Vegetarian Entrees

Vegetarian Lover
Sauted broccoli, spinach, snow peas, green beans, carrots, bean curd and lots more in a soy and mushroom sauce ... 8.95

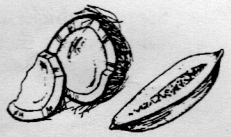
** *Red Curry*
Vegetables medley and tofu in delicious red curry sauce and coconut milk, flavored with fresh basil ... 8.95

*** *Jungle 2 Jungle*
Vegetables medley sauted with bean curds and loaded with spicy and aromatic sauce, then flavored with fresh basil ... 10.95

Siam Noodle
Thin rice noodles lightly sauted with bean curd, bean sprouts, mixed vegetables, ground peanuts and traditional seasonings... 8.95

Sweet Surrender
A variety of mushrooms, bean curd, and vegetables medley blanketed with gigantic crispy golden bag, and yielded into a luscious sea of mango sauce ... 10.95





Desserts

Fried Banana
Banana battered with coconut and rice flour, fried until brown & crispy and served with vanilla custard sauce ... 3.95

Mango with Sticky Rice
Steamed sticky rice tossed with sweetened coconut milk, served with fresh mango and sprinkled with sesame seeds ... 3.95

BYOB, CATERING, TAKE-OUT

MINIMUM CREDIT CARD CHARGE IS $15.00

Royal Thai Orchid

309 Lancaster Ave., Frazer, PA 19355
Westgate Plaza, Across Saab Dealer
Tel. : (610) 240-9930 / Fax : (610) 240-0522

OPEN 7 DAYS A WEEK
Mon. - Fri. Lunch : 11:30 am - 2:00 pm
Dinner : 5:00 pm - 9:30 pm
Fri. & Sat. Dinner : 5:00 pm - 10:00 pm



Delightful Appetizers

Tulip Dumplings
Shrimp, chicken and crabmeat wrapped in a tulip shape, then delicately steamed and served with soy vinaigrette ... 6.95

Honey Moon
Chicken, crabmeat & shrimp intertwined between round and crispy golden sheets, then sliced and served with honey plum sauce ... 8.95

Steamy Crepes
Steamed delicate and thin rice crepes filled with chicken, turnips and ground peanuts, then topped with crispy garlic and served on a bed of lettuce ... 7.95

Thai Dumplings
Pan-fried dumplings filled with ground pork, bamboo shoots and black mushrooms -- served with soy and sesame sauce ... 6.95

Crispy Roll
Filled with pork, bean thread and julienne vegetables, then fried until crispy, golden brown and served with a sweet & sour sauce ... 3.50

Sa-Tay
A choice of beef or chicken marinated in Thai spices and coconut milk, grilled to perfection, and served on skewers with peanut sauce and cucumber salad ... 5.95

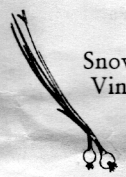


Salads

House Salad
The best picks of greens with special peanut dressing and topped with bean curd ... 4.95



Oriental Green
Snow peas gently tossed with delicious Sesame Ginger Vinaigrette and topped with fresh mushroom ... 5.95



** Seafood Salad
Scallop, shrimp, squid and green shell mussels tossed with lime juice, fresh lemon grass, basil and traditional seasoning ... 10.95

*** Crying Tiger
Grilled marinated beef, thinly sliced and tossed with toasted rice powder, onion, scallion, lime juice and loaded with hot chili pepper ... 8.95



Soups

** Lemon Grass Soup
Traditional Thai hot and sour soup with shrimp, lemon grass, mushroom, and lime juice ... 3.95

Chicken Coconut Soup
Slices of chicken breast in coconut milk with galanga, lime leaves, mushroom and lime juice ... 3.95

Thai Ravioli Soup

Shrimp wrapped in delicate ravioli in a clear broth and vegetables ... 3.95



Entrees



** Seafood Lover
Sauted seafood medley, salmon, squid, shrimp, scallops, green shell mussels, with lemon grass, basil, onions, garlic, red peppers in delicious and spicy sauce ... 19.95

*** Bold & Spicy Shrimp
Fresh shrimp sauted with lemon grass, basil, mushroom, green beans and boldly loaded with hot chili peppers, pepper corns and exotic herbs ... 16.95

* Fish of the Day
Pan-fried whole fish topped with a three-flavored sauce of garlic, ginger, and tamarind combined in a perfect harmony -- (Market Price)

*** Evil Jungle Princess
Boldly spiced chicken sauted with vegetable medley, exotic spices and herbs ... 12.95

** Chu Chee Duck
Crispy roasted semi-boneless duck, served in a special red curry sauce, flavored with pineapple ... 16.95

* Mussaman Curry
Sauted tender beef or chicken in a rich red curry and peanut sauce with coconut milk, onions and potatoes ... 9.95

*** Green Curry
A choice of chicken, beef, or shrimp in a hot and spicy green curry sauce with coconut milk, bamboo shoots, green beans and fresh basil ...
(chicken or beef ... 9.95) (shrimp ... 12.95)

Pad Thai
Stir-fried thin rice noodles with shrimp, bean curd, bean sprouts, scallions, egg, ground peanuts and traditional seasoning ... 8.95

** Thai Eggplant
Thai sweet eggplants sauted until brown and braised with chicken, garlic, peppers and aromatic herbs ... 10.95

Grand Palace
Combination of chicken, beef and shrimp stir-fried with vegetable medley, bean threads and traditional seasonings ... 12.95

** Lamb of Siam
Marinated rack of lamb grilled to your satisfaction and served with green curry and mushroom sauce, flavored with mustard and rosemarry ... 23.95

Love & Passion
Roasted juicy Cornish hen, marinated in traditional seasonings with tender loving care, filled with pineapple, raisins and wild rice, then served with mellow orange sauce, flavored with Grand Marnier ... 15.95

* Royal Crab Cakes
Baked Thai-style crab cakes, served in a sea of exotic saffron and fragrant herb sauce ... 16.95

Salmon Supreme
Fillet of salmon wrapped in grape leaves and grilled to perfection, served with mild Tamarind fruit sauce ... 15.95

Lady's Slipper
Steamed chicken breast filled with shrimp, shitake mushroom and spinach, then served with a mellow orange sauce ... 15.95

Tutti Fruity Duck
Roasted semi-boneless duck served with raspberry sauce and flavored with a little touch of spices and Chambord Liqueur ... 16.95



Vegetarian Starters

Corn Cakes
Pan-fried fresh corn patties blended with fresh herbs and served with cucumber salad ... 5.95

Veggie Rolls
Fried spring rolls filled with mixed vegetables, tofu and cellophane noodles, and served with sweet and sour sauce ... 3.50

Buddha's Dumplings
Sauted delicious dumplings filled with healthful mixed vegetables -- served with sesame sauce ... 5.95

Som-Tum

Cabbage salad tossed with lime juice, garlic, ground peanuts, chili and traditional seasonings ... 5.95

Jasmine Soup
Jasmine rice soup with broccoli, carrots, ginger, mushroom and bean curd ... 3.95

* Spicy ** Medium Spicy *** Very hot and spicy, yet bearable