



BLUE ORCHID  
THAI RESTAURANT

## STARTERS

<b>Chicken Satay</b> Marinated and grilled chicken tenderloins. Served with peanut sauce and cucumber salad. <i>Substitution for sliced tofu available.</i>	9. <sup>95</sup>	<b>Prawn Cakes</b> Minced Black Tiger prawns, with salt, pepper, and panko. Served with cucumber salad.	12. <sup>95</sup>
<b>Thai Rolls</b> Baby rolls filled with silver noodles, cabbage, and chicken. Flash fried and served with a sweet and sour vinaigrette.	5. <sup>95</sup>	<b>Chicken Tempura</b> Tempura-battered chicken tenderloins sprinkled in toasted sesame seeds. Served with sweet and sour vinaigrette.	7. <sup>50</sup>
<b>Spring Rolls</b> Cucumber, bean sprout, egg, and tofu rolled in thin spring roll wrap. Steamed and served with dark plum sauce.	5. <sup>95</sup>	<b>Meyung Kum Wraps</b> Fresh green leaf lettuce with cubed ginger, sweet red onion, Thai chili, peanut and toasted coconut flake. Served with palm sugar sauce.	8. <sup>95</sup>
<b>Golden Triangle</b> Fried triangles of firm tofu. Served with spiced plum sauce and crushed peanut.	6. <sup>50</sup>	<b>Steamed Mussels</b> Mussels steamed with lemongrass and basil in a butter and white wine sauce. Accompanied by a lemongrass chili sauce.	11. <sup>95</sup>

## BEVERAGES

<b>Sodas</b> Pepsi, Diet Pepsi, Root Beer, Mountain Dew, Sierra Mist, Lemonade, Iced Tea	2. <sup>25</sup>
<b>Juice</b> Pineapple, Orange, Cranberry, Grapefruit	2. <sup>75</sup>
<b>Thai Iced Tea</b>	2. <sup>75</sup>
<b>Thai Iced Coffee</b>	2. <sup>75</sup>
<b>Perrier</b>	2. <sup>50</sup>
<b>Hot Tea</b>	2. <sup>75</sup>
<b>Hot Coffee</b>	2. <sup>50</sup>

## BEER

<b>Singha</b> Thailand	4. <sup>00</sup>
<b>Chang</b> Thailand	4. <sup>00</sup>
<b>Sapporo</b> Japan	4. <sup>00</sup>
<b>Guinness Extra Stout</b> Ireland	4. <sup>00</sup>
<b>Wasatch "White Label"</b> Utah	4. <sup>00</sup>
<b>Fat Tire</b> Colorado	4. <sup>00</sup>
<b>Clausthaler N/A</b> Germany	4. <sup>00</sup>

## WINES BY THE GLASS

### WHITE

<b>Chardonnay</b>	6. <sup>50</sup>
<b>Pinot Gris</b>	6. <sup>00</sup>
<b>Riesling</b>	6. <sup>00</sup>
<b>Gewurztraminer</b>	6. <sup>00</sup>
<b>Chenin Blanc</b>	6. <sup>50</sup>

### RED

<b>Pinot Noir</b>	6. <sup>00</sup>
<b>Merlot</b>	6. <sup>00</sup>
<b>Syrah</b>	6. <sup>00</sup>
<b>Cabernet Sauvignon</b>	6. <sup>50</sup>
<b>Zinfandel</b>	6. <sup>50</sup>

# LUNCH 9.<sup>95</sup> CHOOSE 1 ITEM FOR EACH COURSE

## COURSE 1 SELECTIONS

### Tom Yum Soup

Tomato sections, mushroom, cilantro, and Kaffir lime leaf tart, lemon grass and lime broth.  
Served with chicken, tofu, or mixed vegetables.  
For shrimp, add 1.<sup>50</sup>

### Tom Kha Soup

Mushroom, tomato, galangal, and Kaffir lime leaf in coconut milk with lemon grass cilantro.  
Served with chicken, tofu, or mixed vegetables.  
For shrimp, add 1.<sup>50</sup>

### Thai Rolls

Baby rolls filled with silver noodles, cabbage, and chicken. Flash fried and served with a sweet and sour vinaigrette.

### Spring Rolls

Cucumber, bean sprout, egg, and tofu rolled in thin spring roll wrap. Steamed and served with dark plum sauce.

### Green Salad

Baby spring greens, tomato, radish, carrot, and sweet red onion. Served with choice of Lemon Ginger or Thai Sweet Cream dressings.

## COURSE 2 SELECTIONS

\*Served with steamed rice

Choice of Beef, Chicken, Pork, or Tofu

For Shrimp (2.<sup>75</sup>) Squid (2.<sup>75</sup>) Scallops (4.<sup>00</sup>) Salmon (3.<sup>50</sup>)

### Yellow Curry\*

Potato, carrot, peas and onion sections in a sweet and tangy curry.

### Green Curry\*

Bamboo shoots, green peas, cabbage, jalapeños and basil leaf in an oak and peppercorn flavored curry.

### Red Curry\*

Bamboo shoots, green peas, cabbage, jalapeños and basil leaf in a savory, chili flavored curry.

### Panang Curry\*

Kaffir lime leaf and fresh jalapeño in a rich, smoky curry.  
Substitution of Pacific Salmon Filet, 3.<sup>50</sup>

### Drunken Noodles

Wide rice noodles with jalapeño, onion, egg, mushroom, and basil leaf in chili sauce.

### Pad Thai

Thai rice stick, egg, tofu, green onion, bean sprout, and preserved radish served with ground peanut and lime.

### Garlic and Ginger\*

Fresh green bell peppers, ginger, and garlic with mushroom, onion, and preserved soybean.

### Sweet Pineapple\*

Sweet bell pepper, onion, tomato, cucumber and fresh pineapple in a sweet and sour reduction.

### Thai Basil\*

Mushroom, garlic, onion, fresh jalapeño and basil leaf with Thai seasonings.  
Chef recommends addition of fried egg, 1.<sup>00</sup>

### Seared Garlic\*

Mild spring garlic wok-seared with baby corn, snow peas, and mushroom.

### Orchid Chicken\*

Sautéed chicken with chopped pineapple, cashew nuts, mushroom, green and yellow onions, and garlic tossed in red chili paste.

### Asian Delight\*

Bean sprouts, collard greens, broccoli, snow peas, baby corn mushroom and green onion stir-fried in a garlic soy sauce.

### Pad See-ew

Wide rice noodles with garlic, egg, collard green and broccoli in dark soy sauce.

Please inform your server if you have dietary restrictions.

18% gratuity for parties of 6 or larger.  
Sorry, we do not split tickets for large parties.



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