










Madam Nooror Somany-Steppe is happy to bring back some of her best memories from her long time experience in the Thai and global culinary world. We hope you will enjoy her special creations.

Suggestions			
STARTERS			
	73	YAM MA KUER DOI KHAM ขี้มะเขือดอยคำ Spicy grilled scallops with ' Royal Project' purple eggplant salad flavored with Truffle oil	380
	74	CROQUETTES KOONG KIEW WAN โครเก็ทกุ้งเขียวหวาน Madam Nooror Creation: Deep fried organic prawns stuffed with green curry minced prawn and cheese	380
	75	"FOIE GRAS" WITH TAMARIND SAUCE ตับห่านซอสมะขาม A Blue Elephant innovation: seared French Goose liver from "Landes" with an authentic Thai organic sweet tamarind sauce	720
	77	LAAB SALMON ลาบปลาแซลมอน A spicy raw salmon tartar with fresh Thai herbs. Subtle with lots of character	580
	78	BLACK PEPPER SCALLOP หอยเชลล์สีดำพริกไทยดำ Delicately grilled fresh scallop, refined and juicy	480
	79	KOI PLA TUNA ก้อยปลาทูน่า Thai Carpaccio raw Tuna salad with Thai herbs	480
	80	OYSTER MA-KROOD หอยนางรมนึ่งมะกรูด Delicately steamed fresh oyster with fresh kaffir lime juice and crushed chili	530
	99	PEARLS OF THE "BLUE ELEPHANT" อาหารว่างรวม A selection of classic favourites... ALWAYS A PLEASURE !	450







MAIN COURSE			
	154	LAMB CHOP KAPRAOW แกะกระเพรา A delicacy! New Zealand rack of lamb napped in Krapraow sauce accompanied by wild rice and fried organic basil	850
	260	TAKRAI STEAK เนื้อย่างซอสตะไกร้ Grilled “Kho Khun” beef tenderloin topped with organic lemongrass accompanied with sweet potato and sweet basil puree	750
	261	SUER RONG HAI เสีอร่องให้ข้าวทอด Thai I-sarn style grilled marinated “Kho Khun” strip loin served with dried chili sauce , accompanied with deep fried sticky	580
	326	PED DOJ KHAM LONGAN ชำเป็ดขำน้ำผึ้งคอกำไล้ Grilled duck breast salad with organic honey and Royal Project longan	650
	366	NAM TOK TUNA น้ำตกลาทูน่า Seared medium rare tuna served with a combination of ginger and a spicy chili sauce	680
	367	SNOW FISH NAM PLA WAN ปลาหิมะขำน้ำปลาหวาน Grilled marinated snow fish with ginger leaves, served with Thai sweet fish sauce	780
	431	LAAB GANG GREEN APPLE ลาบกุ้งกระดานแฉับเปิ้ลเขียว A spicy rock lobster with fresh Thai herbs and green apple dressing	590
	432	SCALLOPS AND MANGOSTEEN SALAD หอยเชลล์กับมังคุด Very refreshing salad topped with sweet and sour spicy organic lemongrass sauce and fresh mangosteen	550











