

NOODLE and FRIED RICE

Served with your choice of:

Lunch/Dinner

63. **PAD THAI** (The most popular Thai food) Rice noodles stir-fried with egg, bean sprout, peanut and scallion in Pad Thai sauce. (Don't recommend with Pork or Beef)
64. **CRISPY PAD THAI** (Dinner Size) Crispy thin yellow egg noodles, stir-fried with egg, **Chicken & Shrimp**, bean sprout, peanut and scallion in Pad Thai sauce. (Don't recommend with Pork or Beef)
65. **POM SPICY PAD THAI** Rice noodles stir-fried with **Chicken & Shrimp**, egg, bean sprout, peanut and scallion in Pad Thai sauce with a touch of shrimp paste, paprika, and chili flakes. (Don't recommend with Pork or Beef)
66. **PAD SEE-EW** (Pan Fried Rice Noodle) Soft wide rice noodles sautéed with egg, and Chinese broccoli in garlic sauce with a touch of dark sweet soy sauce and vinegar.
- SEN MEE PAD SEE-EW** Very thin rice vermicelli sautéed with egg, and Chinese broccoli in garlic sauce with a touch of dark sweet soy sauce and vinegar.
67. **DRUNKEN NOODLE** (Pad Khee-Mao) Soft wide rice noodles sautéed with egg, peppers, onion, broccoli, carrot & basil leaves in chili-garlic sauce with a touch of dark sweet soy sauce.
68. **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
69. **HOUSE LOMEIN** Stir-fried lomein egg noodle with mixed vegetable in garlic sauce.
70. **SESAME NOODLE** **Chicken, Shrimp**, lomein noodle stir-fried with bean sprout & veggies in garlic sauce with a touch of sesame oil, sprinkled with sesame seed.
71. **NOODLE BOWL** (Kuay Tiew) **YOUR CHOICE OF NOODLE** Rice Noodle (vermicelli/ medium / wide) or Flat yellow egg noodle. **YOUR CHOICE OF BROTH** Chicken Broth / Red Tom Yum / Five spices / Vegetable Broth **WITH OR WITHOUT PEANUT** Served with bean sprout, scallion, and cilantro.
72. **KHAO PAD** (House Fried Rice) Fried rice with egg, tomato, onion, and scallion. Served with cilantro and cucumber.
73. **PINEAPPLE FRIED RICE** Fried rice with **Chicken and Shrimp**, egg, pineapple, cashew nuts, scallions and raisin.
74. **MANGO FRIED RICE** Fried rice with **Chicken and Shrimp**, egg, mango cubes, carrot, snap pea, cashew nuts, scallions and yellow curry powder.
75. **ORCHID THAI FRIED RICE** Fried rice with egg, green pea, carrot, onion, and scallion. Topped with your choice of
- CRISPY CHICKEN** or **GRILLED CHICKEN TERIYAKI**.

VEGETABLE

VEGETARIAN SAUCE upon requested.

Lunch/Dinner

76. **VEGETABLE FRIED RICE** Fried rice with egg and mixed vegetables.
77. **TOFU NOODLE** Steamed rice noodles w. vegetables and fried tofu, topped with peanut sauce.
78. **VEGETABLE DELIGHT** Mixed veggies sautéed in garlic sauce.
79. **EVIL PRINCE TOFU** Fried tofu sautéed in chili sauce with onion, carrots, red and green peppers, & scallions.
80. **TAMARIND TOFU** Fried tofu with tamarind sauce with tomatoes, pineapples, onions, red peppers & scallions. Garnished with steamed broccoli.
81. **ORCHID THAI BOK CHOY** Fried tofu with fresh baby bok choy and shitake mushroom in brown sauce.
82. **TOFU EMERALD** All greens (Chinese broccoli, broccoli, watercress, zucchini, baby spinach, baby bok choy, green bean, snap pea, asparagus, and scallion sautéed in ginger-garlic sauce.
83. **GREEN BEAN LOVER** Flashed fried green beans in ginger-garlic sauce, topped with ALMOND SLICES and PINE NUTS.

