



(207) 536-0846

<http://www.carhopme.com>

Orchid Thai

Appetizers

- Fresh Soft Roll (2) \$9.00
Wheat free. 2 pieces. Gluten free. Vegetarian.
- Gyoza \$12.00
Pan-fried pork and cabbage dumpling with thin skin. Served with ginger dumpling sauce.
- Vegetarian Crispy Rolls (4) \$9.00
4 pieces. Crispy rolls stuffed with bean thread, black mushroom, carrot, cabbage and celery. Served with fruity sweet and sour sauce.
- Chive Veggie Cake \$12.00
Pan-fried square shaped chive cakes. Served with mild spicy tangy ginger-scallion sauce. Vegetarian.
- Veggie Dumpling \$9.00
(Pan-fried or Steamed) Thai style dumpling with Asian Chives (strong taste like scallions), served with mild spicy tangy ginger-scallion sauce.
- Crab Rangoon (6) \$10.00
6 pieces. Real Maine crabmeat with cream cheese, carrot, and scallion wrapped in crispy wonton skins. Served with fruity sweet and sour sauce.
- Soft Fresh Spring Roll with Shrimp \$11.00
Lettuce, carrots, cucumber, cilantro, basil leaves, and rice noodles rolled in rice paper. Served with house peanut sauce and sweet and sour sauce topped with crushed peanuts. Gluten free.
- Steamed Butterflies (8) \$10.00
8 pieces. Our signature appetizer. Steamed dumpling with special filling-ground chicken breasts caramelized with herbs, ground roasted peanuts, and turnips. Drizzled with coconut cream. Served with soy sauce, cilantro, and green leaf lettuce.
- Chicken Satay (5) \$10.00
Wheat free. 5 pieces. Skewered chicken tender-chicken on a stick, marinated in Thai herbs, yellow curry powder, and coconut milk. Charcoal-grilled, served with creamy peanut sauce, and cucumber salad. Gluten free.
- Thai Hot Wing (8) \$10.00
Mild. 8 pieces. Deep-fried chicken wings seasoned in sweet and sour sauce and Thai hot chili sauce sprinkled with chopped scallion.
- Thai Chicken Wing (8) \$10.00
8 pieces. Golden chicken wings marinated in Thai style and deep-fried. Served with a sweet and sour fruity sauce.
- Kra-Tong Thong (8) \$10.00
8 pieces. Crispy pastry cups filled with sautéed chicken, carrot, onion, green peas and sweet corns with a touch of yellow curry powder and garlic. Served with cucumber

- chutney.*
- Kanom Jeeb (6)** \$10.00
6 pieces. Thai style tulip dumpling. Chicken and crabmeat blended with Thai spice and seasoning soy sauce, wrapped in egg-wonton skin. Garnished with garlic oil. Served with tangy sour Kikkoman soy sauce flavored with ginger and scallion.
- Corn Fritters** \$10.00
Fresh sweet corn mixed with Thai herbs in tempura batter. Sprinkled with chopped cilantro. Served with spicy mayo sauce and sweet and sour sauce. Vegetarian.
- Cauliflower Tempura with Mieng Come Sauce** \$14.00
Mieng Come is rarely to be eaten in Thailand nowadays. It's the old recipe snack for old Thai people. Do I adapt the recipe to be eaten easier with healthy cauliflower tempura. Crispy cauliflower florets tempura tosses with Mieng Come sauce. Sprinkled with peanut, coconut flakes, cilantro, and lime. caramelized palm sugar with ginger, wild galangal, and salt. Vegetarian.
- Orchid Thai Spicy Dumpling** \$13.00
Mild. Homemade pork and shrimp dumplings. Tossed with chef Sandy's chili oil and lemon ponzu sauce. Sprinkled with sesame seeds. *chili flakes, garlic, ginger, Sichuan peppercorn (tingly numbness in the mouth)*
- Lettuce Wrap** \$12.00
Our signature appetizer. Boston Bibb lettuce, caramelized minced chicken with peanut (Both chicken and peanut look brown combined together), ginger, and red onion. Garnished with crispy vermicelli, red pepper, and cilantro. Gluten free. CANNOT MAKE WITHOUT PEANUT.
- Deep-Fried Brussels Sprout** \$12.00
Deep-Fried Brussels Sprout, drizzled with chef Sandy's secret recipe soy sauce with a touch of mirin. Sprinkled with sliced almond. Vegetarian.
- Scallion Pancake** \$9.00
Deep-fried wheat scallion pancake. Served with ginger-scallion flavored dumpling sauce.