All prices are subject to 10% service charge and applicable government tax


A La Carte Menu

Starters

	3	SPRING ROLL "BLUE ELEPHANT" ปอเปี๊ยะทอดสูตรบลูเอเลฟานท์ Our special recipe of "Black Chicken" and vegetable stuffing, served with red sweet and sour sauce	280
	5	THAI FISH CAKES ทอดมันปลาทราย Ground "Pla Grai" mixed with red curry paste and herbs and served with cucumber sauce	260
	7	PAPER PRAWNS กุ้งหุ้มผ้า Organic prawns wrapped in rice paper with minced chicken and crushed peanut stuffing served with a homemade plum sauce	320
	8	SARIKA ทอดมันกุ้ง A golden prawn cake mixed with spices and sweet corn served with pineapple sauce	290
	10	ENOKI SEAFOOD SALAD ยำวุ้นเส้นเห็ดเข็มทอง A delicate salad of Enoki mushroom , bean vermicelli, organic prawn and seafood with a spicy lime juice dressing	340
	11	FLYING POMELO SALAD ยำส้มโอดัดปีก A healthy melange of wing bean and Nakron Chairi Pomelo with organic prawns and tamarind sauce sprinkled with roasted coconut and peanuts	320
	12	EMERALD CHICKEN ไก่ห่อใบเตย Jewels of marinated free range chicken wrapped in organic Pandan leaves and accompanied by sesame sauce	300
	31	MIXED SATAY (Buffalo, Pork and Chicken) สะเต๊ะรวม Mixed strips of grilled marinated chicken, pork and buffalo served with peanut sauce and cucumber sauce	260
	32	KHANG KHAO PHUAK คั้งข้าวเปลือก Golden Taro pastry, stuffed with minced prawn, chicken and sweet spices accompanied by its own special sauce	220
	33	CHOR MUANG ซอ่ม่วง From Chaowang's kitchen (Royal kitchen): steamed flower shaped dumpling with an exotic stuffing	240
	38	SOM TAM (Grilled Chicken/Grilled Pork) ส้มตำ (ไก่ย่างหรือหมูย่าง) The popular hand shredded spicy raw papaya salad with grilled chicken or pork	220

	40	BUFFALO SATAY สะเต๊ะกระบือ As in my near past: tasty and vigorous strips of grilled marinated buffalo fillet served with peanut sauce	320
Soups			
	104	TOM YAM KOONG DOI KHAM ต้มยำกุ้งแม่น้ำเห็ดคอกยคำ The Thai's famous spicy river prawn soup with Royal Project mushroom prepared in a shrimp bouillon. Refined and powerful!	290
	103	TOM KHA BLACK CHICKEN ต้มข่าไก่ดำมะพร้าวอ่อน A refreshing soup of "Black Chicken" with young coconut flavored with organic young galangal	330
	111	SPECIAL TOM SEB SALMON ต้มแซ่บปลาแซลมอน A traditional north eastern style spicy soup with salmon and fresh herbs	260
Main Course			
MEAT			
	151	MASSAMAN LAMB แกงมัสมั่นแกะ A typical dish from South Thailand of slowly braised New Zealand lamb in a medium spicy rich gentle sauce	580
	153	KAE PHAD PHED แกงผัดผัด Stir fried sliced lamb meat with chili paste flavored with cumin, lesser ginger and coriander seeds	450
	200	SPARE RIBS กระดูกหมูย่างน้ำผึ้ง Our famous grilled marinated spare ribs of pork with honey and Thai herbs	380
	204	MOO TAKRAI หมูตะไลกระทะร้อน Sautéed sliced of pork loin with organic young lemongrass and black pepper, sprinkled with saw coriander leavers served in a sizzler dish !	420
	250	PANAENG NUA แพนงเนื้อ A rich red curry of beef and coconut milk flavored with sweet basil	450
	254	NUA PHAD PRIK YUAK เนื้อผัดพริกหยวก Marinated sliced fillet of "Kho Khun" beef, stir-fried with low fat soya bean oil and fresh spur pepper	380
CHICKEN & DUCK FROM ORGANIC FARMS			
	301	KAI HIMMAPAN ไก่ผัดเม็ดมะม่วงหิมพานต์ Stir-fried sliced free range chicken with pineapple, cashew nuts and topped with fried chili served in a fresh pineapple shell	380

