



Dining In?
**Treat
Yourself**

Breakfast

Served from:
06:00 until 11:00

To
Order

Dial
3320
or
3322

HEALTHY RISER

€18.50

Cut Fruit & Compote

Grapefruit, fresh fruit salad, orange, melon, poached apricots and prunes in spices

Cold Cereals

Corn flakes, Rice Krispies, All-Bran, Special K, Weetabix, muesli and oatmeal porridge

Fruit Yoghurt, Natural and Low Fat Yoghurt

Add cooked breakfast to your healthy riser for

€4.50

Eggs

Your choice of fried or poached, served with pork sausage, bacon, fried potatoes, grilled tomatoes and fried mushrooms

Omelettes

Your choice of:

- Plain
- Mushroom
- Cheese
- Tomato
- Onion
- Herbs
- Egg white only

For Guests who have paid for a room package including breakfast, there will be a charge of €4.00 per person for In-Room Dining. All prices are in Euros and include VAT. Service charge of €6.00 per order will apply.

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.



VEGAN & VEGETARIAN

SALADS

Vegan Salad €13.50
Herb infused couscous, roasted peppers, courgettes, artichokes, radicchio, asparagus, lemon and walnut dressing

Caprese Salad €13.50
Buffalo mozzarella, confit of plum tomatoes, baby rocket salad leaves and sweet mustard dressing

BURGER

Spiced Crispy Avocado Burger €14.00
With pickled cucumber grilled peppers lettuce, tomato, sweetcorn relish served in a vegan bun with sweet potato fries

PIZZA & PASTA

Vegan Moussaka €14.00
Eggplant and courgettes layered with quorn ragout topped with potato glazed with vegan cheese

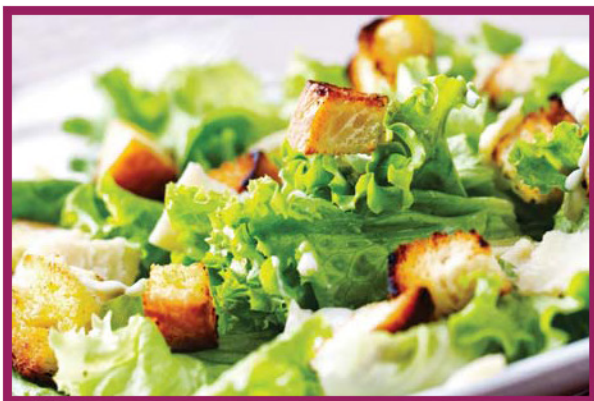
Thai Green Vegan Curry €14.00
With chickpeas, bok choy, courgettes, spinach served with steamed jasmine rice

Pizza Margherita €12.50
Tomato sauce, mozzarella, fresh basil

Extra toppings:

Rocket leaves, mushroom, peppers, chillies, olives €1.50each
Parma ham, salami, prawns €2.50each

Kids menu available upon request



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	Served from: 11:00am until 11:00pm
SOUP	
Soup of the Day	€8.50
SANDWICHES	
Toasted Cheese and Ham Ciabatta	€12.00
Served with potato crisps and dressed crispy salad leaves	
Smoked Salmon Bagel	€15.00
Bagel filled with lettuce, tomatoes, cream cheese served with lemon capers and potato chips	
Mexican Style Spiced Chicken Wrap	€15.25
Tortilla filled with chicken breast, guacamole, lettuce, onions, peppers served with tortilla chips and chili salsa	
Classic Club Sandwich	€18.50
Grilled chicken breast, crispy bacon, plum tomatoes, fried egg and mustard mayonnaise, served with French fries	
Classic Angus beef Burger	€18.50
Crispy grilled bacon, old Amsterdam cheese and caramelized onion marmalade, in a sunbaked focaccia bun, served with mixed salad leaves and French fries	
MAINS	
Classic Caesar Salad	€14.00
Cos lettuce, anchovy fillets, Parmesan croutons and Caesar dressing	
Additional toppings - Chicken €4.50 Prawn €6.00	
Spaghetti	€16.00
Served with ragu alla Bolognese and shavings of pecorino	
Thai Green Chicken Curry	€18.50
Served with steamed jasmine rice	
Asian Style Stir-fry	€25.00
With your choice of beef/chicken/shrimp stir fried with onions, mushrooms, bok choy, coated with oyster sauce, served with steamed rice	
Vegetarian option with tofu and Asian style mushroom ketchup	
GRILLS	
Pan-roasted Salmon Fillet	€25.00
Grilled Corn-fed Chicken Breast	€26.00
Grilled Angus rib of Beef	€34.00
All grills are served with garden vegetables and potatoes	
DESSERTS	
Selection of ice-cream and sorbet	€6.00
Please ask your server for the available choice	
Mascarpone Mousse	€7.50
Mango salad served with chocolate ice cream	
Carved Seasonal Fruit	€7.50
Mint lemon sorbet, mango coulis	
Baked Cheesecake	€8.50
Strawberry ice cream and berry compote	