Soups

- Tom Yum** \$7.00
Wheat free. Mild. Spicy lemongrass soup. Comes with fresh tofu or veggies or chicken. Gluten free.
- Tom Kha Soup** \$7.00
Wheat free. Thai galangal coconut soup. Comes with fresh tofu or veggies or chicken. Gluten free.
- Tofu and Vegetables Soup** \$7.00
Fresh tofu and veggies in clear broth. Vegetarian.
- Thai Wonton Soup** \$7.00
Wonton filled with a ground chicken and chunk of shrimp. Served with baby bok choy, shitake mushroom, scallion, and cilantro in chicken broth.
- Thai Noodle Soup** \$6.00
Rice noodle soup with bean sprouts, scallions, cilantro and ground peanuts. Vegetarian.

Authentic Thai Salad

- Green Salad** \$8.00
Wheat free. Lettuce, baby spinach, watercress, tomatoes, cucumber,

carrot, and red onion. Served with ginger salad dressing or creamy peanut sauce. Add protein for an additional charge.

Larb Chicken \$15.00

Wheat free. Spicy or non-spicy. Light, healthy, and full of flavor - ground chicken cooked with their own juice mixed with red onion, red pepper, scallion, cilantro, mint, lime juice, chili powder, sliced lemongrass, and toasted sweet rice powder. Garnished with crispy fried shallot and roasted whole chili. Served with lettuce cup, cucumber, and tomato.

Yum Nuer \$15.00

Wheat free. Mild. Spicy beef salad. Charcoal-grilled rib eye steak mixed with lemon grass, red onion, red pepper, cucumber, tomato, mint, cilantro, and scallions, tossed in spicy, sweet, and sour lime juice on a bed of lettuce.

Mango Salad \$10.00

Wheat free. Vegetarian. Fresh ripe mango, red pepper, tomatoes, and red onion tossed with sweet and sour lime dressing. Garnished with cilantro, toasted coconut flakes, and almond slices.

Orchid Thai Special

Tamarind Duck \$23.00

Crispy duck topped with tantalizing blend tamarind sauce with tomatoes, pineapple chunks, onion, red peppers and scallion. Served with steamed broccoli.

Spicy Crispy Duck \$23.00

Crispy duck topped with mushroom, onions, red pepper, and basil leaves in spicy chili-garlic sauce with a touch of Nam Prik Pao.

Khao Soi \$18.00

Braised beef short ribs simmered in homemade Northern Thai yellow curry sauce with coconut milk. Served over steamed flat egg yellow noodle. Sprinkled with scallion, cilantro, and fried shallots. Complimented with lime wedge, pickled green leaves and crispy egg noodle.

Ginger Crispy Duck \$23.00

Crispy duck topped with shitake mushroom, onion, scallion, and red pepper in ginger-garlic sauce.

Drunken \$18.00

Stir-fried green bean, and basil leaves in spicy sauce.

Thai Orange Chicken \$18.00

Lightly battered chicken saut ed in Thai Orange sauce on top of steamed broccoli, pepper, carrot, and green bean.

General Tso's Chicken \$18.00

Lightly battered chicken saut ed in Thai Orange sauce with a touch of Vietnamese chili paste, on top of steamed broccoli, red and green pepper, carrot, and snow pea.

Royal Asparagus \$18.00

Grilled chicken teriyaki, and grilled asparagus, drizzled with teriyaki sauce. Sprinkled with almond slices.

