

MENU



THE ORCHID
HARROGATE

WELCOME TO THE ORCHID

Enjoy our culinary delights from China,
Japan, Malaysia, Philippines & Thailand

ORCHID ETHOS

Only the freshest natural ingredients, sourced locally & from the Orient.

No added msg

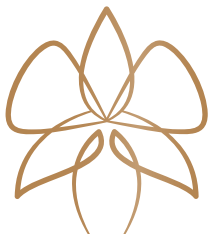
SPECIAL DIETS

If you have any special dietary needs due to personal choice, religion, allergies or intolerance, we are able to guide you on the choice of dishes which can be specially catered to your needs.

We cannot guarantee that any of our dishes are 'nut free'

Please speak to the manager for further assistance.

An optional 10% service charge will be added to your bill.



FOR THE TABLE

PRAWN CRACKERS with sweet chilli dip

3.5

SIGNATURE COCKTAILS

LEMONGRASS DAIQUIRI

Sharp rum and lime is paired with sweet lemongrass

10.5

SINGAPORE SLING

An Orchid take on the classic refreshing sundowner

11

ORCHID ESPRESSO MARTINI

This delectable and irresistible Espresso Martini will quickly become your new favourite

12.5

ASIAN MIST 🍷

Fresh lychee pairs with spicy chilli. "We can never take this off the menu!"

12

ORCHID MAI TAI

This tiki favorite has received a stunning Orchid twist

10.5

LYCHEE MARTINI

A lychee variation of this soon-to-be modern classic

12

FUJI APPLE

Calvados, apple, and butterscotch go perfectly in this short cocktail

11

ASIAN BREAKFAST MARTINI

Marmalade is muddled with sake and served with a five spice rim

10.5

MOCKTAILS

ORCHID ICED TEA

Lemongrass-infused Jasmine Tea and Lychee

6

TROPICAL FRUIT PUNCH

Fresh fruit juice and soda make this perfectly refreshing

6

ORCHID MOJITO

Pineapple, mango, and ginger go in our classic Mojito

6

CHAMPAGNE SPARKLING & WINE

	125ML GLASS	BOTTLE
Ca' del Console Prosecco Extra Dry NV Veneto, Italy	7.5	33
Rotari Brut Rosé, Mezzacorona NV Trentino-Alto Adige, Italy		38
Drappier Carte d'Or Brut Champagne, France	12	65
Drappier Rosé de Saignée Brut Champagne, France		78
Veuve Clicquot Yellow Label Brut NV Champagne, France		85
Laurent-Perrier Rosé NV Champagne, France		125
Dom Pérignon Champagne, France		275

BY THE GLASS

WHITE

	175ML	250ML
Mancura Etnia Sauvignon Blanc Valle Central, Chile	7	9
Kleinkloof Chenin Blanc Coastal Region, South Africa	7	9
Castel Firmian Pinot Grigio Mezzacorona Trentino-Alto Adige, Italy	8	11.5
Gewurztraminer Orchidées Sauvages Muré (Organic) Alsace, France	11	16

ROSÉ

Terre del Noce Pinot Grigio Rosé Trentino-Alto Adige, Italy	7	9
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RED

Mancura Etnia Merlot Valle Central, Chile	7	9
Morandé Pionero Pinot Noir Reserva Aconcagua, Chile	7.5	10
Podere Montepulciano d'Abruzzo Umani Ronchi Abruzzo, Italy	8	11.5
Finca La Colonia Coleccion Malbec Norton Mendoza, Argentina	9.5	13

125ml measures are available on request

BEERS & CIDERS

Asahi Japan	330ml	4.5
Singha Thailand	330ml	4.5
Black Sheep Ale Yorkshire, England	500ml	6
Aspall Premier Cru England	500ml	6
Kopparberg Strawberry & Lime or Mixed Berries Cider Sweden	500ml	6

SOUP

TOM YUM KOONG THAILAND 🍴🍴	8
Prawns, galangal, lime leaves, chillies and lemongrass	
HOT & SOUR SOUP SICHUAN	7
Pork, prawn, tofu, poki mushrooms, bamboo shoots	
TOM KA THAILAND 🍴🍴	7
Coconut milk based broth, galangal, lime leaves & chillies	
VEGETARIAN	7
CHICKEN	7.5
PRAWNS	8

