

# *Siam Orchid*

*Authentic Thai Cuisine & Sushi Bar*

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Our full menu is available all day for dining in or take out.

## *Soups & Salad*

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### **Wonton Soup**

Wontons filled with ground chicken, pork & shrimp in a clear broth with carrot, broccoli & snow peas



### **Vegetable Soup**

Vegan; Mixed vegetables with tofu

### **Dumpling Soup**

Three dumplings & scallions in a clear broth

### **Miso Soup**

Miso soup simmered with seaweed, scallions & tofu

### **Tom Yum Soup**

Hot & sour soup simmered with herbs & spices, fresh lemon grass, bamboo shoots, scallions & mushrooms

Chicken or Tofu

Shrimp  
Seafood

### **Tom Kha Soup**

Coconut milk soup, simmered with herbs and spices, scallions and mushrooms with your choice of chicken, tofu, shrimp, or seafood

Chicken or Tofu  
Shrimp  
Seafood

### **Seaweed Salad**

## *Appetizers*

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### **Golden Triangles (8)**

Crispy fried tofu, served with a creamy peanut sauce



### **Edamame**

Steamed soybeans, seasoned with salt

### **Dumplings (8)**

Ground pork, cabbage, ginger and scallions wrapped in dough, served with Thai ginger sauce

### **Fried Spring Rolls (4)**

Spring rolls filled with noodles, cabbage, onions, celery and carrots, served with sweet & sour sauce

### **Fresh Spring Rolls (8)**

Fresh lettuce, red onion, celery, carrots and cilantro in a soft rice paper, served with sweet & sour sauce. Optionally add tofu, chicken, or shrimp.

### **Crab Rangoons (5)**

Crispy wonton skin filled with fresh crab meat and cream cheese, served with sweet & sour sauce

### **Thai Chicken Wings**

Deep fried chicken wings marinated with Thai herbs and spices

Regular or Thai Spicy

(6)

(12)

(24)

### **Shrimp Wrap (5)**

Crispy fried spring rolls filled with shrimp, pork and herbs

### **Chicken Satay (4)**

Large, tender chicken on a stick, marinated with herbs and spices, served with a creamy peanut sauce

### **Fresh Maine Mussels**

Fresh Maine mussels pan fried with Thai herbs and spices

### **Siam Sampler**

Enough to Share!

(2) Rangoons

(2) Satay

(2) Shrimp Wraps

(2) Crispy Spring Rolls

(2) Dumplings with Tempura Veggies

## *Fried Rice*

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Tofu, Chicken, Pork or Beef  
Shrimp or Squid  
Scallops



### **Thai Fried Rice**

Thai Jasmine rice, green peas, onions, egg and carrots, topped with scallions

### **Pineapple Fried Rice**

Pineapple, Thai Jasmine rice, green peas, onions, egg and carrots, topped with scallions

### **Basil Fried Rice**

Fresh basil, Thai Jasmine rice, carrots, onion, green peas and egg, topped with scallions

### **Ginger Fried Rice**

Thai Jasmine rice, onions, snow peas, egg, carrots and fresh ginger, topped with scallions

### **Curry Fried Rice**

Mild curry powder, Thai Jasmine rice, onions, green peas, egg and carrots, topped with scallions

### **Mango Fried Rice**

Green peas, onions, egg, carrots and mango, topped with scallions

## *Noodles*

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Tofu, Chicken, Pork or Beef  
Shrimp or Squid  
Scallops



### **Pud Thai**

Famous sweet and tangy rice noodle dish with scallions, egg and peanuts

### **Mee Pud**

Thai rice noodle dish with egg and snow peas in a tangy spicy sauce with peanuts and scallions

### **Drunken Noodle**

Small rice noodles with fresh basil, peanuts, egg, mixed vegetables and pineapple in a tangy sauce

### **Thai Laad Nar**

Snow peas, mushroom, carrots and broccoli in a gravy served on top of stir fried large noodles and egg

### **Pud See-Eaw**

Stir fried large noodles with egg, broccoli and carrots in a soy sauce

## **Pud Woonsen**

Pan fried beanthread noodles with egg and mixed vegetables

## **Thai Lo Mein**

Served with mixed vegetables

# *Curries*

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Served with Jasmine Rice

Tofu, Chicken, Pork or Beef  
Shrimp or Squid  
Scallops



## **Red Curry**

Bamboo, bell peppers, onions, carrots and basil, simmered in a red coconut curry sauce

