



THE ORCHID

FOOD & WINE MENU



WELCOME TO THE ORCHID

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

ORCHID ETHOS

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

No added msg

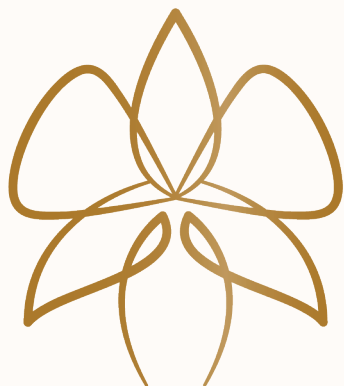
SPECIAL DIETS

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

GRAPEFRUIT PASSION MARGARITA
Passionfruit Syrup, Lime Juice, Grapefruit Juice, Cointreau, Gold Tequila

13

PASSIONFRUIT SPRITZ
Passionfruit Syrup, Lemon Juice, Citron Vodka, Passionfruit Liqueur, Prosecco, Soda

12

CHERRY BLOSSOM-TINI
Lime Juice, Cherry Brandy, Cointreau, Sake, Cranberry Juice, Orange Bitters

13

LEMONGRASS DAIQUIRI
Havana 3_{yr} Rum, Lime Juice, Lemongrass Syrup

12.50

SINGAPORE SLING
Bombay Gin, Benedictine, Cherry Brandy, Lime Juice

13

ORCHID ESPRESSO MARTINI
Havana Special, Coffee, Cocoa Liqueur, Kahlua, Sugar Syrup

13

ASIAN MIST 🌶️
Bombay, Smirnoff, Malibu, Cranberry Juice, Lychee, Lime Juice, Sugar Syrup, Fresh Chilli

13.50

ORCHID MAI TAI
Sailor Jerry, Amaretto, Malibu, Pineapple Juice, Orgeat Syrup, Lime Juice

13

LYCHEE MARTINI
Vodka, Lychee Liqueur, Lychee Juice, Martini Rosso

13

THE RISING SUN
Sake, Cointreau, Passionfruit Liqueur, Syrup, Lime, Orange, Pineapple Juice, Prosecco

13.50

MOCKTAILS

ORCHID ICED TEA
Lemongrass-Infused Jasmine Tea, Lychee

6

TROPICAL FRUIT PUNCH
Fresh Fruit Juice makes this perfectly refreshing

6

ORCHID NOJITO
Pineapple, Mango and Ginger go in our classic Nojito

6

CHAMPAGNE & SPARKLING WINE

125ml Bottle

Esterlin Brut Éclat NV <i>Champagne, France 12%</i> Citrus, Orchard Fruit, Brioche, Complex & Elegant	13	68
Prosecco NV, Mosaica <i>Veneto, Italy 11%</i> 	8	37
Prosecco Rose Millesimato DOC, Extra Dry, Naonis <i>Veneto, Italy 11.5%</i> Raspberry, Rose Petal, Balanced & Fresh	10	41

BY THE GLASS

WHITE

175ml 250ml Bottle

Pinot Grigio, Pendenza <i>Veneto, Italy 11%</i> Zesty Citrus, Green Apple, Peach, Refreshing	8	10	28
Riddle Creek Chardonnay Semillon, De Bortoli, <i>Riverina, Australia 13%</i> Grapefruit, Melon, Subtle Oak	8.5	10.5	30
Sundown Chenin Viognier Coastal Region, South Africa <i>12%</i> White Peach, Stone Fruit, Rounded	9	12.5	36
Sauvignon Blanc, Coast to Coast <i>Marlborough, New Zealand 12.5%</i> Citrus, Fresh Herbs, Zesty Acidity, Minerality	11	14.5	42

RED

Merlot Classique, Ardèche IGP, Vignerons Ardechois <i>Ardèche, France 14%</i> Blackcurrant, Ripe Plum, Red Berries	9	12	34
Las Piedras Malbec, Pannunzio <i>Mendoza, Argentina 13%</i> Strawberries, Cherries, Subtle Spice	10	13	38
Vinestral Rioja Reserva, Marques de Reinosa <i>Rioja, Spain 13.5%</i> 	10.5	13.5	40
Montepulciano d'Abruzzo DOC, Colle Corviano <i>D'Abruzzo, Italy 13%</i> Cherry, Blackberry, Subtle Oak Spice	11	14.5	42

