

Rice & Side Dishes

Chinese Fried Rice Fried rice with roasted BBQ pork, egg & spring onion	14.9
Singapore Hokkien Mee Stir fried yellow hokkien mee with chicken, Chinese green vegetables & bean sprouts	15.9
Char Kway Teow Flat rice noodles with Chinese vegetables, bean sprouts and beef	16.9
Prawn Pad Thai (GF) Thai street rice noodles with prawns, tofu, chives, bean sprouts and crushed nuts	19.9
Mixed Vegetable Stir Fry (GF)	12.9
Steamed Mixed Vegetables (GF)	8.9
Steamed Jasmine Rice (per person)	3

Curries

Kang Kiew Gai Traditional green curry with chicken breast fillet and fresh eggplant	19.9
Paenang Beef (GF) Beef chunks in a rich Thai red curry	19.9
Choo Chee Chicken or Prawns (GF - prawns only) Authentic thai red curry, coconut milk, palm sugar in fresh basil leaves	Chicken: 19.9 Prawn: 23.9
Masaman Lamb (GF) Slow cooked lamb with homemade traditional Thai red curry paste	21.9

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ORDER ONLINE:
orientai.com.au

 [orientaiholdenhill](https://www.facebook.com/orientaiholdenhill)

(GF) = Gluten Free

Enjoy a choice of 2 experiences when you dine in:

Noodle Bowl offering a range of noodle dishes to be enjoyed at our 8 metre long table
Restaurant offering a traditional dining experience and menu consisting of authentic thai dishes and chinese favourites



orientai
restaurant + noodle bowl

Entrees

Vegetarian Spring Rolls (3) Cabbages with carrot and vermicelli noodle served with sweet and sour sauce	7.9
Chinese Dim Sims (3) Steamed or fried with light soy sauce	8.9
Chicken Satay (3) Grilled skewered chicken with a mild spicy peanut sauce	8.9
Thai Dumpling (3) Chicken and prawn dumplings with Thai red curry sauce	13.9
Shallot Pancakes Chinese chive puff pastry	8.9
Soft Shell Crab Lightly battered in tempura flour, served with apple salad	13.9
Salt & Pepper Squid Lightly coated in flour, stir-fried with fresh chilli, Murray River pink salt, pepper and chopped spring onions	9.9
Tom Yum Chicken or Prawn Aromatic Thai lemongrass hot and sour soup	Chicken: 7.9 Prawn: 10.9

Mains

Cashew Nuts Battered chicken breast with tomatoes and roasted cashew nuts in sweet & sour sauce	18.9
Honey Chicken Battered chicken breast tossed in Kangaroo Island honey with sesame seeds	16.9
Teriyaki Chicken Japanese style thick caramelise sauce with a dash of wine and served on a sizzling plate	19.9
Thai Basil Chicken (Medium) Thai style chicken breast fillet stir fried with chilli and fresh basil leaves	19.9
Plum Duck Crispy duck with cashew nuts	24.9
Mongolian Lamb Prepared in traditional Mongolian style with sesame seeds	21.9
Slow Cooked Pork Belly Braised in sticky soy served with Thai chilli lime sauce and green vegetables.	20.9
Beef Cheeks Slow braised beef cheeks served with Chinese green vegetable	20.9
Thai Chilli Beef A popular thai spicy dish with fresh basil, chilli and brown onion	19.9
Black Bean Beef Fillet Stir fry in black beans sauce and onions	19.9

Mains cont.

Beef Peanut Long Song Thai style crushed roasted peanut satay sauce stir fried and served on steamed green vegetable	19.9
Chilli Barramundi (mild) Lightly coated and stir fried with home made Thai chilli sauce	23.9
Crispy King Prawns Lightly fried prawns stir fried with spring onions, capsicum, and roasted cashew nuts	23.9
Garlic Prawns (GF) Chinese style creamy garlic prawns with shallots and onions	23.9
Gai Yang Thai BBQ chicken marinated in Thai herbs served with garden salad & tamarind sauce	19.9
Salt & Pepper Squid Lightly coated in flour, stir-fried with fresh chilli, Murray River pink salt, pepper and chopped spring onions	23.9

Dessert

Black Sticky Rice with Coconut Custard Traditional Thai dessert with coconut palm sugar served with vanilla ice cream	15
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