Beef Macadamia \$20.00

Flambe marinated rib eye steak cubes (flashed fried), mushroom, pepper, scallion, and Macadamia nut in honey-garlic sauce with a touch of Vietnamese chili paste. Served on top of steamed watercress.

Chicken Teriyaki \$18.00

Charcoal-grilled chicken breast, brushed off with teriyaki

- sauce. Served on top of mixed vegetable in light garlic sauce.
- Chicken Katsu** \$18.00
Breaded chicken. Served with veggie lomein, Katsu sauce and duck sauce.
- Sesame Beef** \$18.00
Tender beef and sliced mushroom saut ed in garlic sauce with a touch of sesame oil. Come with vegetable delight.
- Kua Gling** \$18.00
One of the most Southern Region of Thailand famous dish. Stir-fried ground chicken with green young peppercorn, kra-chai, and kaffir lime leave in chef Sandy's homemade yellow curry paste with lots of Thai herbs. Served with sweet Chinese pork sausage, your choice of fried egg (well done or runny egg yolk), and Boston Bibb lettuce.
- Fancy Chicken** \$18.00
Chicken, pineapple chunks, mixed veggie, and cashew nut saut ed in Prik Pao sauce (Sweet chili paste in soy bean oil).
- Kra-Pow Gai Sub** \$18.00
Thai comfort food. Ground chicken white meat infused with aromatic Thai basil leaves, Thai bird chili, and green bean in chili-garlic sauce. Complimented with Thai style fried egg (Sunny side up) to cool down the spiciness.
- Crispy Chicken Cashew** \$18.00
Crispy chicken, cashew, onion, pineapple chunks, scallion, and roasted chili saut ed in Nam Prik Pao sauce.
- Kuay Teow Ped Toon** \$18.00
our choice of rice noodle or egg noodle, steamed Chines broccoli, bean sprout, and garlic oil. Served with braised duck confit in five spices and herbs broth. Sprinkled with scallion, cilantro, and celery leaves. Come with chili flakes in duck fat and special roasted chili-garlic vinaigrette.
- Maine Shrimp Scampi With Egg** \$25.00
- Fried Rice**
Maine Shrimp Wok-fried In Light Garlic Sauce And A Touch Of White Pepper And White Wine. Served With Steamed Mixed Vegetables And Egg Fried Rice.
- Gang Poo Bai Cha Plu** \$29.00
Southern Thai-style jumbo lump crab meat curry with betel leaves. Homemade Southern Thai style curry paste is unique by adding more turmeric into it. It will be medium to hot for spiciness, which we do not recommend to lower the heat for this authentic curry. It's paired well with jasmine rice or rice vermicelli upon your request. Limited quantity each day, depending on how many betel leaves we can find.
- Yentafo Noodle Soup** \$23.00
Served in the pinkness chicken broth that made from the fermented soybean paste, sugar, vinegar, and light fish sauce for the greatest aroma noodle soup bowl that you might never had anywhere else before. It come with lots of topping like fish balls, homemade shrimp balls, homemade fried shrimp cakes, homemade crunchy squids, caramelized pork belly, shrimp tempura, jelly white ear mushrooms, and crispy fried wontons. Served with morning glory, scallions, cilantro, and garlic oil.
- PlaMueak Pad Kai Kem** \$26.00

One of the famous seafood dishes in seafood restaurants all over Thailand. Squid stir-fried with onion, red pepper, celery leaves, and scallions in well-blended cured egg yolk with traditional original brand (Chua Hah Seng Brand) of Nam Prik Phao that we ordered directly from Thailand. This dish will come out with creamy rich flavors and just a little sweet from chili jam with just a touch of spice, like you would eat in Thailand without buying any plane tickets.

Sea

Seared Scallops Teriyaki \$23.00

Cast-iron seared jumbo scallops, sauteed mixed vegetables in a garlic sauce, teriyaki sauce, and sesame seed.