STARTERS

VEGETABLE SPRING ROLLS (V) ASIA	7
Courgette, carrots, mushrooms (Oyster, Black Fungus & Shiitake), plum sauce	
DUCK SPRING ROLLS HONG KONG	9.5
Celeriac, mushrooms (Oyster, Black Fungus & Shiitake), apricot sauce	
CHICKEN SATAY THAILAND 🍴	9
Chargrilled tender chicken with peanut dipping sauce	
GAMBAS PRAWN TEMPURA JAPAN	16
TEMPURA MIXED VEGETABLES (V) JAPAN	9
with a seaweed based sauce	
SIU YUK HONG KONG	9
Roasted sliced belly pork with a crispy crackling, served with a yellow bean & honey dip	
BANG BANG CHICKEN SICHUAN 🍴	9.5
BANG BANG TOFU (V) SICHUAN 🍴	9
Spring onion, peanuts, crispy potato	
SALT & CHILLI SQUID HONG KONG 🍴🍴	11
Bird's eye chilli, spring onion, garlic	
SOFT SHELL CRAB HONG KONG 🍴🍴	11.5
With prik nam pla (bird's eye chilli, garlic, white wine vinegar)	
SALT & CHILLI MUSHROOMS (V) HONG KONG 🍴🍴	10
Deep fried shimeji, shiitake & oyster mushrooms, chilli, garlic, sweet & chilli dip	
CRISPY PRAWNS SINGAPORE	10.5
Oriental mayonnaise, sesame seeds, sliced shallots	
WASABI PRAWNS JAPAN	10.5
Wasabi mayonnaise, mixed peppers & pineapple	
YUM NEUA THAILAND 🍴🍴🍴	13
Chargrilled strips of sirloin, tomatoes, cucumber, shallots, chillies, lime juice dressing	
NAM TOK PED THAILAND 🍴🍴🍴	13.5
Chargrilled stripes of duck breast, lime, chilli, roasted rice, sweet basil, mint, coriander	
PORK GYOZA BEIJING	9
VEGETARIAN GYOZA (V) KOREA	8
Fried or steamed with chilli, garlic & black vinegar sauce	
LAMB PANCAKE CHINA	11.5
Marinated slow cooked lamb with five spice, leeks, cucumber, peppers with a yellow bean & honey dip - ideal to share	

MAINS

MEAT & POULTRY

	REGULAR	TO SHARE
CRISPY DUCK HONG KONG Served pink, with a sweet & sour plum sauce	23.5	
BLACK PEPPER BEEF CANTON Diced sirloin, lemongrass, cashew nuts	18.5	26
KUNG PO CHICKEN SICHUAN 🌶️🌶️ Roasted peanuts, soya sauce, Sichuan chillies	11.5	16.5
MASSAMAN LAMB THAILAND Slow roasted sliced leg of lamb, potatoes, peanuts	15.5	22
GREEN CHICKEN CURRY THAILAND 🌶️🌶️ Bamboo shoots, lime leaves, sweet basil	13.5	19
WEeping TIGER THAILAND 🌶️🌶️🌶️ Chargrilled sirloin, nam jim jaew (chilli, fish sauce, palm sugar)	26	
GAN MA ROW SICHUAN 🌶️🌶️ Wok fried sliced pork belly, Sichuan peppercorns, black bean, chilli, garlic, spring onion, roasted peanuts	13.5	19
PORK TONKATSU JAPAN Deep fried marinated pork loin, tonkatsu sauce	13.5	19
CRISPY LEMON CHICKEN HONG KONG With a tangy lemon sauce	13	18
SWEET & SOUR PORK OR CHICKEN HONG KONG Pineapple, bell pepper, tomatoes	13.5	19
RED DUCK CURRY THAILAND 🌶️🌶️ Sliced duck breast, pineapple, tomatoes, lime leaves, sweet basil	17	21
CHICKEN WITH BLACK BEAN SAUCE HONG KONG Stir-fried sliced chicken, mixed peppers, onions, special black bean sauce	14.5	19.5
BEEF TAGALOG PHILLIPPINES Chargrilled sliced sirloin, sliced onion rings, Tagalog sauce	18.5	26

SEAFOOD

	REGULAR	TO SHARE
SWEET & SOUR TIGER PRAWNS CANTON Pineapple, bell peppers, tomatoes	14	20
SAMBAL SEAFOOD MALAYSIA 🍴🍴 Stir-fried tiger prawn, scallops, squid, king oyster mushroom, green pepper, onion, sambal sauce (shrimp, chilli, ginger)	16	22
CHING TSING YI HONG KONG Steamed sea bass, spring onion, ginger, soy	16	26
PLAA CHOO CHEE THAILAND 🍴🍴 Crispy sea bass, richly spiced curry, Thai herbs, lime leaves, coconut cream	16	26
SEAFOOD PANANG CURRY THAILAND 🍴🍴 Stir-fried tiger prawn, scallops, squid, coconut cream, lime leaves, Thai herbs	15	21
PLAA NEUNG MA NOW THAILAND 🍴🍴🍴 Steamed seabass, bird's eye chilli, lemon juice, spring onion	16	26

VEGETABLE & NOODLE

May contain non-vegetarian ingredients. Please speak to a member of staff.