	313	KAENG KAI NORMAI SOD แกงเผ็ดไก่หน่อไม้ The original version of red curry with free range chicken and bamboo shoots	320
	315	CRISPY LEMONGRASS CHICKEN ไก่ทอดตะไคร้ Marinated free range chicken in a cloud of organic lemongrass and herbs	360
	316	BLACK CHICKEN แกงเขียวหวานไก่ดำโรตตี Green curry of "Black Chicken" with aubergine and spices in fresh coconut milk served with RO-TI pancake.	550
	328	LAAB PED ลาบเป็ด Typical I-sarn spicy salad of minced duck breast, with a hint of mint leaves and organic young galangal and lime dressing	380
	331	PED SAOWAROS เป็ดเสาวรอส Slices of grilled duck breast, served "medium rare" topped with Royal project exotic passion fruit sauce	480
	329	ROASTED DUCK CURRY แกงเผ็ดเป็ดย่าง A pungent but succulent dish with pineapple, cherry tomatoes and grapes in coconut milk.	320
FISH & SEAFOOD			
	353	FRESH LIME SEABASS ปลานึ่งมะนาว Steamed whole sea bass with organic lemongrass, fresh lime juice and crushed chilli	520
	354	PLA SAM ROD ปลาสามรส Crispy whole garoupa topped with fiery chilli and pineapple sauce	540
	362	BAMBOO FISH ปลาเผากระบอกลำไยไผ่ Fillet of sea bass marinated with herbs. Grilled in a bamboo case	480
	368	MIENG PLA CHORN เมี่ยงปลาช่อน Deep fried "Snake Head" Fish fillet topped fresh lime, ginger, shallot, accompanied with betel leaves, lettuce and fresh rice noodles	460
	369	YAM PLA DUK AUI FU ข้าวปลาดุกอุยทอดฟู A delicious fluffy crispy cat fish from the rice fields served with fresh raw mango salad	340
	370	CHU-CHI SNOW FISH ซูชิปลาหิมะ Snow Fish fillet topped with a rich red curry sauce and a hint of spices and sweet basil	780
	371	HOR MOK KANOM KROK ห่อหมกขนมครก Seafood soufflé with basil and kaffir lime leaves	480

	425	ORANGE PRAWN CURRY แกงกะหรี่กุ้งขนุน Succulent prawns with coconut milk, jackfruit, sweet chili, cherry tomatoes and cucumber sauce as an accompanied	450
	426	FRESH TIGER PRAWN BLACK PEPPER กุ้งผัดพริกไทยดำ A succulent stir fried preparation with dried black pepper and fresh green peppercorn	880
	428	SOFT SHELL CRAB ปูน้ำจืดสมุนไพร With young green peppercorn and Thai herbs. A Refined preparation	490
	433	GANG PHONG KRA-REE กุ้งกระดาดผัดผงกระหรี่ Stir fried fresh rock lobster with yellow curry powder	880
ACCOMPANIMENTS In Thailand, every special meal is served with Festive Rice or Noodles - glorious concoctions of shellfish, vegetable herbs and spices.			
	451	BENJARONG RICE ข้าวธัญพืชเบญจรงค์ Baked five grains rice, served in banana leave	80
	452	KAO PHAD POO ข้าวผัดปู Stir fried jasmine rice with crab meat and vegetables	360
	457	KAO PHAD SUBPAROD ข้าวผัดสับปะรด Stir fried jasmine rice with chicken and pineapple, topped with shredded dried pork	280
	460	BLUE ELEPHANT PHAD THAI ผัดไทยบลูเอเลเฟ้นท์ Fried rice noodles with fresh prawns, ground peanuts and bean sprouts with tamarind dressing	380
	471	MORNING GLORY ผักบุ้งไฟแดง Stir-fried vegetable with crushed red chilli, low fat soya bean oil and oyster sauce	180
	472	PHAD YOD BOUB ผัดยอดบวบเห็ดหอม All the way from the Virgin Hill tribes to busy Bangkok, crisp Boub stem and leaves stir fried in a low fat soya bean oil and aromatic sauce	240
	473	OUR RICE SELECTION Perfumed jasmine rice and wild rice	40 (Per Person)

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Medium Hot



Hot



Very Hot

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