



# White Orchids

## THAI CUISINE

### shareables

#### 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.

#### 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 9

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 10

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 \* 15 (G)

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

#### 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.

### 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 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

## spirit-free specialties 8

#### Coco Grasshopper

House made coconut cream, matcha green tea, vanilla, mint

#### Tropical Paradise

Strawberry boba pearls, muddled lemon, Thai basil, raspberry syrup

#### Triple B

Raspberry, lemon juice, basil, strawberry boba, club soda

#### Thai Iced Tea - \$5

Thai tea, half & half

## wine by the glass

### Sparkling

Castello Roncade Brut Prosecco, Italy 9

### Whites

Cielo Pinot Grigio, Italy 9

Essence Riesling, Germany 11

Palissade Sauvignon Blanc, France 10

Montsable Chardonnay, Italy 10

Dreyer Chardonnay, Sonoma, CA 13

### Reds

Nero Di Troia, Italy 9

Carmel Road Pinot Noir, Monterey, CA 11

Recuerdo Malbec, Argentina 13

Skyfall Merlot, Columbia Valley, WA 10

Storypoint Cabernet, Lake County, CA 11

Vino Robles Cabernet, Paso Robles, CA 15

## cocktails 12

#### Asian Peartini

Vodka, Moonstone pear sake, St. Germaine

#### Thai Lemon Drop

Vodka, ginger, lemongrass, lemon juice

#### Cilantro Gimlet \*

Cilantro infused gin, Green Chartreuse, lime cordial, lime juice

#### Ramarac

Rittenhouse rye whiskey, Bluecoat Barrel aged gin, Pernod absinthe, demerara, basil infused Peychaud bitters

#### Lychee Sidecar

Salignac cognac, Giffard Lychi-Li liqueur, Pierre Ferrand dry curacao, lemon juice

#### Basilrita

Lunazul blanco tequila, Cointreau, lemon & lime juice, basil, agave

#### Mango Unchained

Bacardi Mango, Bacardi 4yr, mango puree, lime juice

#### The Orchid

Uncle Val's botanical gin, Rothman&Winter crème de violet, house grenadine, lemon juice, Fever Tree elderflower tonic

#### Sober as a Bird

Plantation OFTD rum, Campari, pineapple, lime juice, thai tea demerara

#### Seasonal Mule

\*Please ask your server for more details or reference our Daily Specials!

## bottled beer

**Singha**- Pale Lager - \$6

**Guinness** – Dry Stout - \$6

**Yuengling** – Lager - \$5

**Michelob Ultra** – Pale Lager - \$5.5

**Heineken** – Pale Lager - \$5.5

**Avery Liliko'I Kepolo** passion fruit – Belgian Wit - \$7

**Austin Eastciders** – Hop Cider - \$6

☞ 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.

(X) Can be made spirit free

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.

# our specialties

## White Orchids' Mango Curry Roast Duck 34 \* (G)

Bone-in roasted half duck (dark meat) prepared crispy and topped with our sweet and spicy Red curry, fresh mango, coconut milk, bell peppers, bamboo shoots, and zucchini. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

## Shrimp, Scallops, Crab Pad Thai 36 \* (G)

Jumbo lump crab, shrimp, and scallops stir-fried with bean sprouts, scallions, and broccoli in our popular Pad Thai sauce. Served with a side of crushed peanuts and topped with fresh bean sprouts.

## 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.

## Hawaiian Pad Thai 29 \* (G)

Thai-marinated pork belly and sliced Thai pork sausage stir-fried with fresh pineapple, cherry tomatoes, bean sprouts, scallions, and broccoli. Dressed with crushed peanuts, crispy shallots, and fresh bean sprouts. (Starts medium spicy.)

## Bangkok Curry Noodles 29 \* (G)

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

## Panang Curry Noodles 32 \* (G)

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 28 (V) (G)

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

## Haw Muk Seafood 28 \* (G)

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 28 (G)

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 25 (V) (G)

Stir-fried jasmine rice with shrimp, chicken, cashew nuts, egg, 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) 21 \* (G)

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 27 \* (G)

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.)

# classic entrées

## Pad Thai 13 \* (V) (G)

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

## Pad See'ew 12 (V)

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

## Drunken Noodles - Pad Kee Mao 13 \* (V)

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 13 \*

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

## Green Curry 13 \* (G)

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

## Masaman Curry 13 \* (V) (G)

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

## Red Curry 13 \* (V) (G)

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

## Panang Curry 12 \* (G)

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

# 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:

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 each

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

### Fresh-Cut Fruit: 4 each

Mango, Pineapple

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

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

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.

**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.**