

# Thai Elephant Restaurant Leamington Spa

## River Prawns

The river prawn is considered as a fine delicacy in Thailand, even more so than the lobster. This is due to its sweetness and rich texture.

For prawn lovers, this is not to be missed!

The dish comes with three large Thai river prawns cooked to perfection with a choice of recipes...

### P1. Tom Yam Goong Mae Nam

River prawns cooked in hot and spicy soup, flavoured with lemongrass, lemon juice, lime leaves, chillies and coriander. Served in a steamboat

### P2. Goong Mae Nam Pao

River prawns charcoal grilled to give a soft, sweet and chewy texture, served with a special seafood sauce dip

### P3. Chuchi Goong Mae Nam

River prawns char-grilled and finished off with a delicious red curry sauce and coconut cream



### P4. Goong Mae Nam Pad Gratium Prik Tai

Lightly fried river prawns stir fried with crispy garlic and ground pepper

### P5. Goong Mae Nam Pad Prik Tai Dum

Lightly fried river prawns stir fried with ground black peppercorns, ginger and spring onions

### P6. Goong Mae Nam Pad Pong Karee

Lightly fried river prawns stir fried with curry powder, mixed peppers, onions, and celery

**All dishes above are  
£15.50 per portion**

# **Banquet A**

"House Specials Selection"

An assortment of house special dishes

## **Starters**

Royal Thai Elephant Platter

A selection of authentic Thai starters

## **Main Course**

Kaeng Leung Gai

A southern Thai speciality of chicken in a yellow curry sauce

Ruam Mit Kratium Prik Tai

Mixed Mead and seafood stir fried with gralic and ground black peppercorns

Pla Prieu Wan

White fish in a sweet and sour sauce

Pad Pak Nam Man Hoi

Stir fried mixed vegetables with oyster sauce

Khao Pad Khai

Thai jasmine rice stir-fried with egg and herbs

## **Dessert & Coffee**

A selection from the dessert trolley and coffee or tea to finish off the fantastic banquet.

**£21.50 per person**

**Minimum of two person**

## **Banquet B**

"Hot & Spicy Selection"

An assortment of house special hot and spicy dishes for the more adventurous!

### **Starters**

Royal Thai Elephant Platter

A selection of authentic Thai starters

### **Soup**

Tom Yam Gai

Chicken in traditional Thai hot and sour soup with lemon grass and lime leaves.

### **Main Course**

Massaman Kae

Lamb in massaman curry with potatoes, onions and cashew nuts.

Neua Pad Ped

Beef stir fried with fresh chillies, and Thai herbs.

Ped Pad Prik

Duck stir fried with fresh chillies, ginger and celery.

Pad Pak Nam Man Hoi

Stir fried mixed vegetables with oyster sauce

Khao Pad Khai

Thai jasmine rice stir fried with eggs and herbs

### **Dessert & Coffee**

A selection from the dessert trolley and coffee or tea to finish off the fantastic banquet.

**£23.50 per person**

**Minimum of two person**

## **Banquet C**

"Seafood Selection"

A special assortment of luxurious seafood dishes

### **Starters**

Royal Thai Elephant Seafood Platter

A mixed seafood selection of Thai starters

### **Main Course**

Kaeng Kiew Wan Goong

King prawns in a green curry sauce with Thai aubergines and fresh Thai herbs

Drunken Fish

Stir fried cod pieces with chillis, basil leaves and Thai herbs

Goong Prieu Wan

King prawns in a sweet and sour sauce

Pad Talay

A mixed selection of seafood stir fried with ground black peppercorns and black bean sauce

Khao Suay

Steamed Thai jasmine rice

### **Dessert & Coffee**

A selection from the dessert trolley and coffee or tea to finish off the fantastic banquet.

