

House Specials

Served with steamed jasmine rice

T13	CURRY DUCK (ผัดเนื้อเป็ดย่าง) B.B.Q. boneless duck deep-fried and cooked in red curry sauce with tomato, pineapple, bell pepper, and fresh basil leaf	Market price
T14	SWEET & SOUR DUCK (เป็ดเปรี้ยวหวาน) B.B.Q. boneless duck deep-fried and topped with cucumber, tomato, onion, and pineapple in sweet & sour sauce	Market price
T15	ROAST DUCK (เป็ดพะโล้) Stewed boneless duck, sliced, served over a bed of broccoli and lettuce, and topped with brown sauce	Market price
T16	THREE-FLAVOR FISH (ปลาสามรส) Whole snapper deep-fried and topped with our three-flavor sauce	Market price
T17	RED CURRY FISH (ผัดปลา) Whole snapper deep-fried and cooked in curry sauce with bamboo shoot, and fresh basil leaf	Market price
T18	SWEET & SOUR FISH (ปลาเปรี้ยวหวาน) Whole snapper deep-fried and topped with sautéed cucumber, onion, bell pepper, pineapple, and tomato	Market price
T19	HAPPY FISH (ปลาแซลมอน) Whole snapper deep-fried and topped with sautéed mushroom, bell pepper, and scallion in ginger sauce	Market price
T20	LOBSTER TAIL (กุ้งมังกรย่าง) Lobster tail deep-fried and topped with sweet and tangy sauce and served over a bed of steamed mixed vegetable	Seasonal
T21	CRAB WITHOUT JACKET (ปูเสฉง) Soft-shell crab deep-fried and sautéed with curry powder, onion, celery, bell pepper, and egg	Seasonal

Entrees

Served with steamed jasmine rice

	<i>chicken, beef, or pork</i>	<i>shrimp or squid</i>
M1	CASHEW NUTS (ผัดเม็ดมะม่วงหิมพานต์) Stir-fried cashew nut with onion, water chestnut, mushroom, bell pepper, and chili paste	\$9.99 \$10.99
M2	THAI PEPPER BASIL (ผัดกระเพรา) Stir-fried onion and bell pepper accented with fresh Thai basil leaf	\$9.99 \$10.99
M3	GARLIC & PEPPER MEAT (ผัดกระเทียมพริกไทย) Sautéed fresh garlic and black pepper with steamed mixed vegetable	\$9.99 \$10.99
M4	SAUTEED GINGER (ผัดขิง) Stir-fried ginger, onion, scallion, mushroom, bell pepper, and black bean sauce	\$9.99 \$10.99
M5	MIXED VEGETABLE (ผัดผักรวมมิตร) Sautéed snow pea, broccoli, carrot, mushroom, cabbage, and baby corn	\$9.99 \$10.99
M6	PEANUT HONEY (พวระวามแดง) Sautéed with honey peanut sauce and served over a bed of steamed mixed vegetable	\$9.99 \$10.99
M7	SNOW PEAS (ผัดถั่วงอก) Stir-fried snow peas with mushroom, baby corn, and carrot	\$9.99 \$10.99
M8	BABY CORN (ผัดข้าวโพดอ่อน) Stir-fried baby corn, mushroom, onion, and snow peas	\$9.99 \$10.99

chicken, beef, or pork *shrimp or squid*

M9	SWEET & SOUR SAUCE (ผัดเปรี้ยวหวาน) Stir-fried pineapple, onion, tomato, cucumber, and bell pepper	\$9.99 \$10.99
M10	SAUTEED BROCCOLI (ผัดบรอกโคลี) Stir-fried broccoli and mushroom in brown sauce	\$9.99 \$10.99
M11	PEPPER STEAK (ผัดพริก) Sautéed onion, bell pepper, and scallion in brown sauce	\$9.99 \$10.99
M12	SAUTEED BAMBOO SHOOT (ผัดหน่อไม้) Stir-fried bamboo shoot, bell pepper, and basil leaf with curry paste	\$9.99 \$10.99
M13	PAD PRIG KHING (ผัดพริกขิง) Stir-fried string bean and bell pepper with Thai curry paste	\$9.99 \$10.99

