



**BLUE ELEPHANT**  
Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 [www.blueelephant.com](http://www.blueelephant.com)

## SET MENU

<b>Royal Thai Banquet Menu</b>	
3 Courses ( without the Soup )	£35
4 Courses ( with the Soup )	£39
4 Courses ( with Half a Grilled Lobster )	£49
5 Courses ( with the Soup and Half a Grilled Lobster )	£53
<b>Royal Siam Promenade Menu (Vegetarian)</b>	
3 Courses ( without the Soup )	£33
4 Courses ( with the Soup )	£37
<b>Special Set Menu</b>	
5 Courses (Designed especially to enjoy an array of exotic Blue Elephant dishes.)	£78
5 Courses (Designed especially to enjoy an array of exotic Blue Elephant dishes.)	£100

Medium Hot 

Hot 

Very Hot 

 Contains Nut

*Price includes VAT. A discretionary 12.5% service charge will be added to your bill.*



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We suggest you savour our set menu comprising of..."A Little of Everything"

## ROYAL THAI BANQUET MENU

### STARTERS

#### PAPER PRAWNS

Rice paper wrapped prawns stuffed with chicken and served with a plum sauce.

#### SAMUI CRAB

Golden delicious crab meat and minced chicken served in crab shell, accompanied with pineapple sauce.

#### DIM SIM

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

#### SOM TAM

A very popular North-Eastern dish: a salad of shredded green papaya, dry shrimps with lemon dressing.

#### CHICKEN SATAY

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

#### SPRING ROLL "Blue Elephant"

Our special recipe of chicken and vegetables stuffing served with a sweet and sour sauce.

### SOUP

#### TOM YAM KOONG

The Thai's famous spicy soup prepared in a shrimp bouillon. Refined and powerful.

or

#### TOM KHA PED YANG

A refreshing soup of roasted duck with young coconut flavoured with lemongrass and galangal.

### MAIN COURSE

#### FRESH BLACKPEPPER TIGER PRAWNS

A succulent stir fry preparation with tiger prawns, dried black pepper and fresh green peppercorns.

#### CHU-CHI PLA SALMON

Steamed fillet of wild salmon topped with a rich red curry sauce and a hint of spices.

#### KAI HIMMAPAN

Stir fried chicken with pineapple and baby corn, topped with cashew nuts.

#### TAMARIND DUCK

Slices of marinated magret of duck grilled "saignant" and served rare on a bed of seaweed, topped with an exotic sweet and sour tamarind sauce.

#### MASSAMAN

A typical dish from Thailand of slowly braised lamb in a medium spicy rich gentle sauce

### ACCOMPANIMENTS

#### PHAD MEE SIMILAN

Fried egg noodles, prawns and squid with 'Chai Sim' vegetables.

#### THAI ASPARAGUS

Stir fried green asparagus with fresh perfumed mushrooms in garlic and oyster and oyster sauce.

#### STEAMED JASMINE RICE

### DESSERT

#### KANOM THAI

Our chef's special homemade Thai dessert.

**The price is £35.00 per person without soup & £39.00 per person with soup  
and £14 supplement with half a grilled lobster.**

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Very Hot   

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## SPECIAL SET MENU - £78

### INCLUDED:

#### Mai Thai

A mélange of cool refreshing exotic fruit juices with a hint of alcohol.

#### or Pattaya

A linger-longer, non-alcoholic version of the Mai Thai

**and Half a bottle of mineral water per person**

**and Half bottle of Blue Elephant Champagne Brut per person included**

Specially selected at Champagne Jacquart, from Reims, Capital of Champagne

**and Tea and Coffee**

### STARTERS

#### **Laab Pla Salmon**

Spicy salmon tartar enhanced with vodka and green Thai herbs.

#### **Foie Gras Spring Roll**

Deep fried spring roll filled with goose liver and jelly vermicelli served with sweet red chili sauce.

#### **Kam-Poo Tod**

Deep fried aromatic crab claw served with plum sauce.

#### **Tod Maan Koong**

Surprise prawn cake with a hint of red curry paste and kaffir lime leaves.

#### **Kang-Kao Peuak**

Taro mousse stuffed with chicken and prawns.

#### **Lamb Satay**

Skewer of marinated lamb with piquant peanut sauce.

### SOUP

#### **Tom Yum Koong**

The Thai's favorite soup with prawns flavored with lemongrass and kaffir lime leaves.

#### or **Tom Kha Nok**

Ostrich in a coconut milk soup perfumed by fresh aromatic herbs.

### MIDDLE COURSE

#### **Ginger Lobster**

Poached lobster with ginger and mushrooms.

### MAIN COURSE

#### **Beef Massaman**

Slowly braised beef in a medium spicy rich, gentle sauce.

#### **Chillied Lamb**

Stir fried lamb with exotic spices and herbs.

#### **Koong Prik-Tai Dam**

Giant tiger prawn in black pepper corn sauce.

#### **Neua Namman Hoi**

Wok fried marinated beef with palm heart in aromatic oyster sauce.

#### **Paneang Seabass**

Deep fried Seabass with a rich paneang curry with basil leaves.

