



D'elephant

THAI CUISINE

D'elephant Thai Cuisine is a casual dining restaurant set to offer affordable & authentic Thai food throughout Australia. Launched in late 2014, the founders who are very passionate about authentic Thai food have noticed a gap in the market when they themselves could not get true Thai food that doesn't cost a fortune for their whole family. With experience in similar ventures, they decided to bring the elephant, aptly named D'elephant to Australia.

D'elephant provides a modern Thai ambience that is casual & comfortable for the whole family to enjoy a delicious & healthy meal. Nothing screams more authentic than the dishes featuring true Thai ingredients, cooked to order by Thai chefs & served by Thai waiting staff. D'elephant team prides in being truly Thai people, who can create the latest Thai dining experience & educate consumers of the modern Thai culture. Learn & satisfy your Thai food cravings at D'elephant, opening across metro Australia neighbourhoods soon!

Small Bites



SB01 | MHU GROB



Our signature Crispy Pork Belly is served with *D'elephant Trio of Sauces!*

We steamed, stabbed the skin & coated the pork belly in our special marinade, let it dry overnight, roasted with salt, dry it again & finally roast again until the skin turns crispy!

LIMITED SUPPLY DAILY!



Limited

\$15.50

Trio of Sauces

SEAFOOD SAUCE (SOUR)

Our special green sauce is made of green chillies, spring onion, coriander, garlic, lime & fish sauce.

HOMEMADE SWEET CHILI SAUCE (SWEET)

D'elephant Thai signature Sweet Chili Sauce is blended with pineapple for that extra fresh sweetness!

NAM JIM JEAW (SALTY)

This authentic Thai sauce is made of lime, dry chili, fish sauce, sugar & roasted brown rice ground into powder to give the burnt flavor!

SB02**PRAWN CRACKERS****START YOUR THAI SPICY ADVENTURE HERE!**

Our Thai Prawn Crackers are pepperish & be warned - the spiciness builds up gradually on your tongue!

Served in a basket with our **HOMEMADE SATAY SAUCE**.

**\$5.50****SB03****VEGETARIAN CURRY PUFFS (4PCS)**

Deep fried puff pastries filled with potato, peas, carrot, onion & corn cooked in curry powder.

Served with **D'ELEPHANT THAI SWEET CHILI SAUCE** topped with crushed peanuts.

**\$8.50****SB04****THAI CHICKEN SPRING ROLL (6PCS)**

Our spring rolls are filled with mince chicken, glass noodles, carrot, *Black Fungus* & spring onion.

Deep fried & served with **D'ELEPHANT THAI SWEET CHILI SAUCE!**

\$8.50**SB05****TOD MUN PLA (6PCS)**

Our authentic Thai Fish Cakes are made with minced fish, lime leaves, green beans mixed with red curry paste.

Served with **D'ELEPHANT THAI SWEET CHILI SAUCE** topped with diced cucumber & crushed peanuts.

**\$8.50****SB06****GOONG HOM PA (4PCS)**

This Crispy Prawn Roll is a **TOTAL CRUNCHY SAGA!**

Succulent prawn marinade in special red wine wrapped in pastry sheet, deep fried & served with **D'ELEPHANT THAI SWEET CHILI SAUCE!**

\$8.50**SB07****D'ELEPHANT MIX ENTRÉE (6PCS)**

We know it's hard to choose which entrée to have, **THEY ARE ALL DELICIOUS!**

Solution? **GET 1 PIECE OF EACH!** Chicken Spring Roll, Crispy Prawn Roll, Thai Fish Cake, Vegetarian Curry Puff, Pork Skewer & Chicken Satay, served with **SWEET CHILI SAUCE!**

**\$10.50****SB08****BANGKOK WINGS (8PCS)****A MUST TRY!**

These wicked wingettes have been marinated in fish sauce & pepper before they are deep fried with no batter!

**\$10.50**

Salad



S101

SOM TUM



We are very serious about our Papaya Salad - we use a Thai wood mortar & pestle to bruise the papaya, beans, peanuts, cherry tomatoes, dried shrimps, shredded carrot, chili & garlic, then mixed it with our **SPECIAL SOM TUM SAUCE** (fish sauce, lime juice, tamarind & palm sugar) & served on **A BED OF LETTUCE**.

