

CONTINENTAL BREAKFAST	
01. Orchid House Breakfast Combo: Home fries, egg of choice, grilled tomato, pair of sausage, baked beans with toast and fruit. Choice of either tea or coffee and a glass of juce of the day.	26,000/=
02.Chicken Breast with Egg Combo: Grilled chicken breast with egg of your style, home fries, grilled tomatoes, mushroom, toast and tea or coffee with juice of the day.	26,000/=
03.City Breakfast Combo: Crumbed steak, eggs of your style, baked beans, home fries, pancake, grilled tomatoes, fruits and tea or coffee with juice of the day.	26,000/=
04.Farmers Breakfast Combo: Grilled steak, two fried eggs, baked beans, sausages, grilled tomatoes, home fries, toast and tea or coffee with juice of the day.	26,000/=

OMELETTE, PANCAKES & WRAPS	
06.Plain Omelette: Three eggs served with toast.	14,000/=
07.Spanish Omelette: Three eggs mixed with tomatoes, green pepper and onions served with toast.	15,000/=
11.English Pancake: Three English pancakes served with pancake syrup, custard sugar with either strawberry or banana.	11,000/=
12.Ugandan Rolex: Omelette fried with carrots, green pepper, onions, placed on chapati then rolled to perfection.	9,000/=
13.Chicken Rolex Combo: Grilled chicken breast cut into cubes and mixed with salsa and avocado served with home fries, tea and coffee and a glass of juice.	26,000/=



30.Fruit Salad: Assorted fruits, diced water melon, banana, pineapple, pawpaw and mango. <i>Extras: Yorghurt @ 2,000/= Honey @ 2,000/=.</i>	9,000/=
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SNACKS	
Beef Samosa	4,000/=
Chicken Samosa	5,000/=
Vegetable Samosa	3,000/=
Chapati	2,000/=
Kebab	5,000/=
Chips	8,000/=
American Pancake	5,000/=

SOUPS	
<i>(All Soups served with garlic bread)</i>	
11.Cream of vegetable	11,000/=
17.Cream of mushroom	11,000/=
18.Cream of tomato	11,000/=
19.Cream of chicken	11,000/=

SALADS	
21.Chicken Salad: Combination of grilled chicken cubes, fresh seasonal vegetables, dressed with mayonnaise and served with garlic bread. <i>Extras: Avocado @2,000</i>	25,000/=
22.Avocado Salad: Combination of avocado, bell peppers, lettuce, tomato, cumcumber, onion dressed with olive oil and vinaigrette.	25,000/=



ORCHID GRILLS & PLATTERS	
31.Grilled Fillet Steak: 250gm steak marinated with homemade spices and grilled to your taste (Rare, Medium or Well done) served with seasonal vegetables with a choice of mashed potatoes, chips, parsley potatoes or rice.	24,000/=
32.Pepper Steak: 250gm steak marinated with our special herbs and spices, covered with pepper sauce. Grilled (Rare, Medium or Well done) served with seasonal vegetables with a choice of mashed potatoes, chips, parsley potatoes or rice.	26,000/=
35.Orchid Skewer Platter: A platter of assorted meat including chicken skewers, beef skewers and goat, served with kachumbari salad with choice of rice, chips or parsely potatoes.	51,000/=

42.Caribbean Jerk Chicken: Three chicken pieces, marinated with special Jamaican sauce made from cumin, nutmeg, smoked paprika, cinnamon and red pepper, served with chips and salsa salad.	27,000/=
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ORCHID JUICY BURGERS	
50.Classic Orchid Burger: Homemade beed pattie, lettuce, tomatoes and onions served with chips and onion rings.	26,000/=
51.Orchid Premier Cheese Burger: Homemade beef pattie with cheese, lettuce, tomatoes and onions, served with chips and onion rings.	28,000/=
53.Hawaii Beef Burger: Homemade beef pattie with pineapple rings, lettuce, tomatoes and onions served with chips and onion rings.	27,000/=
54.Chicken Burger: Homemade chicken pattie, lettuce, tomatoes and onions served with chips and onion rings.	27,000/=
<i>Extra Burger Toppings (Price per Topping)</i>	
Cheese	5,000/=
Onion Rings, Mushroom, Pineapple	3,000/=

ORCHID PREMIUM PIZZA	
Margarita 60B. Medium 60C. Large Tomato sauce & loads of mozzarella.	25,000/= 36,000/=
Hawaiian 61B. Medium 61C. Large Tomato sauce, mozzarella, chicken and pineapple.	27,000/= 37,000/=
Veggie Feast 62B. Medium 62C. Large Tomato sauce, mozzarella, sweet corn, peppers, red onion & spinach.	25,000/= 35,000/=
Flamin' Buffalo 63B. Medium 63C. Large Tomato sauce, mozzarella, beef (marinated in Orchid's RedHot) green chilli & Ranch drizzle.	27,000/= 37,000/=

