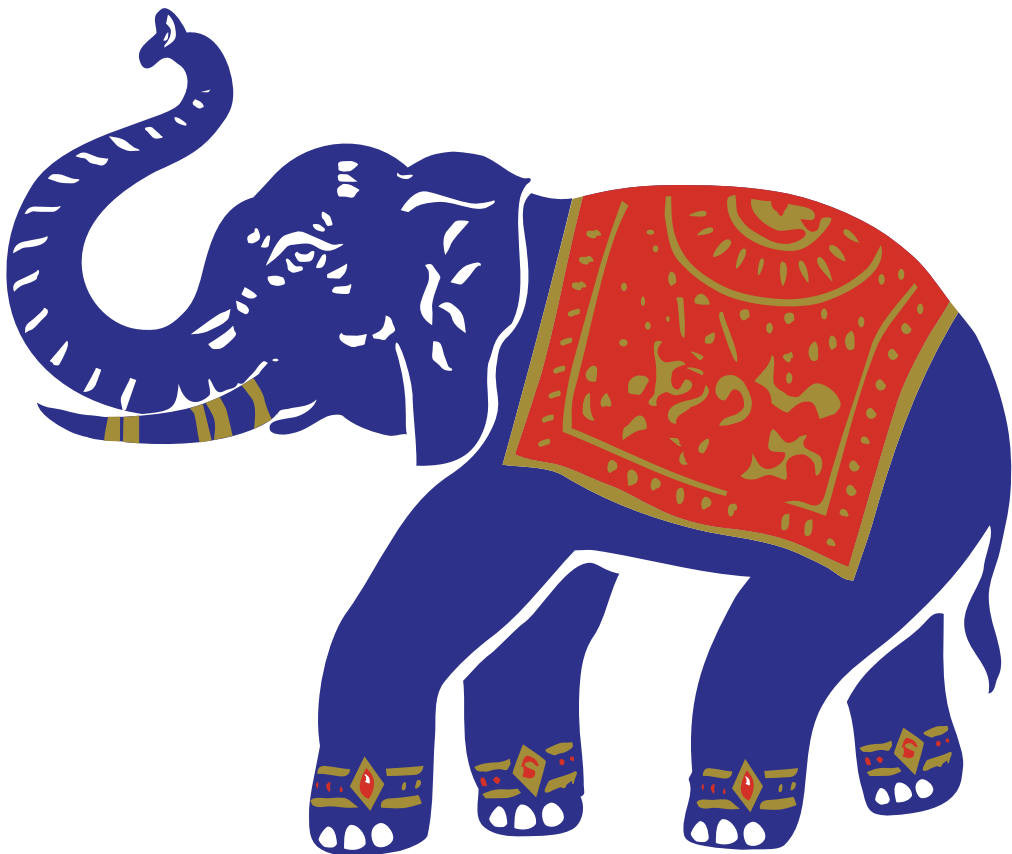


MENU



SAWADEE



awadee" means welcome in Thailand. This is how we greet each customer who comes to the Blue Elephant. For the Thais, dining together is a celebration of life itself. A Thai meal will include at least two main dishes with rice or noodles, usually with soup also served; hot and spicy flavours are mixed with the mild or sweet in a glorious melee of flavours. Everyone samples a little of each dish - sharing is the essence of the meal. If you wish to experiment, then choose our Royal Thai Banquet, Pearls of the Blue Elephant or Royal Platter, which offer an introduction to the enormous variety of dishes available.

You will see Elephant symbols on the menu besides some dishes, indicating how hot and spicy they are. Some Thai dishes are fiery and are given extra excitement by dipping into tiny dishes of sauces made from green and red chilies. Our team members will be happy to suggest something to suit your own taste and palate.

