

# ORCHID LOUNGE MENU

Holiday Inn Bangkok Silom





## Field of Flavours

Explore Genuine Thai and Global Flavours at The Orchid Lounge, where the purity of nature inspires every dish. Our commitment to eco-friendliness propels a sustainable culinary journey, bridging local Thai growers to your plate for nourishing meals that contribute to the community and the environment. Our chefs, hailing from various Thai regions, skillfully blend farm-to-table freshness with global culinary classics, presenting a menu brimming with diversity. Immerse yourself in the unique tastes of Thailand alongside internationally acclaimed dishes, each infused with the distinctive Orchid Lounge twist. This fusion of traditional Thai recipes and beloved international flavours creates a dining experience that is both soul-satisfying and authentically global.





# Greens and Beyond



180

## Botanical Greens Salad

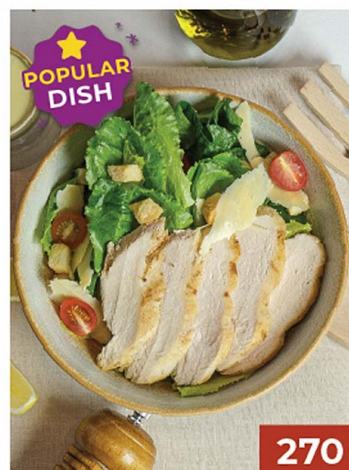
A medley of seasonal greens with a variety of sprouts, seeds, and a light, refreshing balsamic vinaigrette dressing.



210

## Provencal Niçoise Salad

A French classic with tuna, green beans, tomatoes, hard-boiled eggs, olives, and potatoes dressed in a light vinaigrette.



270

## Classic Caesar Salad with Grilled Chicken from Khao-Yai

Crisp romaine lettuce, creamy Caesar dressing, and grilled chicken breast, finished with shaved parmesan and croutons.



280

## Caprese Salad

A classic Italian dish with ripe tomatoes, creamy mozzarella, and fresh basil, finished with a drizzle of olive oil and balsamic glaze.



300

## Spinach and Smoked Salmon Salad

A fresh mix of baby spinach, smoked salmon, and red onions, topped with capers and a zesty lemon-dill dressing for a vibrant, savoury bite.



440

## Farmer's Market Charcuterie Board

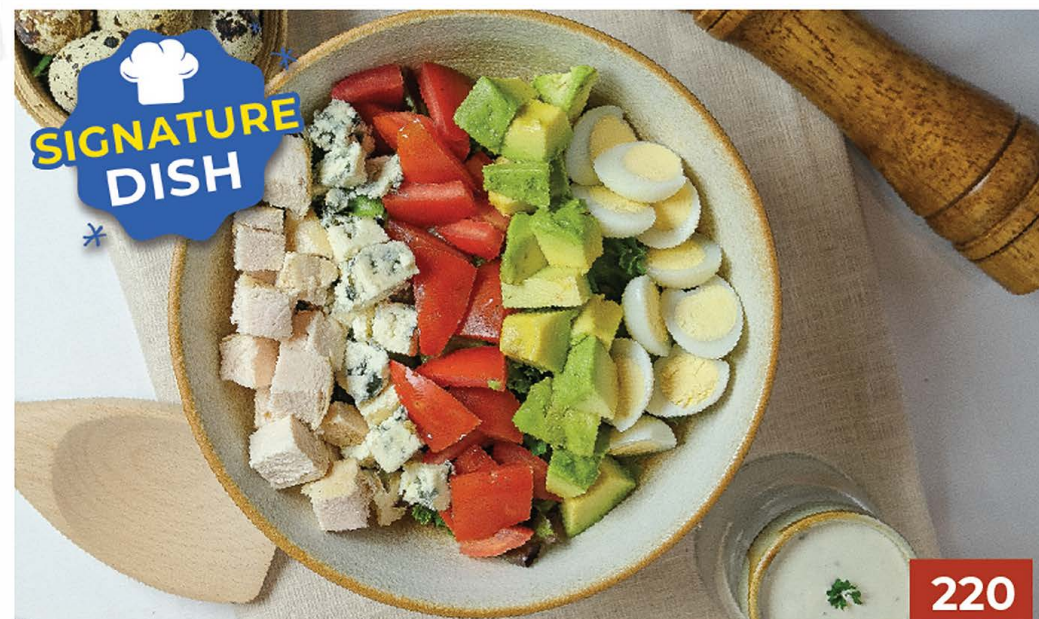
Selection of cold cuts served with toasted bread, mango chutney, and olive tapenade.



360

## Artisanal Cheese Selection

A handpicked collection of gourmet cheeses served with toasted bread and dried fruits.



