

LUNCH 9.²⁵ CHOOSE 1 ITEM FOR EACH COURSE

LUNCH IS SERVED 11:00 - 2:00 pm

COURSE 1 SELECTIONS

Tom Yum Soup

Lightly sweetened tomato sections, mushroom, cilantro, and Kaffir lime leaf in a tart, lemon grass and lime broth. Served with chicken, tofu, or mixed vegetables. *For shrimp, add 1.⁰⁰*

Tom Kha Soup

Mushroom, tomato, cilantro, galangal, and Kaffir lime leaf in coconut milk with lemon grass. Served with chicken, tofu, or mixed vegetables. *For shrimp, add 1.⁰⁰*

Thai Rolls

Baby spring rolls filled with silver noodles, cabbage, and chicken. Flash fried and served with a sweet and sour vinaigrette.

Spring Rolls

Cucumber, bean sprout, egg, and marinated tofu rolled in thin spring roll wrap. Steamed and served with dark plum sauce.

Green Salad

Baby spring greens, tomato, radish, carrot, and sweet red onion. Served with choice of Lemon Ginger or Thai Sweet Cream dressings.

COURSE 2 SELECTIONS

*Served with steamed rice
Choice of beef, chicken, pork, or tofu
For shrimp or seafood add, 2.⁰⁰

Yellow Curry*

Potato and carrot sections in a sweet and tangy curry.

Green Curry*

Bamboo shoots, green peas, and basil leaf in an oak and peppercorn flavored curry.

Red Curry*

Bamboo shoots, green peas, and basil leaf in a savory, chili flavored curry.

Panang Curry*

Kaffir lime leaf and shaved fresh jalapeño in a rich, smoky curry.
Substitution of Pacific Salmon Filet, 2.⁵⁰

Drunken Noodles

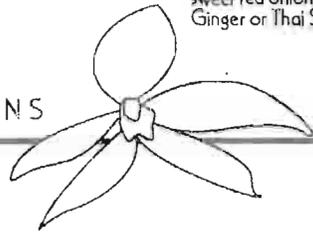
Wide rice noodles with red pepper flake, onion, mushroom, and basil leaf in chili sauce.

Pad Thai

Thai rice stick, egg, tofu, green onion, bean sprout, and preserved radish served with ground peanut and lime.

Garlic and Ginger*

Sliced fresh peppers, ginger, and garlic with mushroom, onion, and preserved soybean.



Sweet Pineapple*

Sweet bell pepper, onion, tomato, and fresh pineapple in a sweet and sour reduction.

Thai Basil*

Mushroom, garlic, onion, fresh peppers, and basil leaf with Thai seasonings.
Chef recommends addition of fried egg, 1.⁰⁰

Seared Garlic*

Mild spring garlic wok-seared with baby corn, snow peas, and mushroom.

Orchid Chicken*

Sauteed chicken with chopped pineapple, cashew nuts, mushroom, green onion, and garlic tossed in red chili paste.

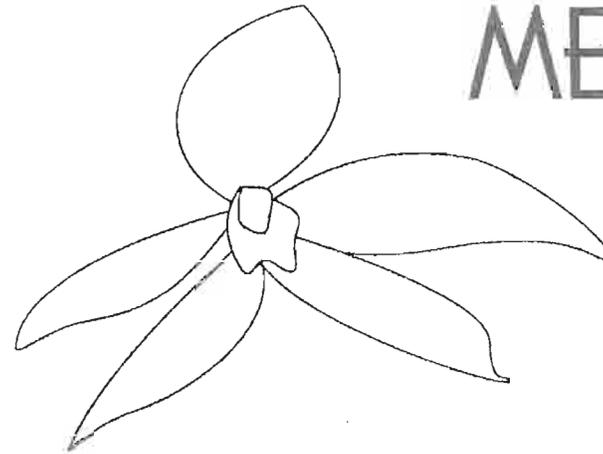
Asian Delight*

Bean sprouts, collard greens, broccoli, snow peas, baby corn, mushroom and green onion stir-fried in a garlic soy sauce.

Pad See-ew

Wide rice noodles with garlic, egg, collard green and broccoli in dark soy sauce.