Enjoy your meal!



awadee" tfisser merħba bil-lingwa Tajlandiża u aħna hekk nilqgħu lil kull klijent li jiġi l-Blue Elephant. Għat-Tajlandiżi, li taqşam ikla mal-oħrajn hi ċelebrazzjoni tal-ħajja nnifisha. Ikla tipika Tajlandiża tikkonsisti mill-anqas żewġ platti ewlenin servuti bir-ross jew talġatelli, kif ukoll xi soppa; it-togħmiet tal-ħwawar, li kapaċi jkunu jaħarqu mhux ħażin, jithaltu ma' togħmiet oħrajn anqas pikkanti, kull tant helwin, iżda xejn anqas apetitużi. Kulhadd iduq ftit minn kollox, l-aktar ħaġa mportanti hija li n-nies jiltaqgħu sabiex jieklu flimkien. Jekk tixtiequ dduqu xi ħaġa ġdida għandkom tagħżlu r-Royal Thai Banquet, Pearls of the Blue Elephant jew ir-Royal Platter. Dawn jinkludu għadd sabiħ ta' platti differenti u b'hekk tkunu tistgħu dduqu xi wħud mill-varjetà kbira ta' platti li noffru.

Meta taqraw il-menù taraw li maġenb xi wħud mill-platti hemm simboli ta' ljunfanti. Dawn jindikaw kemm ikunu mħawwrin u jaħarqu dawkl il-platti partikolari. Fil-kċina Tajlandiża ċerti platti jaħarqu ħafna u fuq il-mejda jitpoġġew plattini żgħar mimlijin bi żlazi magħmula mill-bżar aħmar jaħraq u min irid jista' jbill l-ikel fihom.

L-istaff jista' jgħinkom tagħżlu xi platti li żgur ikun tal-gosti tagħkom.

Nixtiequlkom l-ikla t-tajba!

🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT
🥜 CONTAINS NUTS 🍖 CONTAINS PORK 🌱 VEGAN

Out of courtesy to the other guests, kindly refrain from smoking cigars, pipes and the use of mobile phones on the terrace, Thank you

Many of our dishes are made from ingredients freshly flown in from Thailand, according to traditional recipes that are centuries old

We do not use monosodium glutamate.

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager

Should you wish to customise any of the menu items kindly note that an additional charge may be incurred. Please ask your server

Starters

		€
12	SPRING ROLLS LAAB PED Blue Elephants' special spring roll recipe, stuffed with sticky rice and roast duck salad served with sweet and sour sauce.	7.75
3	SPRING ROLLS "BLUE ELEPHANT" Our special recipe of minced lamb stuffing served with red sweet and sour sauce.	7.75
5	THAI FISH CAKES 🐘 Deep fried ground fish fillet, mixed spices and red curry paste, served with a cucumber and sweet and sour sauce.	7.75
6	DIM SIM ♦ Steamed parcels of minced pork, shrimps and crab meat in a bamboo basket, accompanied by soya sauce.	8.00
76	THUNG PU All the talent of our Chef Chang in this favourite stuffed egg pastry, cream cheese, crab meat, spring onions.	8.00
1	CHICKEN SATAY 🌶️ Strips of grilled marinated chicken served with a cucumber and peanut sauce.	8.50
16	GOLDEN BAGS 🐘 Crispy pastry stuffed with minced organic prawns, flavoured with Blue Elephant green curry paste served with our speciality pineapple sauce	8.50
71	PRAWN SALAD WITH AVOCADO 🐘 A spicy prawn salad with organic herbs and avocado.	9.50
49	CRISPY PRAWN AND SALMON SALAD 🐘 Crispy prawn and marinated spiced salmon with lemongrass, ginger and lime dressing	9.50
8	PRAWNS TEMPURA Deep fried prawns with tempura batter served with sweet chili sauce and Thai coleslaw.	10.25
45	HOY SHELL KROB & AVOCADO 🐘 Crispy wonton stuffed with scallop, ginger, coriander served with a Thai dressing	10.50
31	MIXED SATAY (CHICKEN, BEEF, PORK) 🌶️ ♦ Mixed strips of grilled marinated chicken, beef and pork served with a cucumber and peanut sauce.	13.00
252	TOD MUM PU 🐘 Shallow fried crab cake, spicy avocado salad.	13.00
265	THAI BEEF SALAD 🐘 Served with avocado and fresh mango, spring onions, fresh basil leaves and chili oil.	13.50
99	PEARLS OF THE BLUE ELEPHANT 🐘 Chicken satay, spring roll Blue Elephant, Thai fish cake, dim sim, crispy prawn and salmon salad.	14.50

