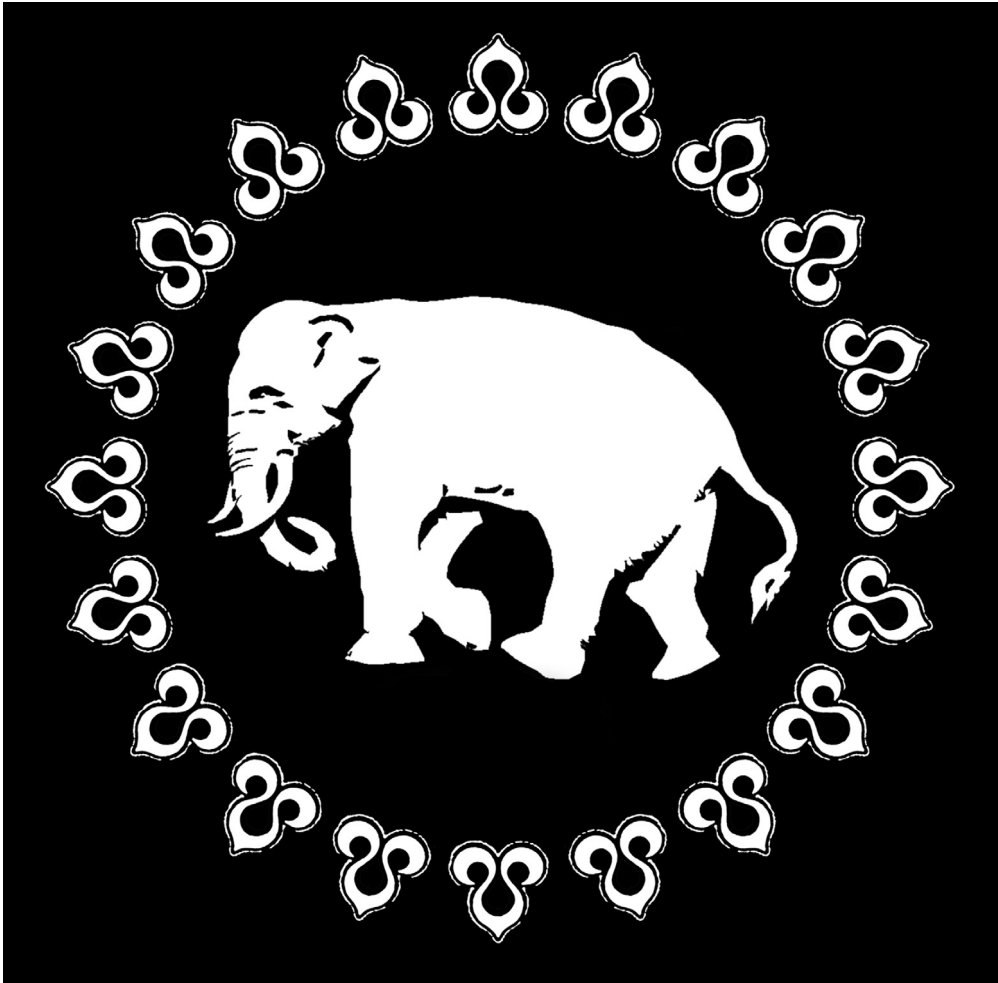


Menu



ELEPHANT ROYALE

Royal Thai Cuisine

THE LEGEND OF THE SIAMESE WHITE ELEPHANT

A great many events regarding the importance of the White Elephant and its Royal Connections have been made known to us, since the reign of King Ram Kam Heng - Siam's first sovereign.

The myth and legend of the White Elephant began in Siam - in the Land of the White Elephants where they are regarded as symbols of Fertility and Knowledge, Power and Sovereignty.

The legend begins; On the eve of the birth of the Lord Buddha, his mother dreamt that a White Elephant appeared and presented to her a Lotus, the symbol of Purity. Since then, White Elephants have been regarded as the key to Royal Pageantry - only those who will become a Great King, will have the fortune of being bestowed a White Elephant by the Buddha and the people of his Nation.

