



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



190

Botanical Greens Salad

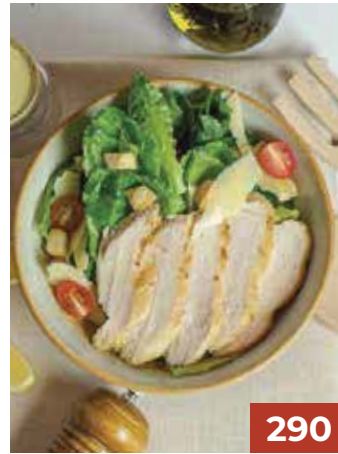
A medley of seasonal greens with a variety of sprouts, seeds, and a light, refreshing balsamic vinaigrette dressing.



230

Provencal Niçoise Salad

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



290

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.



480

Farmer's Market Charcuterie Board

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



390

Artisanal Cheese Selection

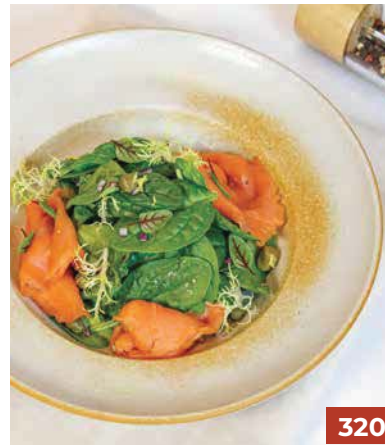
A handpicked collection of gourmet cheeses served with toasted bread and dried fruits.



300

Caprese Salad

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



320

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.



240

Epicurean Cobb Salad

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



260

Orchard Greens & Apple Salad

Fresh garden greens tossed with crisp apple slices, sundried tomatoes, and roasted sunflower seeds, finished with a light honey-lemon dressing for a refreshing, vibrant bite.



280

Blueberry & Feta Garden Medley

A refreshing mix of spring greens, sweet blueberries, and creamy feta cheese, tossed with a light balsamic vinaigrette for a perfect balance of sweet and tangy flavours.



280

Strawberry & Feta Salad

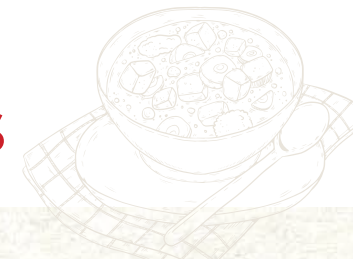
Fresh strawberries, crunchy walnuts, and creamy feta tossed with crisp greens and a refreshing mint dressing for a bright, flavourful summer salad.



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



Warmth & Spoonful Soups



220

Creamy Wild Mushroom Bisque

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



220

Harvest Pumpkin Spice Soup

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



220

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.



SOUP




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. 

420



Smoked Salmon Bagel

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




280



300




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. 



250


House Club Sandwich

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



280

Tuna Supreme Meltdown Sandwich

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




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 : Wagyu Beef Penne Bolognese

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

D : Lasagna Bolognese

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

E : 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. 

F : Pasta all' Amatriciana

A classic Roman pasta with crispy bacon, rich tomato sauce, and parmesan cheese, offering bold and comforting Italian flavours. 

G : Spaghetti Aglio e Olio

A simple yet classic Italian pasta with garlic sautéed in olive oil, chili flakes, and parsley, tossed with al dente spaghetti for a light and aromatic flavour. 




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Pizza




Classic Margherita Pizza

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



240


Thai Spicy Minced Chicken Pizza (Pizza Krapow)

A bold fusion of Italian and Thai flavours featuring spicy basil chicken, chili, and garlic on a crispy pizza crust, finished with fresh holy basil and a hint of heat. 



250


Chicken Tikka Masala Pizza

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



250


Andaman Seafood Pizza

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



280


Pizza alla Diavola

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



280

Pizza with Parma Ham and Rocket

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



300

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



Thai Culinary Masterpieces



320

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.



240

Gaeng Kiew Warn Kai - Chicken Green Curry

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



480

Pla Tood Sam Rod

Crispy deep-fried fish fillet topped with a flavourful Thai three-flavor sauce that's perfectly balanced between sweet, sour, and spicy.



200

Khao Phad Phak

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



220

Gaeng Kiew Warn Phak

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



280 / 300 / 320

Khao Phad - Chicken, Pork or Shrimp

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



280 / 220

Phad Thai - Shrimp or Tofu

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



240

Thai Barbecue Chicken (Gai Yang)

Chargrilled marinated chicken infused with Thai herbs and spices, served with warm sticky rice and a spicy-sour dipping sauce for an authentic local favourite.



THAI CULINARY

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



Thai Culinary Masterpieces



370

Tom Yum Goong

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



240 / 280 / 300



240 / 220 / 200



300 / 280



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 - Shrimp, Pork or Chicken

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



C : Spaghetti Pad Khee Mao - Seafood, Chicken or Pork

Thai-style spicy stir-fried spaghetti with basil, chili, and garlic, tossed with your choice of chicken, pork or seafood for a flavourful fusion twist.

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 - Tofu, Chicken or Beef

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

F : Pla Phad Chaa - Chicken or Pork

A fiery stir-fried with a choice of fish, chicken or pork, with 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.



240 / 280 / 290



280



280 / 240



240

Indian Indulgence



280

Chicken Tikka

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



300

Paneer Tikka

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



400

Prawn 65

Spicy South Indian-style fried prawns marinated in aromatic herbs, chili, and curry leaves for a crispy, flavourful bite.