ROSÉ

Zinfandel Rosé NV, Wildwood <i>California, USA 8%</i> Strawberries, Candied Fruit, Scrumptious & Moreish.	6	8	26
Pinot Grigio Rose, Pendenza IGP Provincia di Pavia <i>Veneto, Italy 11%</i> Red berries, Cherry, Crisp & Dry	8	10	28

125ML MEASURES ARE AVAILABLE ON REQUEST

BEERS & CIDERS

Asahi JAPAN	½ Pint 4	Pint 7.5
Singha THAILAND	330ml	5.5
Black Sheep Ale YORKSHIRE, ENGLAND	500ml	6
Aspall Cyder ENGLAND	500ml	6
Kopparberg Cider (Strawberry & Lime or Mixed Berries) SWEDEN	500ml	6

SOUP

TOM YUM KOONG	THAILAND		- Prawns, Galangal, Lime Leaves, Chillies, Lemongrass	8
HOT & SOUR SOUP	SICHUAN		- Pork, Prawn, Tofu, Poku Mushrooms, Bamboo Shoots	7
TOM KA	THAILAND		- Prawns, Galangal, Lime Leaves, Chillies, Lemongrass	7

VEGETARIAN **7**
CHICKEN **7.5**
PRAWNS **8**

STARTERS

VEGETABLE SPRING ROLLS	ASIA		Courgettes, Carrots, Wild Mushrooms, Plum Sauce	8
DUCK SPRING ROLLS	HONG KONG		Celeriac, Mushrooms, Potato, Onion, Apricot Sauce	9.5
CHICKEN SATAY	MALAYSIA		Chargrilled Tender Chicken with Peanut Dipping Sauce	9
GAMBAS PRAWN TEMPURA	JAPAN			16
TEMPURA MIXED VEGETABLES	JAPAN		With Tempura Shoyu Sauce	9
CHAO TOM PRAWNS	VIETNAM		Minced King Prawn mixed with Lemongrass & Vietnamese Herbs with Prik Nam Pla Sauce (Bird's Eye Chilli, Garlic, White Wine Vinegar)	10.5
SIU YUK	HONG KONG		Roasted Sliced Belly Pork with a Crispy Crackling, served with a Yellow Bean & Honey Dip	9
BANG BANG CHICKEN	SICHUAN		Shredded Breast of Chicken or Tofu with Spring Onions, Creamy Peanut Sauce, Topped with Crispy Potato Shreds	9.5
BANG BANG TOFU	SICHUAN	 	Tofu with Spring Onions, Creamy Peanut Sauce, Topped with Crispy Potato Shreds	9
SALT & CHILLI SQUID	HONG KONG		Deep Fried Squid, Spring Onion, Garlic, Chilli	11
SOFT SHELL CRAB	HONG KONG		With Prik Nam Pla (Bird's Eye Chilli, Garlic, White Wine Vinegar)	11.5
SALT & CHILLI MUSHROOMS	HONG KONG	 	Deep Fried Shimeji, Shiitake, Oyster Mushrooms, Chilli, Garlic, Sweet Chilli Dip	10
CRISPY PRAWNS	SINGAPORE		Oriental Mayonnaise, Sesame Seeds, Sliced Shallots	10.5
TOFU CHIEN SA OT	VIETNAM		Deep Fried Tofu with Fish Sauce, Lemongrass, Chilli	8
WASABI PRAWNS	JAPAN		Wasabi Mayonnaise, Mixed Peppers, Pineapple	10.5
MA LA BEEF SALAD	THAILAND	 	Chargrilled strips of Sirloin, Spring Onion, Coriander, Sichuan Sauce	13
CHICKEN MONEY BAGS	VIETNAM		Golden Parcels of Marinated Chicken Thighs with Plum Dipping Sauce	12
PORK GYOZA	BEIJING	9		
VEGETARIAN GYOZA	KOREA		Fried or steamed with Chilli, Garlic, Black Vinegar Sauce	8
LAMB PANCAKE	CHINA		Marinated Slow Cooked Lamb with Five Spice, Leeks, Cucumber, Peppers with a Yellow Bean & Honey Dip - ideal to share	11.5