The G.O.A.T 64B. Medium 64C. Large Tomatoe sauce, mozzarella, goat, cheese, caramelised onions, spinach, red onion, cherry tomatoes and balsamic drizzle.	29,000/= 39,000/=
Orchid Delight (Half/Half) 65A. Medium 65B. Large Left half: Veggie Fest. Right Half: Flamin' Buffalo.	29,000/= 41,000/=
<i>Extra Pizza Toppings (Price per toppings)</i>	
Cheese, Chicken.	5,000/=
Beef, Sausage, Olives.	4,000/=
Onions, Mushroom, Pineapple, Tomato.	3,000/=



PASTA, SPAGHETTI	
<i>Served with Garlic bread</i>	
70.Chicken Arabiata Pasta: A choice of either spaghetti or penne pasta cooked in arabiata sauce with boneless chicken piece.	24,000/=
72.Chicken Alfredo: Crispy chicken cubes cooked in pasta with Alfredo sauce with penne pasta.	24,000/=

SHAWARMA	
80.Chicken Shawarma: Tasty fried chicken pieces, well done and blended with vegetables and chips, wrapped in mayonnaise tortillas then toasted and serviced with a basket of french fries or chips. Free 300ml soda.	25,000/=
81.Beef Shawarma: Tender fillet of beef sauteed with vegetables and chips, wrapped in mayonnaise tortillas then toasted and served with a basket of French fries or chips. Free 300ml soda.	24,000/=
82.Chicken & Beef Shawarma Combo: Combination of beef and chicken perfectly done with chips, wrapped in mayonnaise tortillas then toasted and serviced with a basket of french fries or chips. Free 300ml soda.	26,000/=

FISH DISHES	
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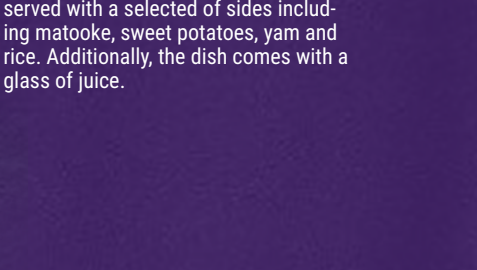
90.Breaded Fish & Chips: Marinated fillet fish in crumbs deep fried in oil and served with tartar sauce and house salad, accompanied with chips.	26,000/=
91.Cajun Fish: Grilled fillet of fish, marinated with Cajun sauce (cayenne, spanish paprika, chill poweder, cumin powder and tomato paste) served with either rice, parsley potatoes or mashed potatoes.	27,000/=
92.Fish Fingers: Breaded fish fillet strips served with tartar sauce and accompanied with chips.	26,000/=
93.Whole Fried Fish: Marinated Tilapia from Lake Kyoga (average weight 1.2kg) deep fried in vegetable oil served with kachumbari salad and a choice of either chips, rice or boiled potatoes.	41,000/=

PILAU & RICE DISHES	
101.Beef Pilau: Tender beef cooked in long spicy basmati rice, served in traditional plates accompanies with coastal salad (kachumbari salad), tasty gray accompanied with a choice of banana or glass of house juice of the day. <i>Extras: Avocado, Kachumbari salad @ 2,000/=.</i>	25,000/=
102.Goat Pilau	27,000/=
103.Chicken Pilau: Chicken cooked using long grain basmati rice, spice with east african herbs served in traditional plates accompanied with coastal salad (kachumbari salad) and tasty gravy, banana, fruit or house juice of the day. <i>Extra: Avocado, kacumbari salad @ 2,000/=.</i>	27,000/=
104.Chicken Fried Rice: Fried chicken pieces with seasonal vegetables, cooked together with long basmati rice and served with gravy on the side.	25,000/=

CURRY DISHES	
110.Chicken Curry: Tasty curry with chicken slices can be made mild or spicy and served with steamed rice.	26,000/=
111.Chicken Peanut Curry: Sumptious chicken beast cut into slices, cookd to simmer with additional peanut sauce to give it a unique flavour and is either serve mild or hot with steamed rice.	28,000/=

113.Vegetable Curry: Seasonal vegetables cooked in mild authentic asian curry sauce.	23,000/=
115.Goat Fry: Goat meat tenderised and then fried with assorted vegetables to the liking of the guest either wet or dry, served with either posho, rice or chips with salad.	24,000/=
116.Pan Fried Ox Liver: Sumptous pan fried liver cooked with vegetables served with assorted green vegetables with a choice of rice, long grain rice or posho.	21,000/=