320

Butter Chicken

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



340

Chicken Chettinad

A bold and aromatic South Indian curry made with freshly ground spices, roasted coconut, and tender chicken, offering deep, rich, and spicy flavours.



80

Basmati Rice

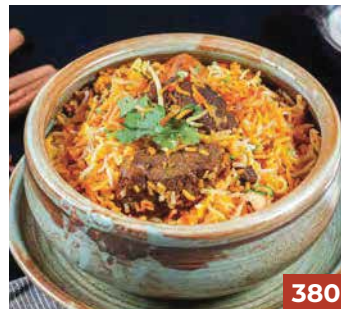
Steamed Indian rice, the perfect accompaniment to our Indian curries and grills.



80

Tandoori Roti / Garlic Naan / Plain Naan

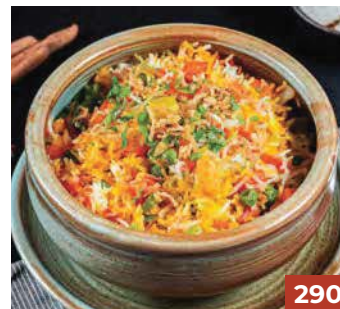
Your choice of freshly baked Indian bread from the tandoor.



380

Mutton Biryani

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



290

Vegetarian Biryani

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



320

Vegetable Kootu

A comforting South Indian lentil and mixed vegetable stew simmered with coconut and mild spices, offering a wholesome and creamy flavour.



300

Aloo Mattar

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



300

Dal Makhani

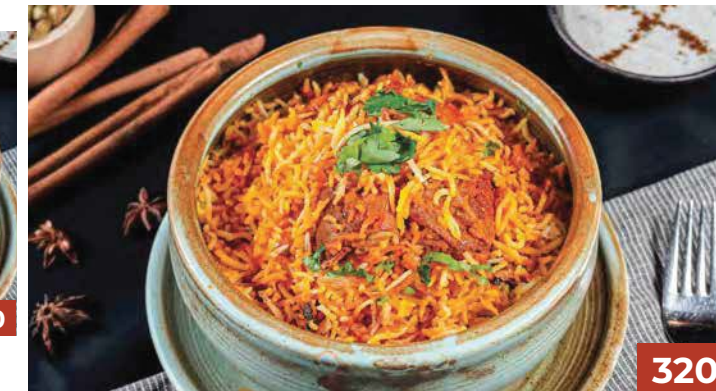
Black lentils and kidney beans simmered overnight, finished with cream and a dollop of butter.



320

Mutter Paneer

A classic North Indian curry made with soft paneer cubes and green peas simmered in a rich, spiced tomato-onion gravy.



320

Chicken Biryani

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



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Asian Culinary Journey



220

Korean Style Fried Chicken Wings

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



270

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.



310

Stir-fried Hongkong Style Char Siu Noodle

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



250

Wonton Noodle Soup with Shrimp Dumplings

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



520

Black Pepper Wagyu Beef Stir-fried

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



450

Pacific Salmon Poke Bowl

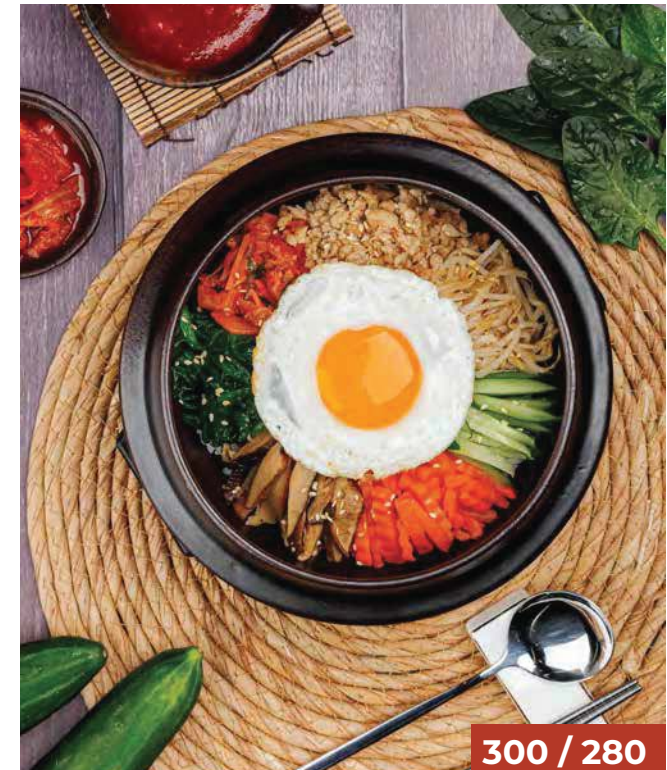
Succulent slices of fresh salmon, paired with creamy avocado and crisp edamame, atop sushi rice. Finished with a soy-sesame dressing for a harmonious flavour fusion.



240

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.



300 / 280

Bibimbap with Minced Chicken or Tofu

A vibrant Korean rice bowl with your choice of minced chicken or tofu, topped with kimchi, assorted vegetables, and a fried egg, served with gochujang chili sauce.



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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.



660

Pork Schnitzel

Crispy golden-fried breaded pork cutlet served with French fries and a fresh rocket salad for a classic and satisfying meal.



350



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.



620



280

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.



480

Grilled Seabass

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



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ON THE GRILL

Sweet Temptations



200

Exotic Mango Sticky Rice

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



180

Volcanic Chocolate Delight

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



200

Ice Cream – Scoops of Joy

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



Strawberry

Chocolate

Vanilla



240

Warm Mini Basque Burnt Cheesecake

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



180

Rich Choco Brownie with Vanilla Twist

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



90

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