TAKE-OUT
MENU



BLUE ORCHID
THAI RESTAURANT

(402) 742-7250

129 North 10th Street
Suite 111
Lincoln, Nebraska 68508
(402) 742-7250

Lunch
11:00 - 2:00
Monday - Saturday

Dinner
5:00 - 9:30
Sunday - Saturday

STARTERS

Chicken Satay	8. ⁹⁵
Marinated and grilled chicken tenderloins. Served with peanut sauce and cucumber salad. <i>Substitution for sliced tofu available.</i>	
Thai Rolls	5. ⁹⁵
Baby spring rolls filled with silver noodles, cabbage, and chicken. Flash fried and served with sweet and sour vinaigrette.	
Spring Rolls	5. ⁹⁵
Cucumber, bean sprout, egg, and marinated tofu rolled in thin spring roll wrap. Steamed and served with dark plum sauce.	
Prawn Cakes	10. ⁹⁵
Minced Black Tiger prawns, with salt, pepper, and panko. Served with cucumber salad.	
Chicken Tempura	6. ⁹⁵
Tempura-battered chicken tenderloins sprinkled in toasted sesame seeds. Served with sweet and sour vinaigrette.	
Meyung Kum Wraps	8. ⁹⁵
Fresh green leaf lettuce wrapped around cubed ginger, sweet red onion, and Thai chili with peanut and toasted coconut flake. Served with palm sugar sauce.	
Paradise Beef	8. ⁹⁵
Shaved top sirloin, marinated in honey. Flash fried and glazed in dark soy sauce.	
Golden Triangle	5. ⁹⁵
Fried triangles of firm tofu. Served with spiced plum sauce and crushed peanut.	
Steamed Mussels	10. ⁹⁵
Mussels steamed with lemongrass and basil in a butter and white wine sauce. Accompanied by a lemongrass chili sauce.	

SALADS

Green Salad	4. ²⁵
Baby spring greens, tomato, radish, carrot, and sweet red onion. Served with choice of Lemon Ginger or Thai Sweet Cream dressings.	
Yum Chicken	6. ⁹⁵
Diced chicken tossed with sliced garlic, onion, Thai chili peppers, and tangy vinaigrette.	
Silver Noodle Salad	6. ⁹⁵
Chilled silver noodles with peanuts, chicken, chili flakes, lime, cilantro, and shrimp.	
Green Papaya Salad	6. ⁹⁵
Slices of unripened papaya with peanut, tomato, Thai chili, and lime.	

SOUPS

Served with choice of chicken, tofu or mixed vegetables. <i>For shrimp, add 1.⁰⁰</i>	
Tom Yum	4. ²⁵
Lightly sweetened tomato sections, mushroom, cilantro, and Kaffir lime leaf in a tart, lemon grass and lime broth.	
Tom Kha	4. ²⁵
Mushroom, tomato, cilantro, galangal, and Kaffir lime leaf in coconut milk with lemon grass.	

ENTREE SALADS

Served with steamed rice	
Thai Ceviche	12. ⁹⁵
Diver scallops, calamari, and Black Tiger prawns tossed in Garlic Lime vinaigrette with ground dried peppers, lemon grass, sweet red onion, and roasted rice. <i>Substitution of grilled steak available.</i>	
Ginger and Garlic Salad	10. ⁹⁵
Lime marinated steak or pork loin, with chopped garlic, sweet red onion, and fresh peppers, topped with Ginger Garlic dressing.	

CLASSICS

Served with choice of beef, chicken, pork, or tofu. <i>For shrimp or seafood, add 3.⁰⁰</i>	
Drunken Noodles	9. ⁹⁵
Wide rice noodles with red pepper flake, onion, egg, mushroom, basil leaf and jalapeno tossed in a chili sauce.	
Pad Thai	9. ⁹⁵
Thai rice stick, egg, tofu, green onion, bean sprout, and preserved radish served with ground peanut and lime.	
Pad See-ew	9. ⁹⁵
Wide rice noodles with garlic, egg, collard green and broccoli in dark soy sauce.	
Lahd Nah	9. ⁹⁵
Wide rice noodles stir-fried and topped with broccoli and collard greens in a brown gravy.	
Basil Fried Rice	9. ⁹⁵
Sliced jalapenos, garlic, egg and thai basil leaf. <i>Plain fried rice available.</i>	
Blue Crab Fried Rice	12. ⁹⁵
1/4 Pound of Alaskan Blue Crab with peas, carrot, onion, and garlic.	