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Wine

Drinks Available 24/7

To
Order

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or
3322

PROSECCO

	By the glass	
	125ml	750ml
Zonin Prosecco, Glera	€8.25	€28.50

CHAMPAGNE

Heidseick & Co Silver Monopole	€17.00	€85.00
Moët & Chandon, Brut NV		€115.00

LIGHT WHITES

	By the glass		
	150ml	250ml	750ml
Terre Allegre 'Cielo' - Italy Trebiano	€7.00	€9.50	€19.00
Enotria 'Prospetti' IGT-Veneto, Italy Pinot Grigo	€8.00	€10.50	€22.50

MEDIUM/FULL BODIED WITES

KWV-South Africa Sauvignon Blanc			€25.00
McGuigan 'The Pick' - Australia Chardonnay			€28.00

LIGHT REDS

Cielo 'Terre Allegre' - Italy Sangiovese	€7.00	€9.50	€19.00
Montepulciano D'Abruzzo DOC - Italy Montepulciano	€8.25	€10.75	€24.00

MEDIUM/FULL BODIED REDS

F. Jeantet Cotes du Rhone - France Grenache/Syrah			€26.00
Oude Kaap Reserve - South Africa Cabernet Sauvignon			€29.50

ROSÉ

Vranken Domaine Gondonne 'Les Gravieres' Rose - France Shiraz/Grenache/Mourvedre			€24.50
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MINERALS

Soft Drinks (300ml)	From	€3.50
Iced Tea		€3.50
Premium Mixers		€4.00
Fresh Orange Juice (300ml)		€7.00
International Still/Sparkling Water (250ml)		€3.50
International Still/Sparkling Water (750ml)		€5.00

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Night Menu

Served from: 11:00pm until 06:00am

To
Order

Dial
3320
or
3322

SOUP

Soup of the Day €8.50

MAINS

Toasted Cheese and Ham Ciabatta €12.00
Served with potato crisps and dressed crispy salad leaves

Vegan Moussaka €14.00
Eggplant and courgettes layered with quorn ragout topped with potato glazed with vegan cheese

Smoked Salmon Bagel €15.00
Bagel filled with lettuce, tomatoes, cream cheese served with lemon capers and potato chips

Lasagna Bolognese €15.00
Served with mixed salad and garlic bread

Mexican Style Spiced Chicken Wrap €15.25
Tortilla filled with chicken breast guacamole, lettuce, onions, peppers, served with tortilla chips and chili salsa

DESSERT

Carved Seasonal Fruit €7.50
Mint lemon sorbet, mango coulis

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VISTA

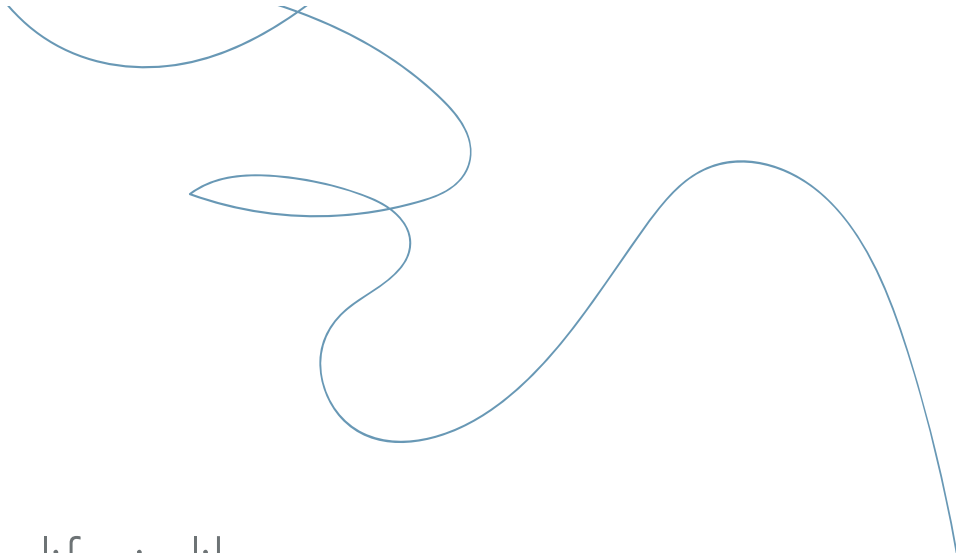
LOUNGE & TERRACE



Afternoon
Tea

ROOM SERVICE

Served Daily:
12:00hrs till 17:00hrs



life is like
a cup of *tea*

it's ALL in how
you make it.

