




STARTERS

Poh Piah Tod	✓	Spring rolls filled with glass noodles, mushrooms, vegetables, sesame oil	16
Puek Tod	✓	Deep fried taro with peanuts on sweet and sour sauce	16
Gung Sarong		Prawns wrapped in crispy potato noodles	19
 Tod Man Pla		Traditional Thai fish-cakes with red curry paste and kaffir leaves	19
Kau Kieb Pak Moh		Thai style dumplings filled with minced chicken and peanuts	20
Satay Gai		Grilled chicken satay with peanut sauce and pickles	22










Royal White Elephant (minimum of 2 persons)












per person **32**

Gung Sarong	Prawns wrapped in crispy potato noodles
Poh Piah Tod	Spring rolls filled with glass noodles, mushrooms, vegetables, sesame oil
Tod Man Pla	Traditional Thai fish-cakes with red curry paste and kaffir leaves
Laab Gai	Hot and sour „Isaan Style“ minced chicken salad
Yam Neua	Beef tenderloin salad with cucumber, tomatoes and onions
Som Tam	Green papaya salad, garlic, chilies, palm sugar, lime, fish sauce and peanuts

EXOTIC SALADS

 Mixed Salad	Mixed salad with onions, eggs and „White Elephant“ dressing	14
 Yam Pak Bung Krob	✓ Crispy morning glory salad with peanuts and onions	19
 Laab Gai	Minced chicken, ground roasted rice, chili, lime, sweet basils and herbs	22
 Yam Woonsen	Glass noodle salad with shallot, Thai celery, peanuts and seafood	22
 Neua Yang Nam Tok	Grilled sliced beef tenderloin with chili, lime, ground roasted rice, herbs	26
 Plaa Gung	 Grilled “Black Tiger” prawns salad with garlic, lemon grass and onions	24
 Yam Han Sa	✓ Special Thai tofu salad with Thai celery, tomatoes and onions	20
 Som Tam	Green papaya salad with garlic, chili, palm sugar, lime, tomatoes long beans, carrots, fish sauce and peanuts	24

SOUPS

Gang Jeud Woonsen	✓	Clear soup with glass noodles, mushrooms, tofu and vegetables	15
 Tom Yam Je	✓	Hot and sour soup with mushrooms and vegetables	15
 Tom Yam Gung		Hot and sour prawns soup with mushrooms, tomatoes, lemongrass, galangal and kaffir leaves	19
 Tom Yam Talay		Spicy and sour seafood, mushrooms, tomatoes, lemongrass, galangal and holy basil leaves	19
 Tom Gai Prung		Spicy and sour soup with chicken, mushroom, ginger and lemon grass	19
 Tom Kah Gai		Creamy coconut soup with sliced chicken, mushrooms, galangal and lemon grass served in a fresh coconut	23

✓ = vegan

 = spicy dishes

 = contains shrimp paste or oyster sauce

We use the following products in meal preparation: Peanuts, Tree nuts, Soy, Wheat, Egg and Dairy. Before placing your order, please inform us if a person in your party has a food allergy. No MSG added

MAIN COURSES (all main dishes are served with steamed "Jasmine" rice)

Gai Hlong Rai	Deep-fried chicken with pineapple, vegetables and sweet-sour sauce	44
Gai Haw Baiteuy	 Deep-fried chicken wrapped in pandanus leaf	45
 Gai Pad Med	 Stir-fried sliced chicken with cashew nuts and sweet chili paste	44
Ped Tod	 Crispy duck served on a bed of Thai kale	46
 Gang Ped Ped Yang	 Sliced duck with red curry, pineapple, lychee and sweet basil leaves	46
 Moo Pad King	 Stir-fried pork with ginger, fermented soybean, mushrooms, vegetables	42
 Neua Prig Gang	Sliced beef tenderloin with young pepper, chili paste and coconut milk	49
 Puu Nim	 Soft shell crabs with fingerroot, eggplants, sweet basils, young pepper	45
 Gang Pad Med	 Stir-fried lobster tails with cashew nuts and sweet chili paste	58
 Gang Pad Graprau	 Stir-fried lobster tails with garlic, chili, mushrooms, holy basil leaves	58
 Pla Chu Chee	 Deep fried seabass fish with kaffir leaves and Chu-Chee sauce	58
 Pla Nueng Manau	Seabass steamed with lemon, chili and garlic	58
 Tau Hou Pad King	 Stir-fried Tofu with ginger, fermented soybean, mushrooms, vegetables	39
 Tau Hou Pad Graprau	 Stir-fried Thai tofu with holy basil leaves, mushrooms, vegetables	39
Pad Kana	 Stir-fried Thai kale with garlic and mushrooms sauce	33
 Pad Pak Bung	 Stir-fried morning glory, with shiitake mushrooms, tofu, garlic and chili	33

Pearl of Siam













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Sliced beef tenderloin in Panang curry with grinded peanuts and kaffir leaves
 "Black Tiger" prawns in green curry with eggplant, lemon grass and sweet basil leaves
 Sliced chicken in yellow curry with onions and potatoes

CURRIES

(all curries are served with steamed "Jasmine" rice)

 Gang Gari	 Yellow curry with onions and potatoes
 Gang Ped	 Red curry with eggplants and sweet basil leaves
 Panang	 Panang curry with grinded peanuts and kaffir leaves
 Gang Keow	 Green curry with eggplants, lemon grass and sweet basil leaves
 Gang Pha	 Hot & spicy curry with fingerroot, bamboo, young pepper, eggplants and holy basils (without coconut milk)

All curries can be served with the following items:

Tau Hou	Thai Tofu and vegetable, TH	39
Gai	Sliced chicken, CH	43
Moo	Sliced pork, CH	42
Neua	Sliced beef tenderloin, CH	49
Gung	"Black Tiger" prawns, VNM	49
Gang	Lobster tails, South-Atlantic	58
Talay	Seafood VNM, South-Atlantic, NZ	68

NOODLE (Pad Thai)

Pad Thai	Stir-fried rice-noodles with eggs, soybean sprouts and garlic chives can be served with sliced chicken, sliced beef, Black Tiger prawns or lobster tails (see price above)
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SIDE ORDERS

Kao Pad Je	Stir-fried Jasmine rice with eggs and vegetables	6
Kao Seuy	Steamed Jasmine rice	3

Pearl of Andaman (minimum of 2 persons)



per person 78

Lobster tails in Green curry, filet of barramundi with fried with Thai celery and fermented soybean, stir-fried mussels with sweet basil, deep-fried squid, grilled "Black Tiger" prawns' salad and fried rice