We recommend to top it with **CRISPY PORK SKIN!**



\$11.50

S102

SOM TUM BPU

(With Pickled Salted Crab)

\$13.50

S103

SOM TUM PLA MUEK

(With Poached Calamari)

\$14.50

S104

SOM TUM GOONG

(With Poached Prawns)

\$15.50



Limited

S105

SOM TUM MHU GROB



Our famous Papaya Salad, Som Tum topped with mouth-watering signature Crispy Pork Belly called **MHU GROB** - a heavenly combo that needs to be on everyone's bucket list!

\$15.50



S106

LARB GAI



Minced Chicken Salad with a roasted & spicy flavor. We tossed the salad with our *Special Homemade Salad Sauce* mixed the salad with cherry tomatoes, spring onion, red onion, coriander & mint. Served on **A BED OF LETTUCE!**

\$13.50



S107

YUM NUER



A SPICY BEEF SALAD!
Pan-Fried sliced beef, marinated with our *Special Homemade Salad Sauce*, then mixed with cherry tomatoes, spring onion, red onion, coriander & mint. Served on **A BED OF LETTUCE!**

\$14.50



S108

YUM WOON SEN TALAY



SEAFOOD IN A... SALAD!
A combination of fish, calamari, prawns & mince chicken with glass noodles, tossed with our *Special Homemade Salad Sauce*, mixed with cherry tomatoes, spring onion, red onion, coriander & mint. Served on **A BED OF LETTUCE!**

\$17.50

Highlight:

SALAD SAUCE

HOMEMADE WITH CRUSHED DRY CHILI, ROASTED BROWN RICE, FISH SAUCE, LIME JUICE & PALM SUGAR.

Grill



GR01

**MHU BING
(6 SKEWERS)**



Our famous grilled pork skewers are made with pork scotch fillet where we find the perfect balance of both the fat & the meat, marinated with **SPECIAL THAI SEASONING SAUCE**.

This dish is cooked to order & definitely worth your **10-15 MINUTES WAIT!**

Served with our **HOMEMADE SWEET CHILI SAUCE!**

\$12.50

GR02

SATAY GAI (6 SKEWERS)

We use chicken Maryland to make our juicy satay, marinated with curry powder, turmeric, coconut milk & garlic, then grilled to perfection.

Served with our **HOMEMADE SATAY SAUCE!**



\$12.50



Highlight:

SATAY SAUCE

OUR SPECIAL HOMEMADE SATAY SAUCE IS A MIX OF 2 CURRY PASTES, COCONUT MILK & ROASTED CRUSHED PEANUTS.

YOU WON'T STOP DIPPING INTO IT!

WHY DO OUR POULTRY MAINTAIN THEIR HEALTHY PINK APPEARANCE?

We only serve La Ionica chicken due to its process of using the premium European method of "air chilling", a process which **does not involve** the use of traditional spin-chillers filled with ice water and chlorine. Their chickens travel along a refrigeration line where they are chilled with cool, natural air until their deep muscle temperature is 0 degree Celsius, ensuring our chicken to be tender, succulent and chemical free.

La Ionica air-chilling process ensures all their chickens maintain their healthy pink appearance, great natural texture and flavour, giving you "the real taste of chicken". For more information please visit: www.laionica.com.au

Our Grill dishes are twice cooked, which includes the process of steaming then grilling on open fire to ensure that we always serve fully cooked meat and poultry.

GR03

MIX GRILLED SKEWERS

LIFE CAN BE EASIER!

Get 3 Mhu Bing & 3 Satay Gai, served with **SWEET CHILI, SATAY & NAM JIM JEAW SAUCES!**

A PLATTER OF GRILLED HAPPINESS!



\$13.50



GR04

GAI YANG

Grilled chicken Maryland, marinated with **SPECIAL THAI SEASONING SAUCE**, lemongrass & coriander seeds.

Served with **D'ELEPHANT TRIO OF SAUCES!**

\$15.50



GR05

MHU YANG

Grilled pork scotch fillet, marinated with **SPECIAL THAI SEASONING SAUCE**, lemongrass & coriander seeds.