Noodles

N1	PAD SE-EW (ผัดซีอิ้ว) Sautéed wide rice noodle with broccoli, egg, and a choice of chicken, beef or pork	\$9.99
N2	RAD NA (ผัดราดหน้า) Sautéed wide rice noodle with a choice of chicken, beef, or pork with broccoli in black bean sauce gravy	\$9.99
N3	PAD WOON SEN (ผัดวุ้นเส้น) Stir-fried clear bean-noodle with shrimp, chicken, egg, and mixed vegetable	\$9.99
N4	THAI BASIL NOODLE (ผัดซีอิ้ว) Sautéed wide rice noodle with onion, bell pepper, basil leaf, and a choice of chicken, beef, or pork	\$9.99
N5	THAI LO MEIN (ผัดบะหมี่) Stir-fried egg noodle with mixed vegetable and a choice of chicken, beef, or pork	\$9.99
N6	PAD THAI (ผัดไทย) Sautéed rice noodle with shrimp, chicken, bean sprout, scallion, and egg- <i>The most popular Thai noodle</i>	\$9.99
N7	SEAFOOD RAD NA (ผัดราดหน้าทะเล) Sautéed wide rice noodle with stir-fried shrimp, crabmeat, squid, and broccoli in special gravy	\$12.99
N8	NOODLE SOUP (ก๋วยเตี๋ยว) Noodle soup with bean sprout, scallion, cilantro and garlic oil. Extra meat ball : add \$1.00	\$7.99

Extra steamed rice \$2.00

Fried Rice

F1	THAI FRIED RICE (ข้าวผัด) Jasmine rice stir-fried with onions, tomato, egg, Thai sauce, and a choice of chicken, beef, or pork	\$8.99
F2	SHRIMP FRIED RICE (ข้าวผัดกุ้ง) Stir-fried shrimp with jasmine rice, onion, tomato, and egg in Thai sauce	\$9.99
F3	SEAFOOD COMBINATION FRIED RICE (ข้าวผัดรวมมิตร) Stir-fried jasmine rice with shrimp, scallop, crabmeat, squid, onion, tomato, and egg in Thai sauce	\$11.99
F4	PINEAPPLE FRIED RICE (ข้าวผัดลิ้นปี่) Stir-fried jasmine rice with shrimp, scallop, crabmeat, squid, pineapple, cashew nuts, onion, tomato, egg, and curry powder	\$12.99

Desserts

D1	THAI DONUT (ปาท่องโก๋)	\$2.99
D2	FRIED BANANA (กล้วยทอด)	\$2.99
D3	COCONUT ICE CREAM (ไอศกรีมกะทิ)	\$3.59
D4	COCONUTICECREAMWITHFRIEDBANANA (ไอศกรีมกะทิกับกล้วยทอด)	\$4.59



4339 66th St. N. Kenneth City FL 33709
Ph 727 546-9834

Mon-Sat 11.30 am - 2.30 pm
2.30 pm - 10.00 pm
Sun 4.30 pm - 9.30 pm
www.stpetethaiorchid.com

Lunch Combinations

Served with Appetizer and Steamed jasmine rice (except for items # 1-5)
SELECT A CHOICE OF CHICKEN, BEEF, PORK, SEAFOOD, OR TOFU