Spicy -  Vegetarian

MAINS

MEAT & POULTRY

GA NUONG NGU VI VIETNAM 	19.00 / -
Chicken thighs marinated in Vietnamese Five Spice, Garlic, Soy, Black Pepper, Sriracha with steamed mixed vegetables	
CRISPY DUCK HONG KONG	23.50 / -
Served pink, with a Sweet & Sour Plum Sauce	
BLACK PEPPER BEEF CANTON	18.50 / 26.00
Diced Sirloin, Lemongrass, Cashew Nuts	
KUNG PO CHICKEN SICHUAN  	11.50 / 16.50
Roasted Peanuts, Soy Sauce, Sichuan Chillies	
MASSAMAN LAMB THAILAND	15.50 / 22.00
Slow roasted Sliced Leg of Lamb, Potatoes, Carrots, Peanuts	
GREEN CHICKEN CURRY THAILAND  	13.50 / 19.00
Bamboo Shoots, Lime Leaves, Sweet Basil	
WEEPING TIGER THAILAND   	26.00 / -
Chargrilled Sirloin, Nam Jim Jaew (Chilli, Fish Sauce, Palm Sugar)	
CHICKEN ENCOCADO CURRY ASIA	13.50 / 19.00
Mixed Vegetables in a Coconut, Turmeric Curry Sauce	
GAN MA ROW SICHUAN  	13.50 / 19.00
Wok Fried Sliced Pork Belly, Sichuan Peppercorns, Black Bean, Chilli, Garlic, Spring Onion, Roasted Peanuts	
PORK TONKATSU JAPAN	13.50 / 19.00
Deep Fried Pork Loin, Tonkatsu Sauce	
CRISPY LEMON CHICKEN HONG KONG	13.00 / 18.00
With a tangy Lemon Sauce	
SWEET & SOUR PORK / CHICKEN HONG KONG	13.50 / 19.00
Pineapple, Bell Pepper, Tomatoes	
RED DUCK CURRY THAILAND  	17.00 / 21.00
Sliced Duck Breast, Pineapple, Tomatoes, Lime Leaves, Sweet Basil	
CHICKEN WITH BLACK BEAN SAUCE HONG KONG	14.50 / 19.50
Stir-Fried Sliced Chicken, Mixed Peppers, Onions, Special Black Bean Sauce	
BEEF TAGALOG PHILIPPINES	18.50 / 26.00
Chargrilled Sliced Sirloin, Sliced Onion Rings, Tagalog Sauce	



Spicy -  Vegetarian

SEAFOOD

SWEET & SOUR TIGER PRAWNS CANTON 14.00 / 20.00
Pineapple, Bell Peppers, Tomatoes

SAMBAL SEAFOOD MALAYSIA 🌶️ 16.00 / 22.00
Stir-Fried Tiger Prawn, Scallops, Squid, King Oyster Mushroom, Green Pepper, Onion, Sambal Sauce (Shrimp, Chilli, Ginger)

CHING TSING YI HONG KONG 16.00 / 26.00
Steamed Sea Bass, Spring Onion, Ginger, Soy

PLAA CHOO CHEE THAILAND 🌶️ 16.00 / 26.00
Crispy Sea Bass, Richly Spiced Curry, Thai Herbs, Lime Leaves, Coconut Cream

PLAA NEUNG MA NOW THAILAND 🌶️🌶️ 16.00 / 26.00
Steamed Seabass, Bird's Eye Chilli, Lemon Juice, Spring Onion

CA NUONG MUOI AT VIETNAM 🌶️🌶️ 16.00 / 26.00
Grilled Seabass marinated with Chilli, Garlic - Served with Lime, Chilli & Sea Salt Sauce

SEAFOOD PANANG CURRY THAILAND 🌶️ 15.00 / 21.00
Stir-Fried Tiger Prawn, Scallops, Squid, Coconut Cream, Lime Leaves, Thai Herbs

