

Banquet Menu A

Our Chef's Specialities

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

KAENG LEUANG GAI

Southern Thai Speciality of chicken in a yellow curry sauce

BOYSIAN KRATIUM PRIK THAI

Mixed meat and seafood cooked in garlic and black pepper

PLA PRIEW WAN

Fish in a sweet and sour sauce

PAD PAK NAM MAN HOI

Stir fried mixed vegetables in oyster sauce

KHAO PAD

Thai fried rice

£15.95 per person
minimum of two persons

Banquet Menu B

Our Chef's really hot and spicy dishes

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

TOM YAM GAI

Traditional Thai hot and spicy soup with chicken

MAIN COURSE

MASSAMAN LEUANG KAA

Lamb in a yellow curry with potatoes, onions and cashew nuts

NEUA PAD PED

Stir fried beef with fresh chilli and Thai herbs

PED PAD PRICK

Duck stir fried with chilli and celery

PAD PAK

Stir fried mixed vegetables

KHAO PAD

Thai fried rice

£17.95 per person
minimum of two persons

Banquet Menu C

Our Chef's seafood dishes

MIXED STARTERS

A selection of authentic Thai starters

MAIN COURSE

KAENG LEUANG GOONG

Southern Thai speciality of king prawn in a yellow curry sauce with lemon grass and lime leaves

KRATIEUM PRIK THAI TALAY

Mixed seafood cooked with garlic and black pepper

PLA RAD PRIK

Fish in a sweet and chilli sauce

GOONG PRIEW WAN

King prawn in a sweet and sour sauce

KHAO SOWAY

Steamed rice

£19.95 per person
minimum of two persons

Banquet Menu D

Our Chef's Vegetarian Specialities

MIXED STARTERS

Selection of authentic Thai vegetarian starters

MAIN COURSE

KAENG KIEW WAN YOD MAPRAW

Crispy palm hearts, Thai aubergines and fresh herbs with fresh vegetables in a green curry sauce

HED PAD MED MAMUANG HIMMAPHAN

Stir fried mushrooms with cashew nuts and onions in a sweet and sour sauce

TAO HU KRATIUM PRIK TAI

Stir fried bean curd with garlic and ground black pepper corns, onions and mixed peppers

PAD THAI JAY

Rice noodles fried with bean sprouts, eggs and tamarind sauce

KHAO SUAY

Steamed Thai jasmine rice

£14.95 per person
minimum of two persons

THAI

ELEPHANT

Authentic Thai Cuisine
Fully Licenced Restaurant
Take Away Service



Sawasdee Kaa

*welcome to our new take away
menu which starts from
October 2007*

Take Away Menu

Thai Elephant Restaurant

20 Regent Street, Leamington Spa, CV32 5HQ

Tel: 01926 886 882 • Fax: 01926 882 448

www.thaielephantrestaurant.co.uk

Sunday to Friday:

Lunch: 12.00 to 2.00 Dinner: 5.30 to 10.30

Saturday

Dinner: 5.30 to 11.00

Starters per portion

1	THAI ELEPHANT MIXED STARTERS A selection of authentic Thai starters with various sauces	£6.95
2	CRISPY DUCK Served with pancake, cucumber, spring onion and aromatic duck sauce	£5.50
3	CHICKEN SATAY Strips of chicken marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut sauce	£4.95
4	BEEF SATAY Strips of steak marinated in spices, put on sticks and grilled on charcoal, served with a lightly spiced peanut	£4.95
5	MIXED SATAY Chicken and beef satay served with peanut sauce	£4.95
6	HOI MANG POO OAP Fresh mussels steamed in Thai spices and herbs	£5.50
7	GADOOG MOO YANG Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal	£4.95
8	TOD MUN PLA Minced white fish mixed with fresh vegetables, Thai herbs, and a red curry paste, deep fried and served with a sweet chilli sauce	£5.50
9	POH PIAH TOD Deep fried spring rolls filled with chicken, mushrooms and Thai herbs	£4.95
10	GOONG HOR PAR King prawn wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet and chilli sauce	£5.50
10A	CRISPY FRIED HONEY DUCK Crispy duck served with watercress, sesame and honey	£5.50
10D	PRAWN CRACKERS	£2.50

Soups

Spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, ginger, chilli, coriander and fish sauce.

11	TOM YAM GOONG King Prawn Tom Yam	£5.50
12	TOM KAR GAI Chicken in spicy hot soup with coconut milk	£5.00
13	TOM YAM GAI Chicken Tom Yam	£5.00
14	TOM YAM TALAY Mixed seafood Tom Yam	£5.50

Thai Curry Dishes

20	KAENG KIEW WAN GOONG, GAI, NEUA King prawn, chicken or beef in green curry paste with coconut milk, Thai aubergines and herbs	£6.95
21	KAENG PED GAI Chicken in a red curry paste with coconut milk and bamboo shoots	£6.95
22	PENANG NEUA Beef in a dry aromatic curry with coconut cream and lime leaves	£7.50
23	KAENG PED PLA Monkfish in a red curry paste with coconut milk and bamboo shoots	£8.50
24	KAENG PED PED YANG Roast duck meat cooked with red curry, coconut milk, fresh chilli and Thai basil	£8.50