Served with **D'ELEPHANT TRIO OF SAUCES!**

\$15.50



Soup



D'ELEPHANT TOM YUM



Another dish we are super serious about - first, we boiled smashed coriander roots, galangal, lemongrass & lime leaves until the broth turns from clear to a milky colour, mixed it with Tom Yum paste & lemon juice, added baby corn, fresh mushrooms & cherry tomatoes, lastly topped with chopped coriander.



		SINGLE	LARGE
SP01	SLICED CHICKEN	\$9.50	/\$15.50
SP02	PRAWNS	\$10.50	/\$18.50
SP03	SEAFOOD	\$10.50	/\$18.50
SP04	VEGETABLES	\$9.50	/\$15.50



SP05

TOM JEUD

A BEAUTIFUL RELIEF FROM THE HEAT! Enjoy this chicken stock clear soup with minced chicken, glass noodle, Chinese cabbage, carrot & tofu.

SINGLE

LARGE

\$8.50 | \$15.50



TOM KHA

SPICY & A LITTLE SWEET! WHEN TOM YUM MEETS COCONUT MILK!

We mixed coconut milk & lemon juice to our aromatic herbs soup, added baby corn, fresh mushrooms & cherry tomatoes, topped with chopped coriander & chili oil.

		SINGLE	LARGE
SP06	SLICED CHICKEN	\$9.50	\$15.50
SP07	PRAWNS	\$10.50	\$18.50
SP08	SEAFOOD	\$10.50	\$18.50
SP09	VEGETABLES	\$9.50	\$15.50

Spicy Contain Peanuts Gluten Free

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Curry



CR01

**RED CURRY
DUCK**



We think ducks are really special, so we've made our Red Curry Duck extra special! Juicy pineapple & lychee pieces added to our delicious red curry, with mixed vegetables & succulent roast duck breast fillets!



\$19.50



RED CURRY

A fresh blend of red chilies, garlic, shallot, salt, lemongrass, sugar, kaffir lime leaves, galangal & some secret spices.



PS

**CHILL THE CHILIES WITH
OUR FAMOUS ICED THAI MILK TEA!**

CR02	SLICED CHICKEN	\$15.50
CR03	SLICED BEEF	\$15.50
CR04	PRAWNS	\$18.50
CR05	VEGETABLES	\$15.50

Spicy Contain Peanuts Gluten Free

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12

GREEN CURRY

A fresh blend of green chillies, garlic, *Finger Root*, shallot, lemongrass, salt, sweet basil, kaffir lime leaves, sugar, galangal & some secret spices.



PS

GREEN IS SPICY TOO! COOL DOWN WITH A THAI BEER!

CR06	SLICED CHICKEN	\$15.50
CR07	SLICED BEEF	\$15.50
CR08	PRAWNS	\$18.50
CR09	VEGETABLES	\$15.50

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*

*

Gluten Free



Contain Peanuts



Spicy





MASSAMAN CURRY

A curry found in Thailand with an Indian influence - you will get aromas of star anise, cinnamon & tamarind.
This curry has a **DRIER & THICKER TEXTURE**.
We recommend having it with tender beef which **HAS BEEN SLOW COOKED FOR 4 HOURS!**



CR10	TENDER BEEF <i>Limited!</i>	\$16.50
CR11	SLICED CHICKEN	\$15.50
CR12	SLICED BEEF	\$15.50
CR13	PRAWNS	\$18.50

PANAENG CURRY

FOR THOSE WHO LOVES A SWEET THAI CURRY!
Panaeng is the **LIGHTEST CURRY** on our menu. We added pumpkin to the mixed vegetables & topped with lime leaves, then drizzled with coconut milk.



CR14	TENDER BEEF <i>Limited!</i>	\$16.50
CR15	SLICED CHICKEN	\$15.50
CR16	SLICED BEEF	\$15.50
CR17	PRAWNS	\$18.50
CR18	VEGETABLES	\$15.50



Seafood



ST01

**PLA SAM
SA HAI**



Deep fried barramundi fish fillet tossed with fried diced lemongrass & garlic, then garnished with spring onion & chili.