VEGETABLES

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

SEVEN JEWELS ASIA 🍷 9.50 / 13.00
Stir-Fried Mixed Vegetables - Choice of Soy, Garlic, Ginger / Sichuan Chillies

VEGETABLE ENCOCCADO CURRY ASIA 🍷 9.50 / 14.00
Mixed Vegetables in a Coconut, Turmeric Curry Sauce

BLACKBEAN MIXED VEGETABLES HONG KONG 🌶️ 🍷 10.00 / 14.00
Tofu, Oyster Mushrooms, Asparagus, Chilli

RICE & NOODLES

YEUNG CHOW FRIED RICE SHANGHAI 8.00 / 11.50
Roasted Pork, Prawns, Peas, Spring Onion

BLACK PEPPER FRIED RICE CHINA 8.00 / 11.00
Pancetta, Onion, Sweet Pepper, Black Pepper

EGG FRIED RICE ASIA - Served per person 4.00 / -

STEAMED BASMATI RICE ASIA - Served per person 4.00 / -

COCONUT RICE THAILAND - Served per person 4.00 / -

PHAD THAI JAY THAILAND 🍷 9.00 / 12.50
Rice Noodles, Tamarind, Egg, Peanuts, Beansprouts, Spring Onions

STIR FRIED NOODLES WITH BEANSPROUTS HONG KONG 7.50 / 10.50
Egg Noodles with Soy Sauce, Spring Onions and Beansprouts

SINGAPORE NOODLES SINGAPORE 🌶️ 9.00 / 12.00
Vermicelli, Prawns, Roast Pork, Vegetables, Touch of Curry Powder



Spicy - 🍷 Vegetarian

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
Ma La Beef Salad - THAILAND  

MAINS

Lemon Chicken - HONG KONG
Massaman Lamb - THAILAND
Sambal Seafood - THAILAND  
Egg Fried Rice - ASIA
Phad Thai Jay - 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



Spicy -  Vegetarian

ORCHID TASTER MENU

£23 PER PERSON

AVAILABLE

Mon - Sat 12:00 - 14:00

Mon - Thur 17:00 - 18:00

Sun 12:00 - 18:00

(Subject to availability)

CHOOSE THREE PLATES

PORK GYOZA BEIJING

Crispy Fried or Steamed Dumplings, Minced Pork - Dressed with Chilli, Black Vinegar, Garlic Sauce

CHICKEN MONEY BAGS VIETNAM

Golden Parcels of Marinated Chicken Thighs with Plum Dipping Sauce

MA LA BEEF SALAD THAILAND 🌶️🌶️

Chargrilled Strips of Sirloin, Spring Onion, Coriander, Sichuan Sauce

VEGETABLE GYOZA BEIJING

Crispy Fried or Steamed Dumplings, Filled with Mixed Vegetables - Dressed with Chilli, Black Vinegar, Garlic Sauce

VEGETABLE SPRING ROLLS ASIA

Celeriac, Mushrooms, Served with Plum Dipping Sauce

SALT & CHILLI SQUID HONG KONG 🌶️🌶️

Deep Fried Squid, Spring Onion, Garlic, Chilli

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 PRAWN JAPAN

Light & Crispy Tiger Prawns - Served with a Tempura Shoyu 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, Creamy Peanut Sauce, Topped with Crispy Potato Shreds

BANG BANG TOFU SICHUAN 🌶️

Tofu with Spring Onions, Creamy Peanut Sauce, Topped with Crispy Potato Shreds

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 / Coconut Rice

PHAD 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



Spicy -  Vegetarian

EXPRESS LUNCH

£18.90 FOR TWO COURSES

AVAILABLE
Mon - Sat 12:00 - 14:00
Sunday 12:00 - 16:00

STARTERS

TEMPURA TIGER PRAWN JAPAN
Served with a Tempura Shoyu Sauce

CHICKEN MONEY BAGS VIETNAM
Golden Parcels of Marinated Chicken Thighs with Plum Dipping Sauce

VEGETABLE GYOZA BEIJING 
Fried Dumplings with Pak Choi, Mushroom - with Chilli, Black Vinegar, Garlic Sauce

PORK GYOZA BEIJING
Fried Dumplings with Minced Pork with Chilli, Black Vinegar, Garlic Sauce

