



M E N U

THE
BLUE ELEPHANT



SAWADEE

'SAWADEE' means welcome in Thailand.

This is how we greet each customer who comes to 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 mild or sweet ones in a glorious combination.

Everyone samples a little of each dish - sharing is the essence of the meal. If you wish to experiment with delicious Thai flavours, then choose one of our set menus available. These offer an introduction to the various dishes available.

You will see Elephant symbols featured next to some of the dishes on the menu. These indicate how hot and spicy the dishes are.

Enjoy your meal!

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.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

served:

18:00hrs till 22:00hrs daily

 Medium Hot

 Hot

 Very Hot

STARTERS

		€
12	SPRING ROLLS LAAB PED Blue Elephants' special spring roll recipe, stuffed with roast duck salad served with sweet and sour sauce.	7.75
3	SPRING ROLLS "BLUE ELEPHANT" Our special recipe of minced chicken 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.	8.25
1	CHICKEN SATAY Strips of grilled marinated chicken served with a cucumber and peanut sauce.	8.50
16	THAI CHICKEN WINGS  Salt and chili wings, spring onion and chilli dipping sauce	8.75
49	CRISPY PRAWN AND SALMON SALAD  Crispy prawn and marinated spiced salmon with lemongrass, ginger and lime dressing	9.75
31	MIXED SATAY (CHICKEN, BEEF, PORK) Mixed strips of grilled marinated chicken, beef and pork served with a cucumber and peanut sauce.	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



Medium Hot





Hot








Very Hot

SOUPS

		€
103	MENAM CHICKEN SOUP  Chicken and coconut milk soup flavoured with lemongrass and herbs.	8.50
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 & FISH

356	SALMON NAM PRIK PHAOW  Stir-fried salmon, onions, bell peppers, spring onions, celery and basil leaves	17.50
265	SEAFOOD CURRY  Stir-fried prawns, mussels, monkfish, grouper set in a curry sauce	19.00
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 KA THIEM PRIK THAI  Stir-fried prawns, mussels, cuttle fish, sea bream and garlic, black pepper, coriander	21.50
353	PLA NEUNG MANAO  Steamed fillet of sea bass flavoured with lemongrass, fresh lime juice and crushed chili, garlic and coriander.	22.00

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POULTRY & GAME

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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
303	EMERALD CHICKEN Wok fried chicken strips with bok choy, shitake mushrooms, oyster sauce	15.00
307	KAI PHAD PRIK KHING  Typical upcountry style stir-fried chicken with Blue Elephant's own red curry paste and mange-tout, fresh from the Royal Project farm.	15.50
306	GREEN CHICKEN CURRY  A hot green curry of chicken in coconut milk with zucchini and aubergine.	16.00
329	ROASTED DUCK CURRY  Roasted duck in Blue Elephant red curry in coconut milk, fresh pineapple, zucchini, grapes, tomatoes and basil leaves.	16.50

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MEATS

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254	NUA YANG NAM TOK  Grilled marinated rib of beef served with Thai E-Saan classic sauce.	15.50
256	MU PAD PRIK  Fried pork belly, with bok choy, green beans and hot chili sauce.	16.25
155	SWEET AND SOUR PORK Sliced pork tenderloin with mushroom, cucumber, bell peppers, onions, sweet and sour pineapple sauce	16.25
253	NUA PHAD PRIK  Extremely spicy sliced and stir-fried sirloin of beef with crushed chili, aubergine, bell peppers and sweet basil.	16.50
153	CHILLIED LAMB  A dish created for the Blue Elephant by our chef Kop. Stir-fried lamb with bell peppers, exotic spices and herbs.	16.75
151	MASSAMAN LAMB  A tropical dish from the south of Thailand, Lamb curry in coconut milk, potatoes, roasted cashew nuts.	17.50
258	PHAD KRA PROW NUA  Stir-fried beef with chili, garlic and basil leaves.	24.50

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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
470	MIXED VEGETABLES "BLUE ELEPHANT" Stir-fried fresh bean sprout, mange-tout, broccoli, baby corn and chinese cabbage.	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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VEGETARIAN MENU

STARTERS



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- 513 YAM HED  7.00
A tangy salad of mushrooms with fresh lemongrass and a mixture of herbs tossed with spicy dressing.
- 505 SPRING ROLL JAY "BLUE ELEPHANT" 7.50
The whole kitchen garden of our chef enveloped in delicate rice-paper and served with a delicious spicy sauce .
- 512 YAM MAMAUANG  9.00
A refreshing tangy salad of green mango, crushed peanut, roasted brown coconut and tamarind sauce.