STEW DISHES	
120.Fish Stew: Tilapia chunks cooked in form of a stew with vegetables served with a small selection of ma-tooke, posho, sweet potatoes, yam, rice and local vegetable. <i>Extras: Matooke, sweet potatoes, yam & posho @ 3,000/=.</i>	21,000/=
121.G-nut Sauce Stew: This dish is served with a selected of sides including matooke, sweet potatoes, yam and rice. Additionally, the dish comes with a glass of juice.	21,000/=



123.Fresh Beans: Freshly harvested beans that have been slowly cooked with charcoal until they are ready to serve. The beans are likely to be very flavourful and tender due to the slow cooking process. This dish is served with a selected of sides including matooke, sweet potatoes, yam and rice. Additionally, the dish comes with a glass of juice which would be a refreshing and healthy addition to the meal.	21,000/=
124.Beef Stew: Beef stew made from freshly slaughtered ox, which ensure the meat is of the highest quality. The beef is roasted using charcoal in traditional Buganda style, which involves a specific spice blend. The roasted beef is then cooked in a form of stew which includes variety of vegetables and seasonings to create a rich and flavourful broth. This stew is served with a selection of sides including yam, posho and cassava. The dish is served with a complimentary avocado.	22,000/=

125.Goat Stew: Tender goat cooked on the bone served with a small selection of matooke, posho, sweet potatoes, yam, rice and local vegetable. Comes with a complimentary fruit or avocado. <i>Extras; Yam, Cassava, Pumpkin @ 2,000/=.</i>	22,000/=
126.Chicken Stew: Adjumani local chicken served with a small selection of matooke, posho, sweet potatoes, yams, rice and local vegetable. Comes with a complimentary fruit or avocado. <i>Extras: Yam, cassava, pumpkins @ 2,000/=.</i>	25,000/=

TOASTED SANDWICHES	
130.Chicken Toasted sandwich: Tender grilled chicken pieces, dressed in garlic mayonnaise and pepper with lettuce, tomato, onion and cheese. Accompanied with basket of french fries.	25,000/=
131.Chicken Hawaii Sandwich: Tender grilled chicken pieces with pineapple, dressed in garlic mayonnaise and pepper with lettuce, tomato, onion and cheese. Accompanied with a basket of french fries.	26,000/=





THAI MENU

SOUP

211.Tom-Yum-Gai: A classic sweet, sour and spicy chicken & mushroom soup with flavour of lemongrass and fresh herbs. **33,000/=**

212.Yom-Yum-Jay: A vegetarian version of Tom Yum soup with vegetables and mushrooms. **31,000/=**

213.Tom-Yum-Pla: A fillet fish version of Tom-Yum soup with mushrooms **36,000/=**

SALADS

221.Som Tum: Classic papaya salad with cherry tomatoes tossed in a lime & fish sauce. **36,000/=**

FISH

(All dishes served with steamed rice)

251.Whole Steamed Fish (Catch of the day): Poached whole fish (catch of the day) with ginger and spring onion in Thai light soy sauce, served on a bed of vegetables. *(May contain trace of small fish bones).* **56,000/=**

STIR FRY & CURRY

270.Kiew-Wan Gai: Thailand's popular dish. Chicken green curry cooked with aubergine, eggplant, green pepper, green pumpkin in Thai curry paste with fresh green chilli. **39,000/=**

271.Kiew-Wan Nuea: Thailand's popular dish. Goat green curry cooked with aubergine, eggplant, green pepper, green pumpkin in Thai curry paste with fresh green chilli. **41,000/=**

272.Panaeng Nuea: Goat cooked in Thai red curry sauce. **41,000/=**

273.Panaeng Gai: Chicken cooked in Thai red curry sauce. **39,000/=**

VEGETABLES

(All dishes served with steamed rice)

282.Panaeng Makhur: Deep friend aubergine cooked in creamy Thai red curry sauce. **36,000/=**

283.Monk's Delight: Thailand's popular dish. Curry with aubergine, eggplant, green pepper, green pumpkin in Thai curry sauce with fresh green chilli. **36,000/=**

RICE

241.Pineapple Rice: Special fried rice with pineapple, onion, carrot, egg and tumeric powder. **26,000/=**

THAI DESSERTS

Mango Sticky Rice: Slice fresh mango on bed of steam glutinous rice with coconut milk. **26,000/=**

