



## 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



160.-

### Botanical Greens Salad

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



190.-

### Provencal Nicoise Salad

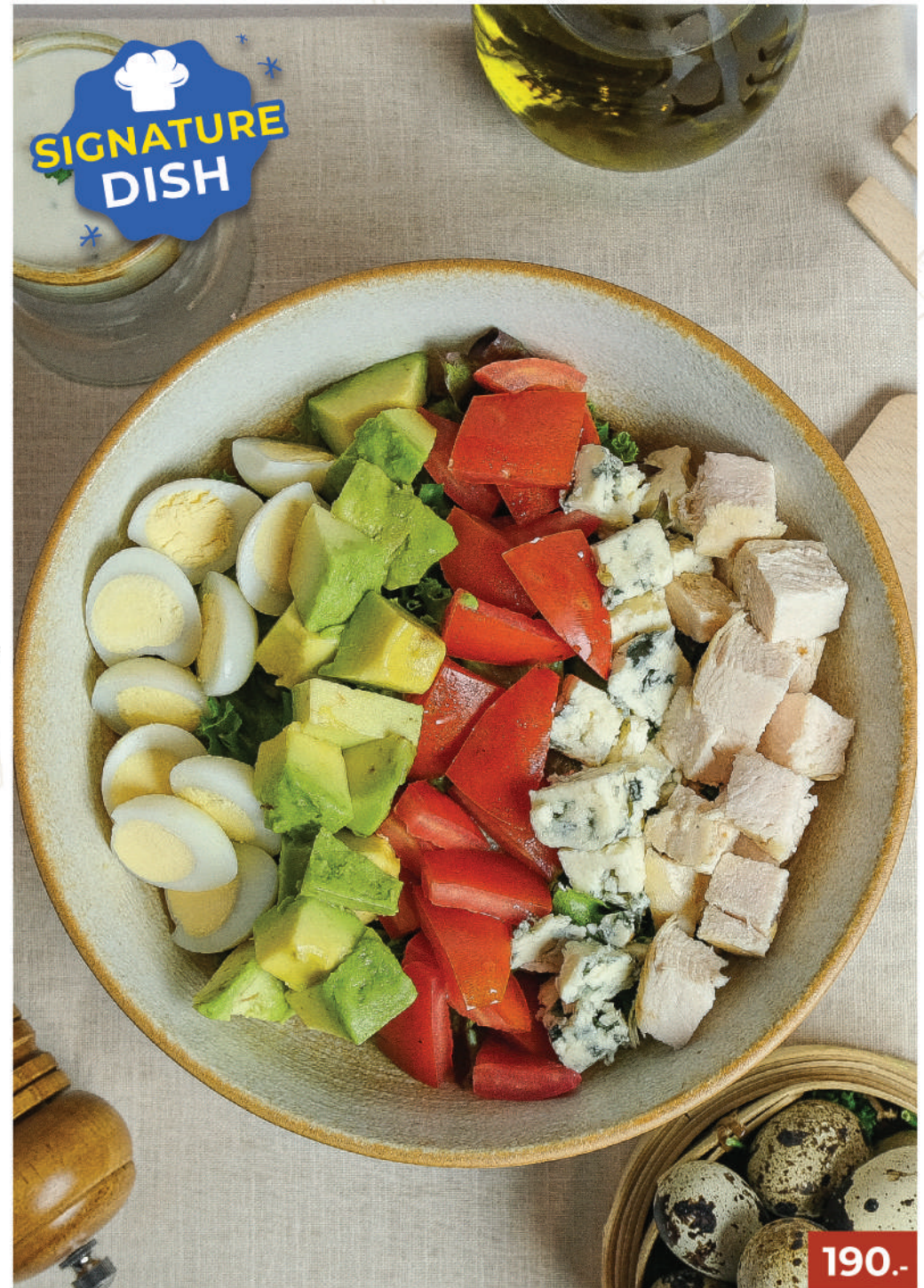
A French classic with tuna, green beans, tomatoes, hard-boiled eggs, olives, and potatoes, dressed in a light vinaigrette.



230.-

### 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.



**SIGNATURE DISH**

190.-

### Epicurean Cobb Salad

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



350.-

### Farmer's Market Charcuterie Board

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



420.-

### Artisanal Cheese Selection

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



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.