	REGULAR	TO SHARE
SEVEN JEWELS (V) ASIA Stir-fried mixed vegetables - choice of soy, garlic, ginger or Sichuan chillies	9.5	13
KAENG KARI PAK (V) THAILAND 🍴🍴 Butternut squash, mushroom, coconut milk, lime leaves, chillies	9.5	14
BLACKBEAN MIXED VEGETABLES (V) HONG KONG 🍴 Tofu, oyster mushrooms, asparagus, chilli	10	14
PHAD THAI JAY (V) THAILAND Rice noodles, tamarind, egg, peanuts, beansprouts, spring onions	9	12.5
STIR FRIED NOODLES WITH BEANSPROUTS HONG KONG With soy sauce	7.5	10.5
SINGAPORE NOODLES SINGAPORE 🍴 Vermicelli, prawns, roast pork, vegetables, touch of curry	9	12

RICE

	REGULAR	TO SHARE
YEUNG CHOW FRIED RICE SHANGHAI Roasted pork, prawns, peas, spring onion	8	11.5
BLACK PEPPER FRIED RICE CHINA Pancetta, onion, sweet pepper, black pepper	8	11
EGG FRIED RICE ASIA Served per person	4	
STEAMED BASMATI RICE ASIA Served per person	3.5	
COCONUT RICE THAILAND Served per person	5	

SET MENUS

MINIMUM OF 4 PERSONS

The Orchid offers a choice of two set menus: **Lotus & Orchid**, specially created by the Orchid team.

The set menus consist of carefully selected dishes which offer a variety of balanced flavours, textures and cuisines and are served in the middle of the table,

Oriental banquet or family style.

Dishes range from Signature to À La Carte favourites and are ideal for group dining (subject to a minimum of four persons).

Special dietary requirements are catered for, please let us know.

LOTUS SET MENU

£42 PER PERSON

STARTERS

Bang Bang Chicken Sichuan 🍲

Vegetable Spring Rolls Asia

Crispy Prawns Singapore

Yum Neua Thailand 🍲🍲

MAINS

Lemon Chicken Hong Kong

Massaman Lamb Thailand

Sambal Seafood Thailand 🍲🍲

Egg Fried Rice Asia

Phad Thai Jay (V) Thailand

DESSERT

Oriental Flavoured Ice Cream

ORCHID SET MENU

£49 PER PERSON

STARTERS

Siu Yuk Hong Kong

Duck Spring Rolls Hong Kong

Wasabi Prawns Japan

Salt & Chilli Squid Hong Kong 🍲🍲

MAINS

Plaa Choo Chee Thailand 🍲🍲

Crispy Duck Hong Kong

Black Pepper Beef Canton

Yeung Chow Fried Rice Shanghai

Noodles & Beansprouts Canton

DESSERT

Oriental Flavoured Ice Cream

ORCHID TASTER MENU

£23 PER PERSON

AVAILABLE

Mon - Fri Lunch

Mon - Thur 17:00 - 18:00

Sun 12:00 - 18:00

CHOOSE THREE PLATES

PORK GYOZA BEIJING

Crispy fried or steamed dumplings, minced pork, dressed with a chilli, black vinegar & garlic sauce

YUM NEUA THAILAND 🍴🍴🍴

Chargrilled strips of sirloin, tomatoes, cucumber, shallots, chillies, lime juice dressing

VEGETABLE GYOZA BEIJING

Crispy fried or steamed dumplings, filled with mixed vegetables, dressed with a chilli, black vinegar & garlic sauce

VEGETABLE SPRING ROLLS ASIA

Celeriac & mushrooms, served with plum dipping sauce

SALT & CHILLI SQUID HONG KONG 🍴🍴

Crispy fried squid tossed in salt & chilli dressing, birds eye chilli, spring onion & garlic

DUCK SPRING ROLLS ASIA

Shredded duck, celeriac & mushrooms, served with apricot dipping sauce

CHICKEN SATAY THAILAND 🍴

Chargrilled juicy & tender chicken thighs served with a peanut dipping sauce

TEMPURA PRAWNS JAPAN

Light & crispy tiger prawns served with a seaweed based sauce

SIU YUK HONG KONG

Roasted sliced belly pork with a crispy crackling, served with a yellow bean & honey dip

BANG BANG CHICKEN SICHUAN 🍴

Shredded breast of chicken or tofu with spring onions & peanuts, topped with crispy potato shreds, served warm

BANG BANG TOFU SICHUAN 🍴

Tofu with spring onions & peanuts, topped with crispy potato shreds, served warm

CRISPY PRAWNS SINGAPORE

Crispy fried tiger prawns served with an oriental mayonnaise, topped with sesame seeds & sliced shallots