MA LA BEEF SALAD THAILAND 
Chargrilled Strips of Sirloin, Spring Onion, Coriander, Sichuan Sauce

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 
Deep Fried Squid, Spring Onion, Garlic, Chilli

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, Poku 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

VEGETABLE ENCOCCADO CURRY ASIA 
Mixed Vegetables in a Coconut, Turmeric Curry Sauce

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
£5 Supplement

SERVED WITH A CHOICE OF:

Egg Fried Rice
Coconut Rice
Steamed Basmati Rice
Stir-Fried Egg Noodles with Beansprouts
Phad Thai Jay Noodles
Singapore Noodles

 Spicy |  Vegetarian

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.



The Orchid Restaurant is an essential setting to enjoy mouth-watering dishes from South-East Asia. Explore the specially selected wines to compliment our Pan-Asian menu. With mouthwatering ingredients sourced from the highest quality suppliers, our innovative team of chefs guarantee a dining experience like no other.

We have partnered with Barrique Fine Wines to carefully choose a wine selection that compliments the flavours and ingredients of the dishes on our extensive menu. If you need help food pairing wine, do not hesitate to ask a member of staff. We will be happy to help and advise.



BARRIQUE

FINE WINES





Champagne Esterlin is a distinguished Champagne house founded in 1948 by three winegrowing families — Fransoret, Dehu and Cadestin — in the village of Mancy, in the southern hills of Épernay. Esterlin is dedicated to crafting Champagnes that showcase the character of the Coteaux d'Épernay. Their commitment to freshness and purity is evident in every bottle, with all cuvées made without malolactic fermentation to preserve the wine's natural vibrancy and complexity.

The Brut Éclat is part of a soléra system. Since 1972, Esterlin has set aside a portion of each year's harvest, building an exceptional collection of reserve wines that brings depth, complexity and consistency to this cuvée.

The Rosé Éclat is a Pinot Meunier-led Champagne, predominantly from the 2021 vintage, with a proportion vinified as red wine to add colour and red-fruit character.

ESTERLIN CHAMPAGNE

- | | | |
|---|--|-------------------------------------|
| 1 | Esterlin Brut Éclat NV
<i>Champagne, France 12%</i> | Bottle 68
125ml 13 |
| | Rich aromas of orchard-fruit compote and dried fruits lead to a generous, rounded palate, balanced by vibrant freshness and fine, persistent bubbles. Complex, elegant and beautifully poised. | |
| 2 | Rosé Éclat NV
<i>Champagne, France 12%</i> | Bottle 75 |
| | An attractive pink Champagne with aromas of strawberry, raspberry and redcurrant, complemented by delicate notes of rose. Fresh and precise on the palate, with vibrant red fruit, a subtle hint of lychee and a fine, elegant finish. | |

SPARKLING & CHAMPAGNE

- | | | | | | |
|---|--|-------------------------------------|---|--|-------------------|
| 3 | Prosecco NV, Mosaica 
<i>Veneto, Italy 11%</i> | Bottle 37
125ml 8 | 5 | Veuve Clicquot, Yellow Label Brut
<i>Champagne, France 12.5%</i> | Bottle 95 |
| | An intense, yet refined, nose with fragrant, ripe fruit. The palate is rounded, fresh and beautifully balanced, with a gentle mousse and an elegant, lingering finish. | | | | |
| 4 | Prosecco Rose Extra Dry, Naonis 
<i>Veneto, Italy 11.5%</i> | Bottle 41
125ml 10 | 6 | Bollinger Special Cuvée NV
<i>Champagne, France 12%</i> | Bottle 110 |
| | Elegant aromas of rose petal and raspberry. The palate is soft, with refined fruit, a subtle saline minerality and beautifully balanced freshness. | | 7 | Laurent-Perrier, Rosé
<i>Champagne, France 12%</i> | Bottle 130 |
| | | | 8 | Dom Pérignon 2013
<i>Champagne, France 12.5%</i> | Bottle 285 |

