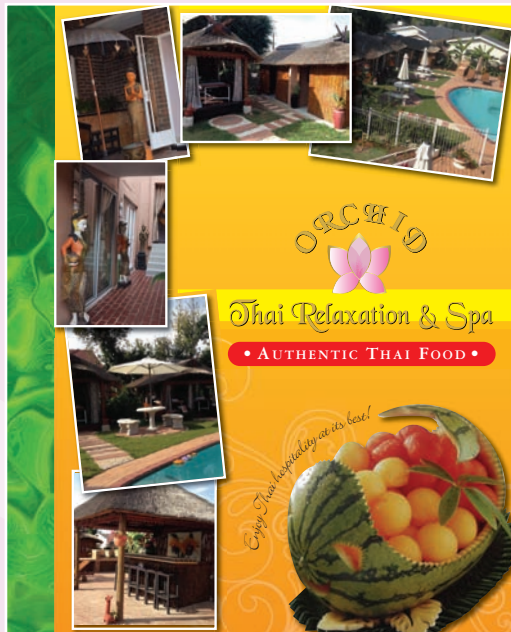


Thai Food Menu

Welcome to Orchid Thai Relaxation & Spa, where our Thai cooking skills and delicious food add to your experience and enjoyment.

We offer a range of tradition Thai food for our guests that they can enjoy in-house or we can prepare for guests to take away. Please make your food selection at the beginning of your package treatment to ensure it is ready for you when your treatment is complete.



01 **Porpia Tod** (Spring Rolls)
Bean noodles, Cabbage, Carrots wrapped in Rice Skins, Deep-fried, served with Sweet Chili Sauce - 3 Pieces.
Chicken / Beef / Pork / Prawn / Vegetable

02 **Pad Mee** (Sautéed Egg Noodle with Chicken, Beef or Pork)
Stir-fried Egg Noodles with Beansprouts, Egg, Carrot, Onions & Cabbage.

03 **Pad Thai** (Chicken, Beef, Pork or Prawn Stir-Fried with Rice Noodles)
Stir-fried with Pad Thai Sauce, Egg, Bean Sprouts, Shredded Cabbage. A Carrot topped with Grounded Peanuts.

04 **Gai Pad Mad** (Chicken, Beef or Pork Stir-Fried with Cashews)
Chicken Stir-fried with Cashew Nuts, Carrots, Onions, Bell Peppers & Snow Peas.

05 **Gai Pad Khing** (Chicken, Beef or Pork Stir-Fried with Ginger)
Stir-fried Chicken with Seasonal Vegetables and Fresh Ginger Roots.

06 **Gaeng Daeng** (Red Chicken, Beef or Pork Curry)
Spicy Red Curry paste cooked in Coconut Milk, Bamboo Shoots, Bell Peppers & Fresh Basil Leaves.

07 **Gaeng Koew Wan** (Green Chicken, Beef or Pork Curry)
Spicy Green Curry paste cooked in Snow Peas, Baby Marrow, Bell Peppers, Coconut, and Fresh Basil Leaves.

08 **Gai Pad Mad** (Chicken, Beef or Pork Stir-Fried with Cashews)
Chicken Stir-fried with Cashew Nuts, Carrots, Onions, Bell Peppers & Snow Peas.

Dessert
Fruit Salad

Extras:
Extra Steamed Jasmine Rice
Sweet Chili Sauce
Sweet & Sour Sauce
Hot Chili & Lime Juice

We offer authentic Thai meals. This includes an appetiser, main course and dessert at a cost of R50 per person.