Satay 🌾

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. 20

### Tofu Satay 🌱 🌾

Grilled tofu skewers marinated in a soy sauce and curry blend. Served with a sweet peanut curry and sweet chili dipping sauces. 12

## Fresh Lettuce Wraps

*Lahp is served with fresh iceberg lettuce for wrapping and a side of warm sticky rice*

### Chicken Lahp 🌶️ 🌾

Minced chicken sautéed in a Thai citrus-lime combination of red and green onions. 12

### Fresh Tofu Lahp 🌱 🌱 🌾

Minced tofu sautéed in a Thai citrus-lime combination of red and green onions. 12

### Baby Shrimp Lahp 🌶️ 🌾

Sautéed in a red curry sauce in a combination of bell peppers, green onions, and crispy fried shallots. (Starts medium spicy.) 15

## Soups

### Thai Coconut Soup – Tom Kah 🌶️ 🌱 🌾

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 🌶️

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. 14

### Tropical Seafood Salad 🌶️

Shrimp, scallops 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. 18

### Papaya Salad – Som Tum 🌶️ 🌱 🌾

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. 12  
Add crispy tofu 15 / Add baby shrimp 17

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

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

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

## Classic Entrées

*Curry dishes served with a side of jasmine rice.*

*Substitute brown rice or coconut rice \$1. All curries start medium spicy*

### Pad Thai 🌶️ 🌱 🌾

Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts. 13

### Pad See’ew 🌱

Pan-fried wide rice noodles, broccoli, egg, garlic and carrots with a light and sweet soybean sauce. 12

### Drunken Noodles - Pad Kee Mao 🌶️ 🌱

Pan-fried wide rice noodles, bell peppers, onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce. 13

### Basil Fried Rice - Khow Pad Prik Pow 🌶️

Basil rice stir-fried with bell peppers, egg, broccoli, Thai basil leaves, peas and carrots. 13

### Green Curry 🌶️ 🌾

Fragrant green curry, coconut milk, eggplant, bamboo shoots, bell peppers, hints of garlic. 13

### Masaman Curry 🌶️ 🌱 🌾

Hearty masaman curry, coconut milk, potatoes, onions and cashew nuts. 13

### Red Curry 🌶️ 🌱 🌾

Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers. 13

### Panang Curry 🌶️ 🌾

Sweet panang curry, coconut milk, bell peppers, carrots and cherry tomatoes. 13

## *flavor additions:*

### Meats:

Sliced chicken breast 3

Sliced top round beef 3

Oven-roasted thinly sliced duck breast 12

Thai pork sausage & crispy cuts of pork belly 8

### From the Sea:

Scallops 8

Shrimp 7

Colossal tiger prawns & house cut calamari 15

Jumbo lump crab meat & shrimp 16

Trio of seafood (scallops, shrimp, & calamari) 13

### Meat Alternatives:

Organic tofu 3

Two fried eggs 4

### House Cut Veggies: 1 ea.

broccoli, zucchini, yellow onion, bell pepper, baby spinach, bean sprouts, shiitake mushrooms, green beans, chopped scallions

### Fresh-Cut Fruit: 4 ea.

Mango, Pineapple

**Please alert your server to allergies or special requests. Some dishes may contain fish sauce, oyster sauce, crab paste, peanuts, and/or egg. All White Orchids’ Dishes are free of MSG and trans fat, and are made to order.**