ROSÉ WINE

- | | | | | | |
|---|--|--|----|--|---|
| 9 | Zinfandel Rosé NV, Wildwood
<i>California, USA 8%</i> | Bottle 26
175ml 6
250ml 8 | 10 | Pinot Grigio Rose, Pendenza IGP Provincia di Pavia
<i>Veneto, Italy 11%</i> | Bottle 28
175ml 8
250ml 10 |
| | Full of character with appealing juicy ripe strawberries and sweet candied fruits. Incredibly scrumptious and ever so moreish. | | | A fresh and fruity rosé with delicate aromas of red berries. Cherry and berry fruit flavours are balanced by zesty acidity to give a crisp and dry finish. | |
| | | | 11 | Chateau La Lieue, Côte de Varois  
<i>Provence, France 12.5%</i> | Bottle 47 |
| | | | | A classically delicious crisp Provence rosé. Delicate floral aromas with fresh red berry flavours and a hint of lychee. | |

WHITE WINE

Crisp & Zesty

	175ml	250ml	Bottle
12 Pinot Grigio, Pendenza <i>Veneto, Italy 11%</i> Beautifully light and vibrant, with zesty citrus, crisp green apple and delicate notes of peach and apricot. Soft and smooth with refreshing acidity.	8	10	28
13 Santiago Sauvignon Blanc <i>Valle Central, Chile 13%</i> Citrus fruit with highlights of grapefruit and subtle notes of white peach. Fresh with good balance and refreshing acidity.			31
14 Vermentino di Sardegna, Santa Maria La Palma Aragosta DOC <i>Sardinia, Italy 13%</i> Aromas of white flowers and light-fleshed fruit that lead to a fresh, balanced wine.			39
15 Sauvignon Blanc, Coast to Coast <i>Marlborough, New Zealand 12.5%</i> Pure and vibrant, bursting with citrus and fresh herbaceous aromas. Lemon zest and ripe guava complemented by zesty acidity and fine minerality.	11	14.5	42
16 Verdejo Sobre Lías Finas, Pita   <i>Rueda, Spain 13%</i> Passionfruit and grapefruit on the nose, with a subtle herbaceous character. A well-balanced, rounded wine with a long finish.			43
17 Albariño, Laureatus, Bodegas Laureatus <i>Rias Baixas, Spain 13%</i> Bright and citrus-driven with lemon, lime and a hint of green apple. Crisp acidity keeps it zippy, while a subtle saline touch brings coastal freshness.			47
18 Pouilly Fumé 'Pierre-Louis' Domaine Landrat-Guyollet <i>Loire Valley, France 13.5%</i> Floral, citrus and white stone fruit aromas. A crisp, fresh palate with a slight creamy undertone			67
19 Sancerre, Domaine Balland, Bue  <i>Loire Valley, France 12.5%</i> Ripe peach and citrus fruit aromas with undertones of white flowers. Crunchy ripe apple and good minerality on the palate with a rich and delicate finish.			70
20 Chablis, Domaine Jean Collet et Fils  <i>Burgundy, France 12.5%</i> Bright aromas of citrus and candied fruit lead to an elegant, understated palate. Refined and mineral, with impressive length and a distinctive hint of liquorice on the finish.			82

Aromatic & Floral

	175ml	250ml	Bottle
21 Riesling Solitar, S A Prum  <i>Mosel, German 12%</i> Fresh and aromatic, with crisp green apple, citrus and stone-fruit notes. Bright acidity beautifully balanced by a subtle hint of sweetness, with fine minerality and a vibrant finish.			43
22 Gewurztraminer, Bon Courage, Robertson <i>Western Cape, South Africa 13.5%</i> Full bodied and complex with delicate aromatic aromas of spices and rose petals, and a long finish on the palette.			46
23 Gavi di Gavi DOCG Bric Sassi, Roberto Sarotto  <i>Gavi, Italy 13%</i> Delicate texture on the palate with a lot of fresh peach and pear. Clean and refreshing with a wonderfully long finish.			50
24 Pinot Gris, Artelium  <i>Sussex, England 12%</i> Crisp and refined with notes of pear and fresh pollen, and a medium-bodied, creamy texture.			52