ICE CREAM

Icecream per Scoop

Chocolate Cream **4,000/=**

Strawberry ice cream **4,000/=**

Vanilla ice cream **4,000/=**

TEA

African Spiced tea **9,000/=**

African not Spiced tea **8,000/=**

Dawa Tea **9,000/=**

Mint Tea **7,000/=**

Lemon Tea **9,000/=**

Green Tea **9,000/=**

Thai iced Tea **11,000/=**

LATTE

Iced Latte **10,000/=**

Cafe Latte **12,000/=**

Cafe Mocha **10,000/=**

Iced Cafe Latte **10,000/=**

Iced Chai Latte **9,000/=**

Hazelnut Latte **10,000/=**

Vanilla Latte **10,000/=**

Piccolo Latte **10,000/=**

Caramel Latte **10,000/=**

FRAPPE

With ice cream blend

Mocha Flappe **10,000/=**

Chocolate Flappe **10,000/=**

MILK SHAKES

Vanilla Milk Shake **10,000/=**

Strawberry Milk Shake **10,000/=**

Oreo Milk Shake **10,000/=**

Tropical Milk Shake **10,000/=**

COFFEE

Cappuccino

Double **10,000/=**
Single **9,000/=**

Espresso

Double **9,000/=**
Single **6,000/=**

African Coffee **8,000/=**



Americano **7,000/=**

Black Coffee **7,000/=**

Cafe Mocha **9,000/=**

Hot Chocolate **10,000/=**

Ice Coffee **9,000/=**

Iced Mocha **10,000/=**

Cafe Machiatto **10,000/=**

Thai Iced Coffee **10,000/=**

FRESH JUICE

Passion Juice **7,000/=**

Mango Juice **6,000/=**

Watermelon Juice **5,000/=**

Pineapple Juice **5,000/=**

Lemon Juice **8,000/=**

Beetroot Juice **10,000/=**

Cocktail Juice **10,000/=**

SMOOTHIES

(combined with vanilla yorghut)

Tropical Smoothie **12,000/=**

Mango Smoothie **12,000/=**

Banana Smoothie **10,000/=**

SOFT DRINKS

Coke, Fanta, Sprite, Novida, Stonney, Krest Soda **2,000/=**

Rwenzori Still Water
Small **2,000/=**
Large **3,500/=**



MOCKTAILS

We use imported le sirop de Monin

M01.Banana Moo: Fresh banana, banana syrup & milk. **13,000/=**

M02.Fiery Temple: Strawberry syrup, apple juice, lemonade. **13,000/=**

M03.Fruit Punch: Fruit juce, orange, pineapple, mango and lime. **14,000/=**

M04.Hubba Babba: Bubblegum syrup, lemon juice & lemonade. **13,000/=**

M05.Kiwi Smoothie: Fresh kiwi, orange juice, kiwi syrup. **14,000/=**

M06.Lychee Twist: Lychee, apple juice & grenadine. **14,000/=**

M07.Mango Delight: Fresh mango, orange juice, coconut cream. **15,000/=**

M08.Passionate: Passion syrup, passion puree & orange. **14,000/=**

M09.Rockstar: Passion fruit, orange, lemon, vanilla flavour. **13,000/=**

M10.Shirley Temple: Lemon juice, grenadine & lemonade. **13,000/=**

M11.Virgin Chilli Martini: Passion puree, cranberry, ginger, guava, lemon juice & chilli. **14,000/=**

M12.Virgin Colada: Pineapple juice, creamy coconut. **15,000/=**

M13.Strawberry Colada: Strawberry juice with creamy coconut. **15,000/=**

M14.Mango Colada: Mango juice with creamy coconut. **15,000/=**

M15.Virgin Mojito: Fresh lime, mint, orgeat, lemon juice, soda. **13,000/=**

M16.Strawberry Mojito: Fresh lime, mint, orgeat, strawberry soda. **14,000/=**

M17.Blue Hawaiian: An outstanding mixture of blue curacao pineapple, coconut & lemon juice. **15,000/=**

M18.Blue Lagoon: Fresh lime, mint, blue curacao & soda. **15,000/=**



ORCHID CAFÉ
RESTAURANT & MOCKTAILS

**OPENING
HOURS:**
06:30am - 11pm

**TAKEAWAY
DELIVERY:**
06:45am - 9pm



***FREE DELIVERY
TO YOU**

** FREE on orders above UGX15,000 and within 6km radius from the restaurant*

Located at Don Petrol Station, Plot 38/40 Andrea Olal Road, Kampala/ Gulu Highway, Gulu, Uganda

+256 783 742 610

info@orchidcafeug.com

www.orchidcafeug.com

Our chefs are trained for Thai Dishes by **Executive Thai Chef. Ms Sukanlaya Raksat** from Thailand

*We reserve the right to change prices without prior notice.
All prices are inclusive of current VAT*



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