

A top-down view of a dark bowl filled with a Thai dish, possibly a curry or stir-fry, featuring green beans, red chili peppers, and pieces of meat. The bowl is set on a wooden surface. In the background, there are fresh ingredients: a lime wedge, a red chili pepper, and green herbs. A stylized bird logo, resembling a yellow and blue bird in flight, is positioned over the bowl. The word "ORIOLE" is written in a blue, sans-serif font across the top of the image.

ORIOLE

# 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

**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.