	<i>Shrimp, Scallop, Crabmeat or Squid</i>	<i>Tofu, Chicken, Beef or Pork</i>
L1	THAI FRIED RICE (ข้าวผัด) Jasmine rice stir-fried with onion, tomato, egg, and Thai sauce	\$6.95 \$7.95
L2	PAD SEE-YOU NOODLE (ผัดซีอิ้ว) Sautéed wide rice noodle with broccoli, and egg	\$6.95 \$7.95
L3	RAD NA (ผัดราดหน้า) Sautéed wide rice noodle with broccoli in our special black bean sauce-flavored gravy.	\$6.95 \$7.95
L4	PAD THAI (ผัดไทย) Sautéed rice noodle with peanut, bean sprout, scallion, and egg.	\$6.95 \$7.95
L5	THAI LO MEIN (ผัดบะหมี่) Stir-fried egg noodle with mixed vegetable	\$6.95 \$7.95
L6	MIXEDVEGETABLE (ผัดผักรวมมิตร) Sautéed snow pea, broccoli, carrot, mushroom, cabbage, and baby corn.	\$6.95 \$7.95
L7	SWEET & SOUR SAUCE (ผัดเปรี้ยวหวาน) Stir-fried pineapple, onion, tomato, cucumber, and bell pepper.	\$6.95 \$7.95
L8	GARLIC & PEPPER (กระเทียมพริกไทย) Sautéed fresh garlic and black pepper served on top of a bed of mix vegetables.	\$6.95 \$7.95
L9	CASHEW NUTS (ผัดเม็ดมะม่วงหิมพานต์) Stir-fried cashew nuts with onion, water chestnut, mushroom, bell pepper, and chili paste.	\$6.95 \$7.95
L10	SAUTÉED GINGER (ผัดขิง) Stir-fried ginger, onion, scallion, mushroom, bell pepper flavored with black bean sauce.	\$6.95 \$7.95
L11	BABY CORN (ผัดข้าวโพดอ่อน) Stir-fried baby corn, mushroom, onion, and snow peas.	\$6.95 \$7.95
L12	THAI BASIL (ผัดกระเพรา) Stir-fried onion and bell pepper accented with fresh Thai basil leaf.	\$6.95 \$7.95
L13	SNOW PEAS (ผัดถั่วงอก) Stir-fried snow peas with mushroom, baby corn and carrot.	\$6.95 \$7.95
L14	BROCCOLI (ผัดบรอกโคลี) Stir-fried broccoli and mushroom in light brown sauce.	\$6.95 \$7.95
L15	PAD CURRY POWDER (ผัดผงกะหรี่) Sautéed yellow curry powder with mushroom, onion, celery, scallion, and bell pepper.	\$6.95 \$7.95
L16	RED or GREEN CURRY (ผัดแดง, ผัดเขียวหวาน) Red or Green curry with coconut milk, bamboo shoot, bell pepper and fresh Thai basil.	\$6.95 \$7.95
L17	HONEY PEANUT SAUCE (พวระวามแดง) Our famous and popular Honey Peanut sauce served over a bed of steamed mix vegetable.	\$6.95 \$7.95
L18	PA-NANG CURRY (ผัดพวระวาม) The best-selling Pa-nang curry with coconut milk, and mixed vegetable.	\$6.95 \$7.95
L19	STEWED DUCK (เป็ดพะโล้) Stewed duck sliced and served over a bed of broccoli and lettuce in flavorful brown gravy.	\$7.95
	EXTRA MEAT (chicken, beef, pork or tofu).....	\$1.00
	EXTRA SEAFOOD (shrimp, scallop, crabmeat, or squid).....	\$1.50
	SIDE ORDER OF EGG FRIED RICE.....	\$2.00

NO SUBSTITUTION, PLEASE

Dinner Appetizers

A1	SPRING ROLLS (ปล่องไข่เยี่ยวทอด) Fried tofu, clear noodle, carrot, celery, and cabbage wrapped with spring-roll skin, deep-fried, and served with plum sauce	\$3.59
A2	FRIED TOFU (เต้าหู้ทอด) Golden deep-fried bean curd served with plum sauce topped with ground peanut	\$3.99
A3	STUFFED CHICKEN WINGS (ปีกไก่ยัดไส้) Boneless chicken wings stuffed with ground pork and mixed vegetable	\$6.99
A4	CURRY PUFF (กระหรี่ปuffs) Chicken meat, potato, carrot, onion, and curry powder wrapped with wonton skin	\$4.99
A5	STEAMED DUMPLING (ซวนหมั่น) Delectable dumplings stuffed with shrimp, pork, onion, and water chestnut, steamed and served with our special sauce	\$6.99
A6	CRAB RANGOON (ปล่องกุ้ง) Cream cheese flavored with curry powder and wrapped with wonton skin	\$4.99
A7	FRIED WONTON (เกี๊ยวทอด) Wonton skin stuffed with ground pork deep-fried to a golden brown	\$4.99
A8	SATAY (เสียบเตี๊ยะ) Marinated pork or chicken on stick grilled and served with peanut sauce and cucumber salad	\$6.59
A9	BANGKOK SHRIMP (กุ้งทรงผมเจ้า) Whole shrimp stuffed with ground pork, wrapped with wonton skin, and deep-fried	\$6.99
A10	FRIED CALAMARI (ปลาหมึกทอด) Fresh squid marinated, lightly fried, and served with our special sauce	\$6.59
A11	APPETIZER SAMPLER (ชุดอาหารรวมมิตร) A wonderful and exciting tray of 2 fried shrimps, 2 spring rolls, 2 fried wontons, 2 crab rangoons 2 curry puffs, and vegetable tempura	\$10.99