THE TASTE OF THAILAND

The flavours of Thai cooking are easy to identify: Lemon Grass, Fish Sauce, Coriander, Galangal, Garlic, Sweet Basil and Coconut Milk; all combined to make a harmonious and unforgettable experience, as is its aesthetics. With its philosophy of decorated dishes, beautifully set out in small groups, accompanied with exquisite vegetable carvings and complemented with tiny bowls of clear soup steaming beside communal pots of fluffy fragrant rice. All elegantly placed together to be served in the manner for sharing.

Thai food is known for its diversity, as each dish reflects heavily upon its geographical origins, thus by drawing upon these influences we can create stunning culinary masterpieces.

But its popularity has grown of recent, corresponding to today's genre of nutritional thinking, as Thai cooking emphasises upon fresh ingredients, no artificial enhancements and the preserving of flavours.

Thai people believe that life should be "SANUK", in other words "Pleasurable" and that the pleasure of eating is the Essence to Life. So beware, Thai food is addictive, you may not wish to eat Thai food everyday, but you will certainly want to return to it often.

Welcome to the **Elephant Royale** and we wish you an enjoyable and unforgettable meal.

Thank you "Khob kun kha"

CHEF SPECIALITY

- B* 1 **Duck Royale (Starter)** £9.50
Shredded crispy duck with capsicum and sliced carrot, red pepper and spring onions, seasoned and wrapped in rice paper, crispy fried and served with both plum sauce and hoisin sauce
- * 2 **Soft Shell Crab (Starter)** £11.50
Two soft shell crabs lightly dusted in corn flour, deep fried and then stir fried with garlic, big chillies, spring onions, garnished with coriander and served with a garlic and oyster dipping sauce
- B* * 3 **Thai Spicy Ribs** £9.80
Barbecued spare ribs stir fried with garlic, big chillies, spring onion, garnished with coriander and fresh peppercorns
- ** 4 **Chicken Mango Salad** £9.50
Grilled slices of chicken breast, mixed salad leaves, raw mangoes and red onions, tossed in a spicy dressing
- 5 **Steamed Tiger Prawns in a Thai Garlic Sauce** £15.50
Carefully steamed tiger prawns in a garlic sauce accompanied with fresh asparagus
- B* ** 6 **Sea Bass Manow** £23.50
*Fillet of sea bass (whole) steamed in lemon juice with garlic and Thai chillies, accompanied with asparagus, Chinese leaves and baby corn
A truly refreshing dish*
- ** 7 **Chiang Mai Tiger Prawns** £14.90
Fried tiger prawns (partially shelled) with crushed black peppers, garlic, coriander and chilli oil
- ** 8 **Panaeng King Prawn or Scallop Curry (Red Curry)** £13.90
Stir fried king prawns or scallops, precisely folded in red curry with coconut milk and herbs
- ** 9 **Crab Yellow Curry** £19.50
*Thai method of cooking king crab (on shell) in traditional spices
A highly recommended authentic Thai seafood dish*
- ** 10 **Aubergine Lad Prik** £8.50
Aubergine fried until crispy with tamarind sauce dressing made with chillies, onions and topped with sweet basil leaves
- ** 11 **Chuchi Tofu** £9.50
Lightly dusted Japanese tofu, deep fried and dressed in a spicy chuchi sauce

All prices include VAT
10% Service Charge will be added to the bill
We do not use M.S.G. in our cooking

