



TAKE AWAY MENU

Complete Thai Experience



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www.blueorchidrestaurant.co.uk

EDITION OCT 2023

1. 10% discount on all orders over £50
2. Table of 6 or more will have 10% service charge added to the bill
3. Wines bought into the venue with prior arrangements will incur a £10 corkage charge
4. We accept telephone orders



Aspley Guise

Blue Orchid Thai The Square,
Aspley Guise, MK17 8DF

Opening Hours

Sunday - 12:00 -14:30 and / 17:30 -11:00
 Monday - Lunch Closed / 17:30 -11:00
No Indian Cuisine on Monday Evenings
 Tuesday - 12:00 -14:30 and / 17:30 -11:00
 Wednesday - 12:00 -14:30 and / 17:30 -11:00
 Thursday - 12:00 -14:30 and / 17:30 -11:00
 Friday - 12:00 -14:30 and / 17:30 -11:00
 Saturday - 12:00 -14:30 and / 17:30 -11:00

MEDIUM SPICY FAIRLY SPICY VERY SPICY

ALLERGY AWARENESS:

IF YOU HAVE ANY DIETARY RESTRICTIONS E.G. NUTS, DAIRY PRODUCTS
PLEASE INFORM US BEFORE ORDERING
FISH MAY CONTAIN TRACES OF BONES NUTS



Official Endorsement of Thai
Government for its
authenticity.



tripadvisor

Certificate of Excellence
EXCELLENCE 2012-2023

SET MENU B £20.95 PP

MINIMUM 2 PERSONS OR MORE

STARTERS:

MIXED STARTER OR
PED RON (AROMATIC CRISPY
DUCK WITH PANCAKES).

MAIN COURSE:

Sweet and sour prawns.
Red chicken curry with bamboo shoots and cooked in coconut
milk.
Stir fried beef with ginger soya bean paste
Stir fried mixed vegetables with oyster sauce.
Steamed Thai jasmine rice.

SET MENU D £15.95 PP

MINIMUM 2 PERSONS OR MORE

STARTERS:

MIXED VEGETARIAN STARTERS.

MAIN COURSE:

Green curry mixed vegetables and tofu cooked in coconut
milk.
Kra Pow (Thai style basil leaves).
Stir fried mixed vegetables in soya sauce.
Steamed Thai jasmine rice.

SET MENU A £18.95 PP

MINIMUM 2 PERSONS OR MORE

STARTERS:

MIXED STARTER.

MAIN COURSE:

Green chicken curry with bamboo shoots and cooked in
coconut milk.
Stir fried beef with mushroom and onion in oyster sauce.
Stir fried mixed vegetables.
Steamed Thai jasmine rice.

SET MENU C £25.95 PP

MINIMUM 4 PERSONS OR MORE

STARTERS:

MIXED STARTERS OR
PED RON (AROMATIC CRISPY
DUCK WITH PANCAKES).

SECOND COURSE:

Thai spicy and sour soup with fresh herbs,
lemon grass with tiger prawns

MAIN COURSE:

Stir fried beef in black bean sauce.
Duck garlic and pepper.
Crispy seabass fillet with sweet chilli sauce (Thai style).
Panang curry chicken in coconut milk and kaffir lime leaves
and cooked in coconut milk.
Pad thai noodles with tiger prawns.
Thai jasmine rice.

