



If you suffer from a food allergy or intolerance,
please speak to our staff about the ingredients in
your meal upon placing your order.

Thank You.

The Black Orchid at The Furlong

The Black Orchid

Thai Cuisine Menu

Express Lunch Menu

Monday to Friday 12pm-4pm



Starters

Monday to Friday 12pm-4pm

CHOOSE A STARTER AND A MAIN COURSE FROM £7.95

S.1 VEGETARIAN SPRING ROLLS

Spring rolls filled with a julienne of vegetables and fine glass noodles, served with a sweet chilli dipping sauce.

S.2 CHICKEN SATAY

Chicken breast marinated in our own special recipe, grilled and served on skewers with a peanut sauce.

S.3 PRAWN ON TOAST

Minced marinated prawns on toast, sprinkled with sesame seeds and deep fried until golden.

S.4 HOT & SOUR SOUP

TOM YUM - The Thai nations most loved soup; a spicy yet sour broth flavoured with many herbs, such as galangal, lemon grass, lime leaves with fresh chilli.

Main Course

Please choose from:

CHICKEN, PORK or VEGETABLES £7.95

OR

BEEF or PRAWN £8.95

M.1 THE ORIGINAL THAI BASIL STIR FRY

A spicy stir fry with leaves of fresh Thai basil, fresh chillies, onions and garlic.

M.2 CASHEW NUT STIR FRY

Crunchy cashew nuts stir fried with mushrooms, carrots, green and red peppers, and spring onions.

M.3 BLACK ORCHID SWEET AND SOUR STIR FRY

A tangy, sweet and sour dish made with fresh tomatoes, pineapples, green peppers and onions.

M.4 THAI GREEN CURRY

Traditional Thai curry made with an aromatic green curry paste, fresh basil and coconut milk.

M.5 THAI RED CURRY

Traditional Thai curry made with a deep red curry paste, bamboo shoots and coconut milk.

M.6 ORIGINAL THAI FRIED RICE [PAD THAI]

The most popular Thai noodle dish made with rice noodles, stir fried in tamarind sauce recipe, with egg, bean sprouts and ground peanuts.

M.7 CHICKEN TEMPURA

Crispy pieces of chicken breast fried in a light, breadcrumb batter, topped with a Black Orchid style sweet sauce.

European Express Menu

OR CHOOSE A EUROPEAN OPTION FOR £7.95

M.8 CHEESE BURGER

Home-made, marinated, beef burger served with tomato, lettuce, cucumber and golden chips.

M.9 FISH & CHIP

Battered cod fillet served with garden peas, a side of tartare sauce, and golden chips.

M.10 SCAMPI & CHIPS

Bread-crumbs covered Scampi fried to golden perfection, served with tartare sauce and chips.

M.11 BANGERS & MASH

Home-mashed British potatoes, served with succulent Cumberland sausages, garden peas and a generous lathering of rich beef gravy.

M.12 SPECIAL FRIED RICE

The king of our rice dishes. Special fried rice with a mix of chicken, pork, and prawns with red peppers and sweetened with pineapple pieces and blanketed with a golden omelette garnished with tomatoes, cucumber and coriander.

M.13 CHILLI PASTE FRIED RICE

Fried rice cooked in a spicy Thai chilli paste, lime leaves, fresh sweet basil, green beans, red and green peppers

M.14 DRUNKEN NOODLES

A spicy stir fried noodle dish with bamboo shoots, fresh basil, onions, chilli, red and green peppers.

M.15 SOYA SAUCE RICE NOODLES

Thick rice noodles pan-fried with broccoli, carrots and Chinese leaf in a thick soya sauce.