

# LUNCH MENU

- A. Pad Thai - Pak / Gai 98  
Stir-fried rice noodles & eggs - Veg / Chicken
- B. Pad Pak Ruam Mit 98  
Stir-fried vegetable with mushroom, pakchoi & black pepper
- C. Gaeng Ped - Pak / Gai 98  
Chicken with vegetable and red curry
- D. Pad Meat Mamoung - Gai / Goong 98/115  
Stir-fried vegetables & cashew nuts  
Chicken / Prawns
- E. Satay Gai 98  
Chicken skewers with peanut sauce
- F. Pad Grapao Nuea 108  
Stir-fried beef (minced) with spicy thai basil
- G. Panaeng Phed 118  
Duck with panaeng curry
- H. Gaeng Keow Whan Goong 138  
Shrimps with green curry

## VEGO? OUMPH +10

Dish A-E can be with Oumph (soy protein)

## FROM THE GRILL

- J. Panaeng Phla 158  
Salmon with creamy panaeng curry & stir-fried vegetables
- K. Nuea Gratim 168  
Flank steak with stir-fried mushroom, pak choi & black pepper sauce

## ORKIDÉS LUNCH PLATE

Chicken skewers with peanut sauce  
Chicken with red curry  
Stir-fried beef (minced) with spicy thai basil  
Deep fried gambas dumplings  
served with coffee and petit four

168

## EXTRAS / SNACKS

Vegetarian spring rolls	4st / 35
Deep fried gambas dumplings	2st / 35
Deep fried chicken nuggets	2st / 35
Deep fried tiger prawns	3st / 45

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## DESSERTS

Deep fried banana with vanilla icecream	35
Pannacotta	35
Small Truffles 1 / 3pcs Ask for today's tastes	18/49

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## SOFT DRINKS

Soft drinks / Mineral water / Light beer	20
Juice apple / orange / cranberry / pineapple	20
Coffee / Tea	20
Espresso single / double	25/30
Cappuccino	30
Latte	35

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## BEER

Carlsberg Export 40cl/50cl	56/66
Carlsberg Hof 50cl	68
Singha - 33/63cl	59/98
Carlsberg - Non alc.	38
Somersby pear / apple	59

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## WINE

House Wine - White Les Deux Pins Sauvignon Blanc - France	75/285
House Wine - Red Borgo San Leo, Sangiovese - Italy	75/285

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