

White Orchids Lunch Menu

Monday through Friday 11:30am – 2pm (excludes holidays)

Pick 2 Combination (1 Starter + 1 Entrée) \$23

Starters

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.

Lemongrass Soup – Tom Yum *

A citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes. Starts medium spicy.

Thai Coconut Soup – Tom Kah * VG GF

Smooth and sweet coconut milk soup flavored with lemongrass and melon, with scallions and shiitake mushrooms.

House Salad VG GF

Iceberg, greenleaf lettuce, cherry tomatoes, red onions, cucumber, carrots, and homemade peanut curry dressing

Entrées

Waterfall Salad GF

Thin sliced top round beef flash-fried and flavored with a tangy- sweet, Thai citrus sauce. Served atop crisp greens, cucumbers, cherry tomatoes, julienned carrots, and red onions. Garnished with crispy fried shallots and chopped scallions.

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 (choice of two starters).

WO Shishito Peppers GF

Maldon salt, fried shallots, herbs, lime (choice of two starters).

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

Pad Thai * VG GF

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

Pad See'ew VG

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

Drunken Noodles - Pad Kee Mao * VG

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 * GF

Fragrant green curry, eggplant, bamboo shoots, bell peppers, and hints of garlic. Served with a side of jasmine rice. (Starts medium spicy.)

Masaman Curry * VG GF

Hearty masaman curry, potatoes, onions and cashew nuts. Served with a side of jasmine rice. (Starts medium spicy.)

Red Curry * VG GF

Savory red curry, bamboo shoots, zucchini and bell peppers. Served with a side of jasmine rice. (Starts medium spicy.)

Panang Curry * GF

Sweet panang curry, bell peppers, carrots and cherry tomatoes. Served with a side of jasmine rice. (Starts medium spicy.)

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

VG prepared vegan **upon request.**

GF 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.

For all Entrees:

Substitute shrimp add \$4. Substitute baby shrimp add \$2.

Substitute seafood combination or duck add \$10.



White Orchids Lunch Menu



Monday through Friday 11:30am – 2pm (excludes holidays)

cocktails

Sober as a Bird 13

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

Asian Peartini 12

Vodka, pear sake, St. Germaine

Thai Lemon Drop 12

Vodka, ginger, lemongrass, lemon juice

Cilantro Gimlet * 12

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

Ramarac 13

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

Lychee Sidecar 12

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

Thai Garden 13

Hendricks Gin, Ty Ku Cucumber Sake, Basil-infused Dolin dry vermouth

Mango Unchained 12

Bacardi Mango, Plantation 5yr, mango puree, lime juice

The Orchid 13

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

Pantera Rosa 12

Lunazul blanco, Aperol, Passion Fruit, Lime, Agave

Seasonal Mule

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

wine by the glass

Sparkling

Castello Roncade Brut Prosecco, Italy 10

Whites

Cielo Pinot Grigio, Italy 9

Louis Guntrum Riesling, Germany 11

Palissade Sauvignon Blanc, France 10

Montsable Chardonnay, France 11

Dreyer Chardonnay, Sonoma, CA 13

Reds

Nero Di Troia, Italy 10

Carmel Road Pinot Noir, Monterey, CA 12

Altosur Malbec, Argentina 11

Skyfall Merlot, Columbia Valley, WA 11

Lesse-Fitch Cabernet, CA 12

Vina Robles Cabernet, Paso Robles, CA 15

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

spirit-free specialties 8

Coco Grasshopper

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

Tropical Paradise

Mango, pineapple, lime, grenadine, mango boba, club soda

Triple B

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

Thai Iced Tea

Thai tea, half & half