### ACCOMPANIMENTS

#### **Noodle Grapao**

Stir fried rice noodles with prawns and basil tomato sauce

#### **Garden of Blue Elephant**

Crispy stir fried fresh vegetables with oyster sauce

### DESSERT

#### **Khanom Thai**

Medium Hot 

Hot 

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A selection of Thai desserts

## SPECIAL SET MENU - £100

### INCLUDED:

#### Mai Thai

A mélange of cool refreshing exotic fruit juices with a hint of alcohol.

#### or Pattaya

A linger-longer, non-alcoholic version of the Mai Thai

**and Half a bottle of mineral water per person**

**and Half bottle of Blue Elephant Champagne Brut per person included**

Specially selected at Champagne Jacquart, from Reims, Capital of Champagne

**and Tea and Coffee**

### STARTERS

#### Yaam Hoi-Shell

Exotic salad of sea scallops and mangosteen in a fresh lime and mint dressing

#### Paneang Roll

Deep fried spring roll filled with ostrich in Paneang sauce

#### Tub Haan Nam ma-Kam

Seared goose liver on mashed sweet taro accompanied with tasty tamarind sauce

#### Tod Maan Poo

Crab cake with a hint of red curry paste and kaffir lime leaves

#### Choe Muang

A delicate flower shaped steamed dumpling filled with chicken & prawns

#### Venison Satay

Skewer of marinated venison with piquant peanut sauce.

### SOUP

#### Tom Klong Talay

A spicy seafood soup flavoured with roasted fresh herbs and kaffir lime leaves

#### or Tom Kha Ped Yang

Roasted duck in a coconut milk soup perfumed by fresh lemongrass

### MIDDLE COURSE

#### Black Pepper Lobster

Grilled lobster with black peppercorn sauce.

### MAIN COURSE

#### Beef Green Curry

A curry of beef fillet with freshly pounded green herbs, coconut and Thai aubergine

#### Moo Pa Chiang Rai

Spicy stir fried wild boar with chillies, garlic and green pepper corn

#### Koong Paad Nam Makam

Stir fried tiger prawn with pineapple, baby corn and cashew nut in tamarind sauce

#### Nok Kra-Ta Ob

Braised quail in soya sauce and fresh herbs

#### Homok Salmon

A spicy steamed salmon soufflé flavored with lemongrass

### ACCOMPANIMENTS

#### Ba-mee Yok

Stir fried soft green egg noodles with prawns and bean sprouts.

#### Garden of Blue Elephant

Crispy stir fried fresh vegetables with oyster sauce.

### DESSERT

#### Star of Siam

A heavenly combination of our favorite tropical fruits and selected Thai desserts with a scoop of ice cream.

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## ROYAL SIAM PROMENADE

### STARTERS

#### *The Blue Elephant Botanical Garden*

##### SPRING ROLL "Blue Elephant"

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

##### KHAOTANG NARTUNG

Deep fried crispy jasmine rice cracker "Thai style" dipped in a roasted peanut creamy sauce.

##### KAO PHODE

Fresh baby corn stuffed with pickled radish and crushed peanuts wrapped in rice-paper, deep fried and served with plum sauce.

##### YAM MAKUAYAO

Aroma roasted giant aubergine lying in the sea of lime juice, shallots and chopped chilli.

##### KIAO NUNG

Steamed fresh garden vegetables wrapped in a golden sheet and accompanied with light soy and sesame sauce.

##### SATAY PHAK

Strips of grilled marinated vegetables served with a cucumber sauce.

### SOUP

##### TOM KHA NANGFAH

Angel mushroom and coconut soup flavoured with lemongrass, galangal and Kaffir leaves.

or

##### CHIANG MAI

A clear vegetable soup.

### MAIN COURSE

##### KRAJIEB PHAD PHED

A fiery dish of lady fingers (Okra) with fresh chilli paste, aubergine, onion and sweet basil leaves.

##### KIEW WAN YODMAPRAW

Crispy palm hearts swimming in our popular creamy green curry with fresh sweet basil leaves.

##### MAKUA YAO PHAD TAOJIEW

Stir fried eggplant with fermented crushed yellow bean and chilli.

##### PHAD PURK HIMMAPAN

Stir fried crispy diced taro, onion, perfume mushroom, baby corn, spring onion, cashew nuts and dried chilli.

##### CHUCHI TOFU

A tropical storm of subtle flavour with deep fried bean curd and lightning flash of dry and red curry.

##### MASSAMAN

A typical dish from the South Thailand a curry of potatoes and cashew nuts in a medium spicy rice gentle sauce.

### ACCOMPANIMENTS

PHAD THAI "Blue Elephant" , MIXED VEGETABLES "Blue Elephant", STEAMED JASMINE RICE

### DESSERT

#### COUPE "BLUE ELEPHANT"

The house speciality based on an exotic variety of fresh fruits topped with vanilla ice cream and raspberry coulis.

**The price is £33.00 per person without Soup and £37.00 per person with Soup.**

Medium Hot

Hot

Very Hot

Contains Nut

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