190.-

## Harvest Pumpkin Spice Soup

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



180.-

## Country Lentil Soup

Hearty lentils simmered with aromatic vegetables and spices, creating a comforting and nutritious dish.



180.-

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




# Between the Breads, Burgers, and Sandwiches



**SIGNATURE DISH**


## The Butcher's Angus Burger

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

390.-



## Vegetarian Earth's Bounty Burger


A savoury vegetarian burger filled with fresh veggies and a rich, vegan sauce, served on a wholesome whole grain bun. 

190.-



**POPULAR DISH**


## House Club Sandwich

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

210.-



## Smoked Salmon Bagel


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

250.-



**SIGNATURE DISH**

## Tuna Supreme Meltdown Sandwich

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

230.-

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





200.-



230.-



290.-

**SIGNATURE DISH**

# Pasta

## A : Chicken Alfredo Pasta

Tender chicken slices on al dente spaghetti, smothered in a creamy, Parmesan-rich Alfredo sauce.



## B : Penne Arrabbiata Pasta

Penne pasta tossed in a spicy tomato sauce with garlic, red chili, and a hint of basil. Perfect for lovers of bold, zesty flavours!



## 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.



240.-



280.-



280.-

**POPULAR DISH**

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. 




## Chicken Tikka Masala Pizza

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




## Andaman Seafood Pizza

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




## Pizza alla Diavola

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



## Classic Napoletana Pizza

Anchovies, olives, and capers on a tomato base, topped with mozzarella. 



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# Thai Culinary Masterpieces



230.- / 250.-

## Panaeng Curry – Chicken or Pork

A flavourful Thai curry with chicken or pork, coconut milk, and finely balanced spices.



200.-

## Gai Phad Med Mamuang

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



180.-

## 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.



200.-

## Khao Phad Phak

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



180.-

## Khao Phad - Chicken, Pork or Shrimp

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



220.- / 260.- / 280.-



POPULAR DISH

## Phad Thai – Shrimp or Tofu

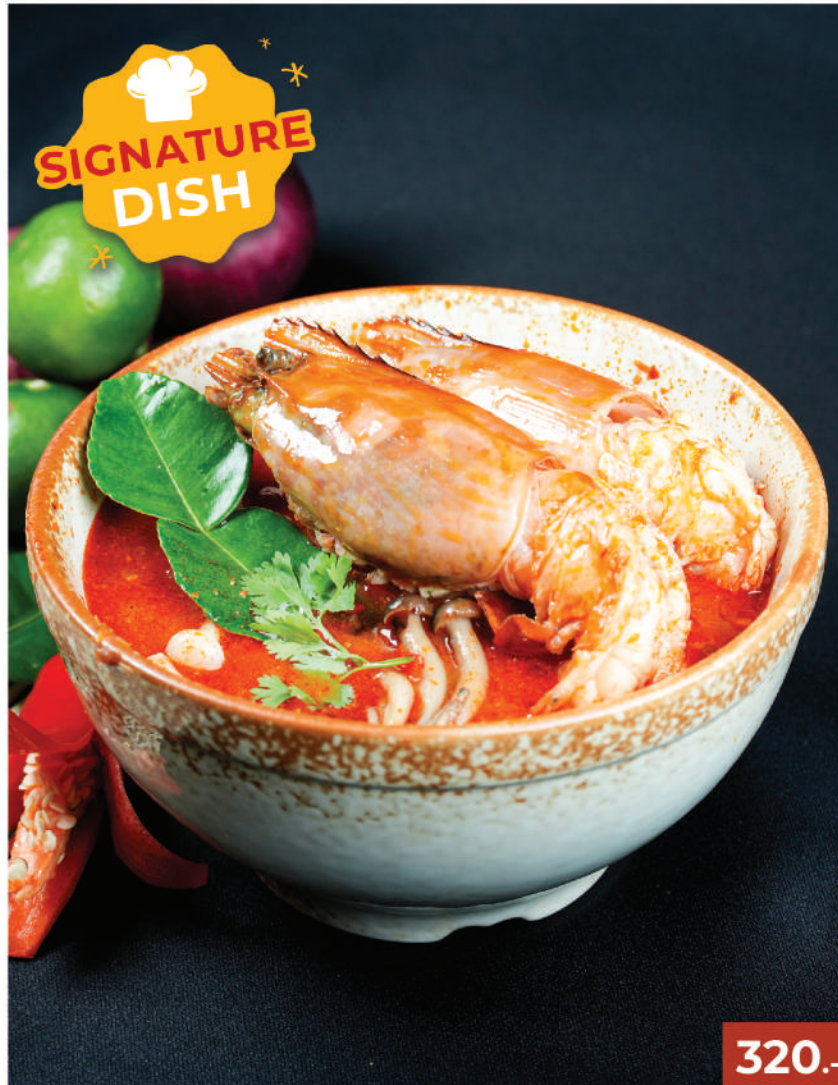
The national dish of Thailand, stir-fried rice noodles with tamarind, peanuts, and bean sprouts.