Shrimp Pine Nut \$23.00

Sauteed shrimp with mixed vegetables in ginger-garlic sauce. Sprinkled with pine nut.

Volcanic Eruption \$25.00

Scallops, shrimp, squids, and pei mussel, sauteed with onion, mushroom, pepper, and basil in chili-garlic sauce with a touch of nam prik pao. Medium spicy.

Three flavor Seafood \$25.00

Lightly battered shrimp, scallop, squid & haddock, topped with spicy tamarind sauce Served with steamed watercress. Garnished with crispy basil leaves. Mildly spicy.

Salmon Teriyaki \$25.00

Grilled filet of salmon, brushed with teriyaki sauce. Sprinkle with sesame seed. Served over vegetable delight.

Fish

Fish Choo Chee \$20.00

Wheat free. Mild. (Cannot make no spicy) Lightly battered haddock and topped with home made choo chee curry paste with coconut milk. Garnished with kaffir-lime leaves and red pepper. Served with steamed broccoli.

Ginger Fish \$20.00

Lightly battered haddock, topped with onions, shitake mushroom, carrot, red pepper, and scallions in well-blended ginger sauce.

Three-Flavored Fish \$20.00

Lightly battered Haddock, topped with spicy tamarind sauce. Served with steamed watercress. Garnished with crispy basil leaves. Mildly spicy.

Salmon Choo-Chee \$23.00

Wheat free. Mild. (Cannot make no spicy) Grilled salmon fillet and topped with home made choo chee curry paste with coconut milk. Garnished with kaffir-lime leaves and red pepper. Served with steamed broccoli.

Tamarind Fish \$20.00

Lightly battered haddock, topped with tamarind sauce with tomatoes, pineapple, onion, red pepper, and scallion. Served with steamed broccoli.

Dinner Noodle

Pad Thai \$16.00

Rice noodles stir-fried with egg, bean sprout, peanut and scallion in Pad Thai sauce.

Crispy Pad Thai

Crispy egg noodles stir-fried with chicken & shrimps, egg, bean sprout, peanut and scallion in Pad Thai

sauce.

Pom Spicy Pad Thai

Rice noodles stir-fried with chicken & shrimps, egg, bean sprout, peanut and scallion in Pad Thai sauce with a touch of shrimp paste, paprika, and chili flakes.

Pad See-Ew (Pan Fried Rice Noodle) \$16.00

Wide rice noodle saut with egg, and Chinese broccoli in garlic sauce with a touch of dark sweet soy sauce and vinegar. * You can substitute with broccoli instead.*

Sen Mee Pad See-Ew \$16.00

Very thin rice vermicelli saut ed with egg, and Chinese broccoli in garlic sauce with a touch of dark sweet soy sauce and vinegar.

Drunken Noodle \$16.00

Soft wide rice noodles saut ed with egg , peppers, onion, broccoli, carrot & basil leaves in chili-garlic sauce with a touch of dark sweet soy sauce.

Singapore Noodle

Very thin rice vermicelli stir-fried with egg, shrimp, shredded chicken, julienne carrot, snap pea, red pepper, bean sprout, and scallion in garlic sauce with yellow curry powder.

House Lomein \$16.00

Stir-fried lomein egg noodle with mixed vegetable in garlic sauce.

Sesame Noodle

Chicken, shrimps, lomein noodle stir-fried with bean sprout & veggles in garlic sauce with a touch of sesame oil, sprinkled with sesame seed.

Noodle Bowl (Kuay Tiew) \$16.00

Your choice of noodle: - Rice Noodle (Thin/Medium/Thick) or - Flat Yellow Egg Noodle Your choice of broth: - Chicken Broth or Red Tom Yum Broth. or Five Spice Broth - With or Without Peanut

Pineapple Fried Rice \$18.00

Fried rice with egg, pineapple, cashew nuts, scallions and raisin.

Mango Fried Rice \$18.00

Fried rice with chicken and shrimp, egg, mango cubes, carrot, snow pea, cashew nuts, scallions and yellow curry powder.