CHOOSE ONE SIDE

RICE ASIA

Choose from egg fried rice, steamed basmati rice and coconut rice

PAD THAI JAY THAILAND

Thai style rice noodles cooked with tamarind, egg, peanuts, beansprouts & spring onions

SINGAPORE NOODLES SINGAPORE 🍴

Vermicelli noodles, prawn, roast pork, vegetables & soy

ICE CREAM TO FINISH

EXPRESS LUNCH

£18.90 FOR TWO COURSES

AVAILABLE
Mon - Fri Lunch
Sunday 12:00 to 16:00

STARTERS

TEMPURA TIGER PRAWNS JAPAN
Served with a seaweed based sauce

VEGETABLE GYOZA BEIJING 🍡
Fried dumplings with pak choi & mushroom with a chilli, black vinegar and garlic sauce

PORK GYOZA BEIJING 🍡
Fried dumplings with minced pork with a chilli, black vinegar and garlic sauce

YUM NEUA THAILAND 🍡🍡🍡
Chargrilled strips of sirloin, tomatoes, cucumber, shallots, chillies, lime juice dressing

CHICKEN SATAY THAILAND 🍡
Chargrilled tender chicken with peanut dipping sauce

CRISPY PRAWNS SINGAPORE
Oriental mayonnaise, sesame seeds, sliced shallots

BANG BANG CHICKEN THAILAND 🍡
Spring onion, peanuts, crispy potato

SIU YUK HONG KONG
Roasted sliced pork belly, yellow bean & honey dip

SALT & CHILLI SQUID HONG KONG 🍡
Bird's eye chilli, spring onion, garlic

VEGETABLE SPRING ROLLS ASIA
Courgette, carrots, mushrooms, plum sauce

DUCK SPRING ROLLS HONG KONG
Celeriac, mushrooms, apricot sauce

HOT & SOUR SOUP SICHUAN
Pork, prawn, tofu, paku mushrooms, bamboo shoots

MAINS

GREEN CHICKEN CURRY THAILAND 🍡🍡
Bamboo shoots, lime leaves, sweet basil

SWEET & SOUR PRAWNS HONG KONG
Pineapple, bell peppers, tomatoes

BLACK PEPPER BEEF CANTON
Diced sirloin, lemongrass, cashew nuts

CRISPY LEMON CHICKEN HONG KONG
Served with a tangy lemon sauce

KAENG KARI PAK (V) THAILAND 🍡🍡
Butternut squash, mushroom, coconut milk, lime leaves, chillies

KUNG PO CHICKEN SICHUAN 🍡
Roasted peanuts, soya sauce, Sichuan chillies

GAN MA ROW SICHUAN 🍡🍡
Wok fried sliced pork belly, Sichuan peppercorns, black bean, chilli, garlic, spring onion, roasted peanuts

CRISPY DUCK HONG KONG
Served pink, with a sweet & sour plum sauce
£5 Supplement

PLAA CHOO CHEE THAILAND 🍡🍡
Crispy fillet of sea bass, richly spiced curry, Thai herbs, lime leaves, coconut cream
£2 Supplement

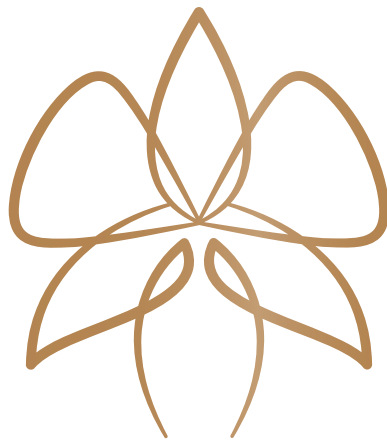
SERVED WITH A CHOICE OF:

Egg Fried Rice
Steamed Basmati Rice
Stir-fried egg noodles with Beansprouts
Phad Thai Jay Noodles

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We cannot guarantee that any of our dishes are 'nut free'. Please speak to the manager for further assistance.

An optional 10% service charge will be added to your bill.



We would like to extend our heartfelt thanks for choosing to dine with The Orchid. Our mission is to provide a truly fantastic dining experience, filled with the rich and diverse flavours of Pan-Asian cuisine, designed to transport your senses to the heart of Asia. It is our pleasure to have you with us, and we hope that every bite is as memorable for you as it was for us to prepare.

Stay connected and become a part of our vibrant community! Follow us on our social media platforms to keep abreast of all the exciting developments, including our latest news, special offers, and upcoming events.

Instagram: **Orchidrestauranthtg**

Facebook: **The Orchid Restaurant**

THE ORCHID

HARROGATE

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