Soups

		<i>CUP</i>	<i>POT</i>
S1	VEGETABLE SOUP (แกงจืดผัก) Clear soup cooked with cabbage, baby corn, broccoli, carrot, mushroom and topped with garlic oil	\$2.99	\$8.99
S2	WONTON SOUP (เกี๊ยวซ่า) Pork-dumpling soup cooked with shrimp, chicken, and bean sprout topped with garlic oil	\$3.59	\$9.99
S3	CLEAR NOODLE SOUP (แกงจืดวุ้นเส้น) Clear chicken-broth soup with white meat chicken, napa cabbage, and clear noodle sprinkled with scallion, and garlic oil	\$3.59	\$9.99
S4	TOM KHA GAI (ต้มยำไก่) White meat chicken, coconut milk, mushroom, and onion flavored with galanga, kaffir-lime leaf, lemongrass, and lime juice	\$3.59	\$9.99

		<i>CUP</i>	<i>POT</i>
S5	TOM YUM GAI (ต้มยำไก่) Hot & sour soup with chicken, fresh mushroom, tomato, red onion spiced with kaffir-lime leaf, lemongrass, tomato and lime juice	\$3.59	\$9.99
S6	TOM YUM GOONG (ต้มยำกุ้ง) Hot & sour soup with shrimp, fresh mushroom, and red onion flavored with kaffir-lime leaf, lemongrass, tomato and lime juice	\$4.59	\$10.99
S7	PRINCE OF THE SEA (โพงทะเล) Seafood combination soup of shrimp, scallop, crabmeat, and squid seasoned with kaffir-lime leaf, lemongrass, tomato and lime juice <i>The most popular Thai soup</i>	\$4.99	\$11.99

Salads

SA1	THAI SALAD (สลัดไทย) Fresh lettuce, sliced tomato, cucumber, bean sprouts, served with Thai peanut dressing	\$3.59
SA2	NAM SOD (นามสอด) Tasty ground pork salad with ginger, red onion, and lime juice served on a bed of lettuce and topped with peanut halves	\$6.99
SA3	LARB (ลาบ) Ground beef or chicken seasoned with roast-rice powder, lemongrass, lime juice, and Thai herbs	\$6.99
SA4	BEEF SALAD (ย่างเนื้อ) Charcoal-grilled steak sliced and mixed with cherry tomato, cucumber, red onion, and chili paste	\$6.99
SA5	SHRIMP SALAD (หม่อมกุ้ง) Cooked shrimp mixed with cherry tomato, cucumber and flavored with chili paste lemongrass, lime juice, and Thai herbs	\$7.99
SA6	SQUID SALAD (ย่างปลาหมึก) Cooked squid with cherry tomato, sliced cucumber, lemongrass, lime juice, and Thai herbs	\$7.59
SA7	YUM WOON SEN (ยำวุ้นเส้น) Clear bean-noodle mixed with shrimp, chicken, cherry tomato, lime juice, and red onion	\$7.59
SA8	DUCK SALAD (ยำเป็ดย่าง) Sliced crispy duck mixed with cashew nuts, red onion, lime juice, chili paste and served over lettuce	\$9.99
SA9	SEAFOOD SALAD (ยำทะเล) Seafood combination with shrimp scallop, squid, crabmeat, and cucumber Thai herbs	\$9.99

