



BLUE ELEPHANT Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

SAWADEE

Sawadee means welcome in Thailand. This is how we greet each customer who comes to the 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 the mild or sweet in a glorious melee of flavours.

Everyone samples a little of each dish - sharing is the essence of the meal. You will find our Patrons' favourites included on the menu under the heading Suggestions. If you wish to experiment, then choose our Royal Thai Banquet, Pearls of the Blue Elephant or Royal Platter, which offer an introduction to the enormous variety of dishes available.

You will see Elephant symbols on the menu beside some dishes, indicating how hot and spicy they are. Some Thai dishes are fiery and are given extra excitement by dipping into tiny dishes of sauces made green and red chillies.

By definition, Thai cuisine must be served fresh and requires on the spot cooking. To fully appreciate Thai cuisine at its best, it is imperative that you experience dishes hot from the stove. The cooking time of our dishes varies and, as we want you to sample our food at its freshest, some of your orders may arrive earlier than others. The Blue Elephant ethos of eating is to share your dishes as they are served at the table and let your taste buds embark on a gastronomic journey across Thailand as you experience our chefs' creations.

Our staff will be happy to suggest something to suit your own taste and palate. Enjoy the meal!


Au Pays du Sourire, "sawadee" veut dire bienvenue. C'est donc avec plaisir que l'Eléphant Bleu vous reçoit aujourd'hui à sa table. De Bangkok à Pattaya, de Phuket à Chiang mai, se réunir autour de préparations savoureuses et parfumées prend, chaque jour, l'allure d'une célébration. Un hôte thaïlandais ne manquera jamais à la tradition: le repas ne comprend pas moins de deux plats principaux, généralement accompagnés de riz ou nouilles sautées.

Curieux d'expériences gustatives? Nos suggestions sont là pour vous guider. De quoi entamer, sans billet ni bagages, un voyage découverte parmi l'immense variété de la cuisine thaïe. Ceux qui se sont déjà promenés au fil des échoppes du marché de Surat Thani, en ont peut-être ramené une phrase-clef: "Yaa sai prik na" (pas de piments, S.V.P). Sur notre carte le symbole de l'Eléphant, précédant certains plats, annonce leur saveur tout particulièrement "Hot".

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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







BLUE ELEPHANT

Royal Thai Cuisine


3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

SUGGESTIONS

STARTERS

- 36 **MIENG KHAM**  **8.90**
A traditional Thai snack. Betel leaves to filled with roasted peanut, pieces of lime, shallot, ginger and dried shrimp.
- 75 **"FOIE GRAS"** **12.00**
A Blue Elephant innovation: seared French goose liver with an authentic Thai tamarind sauce.
-  77 **LAAB SALMON** **11.00**
A spicy raw wild salmon tartar with fresh Thai herbs. Subtle with lots of character.
-  99 **PEARLS of the "Blue Elephant"**  **12.00**
A Selection of classic favourites...

SOUP

-  108 **TOM KHA PED YANG** **7.20**
A refreshing soup of roasted duck with young coconut flavoured with lemongrass and galangal.

MAIN COURSES

-  154 **LAMB CHOP KAPRAOW** **18.00**
A delicacy! British rack of lamb napped in kapraow and red wine sauce accompanied by wild rice and fried basil.
-  328 **LAAB PED** **15.20**
Marinated magret of duck grilled and finely chopped before tossed with plentiful of herbs. Served warm.
-  362 **BAMBOO FISH** **17.50**
Fillet of seabass marinated with herbs. Grilled in a bamboo case.
-  428 **SOFT SHELL CRAB** **16.00**
With fresh made chilli paste, young green peppercorns and Thai herbs. Refined preparation.
-  429 **RUNNING CROCODILE** **18.00**
Stir-fried spicy Crocodile meat with chilli, basil, fresh peppercorns and palm heart.
-  449 **ROYAL PLATTER "Blue Elephant"**  **22.00**
Sample Thai cuisine at its most magnificent. A sumptuous variety of dishes recalling the royal banquets of the King and I.

ACCOMPANIMENT

- 468 **PHAD MEE SIMILAN** **5.80**
Fried egg noodles, prawns and squid with 'Chai Sim' vegetables.