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APPETIZERS

- N* 12 Paradise Platter (*not less than 2 persons*) per person @ £9.80
A delicious platter of Satay Chicken, Chicken Parcel, Paper Prawn, Spring Rolls, Thai Fish Cake, Papaya Salad and Pork Dim Sum served with four dipping sauces
- N* 13 Thai Lettuce Wraps (*for 2 persons*) £10.50
Create your own Lettuce Wraps! Made for Sharing Barbecued chicken strips, carrots, beansprouts, noodles and lettuce leaves served with three delicious dipping sauces
- N* 14 Satay Chicken £8.90
Marinated chicken barbecued and served with both a peanut and cucumber sauce
- N* 15 Satay King Prawns £10.50
Marinated king prawns barbecued and served with both a peanut and cucumber sauce
- N* 16 Satay Beef £12.50
Marinated strips of ribeye steak in virgin olive oil, coriander, garlic and Thai herbs, barbecued and served with both a peanut and hot chilli sauce
- N* 17 Stuffed Chicken Wings £8.90
Chicken wings stuffed with glass noodles and bamboo shoots, coated in honey breadcrumbs, deep fried and served with a sweet and chilli sauce
- 18 Pandanus Chicken £8.90
Diced chicken wrapped in pandanus leaf, deep fried and served with a sweet soya sauce
- * 19 Thai Fish Cake £7.90
Deep fried fish blended with red curry paste and herbs and served with a cucumber sauce
- 20 Thai Seafood Cake £8.90
Marinated mixed seafood (prawns, cuttlefish and crabmeat) with garlic, coriander and pressed in honey breadcrumbs, served with a sweet chilli dip
- N* 21 Paper Prawn £8.50
Whole prawns wrapped in rice pastry, stuffed with minced chicken and peanuts served with a sweet chilli sauce
- 22 Toong Ngeon Yuang (*Golden Parcels*) £6.90
Deep fried minced chicken wrapped in rice pastry
- 23 Thai Spare Ribs £8.90
A large plate of charcoal grilled honey-glazed pork ribs
- 24 Thai Dim Sum £6.50
Steamed dumplings filled with shredded pork and prawns
- 25 King Prawn Tempura £10.50
Deep fried prawns in tempura batter served with a sweet chilli dipping sauce
- 26 Spring Rolls £6.50
Pancake rolls with chicken and vegetables served with a sweet chilli dipping sauce

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SOUPS

- B* ** 27 Tom Som Pla £7.50
A clear, sweet and spicy soup with mixed fish, salmon, grouper and mussels infused with ginger, tomatoes, herbs and garnished with coriander
- *** 28 Tom Yum Kung £8.50
The most famous soup in Thai cuisine. A spicy, clear broth with tiger prawns, mushrooms, lemon grass and Thai ginger
- *** 29 Tom Yum Kai £5.90
A variation of the Tom Yum Kung, Thailand's most famous soup. A spicy, clear broth with chicken, mushrooms, lemon grass and Thai ginger
- * 30 Tom Kha Kai £5.90
A Thai's favourite cream soup. Chicken, mushrooms, coconut milk, lemon juice and galangal
- ** 31 Gulf of Thailand (*not less than 2*) per person @ £8.50
A spicy hot and sour soup with mixed seafood and lots of herbs Made for sharing

SALADS

- ** 32 Yum Neua (*Beef Salad*) £12.50
Slices of grilled Ribeye beef, mixed with cucumber, tomatoes, onions and coriander in a hot and sour dressing
- N* ** 33 Som Tarn (*Papaya Salad*) £8.50
Shredded papaya with shrimps, carrots, peanuts, dressed with chillies, lime juice, garlic and fish sauce
- ** 34 Glass Noodle Salad £8.50
Vermicelli noodles combined with seafood, spring onions, prawns, onions, tomatoes, Chinese mushrooms and minced chicken
- ** 35 Pla Kung (*King Prawn Salad*) £11.50
King prawns and green mangoes blended with lemon grass, shallots, lime juice, chillies and fish sauce

