

# ORKIDÉS

## AVSMAKNINGSMENY

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### Poh Pea Sod

Färska risvårullar med confiterat  
anklår & tamarinddipp

### Tom Kha Ceviche

Kokos, mango, tonfisk & kammussla

### Nahm Soup Carrot

Morotssoppa med ingefära, chili & sidfläk

### Chu Chi Goong

Grillade gambas med krämig glaze  
av paneangcurry

### Lemongarlic Lammracks

serveras med Pak-choi, tamarindsky  
& fylld vårrulle med shiitake & getost

### Cheesecake

Vit choklad, citrongräs,  
rostad persika & hallon

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## DRYCKESPAKET

till Avsmakningsmenyn

Vitt vin

Jean Remy Haeffelin Riesling, Frankrike - 10cl

Vitt vin

Stoneleigh Sauvignon Blanc, Nya Zeeland - 10cl

Öl

Chang, Thailand - 16cl

Rött vin

Jacob's Creek Lamoon, Australien - 10cl

Dessertvin

Moscato d'Asti, Italien - 8cl

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# ORCHID DINNER SET MENU

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## Poh Pea Sod

Fresh spring rolls with confit  
duck & tamarind dip

## Tom Kha Ceviche

Coconut, mango, tuna and scallop

## Nahm Soup Carrot

Carrot soup with ginger, chilli & bacon

## Chu Chi Goong

Grilled prawns with creamy glaze  
of paneang curry

## Lemongarlic Lamracks

served with Pak-choi, tamarind sauce  
& filled spring roll with shiitake & goat cheese

## Cheesecake

White chocolate, lemon grass,  
roasted peach & raspberry

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## DRINK MENU PACKAGE

Beverage packages to the set menu

White wine

Jean Remy Haeffelin Riesling, France - 10cl

White wine

Stoneleigh Sauvignon Blanc, New Zealand - 10cl

Beer

Chang, Thailand - 16cl

Red wine

Jacob's Creek Lamoon, Australia - 10cl

Dessert wine

Moscato d'Asti, Italy - 8cl

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