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager

Prices are in Euro and inclusive of VAT

🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT

🌶️ CONTAINS NUTS ♦ CONTAINS PORK 🌱 VEGAN

Soups

€

- | | | |
|-----|--|-------|
| 553 | CLEAR VERMICELLI SOUP
A clear soup of vermicelli, mushrooms and vegetables. | 7.00 |
| 103 | MENAM CHICKEN SOUP 🐘
Chicken and coconut milk soup flavoured with lemongrass and herbs. | 8.00 |
| 104 | TOM YAM KOONG 🐘🐘
Thailand's famous spicy soup. A refined and powerful shrimp bouillion. | 8.50 |
| 105 | TOM KHA SEAFOOD 🐘
A refreshing coconut soup flavoured with lemongrass and galangal | 10.50 |

Seafood and Fish

- | | | |
|-----|---|-------|
| 356 | SALMON NAM PRIK PHAOW 🐘
Stir-fried salmon, onions, bell peppers, spring onions, celery and basil leaves | 17.50 |
| 417 | PLA OP KING 🐘
Baked grouper fillets with garlic, ginger, soy sauce, stir-fried vegetable rice | 18.00 |
| 265 | SEAFOOD CURRY 🐘
Stir-fried prawns, mussels, monkfish, grouper set in a curry sauce | 18.50 |
| 400 | SWEET AND SOUR PRAWN
Stir-fried prawns with mushroom, bell peppers, cucumber and ginger set in a sweet and sour sauce. | 19.50 |
| 402 | PRAWN CURRY 🐘
Prawns with a hot yellow curry, finished with coconut milk. | 19.50 |
| 408 | MONK FISH SAMOO-PRAI 🐘
Stir-fried fillet of monk fish with Thai herbs, bell peppers and spicy vegetables, with young peppercorn. | 20.00 |
| 363 | PLA SALMON PAOW KHAMIN
Marinated fillet of salmon wrapped in banana leaves and Thai herbs. | 21.00 |
| 425 | SEAFOOD KE THIAM PRIU THAI 🐘
Stir-fried prawns, mussels, cuttle fish, sea bream and garlic, black pepper, coriander | 21.00 |
| 353 | PLA NEUNG MANAO
Steamed fillet of sea bass flavoured with lemongrass, fresh lime juice and crushed chili, garlic and coriander. | 21.50 |

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🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT

🌿 CONTAINS NUTS ♦ CONTAINS PORK 🌱 VEGAN

Poultry & Game

		€
309	CHIANG RAI 🐘🐘🐘 Stir-fried minced chicken with chili, garlic, fresh peppercorn and basil.	14.00
317	GOLDEN CHICKEN Crispy bread crumbed chicken with sweet chili sauce.	14.00
328	PED PHAD KHING Stir-fried marinated duck breast with ginger, onions, bell peppers, mushrooms and exotic soya sauce.	14.50
303	EMERALD CHICKEN Jewels of marinated chicken accompanied by sesame sauce.	15.00
307	KAI PHAD PRIK KHING 🐘🐘 Typical upcountry style stir-fried chicken with Blue Elephant's own red curry paste and Thai long beans, fresh from the Royal Project farm.	15.00
301	KAI HIMMAPAN 🍍 Stir-fried chicken supreme with pineapple, taro, onions, bell peppers, topped with cashew nuts and fried chili.	15.00
306	GREEN CHICKEN CURRY 🐘🐘🐘 A hot green curry of chicken in coconut milk with zucchini and aubergine.	15.50
262	RABBIT KATHIEM PRIK THAI 🐘 Stir-fried rabbit with garlic and fresh peppercorns.	16.00
351	CRISPY DUCK 🐘🐘 Crisp roast duck with bok choy, green beans, chili sauce.	16.00
327	PED MAKARM Grilled marinated duck breast topped with tamarind sauce from the Petchaboon Province, accompanied by fried shallots and seaweed.	16.00
329	ROASTED DUCK CURRY 🐘🐘 Roasted duck in Blue Elephant red curry in coconut milk, fresh pineapple, zucchini, grapes, tomatoes and basil leaves.	16.00