## **Yellow Curry**

Sweet pineapple, sweet potato and bell peppers simmered in a yellow coconut curry sauce

## **Masaman Curry**

Onions, peanuts, carrots, sweet potato and bell peppers simmered in a Masaman coconut curry sauce

## **Green Curry**

Snow peas, bamboo, bell peppers and basil simmered in a green coconut curry sauce

# *Entrees*

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Served with Rice

Tofu, Chicken, Pork or Beef  
Shrimp or Squid  
Scallops



### **Broccoli**

Stir fried carrots and broccoli in a brown sauce

### **Sweet and Sour**

Stir fried sweet pineapple, onions and bell peppers in a sweet & sour sauce

### **Pud Karie**

Broccoli, onions and bamboo shoots in a mild curry sauce

### **Cashew Nut**

Sweet pineapple, onions, bell peppers and cashew nuts in a brown sauce

### **Fresh Garlic**

Mixed vegetables in a brown sauce

### **Thai Basil**

Bell peppers, onions, mushrooms and basil in a spicy basil sauce

### **Fresh Ginger**

Mushrooms, onions, bell peppers, ginger and snow peas in a spicy ginger sauce

### **Spicy Bamboo**

Bell peppers, mushroom and bamboo shoots in a spicy sauce

### **Peanut**

Onions, peanuts, scallions, mushrooms and carrots in a spicy sauce

## *House Specials*

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Served with Jasmine Rice

## **Yum Chicken Salad**

Chicken marinated in Thai herbs and spices, served chilled with red peppers, red onions, scallions, tomato & cucumber



## **Chicken Pineapple**

Sauteed chicken with pineapple, mixed vegetables and cashews

## **Praram Paak**

Served in a creamy, spicy peanut sauce on mixed vegetables with fresh tofu or fried tofu

## **Larb**

Ground chicken or pork with red onion, cucumbers, cilantro, Thai herbs and spices, served over lettuce

## **Yum Seafood Salad**

Shrimp, squid, scallops and mussels marinated in Thai herbs and spices, served chilled with red peppers, red onions, scallions, tomato, cucumber and white rice

## **Thai Orange Chicken**

Golden battered chicken sauteed in Thai orange sauce on top of freshly steamed broccoli and carrots

## **Volcano Chicken**

Golden battered chicken sauteed in a spicy Tamarind sauce over steamed broccoli and carrots

## **Triple Delight**

Chicken, beef and pork sauteed with assorted vegetables in a ginger sauce

## **Ginger Soft Shell Crab (3)**

Soft shell crabs served with assorted vegetables in a ginger sauce

## **Crab Fried Rice**

Fresh Maine crab meat with egg, onions, green peas and carrots topped with scallions

## **Spicy Basil Duck (12 oz.)**

Grilled duck breast over bell peppers, basil, onions and mushrooms in a

spicy sauce

### **Ginger Duck (12 oz.)**

Grilled duck breast over onions, ginger, snow peas and mushrooms, stir fried in a spicy ginger sauce

### **Seafood Lover**

Shrimp, scallops and squid pan seared with mixed vegetables in a mild ginger sauce

## *Sushi/Sashimi Specialty Platters*

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### **Sushi Appetizer**

1 piece of each: Tuna, Shrimp, Salmon, Whitefish with rice

### **Sashimi Appetizer**

2 pcs of each: Tuna, Salmon, Whitefish. No rice

### **Tekka Don**

Tuna Sashimi and Japanese vegetables over rice

### **Chirashi**

Sashimi assorted fish with Japanese vegetables and seaweed over rice

### **Urogi Don**

Eel Sashimi with Japanese vegetables over rice

### **Sashimi Deluxe**

3 pcs of each: Tuna, Salmon, Yellowtail, Saba, Eel, Ebi and Tabiko

### **Sushi Deluxe**

California Roll, Tuna Roll (1 pc) Tuna, Salmon, Shrimp, Hamachi, Saba, Eel and Tabiko



# *Nigiri/Sashimi*

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Nigiri (2 pcs with rice)  
Sashimi (3 pcs no rice)