SIDE ORDERS

- EGG FRIED RICE WITH CHOPPED SCALLION10
- LOMEIN EGG NOODLES IN LIGHT GARLIC SAUCE ...10
- JASMINE RICE3.5
- BROWN RICE3.5
- STICKY RICE.....6
- STEAMED MIXED VEGGIES12
- FLAMBE CHINESE BROCCOLI.....12

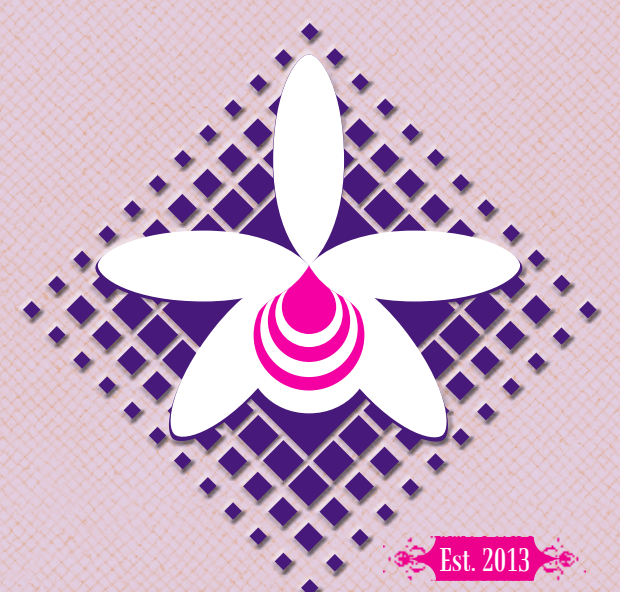
BEVERAGE

- THAI SWEETENED ICED TEA6
- THAI ICED COFFEE.....6
- UNSWEETENED ICED TEA.....5
- Lipton/ Thai Tea
- SODA5
- Coke/ Diet Coke/ Sprite/ Ginger Ale/ Shirley Temple
- JUICE: CRANBERRY/ ORANGE7
- PERRIER OR SAN PELLEGRINO7

☺ Mild ☺☺ Medium ☺☺☺ Hot ☺☺☺☺ Very Hot

☺ WHEAT FREE MENUS

☺ VEGETARIAN



Est. 2013

Orchid Thai

RESTAURANT & BAR

Ask for Special Menus of the Week

202 US Route 1
Falmouth, ME 04105
(Foreside Place - Next to TD Bank)

T. (207) 747-5262
F. (207) 747-5261

• Gluten-Free • Vegetarian
• Ask For Special Menus of The Day

• Fine Dining We use only canola oil.
• Take Out NO MSG!
• Catering ME meal tax 8%
• Delivery Thru

GRUBHUB CarHop DOORDASH

thaitastemaine Orchid Thai Restaurant and Bar - Falmouth
Website: www.orchidthaifalmouth.com

LUNCH Mon - Fri: 11 am - 2:30 pm DINNER Mon - Thu: 4 pm - 9:30 pm Fri: 4 pm - 10 pm Sat: noon - 10 pm Sun: 4 pm - 9:00 pm