Curries

	<i>Served with steamed jasmine rice</i>	<i>chicken, beef, or pork</i>	<i>shrimp or squid</i>
C1	RED CURRY (แกงเผ็ด) Red curry with coconut milk, bamboo shoot, bell pepper, and fresh basil leaf	\$9.99	\$10.99
C2	MASSAMAN CURRY (แกงมัสมั่น) Massaman curry with coconut milk, sweet potato and roast peanuts	\$11.99	\$12.99

	<i>Served with steamed jasmine rice</i>	<i>chicken, beef, or pork</i>	<i>shrimp or squid</i>
C3	GREEN CURRY (แกงเขียวหวาน) Green curry paste in coconut milk, bamboo shoot, bell pepper, and fresh basil leaf	\$9.99	\$10.99
C4	CURRY POWDER STIR-FRIED (ผัดผงกระหรี่) Sautied yellow curry powder with mushroom, onion, celery, scallion, and bell pepper	\$9.99	\$10.99
C5	PANAENG CURRY (แกงพะเนียง) Panaeng curry with coconut milk, and mixed vegetable topped with ground peanut	\$9.99	\$10.99
C6	RED CURRY SHRIMP (แกงเผ็ด) Red curry with coconut milk, mixed vegetable, bamboo shoot, bell pepper, pineapple, and fresh Thai basil leaf		\$11.99
	Extra vegetable or meat (chicken, beef, or pork)		\$1.59
	Extra seafood (shrimp, scallop, crab, or squid)		\$2.99
	Substitute steamed rice for egg fried rice		\$3.99
	Plate-sharing charge		\$2.99
	Please mention your preference of spiciness: Mild, Medium Hot, or Thai Hot		

House Specials

Served with steamed jasmine rice

T1	PEARL OF THE ANDAMAN (หม่อมปลาดุก) Stir-fried sea scallop with onion, bell pepper, ustrroom, and sliced ginger root with Chef's special sauce	\$12.99
T2	FROG LEGS WITH GARLIC SAUCE (ขาบทระเทียมพริกไทย) Deep-fried frog legs sautied with garlic and black pepper served over steamed mixed vegetable	\$11.99
T3	FROG LEGS WITH BASIL (ขาบทระเทียมพริกไทย) Stir-fried frog legs sautied with onion, bell pepper, and fresh basil leaf	\$11.99
T4	DOUBLE DELIGHT (ผัดสองสุข) Sautied shrimp & chicken with baby corn, mushroom, snow pea, onion, and bell pepper in brown sauce	\$11.99
T5	THREE FLAVOR SHRIMP (กุ้งสามรส) Deep-fried shrimp topped with three-flavor sauce served on a bed of steamed mixed vegetable	\$15.99
T6	SEAFOOD COMBINATION (ทะเลทอง) Stir-fried shrimp, squid, crabmeat, and scallop with diced tomato, baby corn, water chestnut, bell pepper, and mushroom in sweet and tangy sauce	\$15.99
T7	CLAY POT COMBINATION (รวมมิตรหม้อดิน) Steamed shrimp, squid, crabmeat, and scallop with clear bean-noodle over mixed vegetable	\$15.99
T8	STEAMED SEAFOOD CURRY (หม่อมทะเล) Steamed shrimp, squid, crabmeat, and scallop with steamed mixed vegetable	\$16.99
T9	TREASURE ISLAND (สามเส้า) Grouper filet, shrimp, and scallop deep-fried and topped with sweet and tangy sauce	\$15.99
T10	TRIPLE DELIGHT (ผัดพริกไทยคูณ) Shrimp, squid, and scallop deep-fried and sautied with curry paste, young peppercorn, bell pepper, and fresh basil leaf	\$15.99
T11	TWO FRIENDS IN PANAENG or GARLIC SAUCE (สองเพื่อน) Fried shrimp & chicken served over steamed mixed vegetable and topped with a choice of Panaeng sauce or Garlic sauce	\$15.99
T12	FANCY DUCK (เป็ดย่าง) B.B.Q. boneless duck deep-fried to a crisp and topped with special ginger sauce with mushroom, onion, bell pepper, and scallion	Market Price