Served with our **HOMEMADE SEAFOOD SAUCE!**



Limited

\$24.50

SF02

PLA SAM ROD

Deep fried barramundi fish fillet with the famous 3 flavours Thai sauce known as the **SAM ROD SAUCE**. This homemade vinegar based sauce is a unique blend of sweet chili sauce, fresh red chillies & pineapple.

A PERFECT BALANCE OF SWEET, SOUR & SPICY ON YOUR PALETTE!



\$24.50

Limited



SF03

PLA CHU CHEE

Deep fried barramundi fish fillet covered in our special marriage of Red & Panaeng Curry known as **CHU CHEE CURRY** (pronounce as **SHU SHEE**) with baby corn & capsicum, garnished with basil leaves & fresh chili, drizzled with coconut milk to finish!

For those who enjoy **A LITTLE COMPLICATED SITUATION!**



\$24.50

Limited



SF04

PAD CHA TALAY

Stir fried fresh calamari, prawns & barramundi fish fillet with fresh peppercorn, lime leaves & *Krachai* (also known as *Finger Root*).



\$18.50



Finger Root

CALLED **KRACHAI** IN THAI, THIS CULINARY HERB FROM SOUTH EAST ASIA PROVIDES A DISTINCTIVE PIQUANT FLAVOUR & TANGY FRAGRANCE TO THAI CURRIES, STIR-FRIES & SOUPS, ESPECIALLY SEAFOOD.

SF05

PAD GRAPAO GOONG

Stir fried fresh prawns & green beans, baby corn, mushroom, carrot & capsicum, with Thai basil & chili.



\$18.50



SF06

PAD GRAPAO PLA MUEK

Stir fried fresh calamari & green beans, baby corn, mushroom, carrot & capsicum, with Thai basil & chili.



\$18.50



SF07

PLA MUEK TOD SAM SA HAI

Deep fried fresh calamari tossed with fried lemongrass, fried garlic, topped with fresh chili & spring onion.

Served with our **SEAFOOD SAUCE**.



\$18.50



SF08

GOONG MA KHAM

Deep fried fresh prawns tossed with capsicum, pineapple & our **HOMEMADE SWEET & SOUR TAMARIND SAUCE**, topped with deep friend *Basil Leaves*



\$18.50



Stir Fry



ST01

**GAi GROB PAD
MED MAMUANG**



Deep fried sliced chicken thigh fillet, stir fried with carrot, capsicum, onion, mixed with Prik Pao, the famous Thai chili jam, tossed with cashew nuts & dried chili, garnished with spring onion.



\$16.50



Limited

PAD KHANA

ANOTHER FAMOUS THAI STREET FOOD! Stir fried chinese broccoli, best with roasted pork belly. The stir fry is a secret finishing step that gets the delicious smoky porky flavour out of the roasted pork belly, **THIS IS NOT MEANT TO BE CRISPY!** Or you can change the meat for a different taste. Yum!



ST02 PORK BELLY \$17.50

ST03 SLICED ROAST DUCK \$18.50

ST04 SLICED BEEF \$15.50

ST05 SLICED CHICKEN \$15.50



PAD GRAPAO

A POPULAR THAI STREET STIR FRIED!

Stir Fried with our **SPECIAL STIR FRY SAUCE** together with green beans, capsicum, fresh mushroom, bamboo shoots, carrots, fresh Thai Basil



ST06 MINCED CHICKEN \$15.50

ST07 SLICED CHICKEN \$15.50

ST08 SLICED BEEF \$15.50

ST09 VEGETABLES \$15.50

Spicy Contain Peanuts Gluten Free

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PAD PUK

Stir fried with a healthy dose of mixed vegetables, including zucchini, in **OYSTER SAUCE**

\$7.10 SLICED CHICKEN \$15.50

ST11 SLICED BEEF \$15.50

ST12 **VEGETABLES** **\$15.50**

PAD GRATIAM

Stir fried with roasted garlic & pepper, mixed vegetables, served on a bed of lettuce & garnished with spring onion.

STB SLICED CHICKEN \$15.50

ST14 SLICED BEEF \$15.50

ST15 **VEGETABLES** **\$15.50**



Limited

MHU GROB GRAPAO

ST16

Stir fried roasted pork belly with fresh red chili & Thai basil leaves, reaching a delicious smoky & porky taste.