Orchid Thai Fried Rice \$18.00

Fried rice with egg, peas, carrots, onion, and scallion. Topped with your choice of CRISPY CHICKEN or GRILLED CHICKEN TERIYAKI.

Special Menus

Check it out monthly. We tried to think some menus that real authentic Thai food you might love it easily.

Gang Phed Ped Yang (Mild) \$28.00

Roasted half duck tossed with homemade coconut red curry. Come with berries eggplants (when available), cherry tomatoes, fresh pineapples, Lychee, seedless grapes, Thai bird's eye chile, and Thai sweet basil leaves. Served with Jasmine rice or Brown rice.

Moo Tord Chiangmai \$21.00

Chiang Mai is a city in mountainous northern Thailand. They have their own recipes for unique dishes that are rare to find in Bangkok. One of the street foods, that whomever visit Chiang Mai, has to buy to bring back to Bangkok, is fried crispy pork belly with young pepper relish. Marinated pork belly with garlic, cilantro root, white pepper, and seafood sauce. Lightly

battered and deep-fried until golden brown. Served with shishito peppers and purple eggplants relish. (Mild spicy). Complimented with butterflies-pea-flower-colored sticky rice and Nam Jim Jaew (Spicy and sour tamarind sauce).

Pla Pad Prik (Hot and Spicy) \$23.00

Lightly fried fillet of Haddock stir-fried with chili-garlic and kaffir-lime leaves in chef Sandy's special brown sauce. Served on top of fresh baby spinach with your choice of jasmine rice or brown rice. Can be only 3 spicy or more to be authentic.*

Drunken Brussels Sprout \$23.00

Medium spicy. Ground chicken and shrimp stir-fried with Brussels sprout and basil leaves in garlic sauce with Vietnamese chili paste.

Braised Pork Ribs with Longan \$23.00

Noodle Soup

Served with braised pork ribs that have been simmered in Thai herbs and seasoning sauce pork bone broth for many hours with a distinctive flavored of dried Longan. Served with fried garlic, Chinese broccoli, scallions, and cilantro. The broth is savory sweet with hints of dried Longan, garlic, and cilantro roots. The pork rib is so tender because it's braised so many hours. This keeps the meat moist and when the collagen breaks down, it adds richness to the broth.

Curry

WE CANNOT MAKE ANY CURRY NO SPICY. We can make it mild which you will enjoy authentic Thai curries this way.

Red Curry \$17.00

Flavored with red or green chili paste with eggplant, bamboo shoot, green bean, pepper and basil leaves. Green curry is slightly sweeter.

Green Curry \$17.00

Flavored with red or green chili paste with eggplant, bamboo shoot, green bean, pepper and basil leaves. Green curry is slightly sweeter.

Yellow Curry \$17.00

Red curry with addition of yellow curry powder, tossed in with potato, pineapple, tomatoes, snap pea, and onion slices.

Pumpkin Curry \$17.00

Kabocha pumpkin, bell pepper, carrot, and basil leaves in red curry.

Mango Curry \$18.00

Chicken & shrimp in yellow curry sauce with ripe mango cube, onion & snap pea.

Matsaman Curry \$17.00

Your choice of protein simmered in coconut milk with red chili paste with an addition of Persian spices, tossed in with potato, carrot, onion & peanuts. This curry has a slight tangy sour taste from tamarind juice. WE CANNOT MAKE ANY CURRY NO SPICY. We can make it mild which you will enjoy authentic Thai curries this way.

House Special Curry \$20.00

Scallops & shrimp in red curry tossed in with red peppers, snap pea & carrot, served over a bed of baby spinach.

Panang \$17.00

choice of meat simmered in coconut milk with homemade red chili paste with additional flavor of

coriander and cumin. Garnished with kaffir- lime leaves, red pepper and basil leaves. WE CANNOT MAKE ANY CURRY NO SPICY. We can make it mild which you will enjoy authentic Thai curries this way.

