

Rice & Side Dishes

Chinese Fried Rice Fried rice with roasted BBQ Pork, egg & spring onion	15.9
Singapore Hokkien Mee Stir fried egg noodles with chicken, Asian vegetables & bean sprouts	18.9
Beef Char Kway Teow Stir fried flat rice noodles with Asian vegetables & bean sprouts	20.9
Bang Bang Noodles Stir fried egg noodles with peanut sauce topped with 3 grilled marinated chicken skewers	20.9
Prawn Pad Thai (GF) Thai street rice noodles with prawns, tofu, chives, bean sprouts and crushed nuts	23.9
Mixed Vegetables Stir fry (GF)	13.9
Steamed Vegetables (GF)	8.9
Steamed Jasmine Rice (per person)	3.5

Curries

Kang Kiew Gai Traditional Thai green curry with chicken breast fillet and fresh eggplant	22.9
Paenang Beef (GF) Beef chunks in a rich Thai red curry sauce	22.9
Choo Chee Chicken or Prawns (GF - Prawn only) Authentic Thai red curry, coconut cream, palm sugar and fresh basil leaves	Chicken: 22.9 Prawn: 25.9
Masaman Lamb (GF) Slow cooked lamb in a rich Thai red curry sauce with potatoes	24.9

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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) Homemade spring rolls with cabbages, carrot, vermicelli noodles served with sweet and sour sauce	8.9
Dim Sims (3) Steamed pork dim sims served with light soy sauce	10.9
Chicken Satay Skewers (3) Grilled skewered chicken served with roasted peanut satay sauce	11.9
Thai Dumpling (3) Steamed minced chicken and prawns served in mild Thai red curry sauce	13.9
Shallot Pancakes (2) Chive puff pastry served with sweet soy sauce	11.9
Soft Shell Crab Salad Lightly battered in tempura flour, served with apple salad	15.9
Duck Pancakes (3) Duck breast slices wrapped in warm thin pastry served with cucumber and Hoisin sauce	15
Salt & Pepper Lightly coated in flour, tossed with fresh chilli, Murray River pink salt, grounded pepper and chopped spring onions	Squid: 13.9 Eggplant: 11.9 Tofu: 13.9
Tom Yum Aromatic hot and sour soup infused with lemongrass	Chicken: 8.9 Prawn: 10.9

Mains

Cashew Nut Chicken Battered chicken breast with tomatoes and roasted cashew nuts in sweet and sour sauce	19.9
Honey Chicken Battered chicken breast tossed in kangaroo island honey with sesame seeds	18.9
Teriyaki Chicken Japanese thick caramelised sauce with a dash of wine served on a sizzling plate topped with sesame seeds	22.9
Thai Basil Chicken (medium hot) Pud Gra Prow chicken with green beans, onion, fresh chilli and basil leaves	22.9
Plum Duck Lightly battered duck served on a bed of crispy noodles with plum sauce and roasted cashew nuts	28.9
Mongolian Lamb Traditional Mongolian style served on a sizzling plate with sesame seeds	24.9
Cinnamon Braised Pork Belly Braised in sticky soy sauce served with Thai chilli lime sauce and sun-dried vegetables	23.9
Beef Cheeks Slow braised beef cheek served with green vegetables	23.9
Thai Chilli Beef Fillet Chilli jam stir fry with beef fillets, baby corn and basil leaves	22.9
Black Beans Beef Fillet Aromatic stir fry in black bean sauce with seasonal vegetables	22.9

Mains cont.

Beef Peanut Long Song Beef fillets with a hint of garlic, stir fried, served with roasted peanut satay sauce and steamed green vegetables	22.9
Chilli Barramundi (mild) Lightly coated and stir fried with homemade Thai chilli paste and basil leaves	26.9
Crispy King Prawns King Prawns lightly coated and tossed with spring onion, capsicum and roasted cashew nuts	25.9
Garlic Prawns (GF) Creamy garlic sauce with cauliflower, shallots and onion	25.9
Gai Yang BBQ chicken marinated in traditional Thai herbs served with a green salad and tamarind sauce	24.9
Salt & Pepper Squid Lightly coated in flour, tossed with fresh chilli, Murry river pink salt, grounded pepper and chopped spring onions	25.9
Kana Moo Krob (medium hot) Authentic Thai roasted crispy pork belly stir fry with garlic, Asian greens and fresh chilli	27.9

Dessert

Black Sticky Rice with Coconut Custard Black glutinous rice in coconut cream, palm sugar with pandan infused egg custard served with vanilla ice cream on the side	15
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