

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 * 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 * 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 * ④ Sweet panang curry, bell peppers, carrots and cherry tomatoes.

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

July 2018



White Orchids

THAI CUISINE

(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

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.