Did you know...

Afternoon Tea is a tea-related ritual introduced in Britain in the early 1840s. It evolved as a mini meal to stem the hunger and anticipation of an evening meal at 8pm. Afternoon Tea is a meal composed of sandwiches (usually cut delicately into 'fingers'), scones with clotted cream and jam, sweet pastries and cakes.

Vista Afternoon Teas come with a delicious twist.

the Classic

A classic is always a classic.

Sandwiches

Smoked salmon on brown bread

Ham, tomato, mustard on tomato bread

Egg and cress on white bread

Scones

Warm classic & raisin scones

with fresh clotted cream and preserved jam

Pastries

Opera Torte

Coconut and white chocolate delight

Vanilla macaroons

Peanut and chocolate tart

Cakes

Lemon and poppy seed cake

Chocolate cake

Banana and pecan nut cake

Choice of SHANTEO English breakfast or Royal Earl Grey or

The Illusionist Organic Green Tea.

€31.00

Serves 2 people

Service Charge of €6.00 per order will apply

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ROOM SERVICE MENU

THE
BLUE ELEPHANT

Served Daily:
18:00 till 22:00



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.

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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

Service Charge of €6.00 per order will apply



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 Medium Hot






  Hot

   Very Hot

SOUPS

		€
103	MENAM CHICKEN SOUP 	8.50
	Chicken and coconut milk soup flavoured with lemongrass and herbs.	
104	TOM YAM KOONG 	8.50
	Thailand's famous spicy soup. A refined and powerful shrimp bouillion.	
105	TOM KHA SEAFOOD	10.50
	A refreshing coconut soup flavoured with lemongrass and galangal	

SEAFOOD & FISH

356	SALMON NAM PRIK PHAOW 	17.50
	Stir-fried salmon, onions, bell peppers, spring onions, celery and basil leaves	
265	SEAFOOD CURRY 	19.00
	Stir-fried prawns, mussels, monkfish, grouper set in a curry sauce	
408	MONK FISH SAMOO-PRAI 	20.00
	Stir-fried fillet of monk fish with Thai herbs, bell peppers and spicy vegetables, with young peppercorn.	
363	PLA SALMON PAOW KHAMIN	21.00
	Marinated fillet of salmon wrapped in banana leaves and Thai herbs.	
425	SEAFOOD KA THIAM PRIK THAI 	21.50
	Stir-fried prawns, mussels, cuttle fish, sea bream and garlic, black pepper, coriander	
353	PLA NEUNG MANAO 	22.00
	Steamed fillet of sea bass flavoured with lemongrass, fresh lime juice and crushed chili, garlic and coriander.	

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 Medium Hot

 Hot

   Very Hot


POULTRY & GAME

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309	CHIANG RAI   	14.00
Stir-fried minced chicken with chili, garlic, fresh peppercorn and basil.		
317	GOLDEN CHICKEN	14.00
Crispy bread crumbed chicken with sweet chili sauce.		
303	EMERALD CHICKEN	15.00
Wok fried chicken strips with bok choy, shitake mushrooms, oyster sauce		
307	KAI PHAD PRIK KHING  	15.50
Typical upcountry style stir-fried chicken with Blue Elephant's own red curry paste and mange-tout, fresh from the Royal Project farm.		
306	GREEN CHICKEN CURRY   	16.00
A hot green curry of chicken in coconut milk with zucchini and aubergine.		
329	ROASTED DUCK CURRY 	16.50
Roasted duck in Blue Elephant red curry in coconut milk, fresh pineapple, zucchini, grapes, tomatoes and basil leaves.		

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 Medium Hot

  Hot

   Very Hot

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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 Medium Hot

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 Very Hot

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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 Medium Hot




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 Very Hot


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.

Service Charge of €6.00 per order will apply

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BLUE ELEPHANT

Royal Thai Cuisine

Hilton