APPETIZERS		
1.	 FRESH SOFT ROLL (2) 	13
	FRESH SOFT ROLL WITH SHRIMP.....	15
	Lettuce, carrots, cucumber, cilantro, basil leaves & rice noodle rolled in rice paper. Served with mild spicy tamarind sauce and sweet & sour sauce topped with crushed peanuts.	
2.	VEGETARIAN CRISPY ROLLS (4) 	13
	Crispy rolls stuffed with bean thread, black mushroom, carrot, cabbage & celery. Served with fruity sweet and sour sauce.	
3.	VEGGIE DUMPLING (3) 	14
	Pan-fried or steamed Thai style dumpling with Asian Chives (strong like scallion). Served with tangy ginger-scallion dumpling sauce	
4.	CRAB RANGOON (6)	15
	REAL Maine crabmeat with cream cheese, carrot & scallion wrapped in crispy wonton skins. Served with fruity sweet and sour sauce.	
5.	STEAMED BUTTERFLIES (8).....	14
	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 & green leaf lettuce.	
6.	 CHICKEN SATAY (5)	15
	Skewered chicken tender (Chicken on a stick), marinated in Thai herbs, yellow curry powder & coconut milk. Charcoal-grilled, served with creamy peanut sauce and cucumber salad.	
7.	THAI HOT WINGS (8) 	15
	Deep fried chicken wings seasoned in sweet & sour sauce & Thai hot chili sauce sprinkled with chopped scallion.	
8.	THAI CHICKEN WING (8)	15
	Golden chicken wings marinated in Thai style and deep fried. Served with sweet and sour fruity sauce.	
9.	KRA-TONG THONG (8)	15
	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.	
10.	GYOZA (6)	14
	Pan-seared or steamed pork and cabbage dumpling. Served with ginger-scallion dumpling sauce.	
11.	CORN FRITTERS	16
	Fresh sweet corn mixed with Thai herbs in tempura batter. Sprinkled with chopped cilantro. Served with spicy mayo sauce and sweet & sour sauce.	

SOUPS		
12.	 TOM YUM (Spicy LEMONGRASS Soup) 	
	FRESH Tofu/VEGGIES/CHICKEN.....	10
	SHRIMP	12
	SHRIMP, Squid, Scallop & Mussel w. Basil	15
	Hot & sour soup flavored with lemon grass, lime leaves, lime juice, chili paste, mushroom, tomato & cilantro.	
13.	 TOM KHA (Thai GALANGAL COCONUT Soup)	
	FRESH Tofu/VEGGIES/CHICKEN.....	10
	SHRIMP	12
	SHRIMP, Squid, Scallop & Mussel.....	15
	Your choice of meat with mushrooms simmered in light coconut milk, flavored with galangal, lemon grass, kaffir lime leaves, and lime juice. Topped with cilantro.	
14.	TOFU & VEGETABLES SOUP 	10
	Fresh tofu & veggies in vegetables broth.	
15.	THAI WONTON SOUP.....	12
	Wonton filled with ground chicken & chunk of shrimp. Served with baby bok choy, shitake mushroom, scallion, and cilantro in chicken broth.	
16.	THAI NOODLE SOUP.....	10
	(Add Chicken or Fresh Tofu for \$ 1.00) Rice noodle soup with bean sprouts, scallions, cilantro & ground peanuts.	

THAI SALAD		
17.	 GREEN SALAD 	10
	Greens, tomatoes, cucumber, carrot, and red onion. Served with ginger salad dressing or creamy peanut sauce.	
	ADD GRILLED CHICKEN TERIYAKI.....	FOR 7
	CRISPY TOFU	FOR 6
18.	 LARB CHICKEN  OR NO SPICY	18
	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 & toasted sweet rice powder. Garnished with crispy fried shallot and roasted whole chili. Served with lettuce cup, cucumber and tomato.	
19.	 YUM NUER (Spicy Beef Salad)  OR NO SPICY	22
	Charcoal-grilled rib eye steak mixed with lemon grass, red onion, red pepper, cucumber, tomato, mint & scallions, tossed in spicy sweet & sour lime juice on a bed of lettuce.	
20.	 MANGO SALAD 	15
	Fresh ripe mango, red pepper, tomatoes, and red onion tossed with sweet & sour lime dressing. Garnished with cilantro, toasted coconut flakes, and almond slices.	

SEA		
		Lunch/Dinner
36.	SEARED SCALLOPS TERIYAKI	29
	Cast-iron seared jumbo scallops, sautéed mixed vegetables in garlic sauce, teriyaki sauce, sesame seed.	
37.	SHRIMP PINE NUT	18 / 27
	Sautéed shrimp with mixed vegetables in ginger-garlic sauce. Sprinkled with pine nut.	
38.	VOLCANIC ERUPTION 	18 / 29
	Scallops, shrimp, squids, and PEI mussel, sautéed with onion, mushroom, pepper and basil in chili-garlic sauce with a touch of Nam Prik Pao.	
39.	THREE FLAVOR SEAFOOD 	18 / 29
	Lightly battered shrimp, scallop, squid & fish fillet of the day, topped with spicy tamarind sauce Served with steamed watercress. Garnished with crispy basil leaves.	
40.	SALMON TERIYAKI	18 / 28
	Grilled filet of salmon, brushed with teriyaki sauce. Sprinkle with sesame seed. Served over vegetable delight.	

