

63. **CHU CHEE KOONG**  
King prawns flavoured with a flash of red curry in coconut milk.
- CRAB**
64. **CRAB ON FIRE**  
Crab with shell fried with Thai chilli oil, lemon grass and kaffir lime leaves.
65. **FU PHAD PONG GARI**  
Crab with shell fried with curry paste and spring onions.
66. **FU OB WOONSEN (Steamed Crab in Clay pot)**  
Tasty marinated Crab cooked in clay pot with glass noodles, ginger baby corns and leeks.

**SQUID**

67. **PHAD GRATIEM PRIK THAI**  
Stir-fried squid with garlic and pepper.
68. **PHAD PRIK KRA-PAO**  
Stir-fried squid with Thai basil leaves and chilli and garlic.
69. **PHAD PRIK PAO**  
Stir-fried squid with Thai chilli oil, onion, capsicums, celery and sweet basil.

**FISH & MIXED SEAFOOD**

70. **PLA PRIEW WAN (Sweet & Sour fish)**  
Crispy fried fish with pineapple, chilli in sweet and sour sauce.
71. **PLA RAD PRIK (Chilli fish)**  
Crispy fried fish topped with chilli & Tamarind sauce.
72. **CHU CHEE PLA**  
Crispy fried fillet of fish topped with Aromatic red curry sauce.
73. **LANDING FISH**  
Deep-fried whole fish topped with chopped chillies and garlic, served with a typical Thai sauce.
74. **PLA PAOW**  
"An original Thai recipe" Grilled whole fish in basket served with fresh chilli sauce.
75. **STEAMED WHOLE SEABASS**  
With spring onion and ginger sauce.
76. **PHAD HOI-MA-LANG-FU**  
Stir-fried Mussels with sweet basil, chilli and garlic.
77. **HOR-MOK KHA NOM KHROG**  
Seafood soufflé steamed mixed seafood, blended with curry paste, kaffir lime leaves, sweet basil and Chinese leaves, served in a special clay plate.
78. **SEAFOOD ON FIRE**  
Stir-fried mixed seafood with Aramaic Herbs and Basil Leaves.
79. **GARLIC SEAFOOD**  
Stir-fried mixed seafood with garlic & pepper

**ACCOMPANIMENTS**

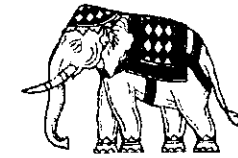
- In Thailand, every meal is served with Rice or Noodles.
80. **ROYAL FRIED RICE**  
Stir-fried Jasmine rice with mixed meat, shrimps, eggs and vegetables.
81. **PHAD THAI NOODLES**  
Typical Thai fried noodles with prawns or chicken, peanut, egg and bean sprouts.
82. **KHAO-OB SUB-PA-ROD**  
Baked rice with pineapple, shrimps and chicken, served in pineapple shell.
83. **CHIANG MAI NOODLES**  
"Phad Thai Hor Kai" one of the most popular dish in Chiang Mai Province. Fried clear noodles with prawns, bean sprouts, dry shrimps and spring onion. Wrapped in a thin omelet.
84. **SPICY NOODLES**  
Flat noodles with chicken or pork fried with chillies and basil leaves.
85. **SPICY FRIED RICE**  
Mixed meat, pork, beef and chicken fried rice with chillies & sweet basil.
86. **STIR-FRIED MIXED VEGETABLES**  
Stir-fried mixed seasonal vegetables with oyster sauce.
87. **EGG FRIED RICE (per person)**
88. **STEAMED JASMINE RICE (per person)**
89. **COCONUT RICE (per person)**
90. **STICKY RICE**  
"Kao Neo" The main rice consumed by North Eastern people of Thailand.

**VEGETARIAN DISHES**

- STARTERS**
101. **TOFU AND MUSHROOM SATAY**  
Grilled tofu with mushroom on bamboo sticks and topped with peanut sauce.
102. **VEGETABLE SPRING ROLLS**  
Vegetable stuffing served with red sweet and sour sauce.
103. **TEMPURA VEGETABLES**  
Deep-fried mixed vegetables in tempura batter.
104. **VEGETABLE VERMICELLI SALAD**  
A salad of soft clear noodles and vegetables tossed in lemon, chilli and Soya sauce dressing.
105. **VEGETABLE FRESH ROLLS**  
Rice paper stuffed with omelet and fresh vegetables, topped with exotic sweet and sour tamarind sauce.
106. **TOM YAM MUSHROOM**  
Spicy mushroom soup flavoured with lemon grass, kaffir lime leaves, galangal and fresh lime juice.
107. **TOM KHA HED**  
Mushroom in coconut milk flavoured with exotic herbs and fresh lime.
- VEGETARIAN MAIN COURSES**
108. **GREEN VEGETABLE CURRY**  
Vegetables in coconut milk with lime leaves.
109. **VEGETABLE CASHEW NUTS**  
Stir-fried mixed vegetables with cashew nuts.
110. **SWEET AND SOUR VEGETABLES**  
Stir-fried tofu with ginger and mushroom.
111. **GINGER TOFU**  
Stir-fried tofu with ginger and mushroom.
112. **CHILLI TOFU**  
Deep fried tofu topped with exotic tamarind sauce and chillies.
113. **VEGETABLE ON FIRE**  
Stir-fried mixed vegetables with our house special chilli sauce.
114. **VEGETABLE PHAD THAI**  
Thai style fried noodles with bean sprouts and peanuts.
115. **VEGETABLE FRIED RICE**  
Fried Jasmine rice with vegetables.
116. **MAKUA PAD HORAPA**  
Aubergines, garlic, chillies, Thai basil and onions fried in Thai sauce.
117. **STIR-FRIED MIXED VEGETABLES**  
Stir-fried seasonal green vegetables in Soya bean sauce.
118. **STIR-FRIED BEAN SPROUTS WITH SPRING ONIONS**