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🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT

🍍 CONTAINS NUTS 🍖 CONTAINS PORK 🌱 VEGAN

Meats

€

254	NUA YANG NAM TOK 🐘	15.50
Grilled marinated rib of beef served with Thai E-Saan classic sauce.		
251	BAN CHIANG	16.00
Marinated sliced sirloin of beef, stir-fried with onions, mushrooms and baby corn set in an aromatic oyster sauce.		
256	MU PAD PRIK 🐘🐘 ♦	16.00
Crispy fried pork belly, with bok choy, green beans and hot chili sauce.		
155	SWEET AND SOUR PORK ♦	16.00
Crispy fried pork with mushroom, cucumber, bell peppers, onions and sweet & sour pineapple sauce.		
253	NUA PHAD PRIK 🐘🐘🐘	16.50
Extremely spicy sliced and stir-fried sirloin of beef with crushed chili, aubergine, bell peppers and sweet basil.		
153	CHILLIED LAMB 🐘🐘🐘	16.50
A dish created for the Blue Elephant by our chef Kop. Stir-fried lamb with bell peppers, exotic spices and herbs.		
250	PANENG NUA 🐘🐘	17.00
A rich curry of beef and coconut milk with zucchini, aubergine and Thai sweet basil.		
151	MASSAMAN LAMB 🐘 🍌	17.50
A tropical dish from the south of Thailand, Lamb curry in coconut milk, potatoes, roasted cashew nuts.		
259	NUA YANG GAENG DAENG 🐘🐘	18.50
Grilled marinated Angus rib of beef, deep fried vegetables, red curry sauce.		
449	BLUE ELEPHANT PLATTER	22.00
Massaman lamb, emerald chicken, prawn curry, crispy prawn and salmon salad, Blue Elephant mixed vegetables, and served with steamed Jasmine rice.		
258	PHAD KRA PROW NUA 🐘	24.50
Stir-fried minced beef with chili, garlic and basil leaves.		
260	STEAK TAKRAI	25.00
Grilled rib of beef with lemongrass and black pepper corns, accompanied by fried rice, served with roasted vegetables.		

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🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT

🍌 CONTAINS NUTS ♦ CONTAINS PORK 🌱 VEGAN

Accompaniments

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In Thailand, every special meal is served with festive rice, or noodles - plenty of herbs and spices.

450	STEAMED RICE Jasmine rice from the Surin Province.	5.50
480	STICKY RICE Steamed rice, a big favourite with the people from the North Eastern region.	6.00
451	ROYAL FRIED RICE Stir-fried Jasmine rice with crab meat, eggs and assorted vegetables.	7.50
614	NORMAI FARANG PHAD HED HORM Stir-fried Thai asparagus with fresh mushrooms in garlic sauce.	7.50
470	MIXED VEGETABLES "BLUE ELEPHANT" Crispy stir-fried fresh bean sprout, mange-tout and broccoli.	7.75
460	PHAD THAI "BLUE ELEPHANT" 🍄 Typical Thai fried rice noodles with ground peanuts, egg, vegetables and tamarind dressing. Choice of chicken or shrimp.	8.00

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🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT