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SEAFOOD

- *** 36 The Sea on Fire £15.50
*Fried mixed seafood and herbs in a spicy sauce served on a sizzling plate
Set alight with Sambuca*
- * 37 Phuket Mixed Seafood £14.50
Stir fried mixed seafood in a cream sauce and finally steamed in banana leaves
- *** 38 Pad Kra Prao Seafood £14.50
Mixed seafood stir fried with chillies, onions, fresh basil leaves and a spicy sauce
- 39 Steamed Hotpot £14.50
Mixed seafood, vegetables and vermicelli noodles with oyster sauce, steamed in a hotpot
- ** 40 Lobster and Seafood with Herbs (1½ lbs approx.) £35.00
*Fried lobster (off shell) and mixed seafood with spring onions, coriander and
big chillies in a spicy sauce*
- 41 Royal Thai £13.90
*Fried asparagus, whole king prawns and mushrooms in a Thai style
gravy sauce*
- ** 42 Chuchi Tiger Prawns £14.90
Tiger prawns (partially shelled) in a spicy chuchi sauce and herbs
- ** 43 Chilli Tiger Prawns £14.90
*Marinated tiger prawns (partially shelled) barbecued and dressed with a
spicy red chilli sauce*
- 44 Garlic Tiger Prawns £14.90
Deep fried whole tiger prawns with garlic and pepper in oyster sauce
- ** 45 Spicy King Prawns £13.90
Marinated king prawns with fresh herbs, onions, peppercorns and chillies
- 46 Sweet and Sour King Prawns £13.90
*Lightly dusted king prawns, stir fried in a sweet and sour sauce and served
with onions, cucumbers, tomatoes and pineapple*
- B 47 Sweet and Sour Fish £12.90
*Lightly dusted fillets of grouper, stir fried in a sweet and sour sauce and served
with onions, cucumbers, tomatoes and pineapple*
- B ** 48 Landing Fish £23.50
*Whole sea bass with shredded chicken served in a special fire pot with a lemon,
garlic, chillies and coriander broth*
- B 49 Siam Sea Bass £23.50
*Fillet of sea bass steamed with ginger, spring onions, sliced black mushrooms
and soya sauce*
- B 50 Garlic Fish £12.90
*A fillet of grouper fried with a little butter until crispy, dressed with a garlic and
pepper sauce and garnished with coriander*

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- B* ** 51 **Pla Lad Prik** £12.90
A fillet of grouper fried until crispy with a tamarind sauce dressing made with chillies, onions and topped with sweet basil leaves
- * 52 **Grilled Scallops in Garlic Sauce** £14.90
Fresh shelled scallops dressed with fresh chillies and garlic, grilled to perfection and garnished with coriander
- ** 53 **Scallops Thailand** £13.90
Stir fried scallops with oyster sauce, chillies, onions, pepper and mushroom
- 54 **Fried Crispy Garlic Squid** £11.50
Squid fried with a little butter until crispy, garnished with coriander and served with a garlic and pepper sauce on the side
- ** 55 **Mussels Hotpot** £11.50
Stir fried mussels (in shell) with garlic, chilli paste and hot bean sauce and served in a clay pot

POULTRY

- 56 **Thai Lemon Grass Chicken** £11.50
Strips of chicken thigh marinated in virgin olive oil, garlic, lemon grass and herbs, barbecued and served with a hot chilli dipping sauce
- *** 57 **Kai Kra Prao** £10.50
Slices of chicken breast stir fried with chillies, mushrooms and fresh basil leaves in a spicy sauce
- 58 **Sweet and Sour Chicken** £9.80
Lightly dusted slices of chicken breast, stir fried in a sweet and sour sauce and served with onions, cucumbers, tomatoes and pineapple
- 59 **Chicken with Ginger** £9.80
Slices of chicken breast stir fried with ginger and shitake mushrooms, onions, spring onions, big chillies and oyster sauce
- N* * 60 **Chicken with Cashew Nuts** £9.80
Deep fried slices of chicken breast with cashew nuts, water chestnuts, onions, dried chillies and mushrooms
- 61 **E-San Kai Yang (Grilled Chicken)** £12.50
Chicken thigh marinated with our chef's special recipe, then grilled to perfection on a bed of mixed vegetables, served on a sizzling plate with a sweet chilli dipping sauce
- 62 **Bangkok Chicken** £9.80
Fried chicken with red wine sauce infused with tomato puree
- 63 **Ped Makharm (Imperial Duck)** £12.50
Grilled duck on a bed of fried spinach and tamarind sauce
- ** 64 **Drunken Duck** £12.50
Slices of roasted duck with Thai herbs, chillies, English mushrooms, long beans and eggplant, stir fried in a white wine and spicy sauce