**Take Away Menu**

2/2/4



**The Royal Elephant**

AUTHENTIC THAI CUISINE

**Thai Restaurant**

10% Discount on all take aways

Fully Licensed and Air Conditioned



10/10a High Street Potters Bar, Herts

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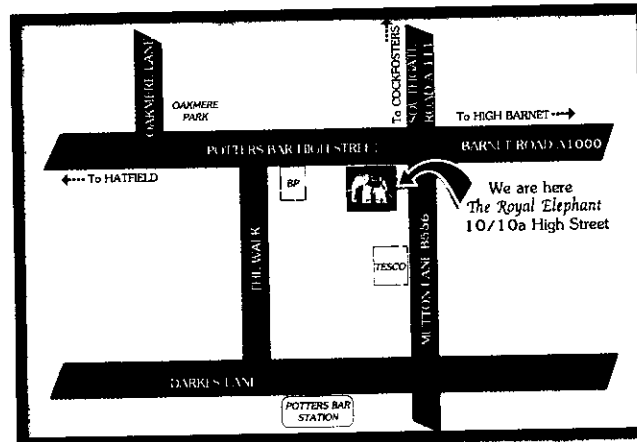
Tel. & Fax. 01707 660668

Open 7 days a week from

12:00 noon to 3:00 p.m.

&

6:00 p.m. to 11:00 p.m.



**The Royal Elephant**  
Thai Restaurant

ALL MAJOR CREDIT CARDS ACCEPTED

**STARTERS**

Spring Rolls, Thai fish cakes, Dim Sum, by vermicelli salad and served with a variety of dips.	£10.00
as on Skewers, grilled and served with	£ 5.00
ables stuffing, served with red sweet	£ 4.00
d curry paste deep-fried, served with	£ 4.90
prawn and water chestnuts topped with	£ 4.50
pped in pastry leaves, served with	£4.90
red curry paste deep-fried and served	£ 5.00
delicious mélange of chicken, prawns with a hint of herbs and sweet spices.	£ 4.00
pecial Thai sauce.	£ 4.50
ved with pickled cucumber,	£ 4.50
icken and vegetables.	£ 4.50
s, mussels and squid, served with a	£ 6.00
ed pork and sesame seeds.	£ 4.50
ved with chilli plum sauce.	£ 6.00
oning, bean sprouts and coriander.	£ 5.00

**SOUPS**

ork, pepper, garlic and coriander.	£ 4.90
gal, mushrooms, lemon grass,	£ 4.50
h mushrooms, lemon grass and lime juice.	£ 4.90
s Makrude leaves and Nam Prik Pao served	£12.00

**THAI SALADS**

tid tossed in lime juice and chilli sauce.	£ 6.00
flavoured with mint, coriander and	£ 6.00
on grass and chilli sauce.	£ 7.50
emon grass, green chilli, tossed in a garlic and	£ 7.50
cy chilli sauce and ground rice.	£ 7.00
with chilli sauce and ground rice.	£ 6.00

**CURRY DISHES**

26. <b>PHRA RAM LONG SONG</b> Sliced chicken in aromatic coconut sauce served on bed of vegetables.	£ 6.50
27. <b>PANANG CURRY</b> Beef, pork or chicken Aromatic curry with Kaffir Lime Leaves.	£ 6.50
28. <b>GREEN CURRY (Kaeng Kiew Wan Gai)</b> "A well-known chicken green curry" in coconut milk with aubergines, chillies and sweet basil.	£ 6.50
29. <b>RED CURRY</b> Beef, pork or chicken curry with coconut milk, bamboo shoots and aubergines.	£ 6.50
30. <b>ROASTED DUCK CURRY</b> Roasted duck curry with coconut milk, tomato, pineapple and peas.	£ 7.50

**SOUPS**

16. <b>KAENG CHURD PLA MUK SOD SAI</b> Stuffed baby squid soup with minced pork, pepper, garlic and coriander.	£4.90
17. <b>TOM KHA GAI</b> Chicken Soup with coconut milk, galangal, mushrooms, lemon grass, lime juice and kaffir lime leaves.	£4.50
18. <b>TOM YAM KOONG</b> Traditional hot and sour prawn soup with mushrooms, lemon grass and lime juice.	£4.90
19. <b>FLOATING MARKET (For two)</b> Seafood soup flavoured with lemon grass Makrude leaves and Nam Prik Pao served in a traditional Thai pot.	£12.00

