












## STARTERS / A HAN WANG

|  |  |    |
|--|--|----|
| Poh Piah Tod   | Crispy spring rolls filled with glass noodles and vegetables   | 15 |
|  Krathong Thong | Patty shells with spicy tuna fish  | 15 |
| Gung Sarong  | Crispy prawns wrapped in golden potatoes   | 18 |
|  Tod Man Pla    | Traditional Thai fish-cakes with red curry paste and kefir leaves lightly fried, served with pickled cucumbers | 18 |
| Kau Kieb bak Moh   | Steamed dumplings stuffed with minced chicken and peanut Thai style  | 19 |
| Satay Gai  | Grilled chicken Satay with peanut sauce and pickled cucumbers  | 19 |










### Royal White Elephant (minimum of 2 persons) p.P. 29

|              |   |
|--------------|---|
| Gung Sarong  | Crispy prawns wrapped in golden potatoes  |
| Yam Neua     | Spicy beef salad with Thai basil leaves, cucumber and tomato  |
| Poh Piah Tod | Crispy spring rolls filled with vegetables and mushrooms  |
| Tod Man Pla  | Traditional Thai fish-cakes with red curry paste and kefir leaves served with pickled cucumbers       |
| Som Tam Gung | Green papaya salad with prawns, marinated with garlic, chilies, palm sugar, lime juice and fish sauce |

## EXOTIC SALADS / YAM



|  |   |    |
|--|---|----|
|  Mixed Salad   | Mixed salad with onions, eggs and „White Elephant“ dressing   | 11 |
|   Laab Gai         | Hot-sour chicken salad „Isaan Style“  | 19 |
|   Yam Woonsen      | Glass noodle salad with minced chicken and prawns   | 18 |
|   Neua Yang NamTok | Spicy beef salad, served with Thai basil leaves   | 23 |
|   Som Tam Gung     | Green papaya salad with prawns, marinated with garlic, chilies, palm sugar, lime juice and fish sauce | 21 |

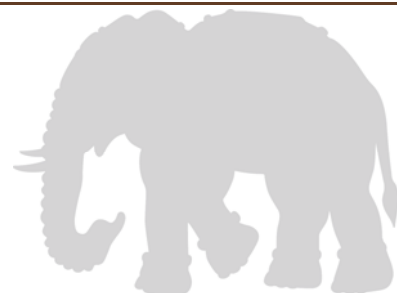
## SOUPS / SUP

|   |   |    |
|---|---|----|
|  Gang Jeud Woonsen   | Clear Soup with glass noodles, tofu and vegetables                            | 14 |
|   Gang Liang    | Hot-sour soup with prawns, straw mushrooms, baby corn and vegetables          | 17 |
|   Tom Yam Gung  | Soup served with prawns, lemon grass, galangal and kefir leaves               | 18 |
|   Tom Yam Talay | Hot-sour soup with mixed seafood, lemon grass, galangal and Thai basil leaves | 18 |
|   Tom Gai Prung | Spicy-sour soup with chicken, ginger and lemongrass                           | 17 |








### Tom Kah Gai 19.50

Creamy coconut soup with sliced chicken and a touch of galangal and lemon grass, served in a young fresh coconut






 Hot dishes  
 Low-fat and cholesterol



## MAIN COURSES

|  |   |    |
|--|---|----|
|  Gai Pad Med    | Stir-fried sliced chicken with cashew-nuts                          | 37 |
| Gai Hlong Rai  | Chicken with fresh vegetables on a sweet-sour sauce                 | 38 |
| Gai Haw Baiteuy  | Deep fried chicken wrapped in pandanus leaf                         | 39 |
| Ped Tod  | Crispy duck served on a bed of Thai broccoli                        | 44 |
|  Ped Pad Graprau | Sliced duck, stir-fried in spices with deep fried Thai basil leaves | 44 |
|  Moo Pad King   | Sliced pork fried with ginger and spring onions                     | 39 |
| Neua Pad Naman Hoi   | Marinated sliced beef fried in oyster sauce                         | 47 |
|  Neua Prig Gang  | Sliced beef with young pepper, chili paste and coconut milk         | 47 |
|  Neua Graprau    | Sliced beef, stir-fried in spices with deep fried Thai basil leaves | 47 |
|  Chom Suan      | Stir-fried mixed vegetables with oyster sauce                       | 26 |
|  Pad Pak Bung   | Stir-fried morning glory, with shiitake mushrooms, garlic, chili    | 27 |

## CURRIES / GANG

|   |  |
|---|--|
|  Gang Ped  | Red curry sauce with eggplant and Thai basil leaves                |
|  Gang Keow | Green curry sauce with eggplant, lemon grass and Thai basil leaves |
|  Panang    | Panang curry with grinded peanuts and kefir leaves                 |
|  Gang Gari | Yellow curry with onions and potatoes                              |
|  Gang Pha   | Curry sauce with bamboo, young pepper and eggplants                |

All curries can be served with the following items:






|                       |    |
|-----------------------|----|
| Sliced beef           | 47 |
| Sliced chicken breast | 37 |
| Sliced duck breast    | 44 |
| Sliced pork           | 39 |

### Pearl of Siam


54

Panang curry with beef and kefir leaves  
Green curry with "Black Tiger" prawns and mini eggplants  
Yellow curry with sliced chicken, onion and potatoes  
Served with steamed "Jasmine" rice

## VEGETARIAN DISHES / AHAN JE

|  |  |    |
|--|--|----|
| Poh Piah Je  | Crispy spring rolls filled with glass noodles and vegetables       | 14 |
|  Sai Tan Sup  | Clear soup with glass noodles, bean curd and vegetables            | 14 |
|  Yam Han Sah  | Special Thai tofu salad  | 17 |
|  Sakuna Pirot  | Spiced soy bean curd garnished with deep fried basil leaves        | 34 |
|  Gang Ped Je  | Tofu in red curry sauce with eggplants and Thai basil leaves       | 34 |
|  Gang Keow Je | Thai tofu in green curry with eggplants and lemon grass            | 34 |
| Padthai Je   | Stir-fried noodles with eggs, soy bean sprouts and Thai vegetables | 23 |

## SIDE ORDERS / KAU

|  |  |    |
|--|--|----|
|  Kao Seuy | Steamed "Jasmine" rice                             | 5  |
| Kao Pad Je   | Stir-fried "Jasmine" rice with eggs and vegetables | 11 |