Beef Dishes

30	NEUA GATA Strips of beef marinated in soya bean sauce stir fried with pepper, onion, tomato and brandy sauce	£7.50
31	NEUA YANG Steak marinated in soya bean sauce, ground pepper and herbs, cooked on a charcoal grill, sliced and served on a base of mixed salad	£7.50
32	NEUA PAD NAM MAN HOI Strips of steak sauteed with oyster sauce and vegetables	£7.50
33	NEUA PAD PED BAI GRAPRAO Strips of steak stir fried with fresh chilli, basil leaves and Thai herbs	£7.50

Chicken Dishes

40	GAI YANG Chicken marinated in soya sauce, garlic, fresh chilli, coriander and fresh herbs, barbecued over charcoal	£6.95
41	GAI MA MUANG HIMAMAPHAN Chicken stir fried with cashew nuts, onion, pepper and dried chilli in oyster sauce	£6.95
42	GAI PRIEW WAN Chicken stir fried with vegetables in a sweet and sour sauce	£6.95
43	GAI PAD BAI GRAPRAO Stir fried chicken with basil leaves, fresh chilli and Thai herbs	£6.95
44	GAI PAD KHING Stir fried chicken with ginger in soya sauce and vegetables	£6.95

Pork Dishes

50	MOO PRIEW WAN Pork stir fried in a sweet and sour sauce	£6.95
51	MOO YANG Marinated pork grilled over charcoal, sliced and topped with curry sauce	£6.95
52	MOO PAD KHING Shredded pork marinated in soy sauce and spices, stir fried with ginger and celery	£6.95

Duck Dishes

60	PED OAP Baked marinated breast of duck in Thai herbs, sliced and served on a bed of cooked watercress topped with a lightly spiced brown sauce	£8.50
61	PAD YANG PAD KHING Baked marinated breast of duck, sliced and stir fried with ginger, garlic, celery and chilli	£8.50

Seafood Dishes

70	SEAFOOD PAD PED Mixed seafood stir fried with Thai aubergines, fresh chilli, basil leaves and Thai herbs	£8.50
71	GOONG PAD PED King prawns stir fried with fresh chilli, garlic, baby aubergines and fresh Thai herbs	£8.50
72	GOONG PRIEW WAN King prawns with pepper, pineapple and onion cooked in a sweet and sour sauce	£8.50
73	GOONG PAD HED King prawn stir fried with mushroom and soy sauce	£8.50
74	GOONG SHU SHI King prawn stir fried with lightly curried sauce, coconut cream and lime leaves	£8.50
75	PLA SAM ROD Deep fried monkfish pieces with a sweet and sour sauce	£8.50
78	PLA MEUK PAD PED Squid marinated in fish sauce, stir fried with fresh chilli, garlic, sweet basil and spicy shrimp sauce	£8.50

Specialities

80	HOR MOK TALAY Mixed seafood cooked in spicy red curry sauce with fresh herbs	£8.50
82	PAD NEUA SAN NAI Stir fried fillet steak pieces cooked in dark soy sauce with Thai herbs	£8.50
83	THAI ELEPHANT TALAY Mixed seafood stir fried with vegetables in black bean sauce	£8.50

85	SALMON SHU SHI Salmon stir fried in a Shu Shi curry sauce with coconut cream and Thai herbs	£8.50
87	SOUTHERN THAI CHICKEN Grilled marinated breast of chicken with lemon grass, garlic, pepper and soy sauce	£8.50

Vegetarian Starters

90	MONG SAVILA Fresh vegetables in a special batter, fried until crispy and served with satay sauce	£4.50
91	TAO HOO TOD Wild variety of bean curd deep fried and served with peanut sauce	£4.50
92	POB PIAH PAK Vegetables spring rolls served with satay sauce	£4.50
93	TOM YAM HED Mushroom in spicy hot and sour soup flavoured with lemon grass and lemon juice	£4.50

Vegetarian Main Courses

94	KAENG PAK Fresh vegetables and dried beancurd in red curry sauce with coconut milk and fresh herbs	£6.50
95	PAD PAK PRIEW WAN Mixed vegetables stir fried in a sweet and sour sauce	£6.50
96	PAD WUN SEN Glass noodles, beancurd, mushroom, fresh vegetables and herbs cooked in a casserole	£6.50
97	PAD PAK PRIK Fresh vegetables stir fried with garlic and chilli with soya sauce	£5.50
98	PAD KWAITIEW Fried rice noodles with vegetables and soy sauce	£5.95

Vegetables and Rice

100	PAD PAK NAM MAN HOI Fried seasonal vegetables with or without oyster sauce	£5.50
101	PAD THAI Rice noodles fried with chicken, king prawn, bean sprouts, egg and tamarind sauce	£6.50
103	KHAO PAD KHAI Fried rice with eggs and herbs	£3.50
104	KHAO PAD KRATIUM Fried rice with garlic and herbs	£3.50
105	KHAO SOWAY Steamed rice	£2.00
106	KHAO NEOL Thai sticky rice	£2.25