**THAI SALADS**

20. <b>VERMICELLI SALAD</b> Clear noodles, chicken, shrimps and squid tossed in lime juice and chilli sauce.	£ 6.00
21. <b>ROASTED BEEF SALAD</b> A refreshing dish of grilled tenderloin flavoured with mint, coriander and tossed in a lime and chilli dressing.	£ 6.00
22. <b>PRAWN SALAD</b> Hot and sour king prawn salad with lemon grass and chilli sauce.	£ 7.50
23. <b>MIXED SEAFOOD SALAD</b> Hot and sour mixed seafood salad with lemon grass, green chilli, tossed in a garlic and lemon juice dressing.	£ 7.50
24. <b>DUCK SALAD (LAB PED)</b> Hot and sour roasted duck salad with spicy chilli sauce and ground rice.	£ 7.00
25. <b>CHICKEN SALAD</b> Special Thai style minced chicken salad with chilli sauce and ground rice.	£ 6.00

**CURRY DISHES**

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30. <b>ROASTED DUCK CURRY</b> Roasted duck curry with coconut milk, tomato, pineapple and peas.	£ 7.50
31. <b>JUNGLE CURRY</b> "Jungle style curry", clear chicken curry with vegetables and fresh Thai herbs.	£ 6.50
32. <b>PRAWN CURRY</b> King prawn green curry with coconut milk, bamboo shoots and aubergines.	£ 7.50
33. <b>GANG SUB-PA-ROD</b> Special red curry with king prawns, coconut milk and pineapple.	£ 7.50
34. <b>MASSAMAN CURRY (A typical dish from south Thailand)</b> An authentic beef curry with potato, roasted peanut, slow cooked and flavoured with tamarind sauce.	£ 6.50
35. <b>MIXED SEAFOOD CURRY</b> Mixed seafood in creamy red curry sauce with lime leaves and sweet basil.	£ 7.90

**CHICKEN**

36. <b>VOLCANO CHICKEN</b> Char-grilled chicken marinated in garlic, coriander, pepper.
37. <b>GARLIC CHICKEN</b> Fried sliced chicken breast with garlic and ground pepper.
38. <b>GINGER CHICKEN</b> Stir-fried sliced chicken breast with ginger, mushroom and
39. <b>CASHEW NUT CHICKEN</b> Stir-fried chicken breast with cashew nuts, mushroom and
40. <b>BASIL LEAVES CHICKEN</b> Stir-fried chicken with chilli and basil leaves.
41. <b>SWEET AND SOUR CHICKEN</b> Stir-fried chicken with sweet and sour sauce.
42. <b>VEGETABLES WITH CHICKEN</b> Stir-fried chicken with mixed vegetables.

**PORK**

43. <b>GARLIC PORK</b> Stir-fried pork with garlic and ground pepper.
44. <b>BASIL LEAVES PORK</b> Stir-fried pork with chilli sauce and basil leaves.
45. <b>GINGER PORK</b> Stir-fried pork with ginger and onion.
46. <b>SPICY CHILLI PORK</b> Stir-fried pork with chilli paste and long beans.

**DUCK\***

47. <b>PED MAKARM</b> Slice of marinated duck served on a bed of vegetables, top and sour tamarind sauce.
48. <b>DRUNKEN DUCK</b> Stir-fried duck with fresh chillies, green pepper and sweet t
49. <b>ROASTED DUCK IN OYSTER SAUCE</b> Stir-fried duck and mushroom in oyster sauce.
50. <b>DUCK WITH PINEAPPLE</b> Stir-fried duck with pineapple.

\*More choices for duck in the curry &amp; salad categories

**BEEF**

51. <b>BEEF IN OYSTER SAUCE</b> Stir-fried beef with oyster sauce, onion, capsicum and mushroom.
52. <b>CHILLI BEEF</b> Stir-fried beef with chilli and basil leaves.
53. <b>GARLIC BEEF</b> Stir-fried marinated beef with garlic.
54. <b>NEUR GA-TA</b> Sizzling sirloin steak marinated in spicy sauce & served in a
55. <b>NEUR-SAWAN</b> Char-grilled beef marinated in garlic, chillies, pepper and coriander with tomato and cucumber.

**SEAFOOD DISHES****KING PRAWNS**

56. <b>PHAD PRIEW WAN</b> Sweet and sour king prawns, stir-fried with pineapple.
57. <b>KOONG KRA-PAO KROB</b> Stir-fried crispy king prawns with Thai basil leaves, chilli and
58. <b>PHAD GRATIEM PRIK THAI</b> Stir-fried king prawns with garlic & pepper.
59. <b>PHAD PHED</b> Stir-fried king prawns with curry paste and string beans.
60. <b>PHAD PRIK KRA-PAO</b> Stir-fried king prawns with Thai Basil leaves and chillies.
61. <b>PHAD PRIK PAO</b> Stir-fried king prawns with Thai chilli paste.
62. <b>KOONG OB WOONSEN (Steamed Prawn in Clay Pot)</b> Tasty marinated prawn cooked in clay pot with glass noodles, and leeks.