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BEEF

- * 65 Suea-Rong-Hai (*Weeping Tiger*) £15.50
*Grilled steak on a bed of mixed vegetables, on a sizzling plate, served with a hot chilli sauce on the side. It is so good that the tiger would weep for more!
(We can make it rare, medium or well done - please advise us)*
- *** 66 Neua Kra Prao £10.50
Thin strips of beef stir fried with chillies, mushrooms and fresh basil leaves
- 67 Sam Sa Hai £10.50
Marinated beef sliced and stir fried with baby corn and asparagus
- ** 68 Neua Pad Prik (*Spicy Beef*) £10.50
*Fried slices of beef with fresh chillies, mushrooms and onions
(We can make it medium hot, hot or very hot - please advise us)*

LAMB

- ** 69 Lamb and Herbs £10.50
Stir fried lamb with a spicy sauce, garden peas, big chillies, onions and Thai herbs
- * 70 Pad Lamb £10.50
Fried lamb with baby corns, big chillies and ginger in oyster sauce
- ** 71 Gae Yang (*Rack of Lamb*) £16.50
Chargrilled baby lamb cutlets on a bed of mixed leaves served with a spicy Thai style mint sauce, made with fresh mint, coriander, red chillies, lime juice and olive oil
- * 72 Panaeng Gae £14.50
Slowly braised lamb shank dressed with red curry, coconut milk and herbs

PORK

- 73 Garlic Pork £9.80
Slices of pork fried with a little butter until crispy, dressed with a garlic and pepper sauce and garnished with coriander
- 74 Sweet and Sour Pork £9.80
Lightly dusted slices of pork, stir fried in a sweet and sour sauce and served with onions, cucumbers, tomatoes and pineapple
- 75 Pork with Ginger £9.80
Slices of pork stir fried with ginger and shitake mushrooms, onions, spring onions, big chillies and oyster sauce

CURRIES

- * 76 Kaeng Kari Kung or Scallops (*Yellow Curry*) £13.90
*King prawn or scallops curry with potatoes, capsicum and onions.
A highly recommended Thai curry dish*
- ** 77 Khiew Warn Beef or Chicken Curry (*Green Curry*) £10.50
A light, sweet green curry with beef or chicken, coconut milk, spices and eggplants
- ** 78 Pork Pad Prik Khing (*Dry Red Pork Curry*) £10.50
Stir fried slices of pork with green beans in a red curry sauce. A classic Thai dish
- ** 79 Roast Duck Curry (*Red Curry*) £12.50
In a world of curries we believe that this dish is exclusive only to Thailand

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- ** 80 Panaeng Beef or Chicken Curry (*Red Curry*) £10.50
Stir fried beef or chicken, precisely folded in red curry with coconut milk and herbs
- * 81 Massaman Lamb, Beef or Chicken £12.50
A typical dish from Southern Thailand of slowly braised lamb, beef or chicken with potatoes and capsicum in a medium spicy curry sauce

We can accommodate your preference of curry, to any meat or seafood, as you wish

VEGETABLES

- * 82 Thai Morning Glory £9.50
Regarded as a great vegetarian delicacy, cooked with garlic, yellow beans and chillies
- * 83 Fine Long Beans £9.50
Stir fried with yellow beans, garlic and chillies, this dish is also considered a vegetarian delicacy
- * 84 Oyster Mushrooms with Basil £8.50
Stir fried oyster mushrooms with basil leaves, fresh chillies and soya sauce
- 85 Fried Spinach with Oyster Sauce £8.50
- 86 Mixed Vegetables in Oyster Sauce £7.50
Seasonal mixed vegetables, stir fried in oyster sauce