🍄 CONTAINS NUTS 🍖 CONTAINS PORK 🌱 VEGAN

Vegetarian Menu

Starters

		€
514	TOW-HO YANG 🍄 🌶️ Strips of grilled marinated bean curd served with a cucumber and peanut sauce.	7.00
513	YAM HED 🐘 🌶️ A tangy salad of mushrooms with fresh lemongrass and a mixture of herbs tossed with spicy dressing.	7.00
508	VERMICELLI SALAD JAY 🍄 🐘 🌶️ A salad of clear vermicelli noodles, onions, carrots, cashew nuts and coriander, tossed in a spicy lemon dressing.	7.00
511	THAI TEMPURA VEGETABLES 🌶️ Crispy deep fried vegetables Thai tempura style served with soya sauce.	7.50
505	SPRING ROLL JAY "BLUE ELEPHANT" 🌶️ The whole kitchen garden of our chef enveloped in delicate rice-paper and served with a delicious spicy sauce .	7.50
512	YAM MAMAUANG 🍄 🐘 🌶️ A refreshing tangy salad of green mango, crushed peanut, roasted brown coconut and tamarind sauce.	9.00

Soups

553	CLEAR VERMICELLI SOUP 🌶️ A clear soup of vermicelli, mushrooms and vegetables.	7.00
554	TOM KHA JAY 🐘 🌶️ Tofu and coconut milk soup flavoured with lemongrass and herbs.	7.50
552	TOM YAM MUSHROOM 🐘 🌶️ A clear broth with spicy mushrooms.	8.00

Main Courses

607	FIRE OF AYUDTHYA 🐘 🌶️ Yod Phaeng stir-fried with fiery red chillies, onion and young peppercorns.	13.00
600	TOW-HU 🌶️ Our special bean curd preparation. Sweet & sour sauce with fresh pineapple, mushrooms, onions, tomatoes, cucumber and ginger.	13.00
601	PHAD KHING TOFU 🌶️ Stir-fried tofu with ginger, onions, black jelly mushrooms and spring onions.	13.50
612	KAENG KAREE TOFU 🐘 🌶️ Braised curry powder with tofu, potatoes, onions, pineapple in coconut milk	13.50
606	KAENG KHIAOW WAHN TOFU 🐘 🌶️ Green tofu curry in coconut milk with zucchini, aubergine and basil leaves.	13.50

Accompaniments

651	ROYAL FRIED RICE JAY 🍄 🌶️ Stir-fried Jasmine rice, cashew nuts and vegetables	7.00
670	MIXED VEGETABLES "BLUE ELEPHANT" 🌶️ Crispy stir-fried fresh soya bean, mange-tout and broccoli.	7.50
614	NORMAI FARANG PHAD HED HORM 🌶️ Stir-fried Thai asparagus with fresh perfumed mushrooms in garlic sauce.	7.50
660	PHAD WOOD-SEN 🌶️ Stir-fried glass noodles, with white lettuce, spring onions, carrots and celery.	7.50

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🐘 MEDIUM HOT 🐘 🐘 HOT 🐘 🐘 🐘 VERY HOT
🍄 CONTAINS NUTS 🍄 CONTAINS PORK 🌶️ VEGAN

Vegetarian Set Menu

Starters

SPRING ROLL JAY "BLUE ELEPHANT" 🌱

The whole kitchen garden of our chef enveloped in a delicate rice-paper and served with a delicious spicy sauce.

THAI TEMPURA VEGETABLES 🌱

Crispy deep fried vegetables Thai tempura style, served with spicy and non spicy sauce.

YAM HED 🐘 🌱

A tangy salad of mushrooms with fresh lemongrass and mixture of herbs tossed with a spicy dressing.

TOW-HO YANG 🍄 🌱

Strips of grilled marinated bean curd served with a cucumber and peanut sauce.

Soups

CLEAR VERMICELLI SOUP 🌱

A clear soup of vermicelli, mushrooms and vegetables.

Or

TOM YAM MUSHROOM 🐘 🐘 🌱

A clear broth with spicy mushrooms.