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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













BLUE ELEPHANT

Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

STARTERS

1	CHICKEN SATAY 	7.25
	Strips of grilled marinated chicken served with a cucumber and peanut sauce.	
3	SPRING ROLL "Blue Elephant"	6.80
	Our special recipe of chicken and vegetable stuffing, served with a sweet and sour sauce.	
	5 THAI FISH CAKES 	6.60
	Ground fish mixed with spices and red curry paste deep-fried and served with a sweet and sour sauce with cucumber and crushed peanuts.	
6	DIM SIM	7.00
	Parcels of minced pork, shrimps and crab meat steamed in a bamboo basket accompanied by soya sauce.	
7	PAPER PRAWNS 	7.90
	Prawns wrapped in rice paper filled with chicken and accompanied by a plum sauce.	
8	SARIKA	7.25
	A crisp golden cake from which prawns and juicy sweet corn burst forth in a cascade of flavours. Named after the famous waterfall in central Thailand.	
9	SAMUI CRAB	7.50
	Golden delicious crab meat and minced chicken served in crab shell, accompanied with pineapple sauce.	
	10 VERMICELLI SALAD	6.00
	A salad of clear bean noodles, chicken and prawns tossed in a lemon and fish sauce dressing.	
	14 SOM TAM 	7.25
	A very popular North-Eastern dish: a salad of shredded green papaya with lemon dressing and dry shrimps.	
	17 SEASHELLS	10.00
	Lightly grilled marinated fresh king scallops. Served with a spicy sauce.	
19	PHUKET SATAY	8.00
	Skewers of grilled marinated seafood served with a spicy chilli sauce.	
21	YAM HUA PLEE 	7.50
	A salad of crispy Hua Plee (banana flower) and prawns with aromatic grated and roasted coconut in a tamarind dressing	
	314 GRILLED AUBERGINE SALAD	6.90
	Minced chicken and prawns tossed with fresh lime dressing topped with quail eggs.	

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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



BLUE ELEPHANT

Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

MAIN COURSES - FISH & SEAFOOD

	351	BANGKOK FISH Crisp fried cod fillet in a tamarind and chilli sauce flavoured with ginger and garlic.	12.70
	352	IMPERIAL FISH Fried fillet of cod with mushrooms, tomatoes and baby corn in a sweet and sour sauce.	13.20
	353	FRESH LIME SEABASS Whole steamed sea bass flavoured with lemongrass, fresh lime juice and crushed chilli.	18.00
	354	PLA SAM ROD Crispy seasonal whole fish topped with fiery chilli and pineapple sauce.	16.90
	404	KHO SAMUI A mélange of seafood, spiked with fresh green peppercorn and garlic.	13.50
	405	FRUITS DE MER "PHUKET" Stir-fried seafood with red chilli paste and basil leaves.	13.75
	406	HOMOK TALAY A spicy fish stew of mussels, prawns, crab and scallops flavoured with kachai root and garlic.	13.50
	415	SCALLOPS FARANG Stir-fried scallops with broccoli and mushrooms in an oyster sauce.	15.00
	416	KUNG YOD MA PRAOW Stir-fried prawns with palm heart, mushroom and spring onion in an aromatic oyster sauce.	15.50
	417	CHU-CHI PLA SALMON Steamed fillet of wild salmon topped with a rich red curry sauce and a hint of spices.	16.90
	423	GINGER LOBSTER Poached lobster swimming in a sea of vegetables, ginger and perfumed mushroom.	28.00
	422	GRILLED LOBSTER The popular Thai dish of fresh grilled lobster flavoured with garlic butter and fresh coriander.	28.00
	425	ORANGE PRAWN CURRY Succulent prawns with coconut milk, jackfruit, sweet chilli, cherry tomatoes and accompanied by a cucumber sauce.	16.00
	426	FRESH BLACK PEPPER TIGER PRAWNS A succulent stir fry preparation with tiger prawns, dried black pepper and fresh green peppercorns.	17.00

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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









BLUE ELEPHANT Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

MAIN COURSES - CHICKEN & DUCK

In our quest for quality, we use only free range chicken.

Our curry paste is made especially for you by Blue Elephant Bangkok.

301	KAI HIMMAPAN 	14.90
	Stir-fried chicken with pineapple baby corn and topped with cashew nuts. Served in a fresh pineapple shell.	
302	STUFFED CHICKEN WINGS	10.60
	Chicken wings stuffed with a lightly spiced mixture of chicken and mushrooms, served with a sweet and sour sauce.	
303	EMERALD CHICKEN	12.75
	Jewels of marinated chicken wrapped in Toey leaves and accompanied by a ginger and sesame sauce.	
	304 LAAB KAI	12.75
	Minced chicken flavoured with lemongrass, lime leaves and tossed in a lemon and fish sauce dressing. Served warm.	
	306 GREEN CHICKEN CURRY	15.90
	Chicken fillet curry with freshly pounded green herbs, coconut and Thai aubergine.	
	311 PANENG KAI	12.90
	A rich curry of thinly sliced chicken breast and coconut milk flavoured with sweet basil.	
	315 CRISPY LEMONGRASS CHICKEN	14.00
	Crisp fried marinated chicken in a cloud of Thai herbs and spices.	
327	TAMARIND DUCK	14.90
	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.	
	329 ROASTED DUCK CURRY	14.90
	Roasted duck served in spiced coconut milk with grapes and pineapple.	