CURRY

Served with steamed rice. Choice of beef, chicken, pork, or tofu. <i>For shrimp or seafood, add 3.⁰⁰</i>	
Yellow	10. ⁹⁵
Potato, carrot and peas in a sweet and tangy curry.	
Green	10. ⁹⁵
Bamboo shoots, green peas, and basil leaf in an oak and peppercorn flavored curry.	
Red	10. ⁹⁵
Bamboo shoots, green peas, and basil leaf in a savory, chili flavored curry.	
Panang	11. ⁹⁵
Kaffir lime leaf and shaved fresh jalapeño in a rich, smoky curry. <i>Substitution of Pacific Salmon Filet, 3.⁵⁰</i>	
Masaman	10. ⁹⁵
Red curried beef stew, with potato and white onion.	
Red Pineapple	13. ⁹⁵
Black Tiger prawns, Kaffir lime leaf, and minced pineapple in red curry.	

SIGNATURES

Served with steamed rice	
Orange Roughy	18. ⁹⁵
Light, sweet, and flaky New Zealand filet panfried and topped with tropical fruit salsa.	
Cognac Beef	15. ⁹⁵
Tender beef cutlets marinated in cognac. Served with steamed baby bok choy.	
Pacific Medley	14. ⁹⁵
Black Tiger prawns, calamari, mussels, scallops, and Pacific salmon filet tossed in a red chili paste with green onion, garlic, mushroom, and basil leaf.	
Crying Tiger	15. ⁹⁵
Grilled steak along cilantro, lime and red onion salsa. Served with Japanese edamame.	
Butter Chicken	12. ⁹⁵
Asian spice, honey, and herb marinated tenderloins served in a black pepper butter cream reduction with steamed asparagus.	

STIR FRY

Served with steamed rice. Choice of beef, chicken, pork, or tofu. <i>For shrimp or seafood, add 3.⁰⁰</i>	
Garlic and Ginger	10. ⁹⁵
Sliced fresh peppers, ginger, and garlic with Thai seasoned mushroom, onion, and preserved soybean.	
Asian Delight	10. ⁹⁵
Bean sprouts, collard greens, broccoli, snow peas, baby corn and green onions stir-fried in a garlic soy sauce.	
Sweet Pineapple	10. ⁹⁵
Sweet bell pepper onion, tomato, and fresh pineapple in a sweet and sour reduction.	
Thai Basil	10. ⁹⁵
Mushroom, garlic, onion, fresh jalapeño peppers, and basil leaf with Thai seasonings. <i>Chef recommends addition of fried egg, 1.⁰⁰</i>	
Seared Garlic	10. ⁹⁵
Mild spring garlic wok-seared with baby corn, snow peas, and mushroom.	
Green Peppercorn	13. ⁹⁵
Fresh peppers, garlic, onion, and mushroom in a green peppercorn and chili sauce.	
South-western Scallops	15. ⁹⁵
Parsley encrusted scallops served over fresh spinach leaf with a chili lime sour cream.	
A Perfect Trio	12. ⁹⁵
Thinly sliced chicken, beef, and pork sautéed with snow peas, tomato, mushroom, and chopped pineapple in a honeyed dark soy sauce.	
Orchid Chicken	13. ⁹⁵
Sautéed chicken with chopped pineapple, cashew nuts, mushroom, green and yellow onions, and garlic tossed in red chili paste.	
Steamed Shellfish	15. ⁹⁵
Diver scallops, mussels, and Black Tiger prawns steamed with vegetables and dressed with a lemon grass emulsion.	
Rama Garden	13. ⁹⁵
Thinly sliced steak in a sweet peanut sauce, served with steamed broccoli, carrot and snow peas.	