Main Courses

HIMMAPAN 🍄 🌱

Stir-fried Tofu with cashew nuts, pineapple, bell peppers and baby corn in an aromatic sauce.

KHIAOW WAN PAK 🐘 🐘 🌱

A hot green curry of mixed vegetables in coconut milk with baby aubergines and sweet basil.

TOW-HU 🌱

Our special bean curd sweet and sour dish, fresh pineapple, mushrooms, onions, tomatoes, cucumber, ginger and baby corns.

Accompaniment

PHAD WOOD-SEN 🌱

Stir-fried glass noodle, with white lettuce, spring onions, carrots and celery.

MIXED VEGETABLES "BLUE ELEPHANT" 🌱

Crispy stir-fried fresh soya beans, mange-tout and broccoli.

STEAMED RICE 🌱

Jasmine rice from the Surin province.

Dessert

THAI FRUIT SALAD 🌱

Selection of fresh Thai fruits

MINIMUM 2 COVERS

€ 33.00 per person without soup

€ 38.00 per person with soup

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Prices are in Euro and inclusive of VAT

🐘 MEDIUM HOT 🐘 🐘 HOT 🐘 🐘 🐘 VERY HOT

🍄 CONTAINS NUTS 🍋 CONTAINS PORK 🌱 VEGAN



Royal Thai Banquet Menu

Starters

CHICKEN SATAY 🍯

Strips of grilled marinated chicken served with a cucumber and peanut sauce.

SPRING ROLL "BLUE ELEPHANT"

Our special recipe of minced lamb stuffing served with sweet and sour sauce.

PRAWN TEMPURA

Deep fried prawns with tempura batter served with sweet chili sauce and Thai coleslaw.

CRISPY PRAWN AND SALMON SALAD 🐘🐘

Crispy prawn and marinated spiced salmon with lemongrass, ginger and lime dressing

THUNG PU

All the talent of our Chef Chang in this favourite stuffed egg pastry, cream cheese, crab meat, spring onions.

Soups



TOM YAM KOONG

Thailand's famous spicy soup. A refined and powerful shrimp bouillon.

Or



MENAM CHICKEN SOUP

Chicken and coconut milk soup flavoured with lemongrass and herbs.

Or

TOM KHA SEAFOOD

A refreshing soup of seafood with young coconut, flavoured with lemongrass and galangal.

Main Courses



SEAFOOD KE THIEU PRIU THAI

Stir-fried prawns, mussels, cuttle fish, sea bream and garlic, black pepper, coriander

KAI KATIEU PRIK THAI

Stir-fried chicken perfumed with coriander, garlic and pepper.

BAN CHIANG

Marinated sliced sirloin of beef stir-fried with onions, mushrooms and baby corn set in an aromatic oyster sauce.

PED MAKARM

Grilled marinated duck breast topped with tamarind sauce from the Petchaboon Province, accompanied by fried shallots and seaweed.



MASSAMAN LAMB

A tropical dish from the south of Thailand, Lamb curry in coconut milk, potatoes, roasted cashew nuts.

Accompaniment



PHAD THAI "BLUE ELEPHANT"

NORMAI FARANG PHAD HED HORM
STEAMED JASMINE RICE

Dessert

SELECTION OF OUR HOMEMADE DESSERTS

MINIMUM 2 COVERS

€ 40.00 per person without soup

€ 45.00 per person with soup

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Prices are in Euro and inclusive of VAT

🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT

🍯 CONTAINS NUTS 🍷 CONTAINS PORK 🌿 VEGAN



Bangkok Symphony Menu

Starters

CHICKEN SATAY 🍯

Strips of grilled marinated chicken served with a cucumber and peanut sauce.

DIM SIM ♦

Parcels of minced pork, shrimps and crab meat steamed in a bamboo basket accompanied by soya sauce.

PRAWN SALAD WITH AVOCADO 🐘🐘

A spicy prawn salad with organic herbs and avocado.