230.- / 190.-



# Thai Culinary Masterpieces



## Tom Yum Goong

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



210.- / 250.- / 260.-



180.- / 200.- / 220.-



200.-



220.-

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

A Thai favorite, 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 savory gravy with Chinese broccoli.



### C : Tom Kha Chicken

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



### D : Kaeng Som Khai Cha-om Kung

A tangy and spicy Thai soup with shrimp and an omelet of acacia leaves.



### 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 : Khao Soy - Chicken

Northern Thai curry noodle soup with chicken fillet and topped with crispy noodles.



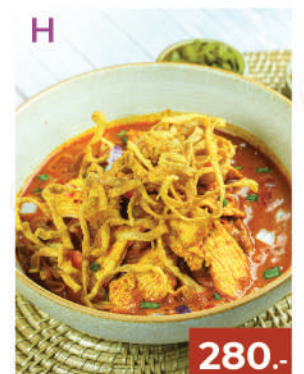
210.- / 230.- / 250.-



230.-



230 / 200.-



280.-



# Indian Indulgence



250.-

## Chicken Tikka

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



260.-

## Paneer Tikka

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



380.-

## Mutton Seek Kabab

Skewered and grilled mutton mince, flavoured with a blend of traditional Indian spices.



POPULAR DISH

280.-

## Butter Chicken

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



SIGNATURE DISH

380.-

## Kashmiri Rogan Josh

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



60.-

## Tandoori Roti / Garlic Naan / Plain Naan

Your choice of freshly baked Indian bread from the tandoor.



330.-

## Mutton Biryani

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



250.-

## Vegetarian Biryani

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



280.-

POPULAR DISH

## Chicken Biryani

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



50.-

## Basmati Rice

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



260.-

## Aloo Mattar

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



260.-

## Dal Makhani

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



270.-

## Bhindi Masala

Stir-fried okra with onions, tomatoes, and a blend of Indian spices.



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# 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.



190.-



## 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.



220.-



## Stir-fried Hongkong Style Char Siu Noodle

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



270.-



## 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.



390.-



## 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.



210.-



## Wonton Noodle Soup with Shrimp Dumplings

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



210.-



## Stir-fried Japanese Udon with Chicken & Bean Sprouts

Thick udon noodles stir-fried with chicken, bean sprouts, and a savoury sauce.



220.-



## Black Pepper Wagyu Beef Stir-fried

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



490.-



## Sweet & Sour - Pork or Chicken

Crispy fried meat with fresh pineapple, bell peppers, and onions in a tangy sweet and sour sauce.




200.- / 180.-

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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. 



590.-



Mushroom Sauce



Pepper Sauce



Red Wine Sauce



Mashed Potato




Sautéed Mushroom



Rocket Salad with Balsamic Dressing



## Atlantic Salmon Fillet

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




550.-



240.-



## 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. 



# Sweet Temptations



## 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.

150.-



## Silky Mango Panna Cotta

A smooth and silky panna cotta flavored with mango, topped with mango puree.

160.-



## Blueberry Charm Cheesecake

A classic cheesecake infused with blueberries, served with a blueberry compote.

150.-



## Rich Choco Brownie with Vanilla Twist

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



160.-

## Ice Cream – Scoops of Joy

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



90.-

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