FISH		
		Lunch/Dinner
41.	FISH CHOO CHEE 	18 / 28
	Lightly battered fish fillet of the day, topped with home made Choo Chee curry paste with coconut milk. Garnished with kaffir-lime leaves, green bean, and red pepper. Served with steamed broccoli.	
42.	GINGER FISH	18 / 28
	Lightly battered fish fillet of the day, topped with onions, shitake mushroom, carrot, red pepper & scallions in well-blended ginger sauce.	
43.	THREE-FLAVORED FISH 	18 / 28
	Lightly battered fish fillet of the day, topped with spicy tamarind sauce. Served with steamed watercress. Garnished with crispy basil leaves.	
44.	 SALMON CHOO - CHEE 	18 / 28
	Grilled salmon fillet, topped with home made Choo Chee curry paste with coconut milk. Garnished with kaffir-lime leaves, green bean, and red pepper. Served with steamed broccoli.	
45.	TAMARIND FISH	18 / 28
	Lightly battered fish fillet of the day, topped with tamarind sauce with tomatoes, pineapple, onion, red pepper & scallion. Served with steamed broccoli.	

ORCHID THAI SPECIAL		
		Lunch/Dinner
21.	TAMARIND DUCK.....	18 / 29
	Crispy duck topped with tantalizing blend tamarind sauce with tomatoes, pineapple chunks, onion, red peppers and scallion. Served with steamed broccoli.	
22.	SPICY CRISPY DUCK 	18 / 29
	Crispy duck topped with mushroom, onions, red pepper, and basil leaves in spicy chili-garlic sauce with a touch of Nam Prik Pao.	
23.	GINGER CRISPY DUCK	18 / 29
	Crispy duck topped with shitake mushroom, onion, scallion, and red pepper in ginger-garlic sauce.	
24.	DRUNKEN CHICKEN 	16 / 25
	Stir-fried ground chicken breast, green bean, and basil leaves in spicy sauce.	
25.	THAI ORANGE CHICKEN.....	16 / 25
	"Our recipe is not like Chinese style Orange Chicken. We use tomato paste, ketchup, fresh squeezed orange juice and finished with orange zest." Lightly battered chicken sautéed in Thai Orange sauce on top of steamed broccoli, pepper, carrot, and green bean.	
26.	ROYAL ASPARAGUS	16 / 25
	Grilled chicken teriyaki, and grilled asparagus, drizzled with teriyaki sauce. Sprinkled with almond slices.	
27.	KHAO SOI 	25
	Khao Soi is an iconic dish from the Chiang Mai region of northern Thailand. You don't find Khao Soi often enough at Thai restaurants in America, which is why I think it is well worth to add on Orchid Thai's menus. Flat egg yellow noodle, Braised Beef Short Ribs , homemade coconut yellow curry sauce, scallion, cilantro. Served with crispy noodle on top. Compliment with red onion, pickled cabbage & lime wedge.	
28.	BEEF MACADAMIA 	26
	Flambé 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 fresh baby spinach.	
29.	CHICKEN TERIYAKI	16 / 25
	Grilled chicken breast brushed with teriyaki sauce. Sprinkle with sesame seed. Served over vegetable delight.	
30.	CHICKEN KATSU	16 / 23
	Bread crumbs tempura battered chicken breast. Served with veggie lomein, fruity tangy Katsu sauce and sweet & sour sauce.	
31.	SESAME BEEF.....	16 / 25
	Tender beef and sliced mushroom sautéed in garlic sauce with a touch of sesame oil. Come with vegetable delight.	
32.	KUA GLING 	25
	Spicy dry curry without coconut milk. Minced chicken stir-fried with homemade curry paste and young green peppercorn, kra-chai, lime leaves, and red peppers. Complimented with fried egg and Chinese pork sausage.	
33.	FANCY CHICKEN 	16 / 25
	Chicken, pineapple chunks, mixed veggie, and cashew nut sautéed in Prik Pao sauce (Sweet chili paste in soy bean oil).	
34.	KRA-POW GAI SUB 	16 / 25
	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.	
35.	CRISPY CHICKEN CASHEW 	16 / 25
	Crispy chicken, cashew, onion, scallion, pineapple chunks and roasted chili sautéed in Nam Prik Pao sauce.	