THAI FISH CAKE 🐘🐘

Deep fried spicy minced fish mixed with spices, red curry paste

Soups

TOM YAM TALAY 🐘🐘

Thailand's famous spicy soup. A refined and powerful seafood bouillion.

Or

CLEAR VERMICELLI SOUP

A clear soup of vermicelli, mushrooms and vegetables.

Main Courses

KAI HIMMAPAN 🍯

Stir-fried chicken supreme with pineapple, taro, onions and bell peppers topped with cashew nuts and fried chili.

PLA OP KING 🐘🐘

Baked grouper fillets with garlic, ginger soy sauce

MASSAMAN LAMB 🐘🍯

A tropical dish from the south of Thailand, lamb curry in coconut milk, potatoes, roasted cashew nuts.

BEEF CURRY

The original version of red curry with grilled beef and basil leaves.

Accompaniment

MIXED VEGETABLES "BLUE ELEPHANT"

PHAD THAI "BLUE ELEPHANT" 🍯

STEAMED JASMINE RICE

Dessert

MANGO CHEESECAKE with mango sorbet

MINIMUM 2 COVERS

€ 33.50 per person without soup

€ 38.50 per person with soup

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Prices are in Euro and inclusive of VAT

🐘 MEDIUM HOT 🐘🐘 HOT 🐘🐘🐘 VERY HOT

🍯 CONTAINS NUTS ♦ CONTAINS PORK 🌱 VEGAN



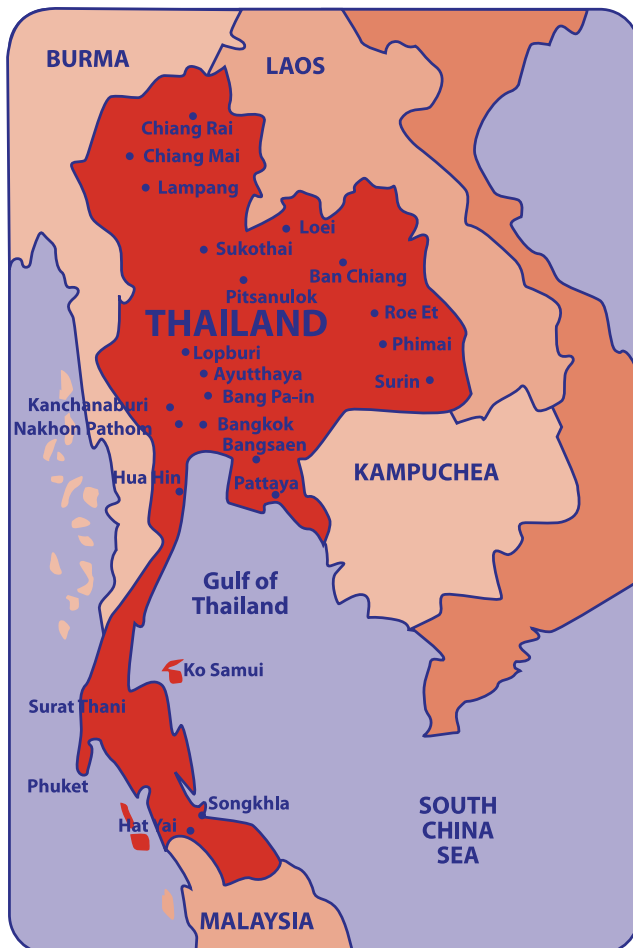
Enjoy the Thai Life

a bar experience with a difference

Enjoying the atmosphere but do not feel like a full meal?
You can now enjoy the following at the Blue Elephant Bar:
A variety of original cocktails featuring a Thai twist
Thai bites – a selection of nibbles to enjoy with your favourite drink

Take a piece of the Blue Elephant with you!

Our Blue Elephant souvenir shop is open.
You are welcome to visit the outlet throughout
or at the end of your meal and check out
the vast range of Blue Elephant items available
including the famous elephant teapot.



BLUE ELEPHANT
ROYAL THAI CUISINE



Member of the Blue Elephant International Group
www.blueelephant.com