**Inari (Fried Tofu)**

**Sake (Salmon)**

**Shiritori (White Fish)**

**Smoked Salmon**

**Ebi (Shrimp)**

**Tobiko (Flying Fish Roe)**

**Saba (Mackerel)**

**Hotate (Scallop)**

**Maguro (Tuna)**

**Hamachi (Yellowtail)**

**Unagi (Eel)**

**Kani (Fresh Maine Crab meat)**

**Uni (Sea Urchin Roe \*seasonal)**

# *Maki*

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Cut into 8 pcs

**Kappa Maki**

Cucumber roll

## **Oshinko Maki**

Pickled Daikon

## **Avocado Roll**

## **Tempura Sweet Potato**

## **Avkyu**

Avocado and cucumber

## **Salmon Maki**

Salmon Roll

## **Tekka Maki**

Tuna Roll

## **Spicy Tuna**

Cucumber with spicy mayo and scallions

## **Vegetable Roll**

Japanese vegetables, avet, osku, red pepper

## **Uremaki**

Tuna, cucumber and avocado

## **Philly Roll**

Smoked salmon and cream cheese

## **Alaska Roll**

Salmon, cucumber and avocado

## **Salmon Skin**

Broiled skin, cucumber and scallions

## **Boston Roll**

Cooked salmon, cucumber and avocado

## **Negihama**

Yellowtail, scallions and cucumber

## **Unagi Maki**

Eel, cucumber and avocado

## **Garlic Roll**

Cooked yellowtail, garlic and cucumber



## **California**

Fresh Maine crab meat, cucumber and avocado

## **Spicy Tuna Tempura**

Spicy mayo and scallions

## **Spicy Salmon Tempura**

Spicy mayo and scallions

## **Shrimp Tempura (large)**

Cucumber and avocado with seaweed on outside

## **Spider Roll (large)**

Soft shell crab, cucumber and avocado with seaweed on outside

## **Spicy Scallop**

Cooked with tobiko, spicy mayo and scallions

## **Dragon Roll**

Tuna, smoked salmon, cream cheese, tempura and spicy mayo

## **Caterpillar**

Eel and cucumber roll topped with avocado

## **Rainbow Roll**

Eel topped with tuna, salmon and avocado

## **Alligator**

Tempura shrimp roll topped with eel and avocado

## **Sunset Roll**

Tempura shrimp roll topped with tuna and spicy sauce

## **Siam Orchid Roll**

Tempura shrimp, eel and cream cheese topped with tobiko and sweet & spicy sauce

## **Tara Roll**

California Maki topped with mango, crab meat and tobiko

*Beverages*

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## **Plain Thai Tea**

Not sweet, free refills

## **Perrier**

## **Pineapple Juice**

## **Lemonade**

## **Soda**

Pepsi products

## **Bottled Water**

## **Old Soaker Root Beer**

## **Thai Iced Coffee**

Sweetened & topped with cream

## **Thai Iced Tea**

Sweetened & topped with cream

## **Pot of Hot Thai Tea**

Price per person, free refills

# *Draft beer*

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## **Long Trail Ale**

Vermont

## **Bar Harbor Real Ale**

## **Bar Harbor Summer**

Seasonally only

# *Bottled Beer*

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## **Bud Light**

**Budweiser**

**Corona**

**Buckler**

Non-Alcoholic

**Singha**

Thailand

**Sapporo 22oz.**

Japan

**Heineken**

Holland

**Stella Artois**

Belgium

## *White Wine*

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**Vigneti Del Sole Pinot Grigio**

Italy; Fresh, dry and delicate with gentle floral and citrus aromas

**Simple Life Chardonnay**

California; Medium-bodied with fresh acidity and a rich and juicy finish

**High Def Riesling**

Germany; A burst of fruit balanced with crisp acidity and tingling minerality

## *Red Wine*

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**Culpeo Pinot Noir**

Chile; Lush red fruit with soft tannins and lively acidity

**Arido Malbec**

Argentina; Medium weight with delicate raspberry, cherry and violet with balanced acidity and soft tannins

## Milbrandt Cabernet Sauvignon

Washington; Dense with chewy tannins and luscious dark fruit

## *Prosecco*

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### Le Contesse Prosecco

Italy; Fresh bubbly with lemony floral notes 187ml

## *Sake*

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Hot, Gekkeikan

Chilled, Plum or Asian Pear

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Open for lunch and dinner • Happy hour daily •

Every day 11:30 am to 11 pm

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