



ORIOLE



Thai Starters Menu

Soups

Tom Yam Goong (Clear & Spicy Prawn Soup)
Tom Kha Gai (Chicken Soup with Coconut Milk)
Tom Kha Talay (Seafood in Creamy Coconut Soup)
Gaeng Liang Fak-Tong (Creamy Pumpkin and Coconut Soup)
Gaeng Chued (Clear Vegetable Soup with Meatballs)
Noodle Soup with Beef, Chicken, Duck, Pork, Fish or Prawns

Spicy Thai Salads

a variety of typically Spicy Salads
including
Prawn
Squid
Seafood
Beef
Minced Chicken or Duck
Green Mango • Papaya • Pomelo

Light Meals

Spring Rolls
Prawn Tempura
Vegetable Tempura
Satay -Prawn, Beef or Chicken
Thai Fish Cakes or Prawn Cakes
Oyster Omelette
Chinese Steamed Omelette

LUNCH IS SERVED BETWEEN 12 NOON AND 2 PM

NOTE: Please order no more than 6 dishes in total from the above menu, plus steamed rice and vegetables. Meal cost is generally between 300 to 400 THB per person PLUS cook's service charge.

A photograph of a plate of Thai food, likely a curry, garnished with green beans and red chili. A small bird logo is overlaid on the image. The word "ORIOLE" is written in a blue, sans-serif font across the top of the image.

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Thai Main Meal Menu

Thai Curries

Gaeng Kieow Waan - Green Thai Curry

Gaeng Ohad Waan - Red Thai Curry

Gaeng Phak Pa - Mixed Vegetable Curry

Pa-neang - Penang Coconut Curry

Massaman - Thai Massaman Curry

Please inform the chef if you want mild, medium or hot and if you prefer chicken, pork, beef, vegetables or seafood.

Thai Stir Fries

Pad Thai

One of the most popular Thai dishes with noodles & chicken or shrimp with a peanut and bean sprout garnish

Gai Pad Mamuang Himmaphan

Stir fried chicken with garlic & cashew nuts

Goong Sot Pad Gup Normai Farang

Prawn stir fry with garlic & green asparagus

Nua Pad Pak Man Hoy

Stir Fry Beef with broccoli & oyster sauce

Priew Waan Gung

Sweet & sour prawn

Pad Priew Waan

Deep fried fish with sweet & sour sauce

Pad Prak Ruam

Mixed stir fried vegetables with oyster sauce

Khao Pad Gai

Thai fried rice with chicken

Pad Grapao Gai Sap

minced chicken, garlic, chilli and holy basil

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Thai Side Dishes Menu

Rice & Noodles

Fried Rice - with vegetables, pork, chicken or seafood

Pad Thai Noodles - with chicken or prawn

Noodles - with vegetables & oyster sauce

Stir Fried Vegetables

Steamed Rice

Thai Desserts Menu

Mango & Sticky Rice

a famous and delicious Thai speciality

Ice Creams & Sorbets

Lychee & Lime Ice

Fresh Fruit Salad

Fresh Seasonal Fruits

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Please order via Villa Manager.