**£26.00 per person**

**Minimum of two person**

## **Banquet D**

"Vegetarian Selection"

An assortment of exquisite vegetarian dishes

### **Starters**

Royal Thai Elephant Vegetarian Platter

A selection of authentic vegetarian Thai starters

### **Main Course**

Kaeng Kiew Wan Yod Mapraw

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

Hed Pad Himmaphan

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

Tao Hu Gratium Prik Tai

Deep fried bean curd stir fried with garlic, blackpeppercorn, onions, and mixed peppers.

Pad Thai Jay

Fried rice noodles with bean sprouts, tamarind sauce, with/without eggs.

Khao Suay

Steamed Thai jasmine rice

### **Dessert & Coffee**

A selection from the dessert trolley and coffee or tea to finish off the fantastic banquet.

**£19.50 per person**

**Minimum of two person**

## Starters

- 1 House Mixed Starters** £7.50  
A selection of authentic thai starters.
- 2 Crispy Duck** £6.50  
Deep friend roasted duck, served with pancakes, cucumbers, spring onions and an aromatic duck sauce.
- 3 Chicken Satay** £5.50  
Strips of chicken marinated in Thai spices and grilled over charcoal. Served with a lightly spiced peanut sauce.
- 4 Beef Satay** £5.50  
Strips of steak marinated in Thai spiced and grilled over charcoal. Served with lightly spiced peanut sauce.
- 5 Mixed Satay** £5.50  
Chicken and beef strips marinated in Thai spices and gilled over charcoal. Served with lightly spiced peanut sauce.
- 6 Hoi Mang Poo Oap** £6.50  
Fresh mussels stir fried in Thai spices and herbs.
- 7 Gradoog Moo Yang** £5.50  
Pork spareribs marinated in honey and fresh Thai herbs, then grilled over charcoal.
- 8 Tod Mun Pla** £6.50  
White fish paste blended with red curry, green beans, lime leaves chilli and deep fried. Served with sweet chilli sauce.
- 9 Poh Pia Tod** £5.50  
Deep fried spring rolls, which are filled with chicken, pork, mushrooms, and fresh Thai herbs.
- 10 Goong Hor Par** £6.50  
King prawns wrapped in filo pastry, then deep fried and served with a sweet chilli sauce.
- 10a Crispy Fried Honey Duck** £6.50  
Thinly sliced duck, which is deep fried, then served with bean sprouts, watercress and sesame seeds, and a blend of Hoisin sauce and honey.
- 10b Poh Piah Ped** £6.50  
Deep fried spring rolls, which are filled with thinly sliced duck, mushrooms, onions and fresh Thai herbs, and served with an aromatic duck sauce.
- 10c Hoi Shell** £7.00  
Large scallops stir fried with garlic, ground black peppercorns and fresh Thai herbs.
- 10d Prawn Crackers** £2.50

## Soup

Tom yum is a traditional Thai soup, famous for its spicy and sour taste. It is flavoured with lemon grass, lemon juice, lime leaves, galangal, chilli and coriander.

	Full steamboat	Per Portion
<b>11 Tom Yam Goong</b> King prawn in a traditional Thai hot and sour soup with lemongrass and lime leaves.	<b>£13.95</b>	<b>£6.50</b>
<b>12 Tom Kha Gai</b> Chicken in a spicy soup with coconut milk and the distinctive flavour of galangal.	<b>£12.95</b>	<b>£6.00</b>
<b>13 Tom Yam Gai</b> Chicken in a traditional Thai hot and sour soup with lemongrass and lime leaves.	<b>£12.95</b>	<b>£6.00</b>
<b>14 Tom Yam Talay</b> Mixed seafood in a traditional Thai hot and sour soup with lemongrass and lime leaves.	<b>£13.95</b>	<b>£6.50</b>

## Curry Dishes

Curry sauces contains coconut milk and coconut cream, which gives them their distinctive creamy characteristics.