220

## Epicurean Cobb Salad

A bountiful mix of greens, chicken, avocado, hard-boiled eggs, and blue cheese with a rich and creamy dressing.




Prices are subject to 10% service charge and 7% government tax.



# Warmth & Spoonful Soups




## Creamy Wild Mushroom Bisque

A smooth and creamy soup made with a blend of wild mushrooms and a touch of garlic. 

210


## Harvest Pumpkin Spice Soup

A velvety pumpkin soup with a hint of spice, garnished with roasted pumpkin seeds and a swirl of cream. 



200

## Tomato Cream Soup

A rich, velvety soup made with ripe tomatoes, a touch of cream, and flavourful herbs, served with crispy garlic croutons for a warm and comforting delight. 



200

Prices are subject to 10% service charge and 7% government tax.



# Between the Breads, Burgers, and Sandwiches

\*All burgers and sandwiches are served with French fries.



## The Butcher's Angus Burger

Prime Angus beef patty topped with caramelized onions, melted Gruyère cheese, fresh tomatoes, and a sunny fried egg.



390



## Spicy Avocado Beyond Burger

Savour a plant-based Beyond Burger patty topped with creamy avocado, zesty jalapeños, and chipotle mayo for a touch of heat. Served on a toasted bun with crisp lettuce and juicy tomato.



280



## House Club Sandwich

A triple-layered delight with chicken, bacon, lettuce, and tomato, served on toasted bread.



230



## Smoked Salmon Bagel

A bagel topped with smoked salmon, cream cheese, capers, and red onion, served with a potato wedge and coleslaw.



260



## Tuna Supreme Meltdown Sandwich

Flaked tuna with melted Emmental cheese, served on brown toast with a tangy dressing.



260


Prices are subject to 10% service charge and 7% government tax.






# Pasta


## A : Chicken Alfredo Pasta

Tender chicken slices on al dente pasta, bathed in a rich, creamy Alfredo sauce with Parmesan cheese. 


## B : Creamy Pesto Pasta with Peas, and Lemon Zest

A luscious pasta dish tossed in creamy pesto sauce, featuring tender peas and bright lemon zest for a fresh, flavourful, and satisfying meal. 


## C : Angel Hair Spicy Seafood Pasta

Delicate angel hair pasta tossed with a medley of fresh seafood, served in a rich and spicy garlic-infused tomato sauce. 


## D : Sun-Dried Tomato and Goat Cheese Carbonara

Creamy carbonara with tangy sun-dried tomatoes and soft goat cheese. 

## E : Wagyu Beef Penne Bolognese

Rich and hearty penne with Wagyu beef Bolognese sauce, topped with aged parmesan. 

## F : Lasagna Bolognese

Layers of pasta with Bolognese sauce, creamy bechamel, and melted cheese. 




Prices are subject to 10% service charge and 7% government tax.




# Pizza

## Classic Margherita Pizza

The timeless Margherita with ripe tomatoes, fresh mozzarella, and basil. 




## Pizza with Parma Ham and Rocket

A crispy pizza topped with Parma ham, fresh rocket leaves, and a drizzle of olive oil. 



## Chicken Tikka Masala Pizza

A fusion of flavours with chicken tikka masala, mozzarella, and cilantro on a pizza crust. 




## Pizza alla Diavola

Spicy salami with mozzarella and chili oil for those who love it hot. 



## Andaman Seafood Pizza

A seafood lover's dream with fresh shrimp, squid, and clams, topped with a zesty tomato sauce and cheese. 



## Green Curry Chicken Pizza

Experience a unique fusion pizza with tender chicken, creamy green curry sauce and a hint of spice, all on a crispy crust for a flavourful adventure.



Prices are subject to 10% service charge and 7% government tax.



# Thai Culinary Masterpieces



300

## Massaman Curry Beef or Chicken

Thai curry with tender beef, coconut milk, potatoes, peanuts, and warm spices, offering a perfect balance of sweet and savoury.



220

## Gai Phad Med Mamuang

Stir-fried chicken with cashew nuts, bell peppers, and a hint of chili.



200

## Gaeng Kiew Warn Phak

A green curry with assorted vegetables, Thai herbs, and a coconut milk base.



## Gaeng Kiew Warn Kai – Chicken Green Curry

Tender chicken in a fragrant green curry with coconut milk, eggplants, and Thai basil.



220

## Khao Phad Phak

Thai-style fried rice with mixed vegetables, seasoned with light soy and hints of garlic.



200

## Khao Phad - Chicken, Pork or Shrimp

Classic Thai fried rice with fried egg, shallot, and your choice of chicken, pork or shrimp.



260 / 280 / 300



## Phad Thai – Shrimp or Tofu

The national dish of Thailand, stir-fried rice noodles with tamarind, peanuts, and bean sprouts.