Ala Carte

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| Broccoli | \$17.00 |
| <i>Broccoli, carrot, shitake mushroom saut ed in garlic sauce.</i> | |
| Chinese Broccoli | \$17.00 |
| <i>Chinese broccoli saut ed in ginger-garlic sauce.</i> | |
| Cashew Nut | \$17.00 |
| <i>Roasted cashew nut, pineapple chunks, red pepper, onion, and scallion saut ed in garlic sauce.</i> | |
| Fresh Ginger | \$17.00 |
| <i>Saut ed shitake mushroom, red pepper, onion and scallion in ginger sauce.</i> | |
| Basil Leaves | \$17.00 |
| <i>Saut ed onion, mushroom, pepper, and basil leaves in chili-garlic sauce.</i> | |
| Snap Peas | \$17.00 |
| <i>Snap pea, shitake mushroom, and carrot in garlic sauce.</i> | |
| Vegetables Delight | \$17.00 |
| <i>Saut ed mixed vegetables in garlic sauce.</i> | |
| Peanut Curry | \$17.00 |
| <i>Steamed mixed vegetables and your choice of meat or tofu. Served with creamy peanut sauce ON THE SIDE.</i> | |
| Kung Pao Chicken | \$17.00 |
| <i>Crispy CHICKEN saut ed with roasted peanut, onion, pepper, roasted chili, and scallion in spicy sweet roasted chili sauce.</i> | |
| Kung Pao Shrimp | \$19.00 |
| <i>Crispy SHRIMP saut ed with roasted peanut, onion, pepper, roasted chili, and scallion in spicy sweet roasted chili sauce.</i> | |
| Spicy Eggplant | \$17.00 |
| <i>Saut ed with eggplant, onion, pepper, and basil leaves in fresh chili-garlic-black bean sauce.</i> | |

Vegetable

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| Vegetable Fried Rice | \$16.00 |
| <i>Fried rice with egg and mixed vegetables.</i> | |
| Tofu Noodle | \$16.00 |
| <i>Steamed rice noodles w. vegetables and fried tofu, topped with peanut sauce.</i> | |
| Vegetable Delight | \$16.00 |
| <i>Mixed veggies saut ed in garlic sauce.</i> | |
| Evil Prince Tofu | \$16.00 |
| <i>Fried tofu saut ed in chili sauce with onion, carrots, red and green peppers, & scallions.</i> | |
| Tamarind Tofu | \$16.00 |
| <i>Fried tofu with tamarind sauce with tomatoes, pineapples, onions, red peppers & scallions. Garnished with steamed broccoli.</i> | |
| Orchid Thai Bok Choy | \$16.00 |
| <i>Fried tofu with fresh baby bok choy and shitake mushroom in brown sauce.</i> | |
| Tofu Emerald | \$16.00 |
| <i>All greens (Chinese broccoli, broccoli, watercress, zucchini, baby spinach, baby bok choy, green bean, snap pea, asparagus, and scallion saut ed in ginger-garlic sauce.</i> | |
| Green Bean Lover | \$16.00 |
| <i>Flashed fried green beans in ginger-garlic sauce topped with your</i> | |

choice of ALMOND SLICES or PINE NUTS.

Side Orders

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| Egg Fried Rice With Chopped Scallion | \$8.00 |
| Lomein Egg Noodles in Light Garlic Sauce | \$8.00 |
| Jasmine Rice | \$3.00 |
| Brown Rice | \$3.00 |
| Sticky Rice | \$4.00 |
| Steamed Mixed Veggies | \$8.00 |
| Frambe Chinese Broccoli | \$8.00 |

Beverages

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| Thai Sweet Iced Tea | \$4.00 |
| Thai Iced Coffee | \$4.00 |
| Unsweet Thai Iced Tea | \$3.00 |
| Coke | \$3.00 |
| Diet Coke | \$3.00 |
| Sprite | \$3.00 |
| Ginger Ale | \$3.00 |
| Lipton Iced Tea | \$3.00 |
| Cranberry Juice | \$4.00 |
| Orange Juice | \$4.00 |