<b>20 Kaeng Kiew Wan Goong, Gai, Neua</b> Choose from King prawns, chicken, or beef in a green curry sauce with Thai aubergines and fresh Thai herbs.	<b>£8.95</b>
<b>21 Kaeng Phed Gai</b> Chicken in a red curry sauce with fresh Thai herbs and bamboo shoots.	<b>£8.95</b>
<b>22 Panang Neua</b> Beef in a creamy and aromatic Panang curry sauce with lime leaves.	<b>£8.95</b>
<b>23 Kaeng Phed Pla</b> Monkfish in a red curry sauce with fresh Thai herbs and bamboo shoots.	<b>£9.95</b>
<b>24 Kaeng Phed Ped Yang</b> Thinly sliced roasted duck in a red curry sauce with fresh Thai herbs, tomatoes, and sweet basil leaves.	<b>£9.95</b>

## Beef Dishes

- 30Neua Gata** £8.95  
Strips of beef marinated in soy sauce, then stir fried with peppers, onions, tomatoes and a brandy sauce and served on a sizzling dish.
- 31Neua Yang** £8.95  
Steak marinated in soy sauce, ground black peppercorns and fresh Thai herbs, which is cooked on a charcoal grill, then sliced and served with a salad of fresh vegetables.
- 32Neua Pad Nam Man Hoi** £8.95  
Strips of steak stir fried with fresh vegetables and oyster sauce.
- 33Neua Pad Bai Graprao** £8.95  
Strips of steak stir fried with chillies, basil leaves and fresh Thai herbs.

## Chicken Dishes

- 40Gai Yang** £8.95  
Chicken marinated in soy sauce, garlic, fresh chillies, coriander, and fresh herbs, then barbecued over charcoal.
- 41Gai Ma Muang Himaphan** £8.95  
Chicken stir fried with cashew nuts, onions, peppers and dried chilli, and oyster sauce.
- 42Gai Priew Wan** £8.95  
Chicken stir fried with fresh tomatoes, pineapple, and a selection of vegetables in a sweet and sour sauce, served on a sizzling dish.
- 43Gai Pad Bai Graprao** £8.95  
Stir fried chicken with fresh chillies, basil leaves and Thai herbs.
- 44Gai Pad Khing** £8.95  
Chicken stir fried with ginger in soy sauce and vegetable.

## Pork Dishes

- 50Moo Priew Wan** £7.95  
Pork stir fried with fresh tomatoes, pineapple, and a selection of vegetables in a sweet and sour sauce, served on a sizzling dish.
- 51Moo Yang** £7.95  
Marinated pork grilled over charcoal, sliced and served on a sizzling dish with a creamy curry sauce.
- 52Moo Pad Khing** £7.95  
Pork marinated in soy sauce and spices, stir fried with ginger and celery.
- 53Moo Pad Prik Khing** £7.95  
Stir-fried pork with red curry paste and broad bean, Thai herbs topped with coconut cream.

## Duck Dishes

- 60Ped Oap Makham** £10.95  
Marinated breast of duck baked in Thai herbs, sliced and served on a bed of cooked watercress topped with tamarind sauce.
- 61Ped Yang Pad Khing** £10.95  
Marinated breast of duck baked, sliced and stir fried with ginger, chilli and celery.
- 62Ped Chuchi** £10.95  
Roasted duck in a creamy chuchi sauce with coconut cream and Thai herbs.
- 63Drunken Duck** £10.95  
Stir fried duck with chillies, basil leaves and Thai herbs.