Medium Hot 

Hot 

Very Hot 

 Contains Nuts





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



BLUE ELEPHANT Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

SOUPS

	101	CHIANG MAI From our Chef's garden! A clear vegetable soup.	5.80
	102	BANGKOK SOUP Beef broth with noodles and fresh bean sprouts.	6.20
	103	MENAM CHICKEN SOUP Chicken and coconut milk soup flavoured with lemongrass and herbs.	6.20
	104	TOM YAM KOONG The Thai's favourite soup – prepared in a shrimp bouillon. Refined and powerful!	8.00
	105	FLOATING MARKET A seafood soup flavoured with lemongrass lime leaves and Nam Prik Pao served in a beaten brass bowl. For two people.	16.75

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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



BLUE ELEPHANT Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

MAIN COURSES – MEAT

	151	MASSAMAN 	14.00
		A typical dish from South Thailand of slowly braised lamb in a medium spicy rich gentle sauce.	
	153	CHILLIED LAMB	13.90
		A dish created for the Blue Elephant by our Chef Kop. A stir-fried lamb with exotic spices and herbs.	
	200	SPARE RIBS	11.70
		A large plate of sticky, succulent spare ribs.	
	201	CHIANG RAI	10.90
		Very spicy stir fried pork with chillies, garlic and green peppercorns.	
	250	PANENG NUA	11.70
		A rich curry of beef and coconut milk with basil leaves.	
	251	BAN CHIANG	12.50
		Marinated rump of beef sliced and stir fried with onions, mushrooms and baby corn.	
	253	NUA PHAD PHRIK	14.00
		An extremely spicy dish of stir-fried sirloin with Thai aubergines.	
	257	NUA NAM TOK	14.90
		Grilled marinated beef sirloin, reminiscent of the North East traditional recipe of herbs and spices, with an accompanying spicy sauce.	

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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



BLUE ELEPHANT Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

ACCOMPANIMENTS


In Thailand, every special meal is served with Festive Rice or Noodles with glorious concoctions with plenty of herbs and spices...

481	WILD RICE Delicious and ebony in colour with a subtle, smokey, nutty flavour.	2.80
450	STEAMED RICE Fragrant Thai Jasmine rice.	2.80
480	STICKY RICE The essential fare of North-Eastern Thailand.	3.80
451	ROYAL FRIED RICE Stir fried Jasmine rice with crab meat, shrimps, eggs and vegetables.	5.95
460	PHAD THAI "Blue Elephant"  The typical Thai fried noodles with shrimps, peanuts, egg and vegetables.	5.95
470	MIXED VEGETABLES "Blue Elephant" Crispy stir fried fresh Soya bean, mange-tout and broccoli.	5.95
471	MORNING GLORY Stir fried morning glory with crushed garlic salted soya bean and oyster sauce.	6.50
474	THAI ASPARAGUS Stir fried green asparagus with fresh perfumed mushrooms in garlic and oyster sauce.	6.50

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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



BLUE ELEPHANT

Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

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.**

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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



BLUE ELEPHANT Royal Thai Cuisine

3 – 6 Fulham Broadway London SW6 England 1AA Tel: 0207 385 6595 Fax: 0207 386 7665 www.blueelephant.com

A FEW WORDS ABOUT US.

Many of your dishes are made from ingredients freshly flown in from Thailand, according to traditional recipes that are centuries old.

We do not use monosodium glutamate.

- **www.blueelephant.com**
Log on to our web page and register to receive updates on our special offers.
- **Exotic Football Menu.**
Pre-match menu at £22 available whenever Chelsea plays at home
- **Spectacular Sunday Brunch - £22.00 per person.**
The spectacular Sunday Brunch from 12noon-3:30pm, which includes live cooking demonstrations and face painting for children. Unlimited servings and is exceptional value for money (with a total seating capacity of up to 300 people.) Choose from a fantastic array of starters, main courses, salads, soups and sumptuous desserts.
- **£10 Lunch Menu.**
Come and enjoy our special £10 lunch menu Monday to Friday. (Offer available from January to November only)
- **Home Delivery**
"Blue Elephant Royal Thai Cuisine in the comfort of your home or in the privacy of your office".

Orders can be placed by phone: Sunday to Friday from 10am to 9pm and on Saturday from 5pm to 9pm.

Delivery charges: Delivery is free within SW6 for any order above £30.00. Please call us for a quote on other postcode delivery charge.

Medium Hot 

Hot 

Very Hot 

 Contains Nuts

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