SOUPS

- 554 TOM KHA JAY  7.50
Tofu and coconut milk soup flavoured with lemongrass and herbs.

MAIN COURSES

- 607 FIRE OF AYUDTHYA  13.00
Yod Phaeng stir-fried with fiery red chillies, onion and young peppercorns.
- 600 TOW-HU 13.00
Our special bean curd preparation. Sweet & sour sauce with fresh pineapple, mushrooms, onions, tomatoes, cucumber and ginger.
- 612 KAENG KAREE TOFU  13.50
Braised curry powder with tofu, potatoes, onions, pineapple in coconut milk

ACCOMPANIMENTS

- 651 ROYAL FRIED RICE JAY 7.00
Stir-fried Jasmine rice, cashew nuts and vegetables
- 670 MIXED VEGETABLES "BLUE ELEPHANT" 7.50
Stir-fried fresh soya bean, mange-tout and broccoli.
- 660 PHAD WOOD-SEN 7.50
Stir-fried glass noodles, with white lettuce, spring onions, carrots and celery.

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TASTE OF THAILAND

STARTERS

SPRING ROLL LAAB PED

spring roll stuffed with roasted duck salad
served with sweet and sour sauce

DIM SUM KOONG

steamed parcels of minced prawns
served with sweet soy sauce

THAI STYLE CHICKEN WINGS

salt and chilli wings, spring onions and
chilli dipping sauce

SOUP

TOM KHA SEAFOOD

a refreshing coconut soup flavoured with
lemongrass and galangal

DESSERT

SELECTION OF DELICIOUS DESSERTS

Set Menu | €42 Per Person

including ½ bottle of wine
& ½ bottle of water

MAIN COURSES

SEAFOOD CURRY

stir-fried prawns, mussels, calamari
and grouper set in a yellow curry sauce

EMERALD CHICKEN

wok fried chicken strips with pok choy,
shitake mushrooms served in oyster sauce

NUA PHAD PRIK

spicy stir-fried beef sirloin strips with
chilli, aubergine, bell peppers
and sweet basil

ACCOMPANIMENTS

PHAD THAI

stir-fried rice noodles with ground peanuts,
eggs, vegetables and tamarind dressing

STEAMED JASMINE RICE

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TASTE OF THAILAND

VEGETARIAN MENU

STARTERS

SPRING ROLL JAY 'BLUE ELEPHANT'

rice paper stuffed with vegetables
served with sweet and sour sauce

DIM SUM PAK

steamed parcels of mixed vegetables
served with sweet soy sauce

YUM WOON SEN

clear vermicelli salad with roasted cashew nuts,
onions, carrots, coriander and spicy lime sauce

SOUP

TOM KHA 'JAY'

mushroom and coconut milk soup
with lemongrass and galangal

MAIN COURSES

KAENG KHIAOW WAN PAK RUAM MIT

broccoli, spinach, courgettes, green pepper and asparagus
served in a hot green curry

PHAD KHING

wok fried mushrooms with spring onions, red peppers
garlic and ginger in aromatic soy and mushroom sauce

KAENG KAREE TOFU

braised tofu in yellow curry, coconut milk,
potatoes, onions and pineapple

ACCOMPANIMENTS

PHAD THAI

stir-fried rice noodles with ground peanuts,
eggs, vegetables and tamarind dressing

STEAMED JASMINE RICE

DESSERT

SELECTION OF DELICIOUS DESSERTS

Set Menu | €42 Per Person

including ½ bottle of wine
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BLUE ELEPHANT
Royal Thai Cuisine