## Seafood Dishes

- 70Seafood Pad Phed** £10.50  
Mixed seafood stir fried with Thai baby aubergines, fresh chillies, basil leaves and Thai herbs.
- 71Goong Pad Phed** £10.50  
King prawns stir fried with fresh chillies, Thai baby aubergines, and fresh Thai herbs.
- 72Goong Prieu Wan** £10.50  
King prawn stir fried with fresh tomatoes, pineapple, and a selection of vegetables in a sweet and sour suce, served on a sizzling dish.
- 73Goong Pad Hed** £10.50  
King prawns stir fried with mushrooms and soy sauce.
- 74Goong Chuchi** £10.50  
King prawns in chuchi sauce with coconut cream and Thai spices.
- 75Pla Sam Rod** £10.50  
Deep fried monkfish pieces stir fried in a sweet chilli sauce.
- 76Pla Rad Prik** £14.50  
Deep fried fish topped with peppers and fresh chilli, sweet basil leaves and Thai herbs in a very mild sweet and sour sauce.
- 77Pla Tod** £14.50  
Fresh sea bream marinated in a lightly spiced sauce, crispy fried and served separately with sweet and sour sauce.
- 78Pla Meuk Pad Ped** £10.50  
Squid marinated in fish sauce, stir fried with fresh chilli, garlic, and sweet basil leaves.
- 79Pla Neung See-iew** £15.50  
Fresh sea bass steamed in soy sauce, garnished with ginger, chillies, spring onions.

## Specialities

- |   |               |
|---|---------------|
| <b>80 Hor Mok Talay</b>   | <b>£10.50</b> |
| Mixed seafood cooked in a spicy red curry sauce with fresh herbs.   |               |
| <b>81 Pla Yang</b>  | <b>£15.50</b> |
| Fresh sea bass marinated in lemon grass, lime leaves and fresh herbs and grilled over charcoal.                                     |               |
| <b>82 Pad Neua San Nai</b>  | <b>£10.50</b> |
| Stir fried fillet steak pieces cooked in dark soy sauce with Thai herbs.  |               |
| <b>83 House Mixed Seafood</b>   | <b>£10.50</b> |
| Mixed seafood stir fried with vegetables in black bean sauce, served on sizzling dish.  |               |
| <b>84a Drunken Scallops</b>   | <b>£15.50</b> |
| Stir fried scallops with chillies, basil leaves and Thai herbs.   |               |
| <b>84b Hoy Shell Pad Torsee</b>   | <b>£15.50</b> |
| Stir fried scallops with mushroom, onion and pepper bells in Chinese black bean sauce.  |               |
| <b>85 Salmon Chuchi</b>   | <b>£10.50</b> |
| Salmon in chuchi sauce with coconut cream and Thai herbs.   |               |
| <b>86 Ma Ma Ped</b>   | <b>£10.95</b> |
| Grilled marinated breast of duck, sliced and served on a base of noodles.   |               |
| <b>87 Southern Thai Chicken</b>   | <b>£10.95</b> |
| Grilled marinated breast of chicken with lemon grass, garlic and soy sauce, topped with a creamy curry sauce.                       |               |
| <b>88 Northern Thai Steak</b>   | <b>£10.95</b> |
| Grilled marinated fillet steak pieces cooked in sesame oil with garlic and Thai herbs, served with a selection of steam vegetables. |               |
| <b>89 Pla Oap Chuchi</b>  | <b>£15.50</b> |
| Baked fillet of fresh sea bass with lime leaves and Thai herbs in a creamy chuchi sauce.  |               |

## Vegetarian Starters

- 90a Mung Sawirat** £5.50  
Fresh vegetables in a special batter, fried until crispy and served with peanut sauce.
- 90b Tod Mun Khao Phod** £5.50  
Deep fried corn cake in special batter, served with sweet chilli sauce.
- 91 Tao Hu Tod** £4.95  
Bean cur deep fried and served with peanut sauce.
- 92 Poh Piah Pak** £4.95  
Vegetable spring rolls served with peanut sauce.
- 93 Tom Yam Hed** £5.50  
Mushrooms in spicy hot and sour sauce flavoured with lemon grass and lemon juice.