Full & Rich

	175ml	250ml	Bottle
25 Riddle Creek Chardonnay Semillon, De Bortoli <i>Riverina, Australia 13%</i> Subtle spicy character, make this wine a perfectly balanced product. The touch of oak in the aftertaste completes it.	8.5	10.5	30
26 Sundown Chenin Viognier <i>Coastal Region, South Africa 12%</i> Vibrant and aromatic, with delicate notes of jasmine, white peach and ripe stone fruit. Crisp acidity lift the rounded, juicy palate.	9	12.5	36
27 Vignerons Ardechois, Chardonnay Amandier <i>Ardèche, France 14%</i> Aromas of ripe white fruit, green apple and lemon, complemented by delicate notes of butter and toasted almond. Rounded and smooth on the palate.			37

P I T A

VIÑEDOS ORGÁNICOS

Emilio Pita has brought to life the family dream in his home village of Rubí de Bracamonte in Valladolid. The majority of vineyards are located in the heart of Castile, one of the few homes of the Great Bustard, known to be the heaviest living bird that can fly, depicted on the label. The structured layers of the soil allow for wines with freshness and elegance.

Only grapes from their own vineyards are used, and extreme care is taken to ensure the purest expression of the terroir is showcased. The vineyard and wines were granted organic certification in 2015 thanks to the constant vigilance of work, from planting to the glass.

The Prüm name has been synonymous with quality wine production in the middle Mosel where the family has been cultivating vineyards since 1156.

The vineyard's namesake, Sebastian Alois Prüm (1794-1871), owned 17 hectares in the mid 19th century, the largest privately-owned wine estate on the Mosel at the time. His great grandson Raimund (1950 – present), inherited in 1971 and in 2017, passed the estate to his daughter Saskia, a qualified winemaker in the summer of 2017.

ARTELIUM

WINE | ART | NATURE

Nestled in the Sussex countryside, Artelium crafts expressive still and sparkling wines from classic grape varieties grown in the South Downs.

Founded by Julie and Mark, Artelium gives its winemaking team the freedom to explore innovative styles, creating wines that reflect both the character of the land and the creativity behind them.



VIGNERONS ARDECHOIS

The Vignerons Ardéchois Cave Co-opérative has its roots in the late 1960s when the Presidents of 7 major Cave Co-opératives agreed a unified policy of modernisation, re-planting and marketing. Based in the town of Ruoms, 20 kilometres south of Aubenas this forward-thinking, modernist collective has done much to revive the fortunes of this ancient vine-area, which dates back to Roman times.

Today the Vignerons Ardéchois co-operative represents some 2000 grape growers from 21 different smaller co-operatives. U.V.I.C.A is a terrific source of keenly-priced, well made single variety wines and accessible, fruit-driven blends.



Château La Croix de Moines is located north-east of the town of Libourne in the heart of the Lalande de Pomerol appellation. Since 1976 it has been owned by Jean-Louis Trocard whose family has owned vineyards in Bordeaux since the XVIth century.



Marchesi di Barolo is a historic winery located in Barolo, Piedmont, established in the 19th century. The estate spans approximately 430 acres of vineyards in the Langhe region, including prestigious crus like Cannubi. The winery remains a family business, currently managed by fifth-generation winemaker Ernesto Abbona and his wife Anna, who continue the traditional winemaking practices while embracing modern techniques



Founded by Giovanni Vincenzo Pannunzio who emigrated to Argentina from his native Italy in 1952, Las Piedras Pura Vid, also known as Pannunzio, is a family enterprise based in Mendoza. Located in Barrancas, Maipú, the estate produces balanced, fruit forward wines with their unique blend of European tradition, handcrafted quality and permanent technological innovation. Today, Giovanni's sons José and Luis Pannunzio carry on their father's legacy of romancing the desert.



Tim Knappstein joined the Stanley Wine Company in 1969, working his apprenticeship for a company who was a significant player in Clare during this time.

However, in the mid-1970s he left SWC and created Tim Knappstein Wines, locating his winery in what was once the Enterprise Brewery at the northern end of the Clare town. Tim Knappstein was instrumental during that period in establishing the Clare Valley as one of Australia's premium wine growing regions, not only with the quality of his Riesling, but with his Cabernet Sauvignon too.

Today, the winery is under Chinese ownership with current winemaker. Michael Kane, relocating from Margaret River to take up the position in 2019.