Please see vegetarian main dishes as an alternative

RICE

- 87 Thai Crabmeat Royal Fried Rice £9.80
Fresh crabmeat stir fried with diced vegetable egg fried rice
- N * 88 Kao Ob Subpraroud (*Pineapple Rice*) £8.50
Fragrant Jasmine rice and curry powder fried with shrimps, cashew nuts, raisins, eggs and freshly diced pineapple
- 89 Royal Fried Rice £4.90
Fragrant Jasmine rice fried with eggs and diced vegetables
- 90 Coconut Rice £4.50
Fragrant Jasmine rice cooked with coconut milk
- 91 Fragrant Jasmine Rice £3.20

NOODLES

- N 92 Pad Thai Noodles with Prawns £10.50
King prawns fried with Thai rice noodles, eggs, peanuts, beansprouts and spring onions. A highly popular accompaniment in Thailand
- N 93 Pad Thai Noodles with Chicken, Beef or Pork £8.90
Chicken, beef or pork fried with Thai rice noodles, eggs, peanuts, beansprouts and spring onions. A highly popular accompaniment in Thailand
- 94 Vermicelli Plain Noodles £5.50
Vermicelli rice noodles stir fried with eggs, beansprouts and spring onions
- ** 95 Pad Kee Mau (*Dry Stir Fried Noodles*) £9.80
Stir fried Thai rice noodles with mixed seafood, broccoli florets, eggplants, long beans and chillies

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FOR VEGETARIANS

APPETIZERS

- N* 96 Paradise Platter Ja (*minimum of 2 orders*) per person @ £7.90
A combination platter of Paper Corn, Spring Rolls Ja, Corn Cake, Vegetable Tempura and Mixed Salad served with four dipping sauces
- 97 Spring Rolls Ja £6.50
Spring rolls stuffed with vegetables and vermicelli noodles and served with a sweet chilli dipping sauce
- N* 98 Paper Corn £6.50
Whole baby corns wrapped in rice pastry, crispy fried and served with a sweet chilli dipping sauce
- * 99 Thai Corn Cake £6.50
Deep fried sweet corn blended with a red curry paste and served with a cucumber sauce
- 100 Vegetable Tempura £7.50
Deep fried vegetables in tempura batter and served with a sweet chilli dipping sauce

SOUPS

- ** 101 Tom Som Hed £4.90
Tofu in a clear sweet spicy soup infused with ginger and tomatoes and garnished with coriander
- *** 102 Tom Yum Hed £4.90
*A vegetarian variation of the Tom Yum Kung, Thailand's most famous soup
A spicy, clear broth with mushrooms, lemon grass and Thai ginger*
- ** 103 Tom Kha Hed £4.90
*A vegetarian variation of the Tom Kha Kai, a Thai's favourite cream soup,
made with mushrooms, coconut milk, lemon grass and galangal*

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FOR VEGETARIANS

MAIN DISHES

- * 104 Jungle Prince £8.50
A light, sweet green curry with mixed vegetables, tofu, coconut milk, spices and eggplants
- * 105 Massaman Ja £8.50
A typical dish from Southern Thailand of assorted vegetables and tofu in a medium spicy curry sauce
- N 106 Himmapharn £7.80
Fried cashew nuts with tofu, onions, spring onions, English mushrooms and dried chillies
- 107 Sweet and Sour Tofu £7.80
Lightly dusted tofu, stir fried in a sweet and sour sauce and served with onions, cucumbers, tomatoes and pineapple
- 108 Monks Ja £7.80
Seasonal mixed vegetables stir fried in soya sauce

SALAD

- N ** 109 Glass Noodle Salad Ja £6.50
Vermicelli noodles combined with spring onions, onions, tomatoes and mushrooms
- 110 Mixed Salad £6.80
Fresh Iceberg, Lolo Rosso lettuce, tomatoes, cucumber and red onions lightly seasoned and dressed with virgin olive oil