## Vegetarian Main Course

- 94a Kaeng Pak** £7.50  
Fresh vegetables and dried bean curd in a red curry sauce with coconut milk and fresh herbs.
- 94b Tao Hu Chu Chee** £7.50  
Deep fried bean curd in Chu Chee sauce and Thai herbs
- 95 Pad Pak Preaw Wan** £7.50  
Mixed vegetables stir fried in a sweet and sour sauce.
- 96 Pad Wun Sen** £7.50  
Glass noodles stir fried with bean curd, mushrooms, and fresh vegetables.
- 97 Pad Pak Prik** £6.50  
Mixed vegetables stir fried with garlic and chillies in soy sauce.
- 98 Pad Kwaitiew** £6.50  
Rice noodles stir fried with vegetables and soy sauce.
- 99 Plain Noodles** £3.00  
Rice or egg noodles.

## Accompaniments

<b>100Pad Pak Nam Man Hoi</b>	<b>£6.50</b>
Fried seasonal vegetables with or without oyster sauce.	
<b>101Pad Thai</b>	<b>£7.50</b>
Fried rice noodles with king prawns, chicken, ben sprouts, eggs and tamarind sauce.	
<b>102Pad Ki Mow</b>	<b>£6.50</b>
Thai style stir fried noodles with beef, basil leaves, chillies and herbs.	
<b>103Khao Pad Khai</b>	<b>£4.95</b>
Thai jasmine rice stir fried with eggs and herbs.	
<b>104Khao Pad Kratium</b>	<b>£4.95</b>
Thai jasmine rice stir fried with garlic and herbs.	
<b>105Khao Soway</b>	<b>£2.50</b>
Steamed Thai jasmine rice.	
<b>106Khao Neow</b>	<b>£2.95</b>
Thai sticky rice.	
<b>107Coconut Rice</b>	<b>£3.95</b>
Steamed Thai jasmine rice cooked with fresh coconut milk.	
<b>108Kwaitiew Pad See-iew</b>	<b>£6.50</b>
Rice noodles stir fried with chicken, or beef, or pork with eggs, vegetables and dark soy sauce.	

## Desserts

Why not finish off your meal with the exquisite selection of home-made desserts from our trolley



Mango Mousse

Chocolate Crunchy Pudding

Thai Custard

Raspberry and Meringue

Banana Cream Cake

Mango on Sticky rice (seasonal)

Fresh Fruit Salad

A selection of Chocolate, Vanilla, Strawberry and Coconut ice-cream



The dessert menu varies from day to day, therefore a full selection may not be available

**All served with fresh cream**

**£4.50 per portion**

## **Royal Thai Elephant Lunchtime Mini Banquet**

Why not come and sample a fantastic selection of Thai food during your lunch hour?  
Served Sundays to Fridays, 12.00 noon to 2.00pm

### **Lunch Menu A**

Royal Thai Platter - A selection of Royal Thai starters.

### **Main Course**

#### **Kaeng Kiew Wan Gai**

Chicken in a green curry sauce with Thai auberines and fresh Thai herbs.

#### **Pla Prieu Wan**

White fish in a sweet and sour sauce.

#### **Pad Pak Nam Man Hoi**

Stir fried mixed vegetables with oyster sauce.

#### **Khao Pad Khai or Khao Suay**

Thai egg fried rice or steamed rice.

**£14.00 per person** - Minimum of two persons

### **Lunch Menu B**

#### **Tom Yam Gai**

Chicken in a traditional Thai soup, famous for its spicy and sour taste. It is flavoured with lemon grass, lemon juice, lime leaves, galangal, chilli and coriander.

### **Main Course**

#### **Kaeng Ped Gai**

Chicken in a red curry sauce with fresh Thai herbs and bamboo shoots

#### **Neua Pad Bai Graprao**

Strips of beef stir fried with chillies, holy basil leaves and fresh Thai herbs.

#### **Pad Pak Nam Man Hoi**

Stir fried mixed vegetables with oyster sauce

#### **Khao Pad Khai or Khao Suay**

Thai egg fried rice or steamed rice

**£14.00 per person** - Minimum of two persons



**[ThaiElephantRestaurant.co.uk](http://ThaiElephantRestaurant.co.uk)**

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