RED WINE

Light & Fruity

	175ml	250ml	Bottle
28 Merlot Classique, Ardèche IGP, Vignerons Ardechois <i>Ardèche, France 14%</i> Aromas of blackcurrant, ripe plum and red berries. Full and fruit-driven on the palate, with supple tannins and a smooth, persistent finish.	9	12	34
29 Les Volcans' Pinot Noir IGP Puy de Dome, Cave St VERNY <i>Auvergne, France 13.5%</i> Raspberry and cherry fruit with minerality and some stony spiciness.			38
30 Montepulciano d'Abruzzo DOC, Colle Corviano  <i>D'Abruzzo, Italy 13%</i> Aromas of ripe cherry, blackberry and red berries, layered with subtle oak spice. Richly textured and structured on the palate, yet lively and elegant.	11	14.5	42

Savoury & Structured

	175ml	250ml	Bottle
31 Vinestral Rioja Reserva, Marques de Reinosa  <i>Rioja, Spain 13.5%</i> Complex and elegant with aromas of ripe red fruit, black cherry and plum, layered with vanilla and sweet spice. Rich and rounded on the palate.	10.5	13.5	40
32 Barolo Tradizione DOCG, Marchese de Barolo DOC <i>Barolo, Italy 14%</i> Aromas of wild rose, red fruit, cinnamon, tobacco and fragrant spice. Full and elegant on the palate, with finely integrated oak.			70
33 Château La Croix des Moines, Jean-Luis Trocard, Lalande de Pomerol  <i>Bordeaux, France 13.5%</i> Aromas of ripe plum, blackberry and raspberry, layered with violet, cedar and warm spice. Rich and rounded on the palate, with silky tannins.			78
34 Chateauneuf-du-Pape 'Les Olivets', Domaine Roger Sabon <i>Chateauneuf-du-Pape, France 14%</i> Aromas of ripe black cherry and plum, layered with wild herbs, cracked pepper and warm spice. Full-bodied yet elegant, with rounded tannins.			83

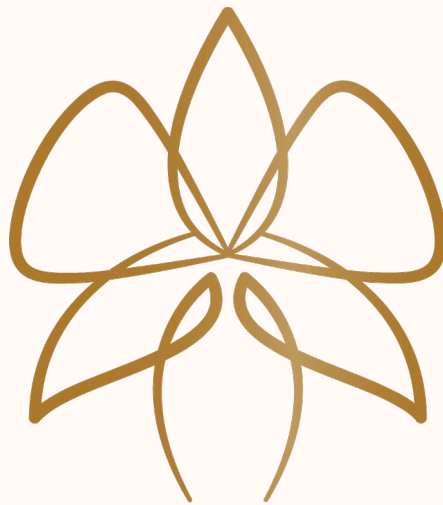
Big & Bold

	175ml	250ml	Bottle
35 Riddle Creek Shiraz Cabernet, De Bortoli <i>New South Wales, Australia 14%</i> Aromas of white pepper and wild berries balanced by fine toasted oak. On the palate, an explosion of spice with rich blackcurrant flavours and a smooth finish.			32
37 Primitivo, San Patrimo   <i>Puglia, Italy 13.5%</i> Aromas of plum, cherry and vanilla, with a subtle hint of rosemary. The palate is smooth with dark fruit flavours and a soft, lingering finish.			36
36 Las Piedras Malbec, Pannunzio  <i>Mendoza, Argentina 13%</i> Red & dark fruit aromas, like strawberries and cherries, with a little spice. Fruit forward with a bright, juicy palate, and soft tannins.	10	13	38
38 Cabernet Sauvignon, Knappstein <i>Clare Valley, Australia 14.5%</i> Aromas of blackcurrants, dark chocolate and mint, accented by savoury notes of tobacco leaf. The palate is elegantly structured.			60

DESSERT WINE

By the Glass

	50ml	Bottle
39 Moscato d'Asti, Azienda Vitivinicola Luigi Tacchino <i>Piedmont, Italy 5.5%</i> Light and refreshing with citrus flavours. Lightly honeyed with a creamy mouthfeel.	7	45



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.

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