260 / 200



# Thai Culinary Masterpieces



## Tom Yum Goong

A hot and sour soup with river prawns, flavoured with lemongrass, kaffir lime leaves, and chili.



350



A

230 / 260 / 280



B

180 / 200

## A : Phad Kra Prow - Tofu, Chicken or Pork

A Thai favourite, stir-fried with holy basil, chilies, and a choice of tofu, chicken or pork.

## B : Lard Nar - Chicken, Pork or Shrimp

Thick rice noodles with a choice of chicken, pork or shrimp, smothered in a savoury gravy with Chinese broccoli.



C

220



D

180

## C : Tom Kha Chicken

A coconut soup with galangal, lemongrass, mushrooms and chicken.



## D : Vegetable Spring rolls

Crispy golden rolls filled with a mix of fresh vegetables and aromatic seasonings, served with a sweet chili dipping sauce.



## E : Phad See Eew

Stir-fried flat noodles with soy sauce, egg, and Chinese broccoli, with a choice of tofu, chicken, or beef.

## F : Pla Phad Chaa

A fiery stir-fried with fish, Thai herbs, and green peppercorns.

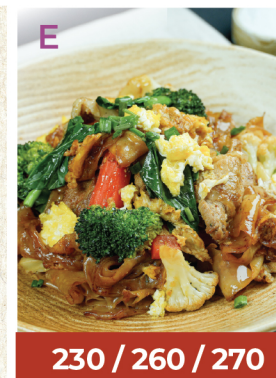
## G : Yum Woonsen Seafood or Pork

A spicy glass noodle salad with mixed seafood or minced pork, lime juice, and fresh herbs.



## H : Mixed Satay Platter

A delicious assortment of grilled chicken, beef, and pork skewers, served with a rich creamy peanut sauce and fresh cucumber relish.



E

230 / 260 / 270



F

260



G

220 / 260



H

220



# Indian Indulgence



270

## Chicken Tikka

Marinated and grilled chicken chunks in Tandoor, served with mint chutney and a wedge of lime.



280

## Paneer Tikka

Grilled paneer marinated in spices, served with sautéed vegetables and a mint chutney.



300

## Madras Curry

A curry made with a rich blend of spices, featuring your choice of tender chicken or fresh vegetables, served in a flavoured, mildly spicy sauce.



300

## Butter Chicken

Tandoor-cooked chicken in a creamy tomato sauce, enriched with butter and cream.



450

## Goan Fish Curry

Experiencetender fish simmered in a spiced coconut milk sauce with tangy tamarind and Goan spices for a flavoured and satisfying meal.



70

## Tandoori Roti / Garlic Naan / Plain Naan

Your choice of freshly baked Indian bread from the tandoor.



400

## Kashmiri Rogan Josh

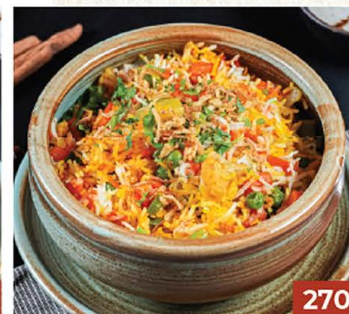
Aromatic mutton curry from Kashmir, slow-cooked with yoghurt and a special blend of spices.



360

## Mutton Biryani

Spiced mutton pieces and Basmati rice cooked together with saffron and traditional biryani spices.



270

## Vegetarian Biryani

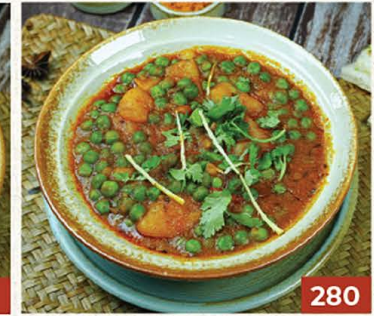
Delicately spiced Basmati rice cooked with an array of mixed vegetables, and served with refreshing raita.



70

## Basmati Rice

Steamed Indian rice, the perfect accompaniment to our Indian curries and grills.



280

## Aloo Mattar

A comforting curry of potatoes and peas in a tomato-based sauce, and seasoned with garam masala.