NOODLES

- N 111 Pad Thai Ja £7.50
*Thai noodles fried with tofu, peanuts, beansprouts and spring onions
A highly popular accompaniment in Thailand*
- 112 Vermicelli Plain Noodles Ja £5.50
Vermicelli rice noodles stir fried with beansprouts and spring onions

RICE

- 90 Coconut Rice £4.50
Fragrant Jasmine rice cooked with coconut milk
- 91 Fragrant Jasmine Rice £3.20

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*For the diners looking for a mouth-watering experience, try our hot,
spicy, sweet and sour enticing Royale set menu*

PARADISE ROYALE

(not less than 2 orders) per order @ £29.50

STARTER:

- N* Thai Lettuce Wraps
*(Create your own Lettuce Wraps!
Made for sharing. Barbecued chicken strips,
carrots, beansprouts, noodles and lettuce leaves
served with three delicious dipping sauces)*

SOUP:

- * Tom Kha Kai
*(A Thai's favourite cream soup. Chicken,
mushrooms, coconut milk, lemon juice and
galangal)*

MAIN COURSES:

- Royal Thai
*(Fried asparagus, whole king prawns and
mushrooms in a Thai style gravy sauce)*
- ** Neua Pad Prik (*Spicy Beef*)
*(Fried slices of beef with fresh chillies,
mushrooms and onions)*
- * Massaman Lamb
*(A typical dish from Southern Thailand of slowly
braised lamb, with potatoes and capsicum in a
medium spicy curry sauce)*
- N* * Chicken with Cashew Nuts
*(Deep fried slices of chicken breast with
cashew nuts, water chestnuts, onions,
dried chillies and mushrooms)*

ACCOMPANIMENTS:

- Mixed Vegetables in Oyster Sauce
(Seasonal mixed vegetables, stir fried in oyster sauce)
- N* Pad Thai Noodles with Prawns
*(King prawns fried with Thai rice noodles, eggs,
peanuts, beansprouts and spring onions.
A highly popular accompaniment in Thailand)*
- Royal Fried Rice
*(Fragrant Jasmine rice fried with eggs
and diced vegetables)*

DESSERT:

Elephant Royale Dessert Platter

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*For the diners seeking a more traditional Thai set menu, here we offer
Thailand's most celebrated dishes in an - All in One - Delightful set menu*

PARADISE DELIGHT

(not less than 2 orders) per order @ £32.50

STARTER:

N Paradise Platter
(A delicious platter of Satay Chicken, Chicken Parcel, Paper Prawn, Spring Rolls, Thai Fish Cake, Papaya Salad and Pork Dim Sum, served with four dipping sauces)

SOUP:

*** Tom Yum Kung
*(The most famous soup in Thai cuisine.
A spicy, clear broth with tiger prawns,
mushrooms, lemon grass and Thai ginger)*

MAIN COURSES:

*B *** Pla Lad Prik
(A fillet of grouper fried until crispy with Tamarind sauce dressing made with chillies, onions and topped with sweet basil leaves)

Garlic Tiger Prawns
(Deep fried whole tiger prawns with garlic and pepper in oyster sauce)

** Lamb and Herbs
(Stir fried lamb with a spicy sauce, garden peas, big chillies, onions and Thai herbs)

** Khiew Warn Chicken Curry
(A light, sweet green curry with chicken, coconut milk, spices and eggplants)

ACCOMPANIMENTS:

Mixed Vegetables in Oyster Sauce
(Seasonal mixed vegetables, stir fried in oyster sauce)

N Pad Thai Noodles with Prawns
*(King prawns fried with Thai rice noodles, eggs, peanuts, beansprouts and spring onions.
A highly popular accompaniment in Thailand)*

Coconut Rice
(Fragrant Jasmine rice cooked with coconut milk)

DESSERT:

Elephant Royale Dessert Platter

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*For those who wish to spice up their dining experience,
enjoy our hot and spicy, delectable Paradise Orchid set menu*

PARADISE ORCHID

(not less than 2 orders) per order @ £30.50

STARTER:

N Paradise Platter
(A delicious platter of Satay Chicken, Chicken Parcel, Paper Prawn, Spring Rolls, Thai Fish Cake, Papaya Salad and Pork Dim Sum, served with four dipping sauces)

SOUP:

*** Tom Yum Kai
(A variation of the Tom Yum Kung, Thailand's most famous soup. A spicy, clear broth with chicken, mushrooms, lemon grass and Thai ginger)

MAIN COURSES:

** Spicy King Prawns
(Marinated king prawns with fresh herbs, onions, peppercorns and chillies)

* Pad Lamb
(Fried lamb with baby corns, big chillies and ginger in oyster sauce)

** Khiew Warn Chicken Curry
(A light, sweet green curry with chicken, coconut milk, spices and eggplant)

Sam Sa Hai
(Marinated beef sliced and stir fried with baby corn and asparagus)

ACCOMPANIMENTS:

Mixed Vegetables in Oyster Sauce
(Seasonal mixed vegetables, stir fried in oyster sauce)

N Pad Thai Noodles with Prawns
(King prawns fried with Thai rice noodles, eggs, peanuts, beansprouts and spring onions. A highly popular accompaniment in Thailand)

Royal Fried Rice
(Fragrant Jasmine rice fried with eggs and diced vegetables)

DESSERT:

Elephant Royale Dessert Platter

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*For those that are vegetarian or health conscious,
delight in our vegetarian Paradise of a set menu*

PARADISE JA (Vegetarian Set Menu)

(not less than 2 orders) per order @ £22.50

- STARTER:**
- N* Paradise Platter Ja
(A combination platter of Paper Corn, Spring Rolls Ja, Corn Cake, Vegetable Tempura and Mixed Salad, served with four dipping sauces)
- SOUP:**
- *** Tom Yum Hed
(A variation of the Tom Yum Kung, Thailand's most famous soup. A spicy, clear broth with mushrooms, lemon grass and Thai ginger)
- MAIN COURSES:**
- * Jungle Prince
(A light, sweet green curry with mixed vegetables, tofu, coconut milk, spices and eggplant)
- ** Aubergine Lad Prik
(Aubergine fried until crispy with tamarind sauce dressing made with chillies, onions and topped with sweet basil leaves)
- * Massaman Ja
(A typical dish from Southern Thailand of assorted vegetables and tofu in a medium spicy curry sauce)
- ACCOMPANIMENTS:**
- Monks Ja
(Seasonal mixed vegetables, stir fried in soya sauce)
- N* Pad Thai Ja
*(Thai noodles fried with tofu, peanuts, beansprouts and spring onions.
A highly popular accompaniment in Thailand)*
- Coconut Rice
(Fragrant Jasmine rice cooked with coconut milk)
- DESSERT:**
- Elephant Royale Dessert Platter

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SUNDAY BUFFET LUNCH

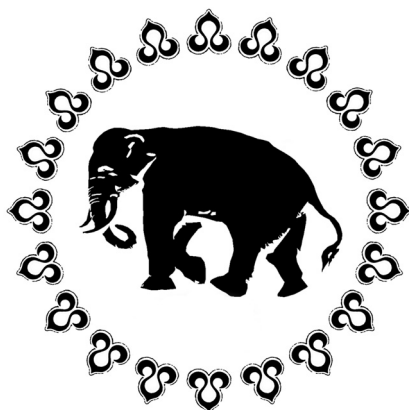
£16.50

(Per Person)

12 noon - 4.00 p.m.



Under The Same Management as:



ELEPHANT ROYALE

Authentic Royal Thai Cuisine

Locke's Wharf, Westferry Road,
Isle Of Dogs, London E14 3WA

Tel: 020 7987 7999

Fax: 020 7515 0073