 Mild  Medium  Hot  Very Hot
 WHEAT FREE MENUS
 VEGETARIAN

COCONUT CURRIES

Served with your choice of:

Lunch/Dinner

Tofu (Fried or Steamed) or Vegetables	16 / 22
Chicken, Pork, or Beef	16 / 22
Duck (Half Duck)	18 / 29
Shrimp or Squid	18 / 27
Seared Scallop (U-10).....	29
Seafood (Shrimp, Squid, Scallop & Mussel)	18 / 29
Soy Chicken Nugget (Vegetarian) 	22

46.	 RED OR GREEN CURRY 	
	Flavored with red or green chili paste with eggplant, bamboo shoot, green bean, pepper and basil leaves. Green curry is slightly sweeter.	
47.	 YELLOW CURRY 	
	Red curry with addition of yellow curry powder, tossed in with potato, pineapple, tomatoes, snap pea, and onion slices.	
48.	 PUMPKIN CURRY 	
	Kabocha pumpkin, bell pepper, carrot, and basil leaves in red curry.	
49.	 MANGO CURRY 	18 / 25
	Chicken & Shrimp in yellow curry sauce with ripe mango cube, onion & snap pea.	
50.	 PANAENG THAI THAI 	23
	Tender Pork Tenderloin or Tender Beef 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.	
51.	 MATSAMAN CURRY 	
	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.	
52.	 HOUSE SPECIAL CURRY 	18 / 28
	Scallops & Shrimp in red curry tossed in with red peppers, snap pea & carrot, served over a bed of baby spinach.	

ALA CARTE

Served with your choice of:

Lunch/Dinner

Tofu (Fried or Steamed) or Vegetables	16 / 22
Chicken, Pork, or Beef	16 / 22
Duck (Half Duck)	18 / 29
Shrimp or Squid	18 / 27
SEARED SCALLOP (U-10).....	29
SEAFOOD (SHRIMP, SQUID, SCALLOP & MUSSEL)	18 / 29
SOY CHICKEN NUGGET (VEGETARIAN) ☆	22

53. **BROCCOLI**
carrot, shitake mushroom sautéed in garlic sauce.

54. **CHINESE BROCCOLI**
Chinese broccoli sautéed in ginger-garlic sauce.

55. **CASHEW NUT**
Roasted cashew nut, pineapple chunks, red pepper, onion, and scallion sautéed in garlic sauce.

56. **FRESH GINGER**
Sautéed shitake mushroom, red pepper, onion and scallion in ginger sauce.

57. **BASIL LEAVES** 🍗
Sautéed onion, mushroom, pepper, and basil leaves in chili-garlic sauce.

58. **SNAP PEAS**
Snap pea, shitake mushroom, and carrot in garlic sauce.

59. **VEGETABLES DELIGHT**
Sautéed mixed vegetables in garlic sauce.

60. 🍖 **PEANUT CURRY**
Steamed mixed vegetables and your choice of meat or tofu. Served with creamy peanut sauce ON THE SIDE.

61. **THAI KUNG PAO** 🍗
Crispy Chicken \$16/\$22 or Shrimp \$18/\$27 sautéed with roasted peanut, onion, pepper, roasted chili, and scallion in spicy sweet roasted chili sauce.

62. **SPICY EGGPLANT** 🍗
Sautéed with eggplant, onion, pepper, and basil leaves in fresh chili-garlic-black bean sauce.

Orchid Thai
RESTAURANT&BAR