280

## Dal Makhani

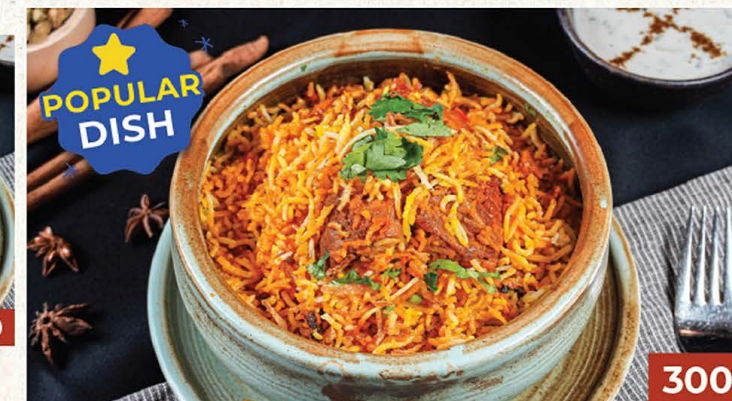
Black lentils and kidney beans simmered overnight, finished with cream and a dollop of butter.



280

## Gobi Manchurian

Crispy cauliflower florets tossed in a tangy, spicy Indo-Chinese sauce, making for a bold and flavourful appetizer or side dish.



300

## Chicken Biryani

Fragrant Basmati rice layered with spiced chicken and cooked in a sealed pot.



Prices are subject to 10% service charge and 7% government tax.



# Asian Culinary Journey



## Korean Style Fried Chicken Wings

Double-fried chicken wing drumettes with sweet-spicy and soy garlic sauces, served with coleslaw and steamed rice.



200



## Double Delicacy California Rolls

Two-style California Rolls featuring crab meat, avocado, and cucumber. Served with miso soup and pickles for a diverse and satisfying taste experience.



250



## Stir-fried Hongkong Style Char Siu Noodle

Wok-tossed noodles with Char Siu BBQ pork, vegetables, and a sweet and savoury sauce.



290



## Pacific Salmon Poke Bowl

Succulent slices of fresh salmon, paired with creamy avocado and crisp edamame, atop sushi rice. Finished with a soy-sesame dressing for a harmonious flavour fusion.



420



## Garden Fresh Vegetarian Poke Bowl

A vibrant mix of fresh avocado, edamame, and crisp vegetables over sushi rice, dressed in a zesty sauce for a refreshing, vegetarian delight.



220



## Wonton Noodle Soup with Shrimp Dumplings

Delicate wontons filled with shrimp in a clear, flavourful broth with noodles and greens.



230



## Japanese Cold Soba Noodles with Tempura

Refreshing chilled buckwheat noodles with a light dipping sauce, served alongside crispy tempura for a delightful Japanese treat.

250



## Black Pepper Wagyu Beef Stir-fried

Premium Wagyu beef strips wok-fried with black pepper and onions, served with steamed rice.



490



## Nasi Goreng

A flavourful Indonesian fried rice dish stir-fried with aromatic spices, tender chicken, and vegetables, topped with a fried egg and served with crispy prawn crackers.




220

Prices are subject to 10% service charge and 7% government tax.



# On the Grill


## Grilled Sirloin Supreme (160gr)

Indulge in our Australian Wagyu Sirloin, a top-quality cut accompanied by your choice of one side dish and one sauce. 



620

## Kurobuta Pork Chop

A premium, juicy pork chop grilled to perfection, featuring rich marbling and tenderness, served with your choice of one side dish and one sauce. 



450



Mushroom Sauce



Pepper Sauce



Red Wine Sauce



Mashed Potato




Sautéed Mushrooms



Rocket Salad with Balsamic Dressing

## Atlantic Salmon Fillet

Delicately grilled salmon fillet served with a lemon butter sauce and seasonal vegetables. 




580



260

## Daylong Grill-Sizzled Breakfast

Enjoy a robust platter of morning delights all day long, featuring freshly cooked eggs, crispy bacon, savoury sausage, Hash brown and char-grilled tomato. 



450

## Grilled Seabass

Perfectly grilled seabass with rich garlic butter, served with sautéed vegetables and tender baby potatoes. 

Prices are subject to 10% service charge and 7% government tax.



# Sweet Temptations



## Exotic Mango Sticky Rice

Sweetened sticky rice topped with ripe mango slices and a drizzle of coconut cream.



190



## Volcanic Chocolate Delight

A decadent lava cake with a molten chocolate center, served warm.

170



## Deconstructed Tiramisu

A modern twist on the classic Italian dessert, featuring layers of mascarpone cream, coffee-soaked ladyfingers, and a dusting of cocoa.

190



## Warm Mini Basque Burned Cheesecake

A rich and creamy mini cheesecake with a caramelized top, baked to perfection and served warm.

220



## Rich Choco Brownie with Vanilla Twist

A warm, gooey brownie served with a scoop of vanilla ice cream.



170

## Ice Cream – Scoops of Joy

Choose from our smooth, rich flavours for a classic ice cream scoop.



Strawberry



Chocolate



Vanilla



90

Prices are subject to 10% service charge and 7% government tax.