THE PORK BELLY SKIN WILL BE SEMI CRISPY!



\$17.50

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Gluten Free  Contain Peanuts  Spicy 



Fresh Peppercorn



THESE UNRIPE BERRIES HAVE A Milder & Fresher Flavor than the Black Pepper. IT IS HIGH IN ANTIOXIDANTS, IRON & VITAMIN K, Aids Digestion, HELPFUL IN BREAKING DOWN FAT CELLS & MAY HAVE ANTI-CANCER PROPERTIES!

PAD PED

SPICY YET LIGHTLY CREAMY!

Stir fried with red curry paste, *Fresh Peppercorn*, lime leaves & krachai, mixed vegetables, finished off with a dash of **EVAPORATED MILK!**



<i>ST17</i>	SLICED CHICKEN	<i>\$15.50</i>
<i>ST18</i>	SLICED BEEF	<i>\$15.50</i>
<i>ST19</i>	VEGETABLES	<i>\$15.50</i>



PAD SATAY

FOR THE PEANUTS LOVERS!

Stir fried with mixed vegetables in our signature **D'ELEPHANT HOMEMADE SATAY SAUCE!**



<i>ST20</i>	SLICED CHICKEN	<i>\$15.50</i>
<i>ST21</i>	SLICED BEEF	<i>\$15.50</i>
<i>ST22</i>	VEGETABLES	<i>\$15.50</i>

Noodles



PAD THAI

Our signature Pad Thai is cooked with our **SPECIAL PAD THAI SAUCE** (made with fish sauce, tamarind puree, lime juice & palm sugar), stir fried with preserved turnip, Chinese chives, bean shoots, fried tofu pieces & eggs, topped with crushed peanuts, egg strips & served with a lime wedge for a **ZING!**



N01	SLICED CHICKEN	\$13.50
N02	SLICED BEEF	\$13.50
N03	PRAWNS	\$14.50
N04	VEGETABLES (WITH / WITHOUT EGG)	\$13.50



PAD KEE MAO

Stir fried fresh rice noodles with fresh peppercorn, Thai basil leaves & chili.



N05	SLICED CHICKEN	\$13.50
N06	SLICED BEEF	\$13.50
N07	PRAWNS	\$14.50
N08	VEGETABLES	\$13.50



PAD SEE EWE

Stir fried fresh rice noodles with our **SPECIAL STIR FRY SAUCE**, egg, Chinese broccoli & carrot.

N09	SLICED CHICKEN	\$13.50
N10	SLICED BEEF	\$13.50
N11	PRAWNS	\$14.50
N12	VEGETABLES (WITH / WITHOUT EGG)	\$13.50



N13

RAD NA

Stir fried fresh rice noodles with a combination of meat, seafood, Chinese broccoli & carrot, cooked in a gravy made from our **SPECIAL STIR FRY SAUCE**, chicken stock, garlic & pepper.

\$15.50



KUEY TEOW TOM YUM

SIMPLY FRESH RICE NOODLES IN TOM YUM SOUP! Perfect for those who wants a break from the good ol' rice!



N14	SLICED CHICKEN	\$13.50
N15	PRAWNS	\$14.50
N16	SEAFOOD	\$14.50
N17	VEGETABLES	\$13.50

Rice



PINEAPPLE FRIED RICE



Thai jasmine rice fried with curry & turmeric powder, pineapple pieces, mixed vegetables & *Cashew Nuts*.
IT'S A PINEAPPLE PARADISE!



R01	SLICED CHICKEN	\$13.50
R02	SLICED BEEF	\$13.50
R03	PRAWNS	\$14.50
R04	SEAFOOD	\$14.50
R05	VEGETABLES (WITH / WITHOUT EGG)	\$13.50



THAI FRIED RICE

Thai jasmine rice fried with our **SPECIAL STIR FRY SAUCE** with fresh onion, carrot, spring onion, cherry tomatoes, Chinese broccoli & egg.

R06	SLICED CHICKEN	\$13.50
R07	SLICED BEEF	\$13.50
R08	PRAWNS	\$14.50
R09	VEGETABLES (WITH / WITHOUT EGG)	\$13.50



R10

GRAPAO GAI SUB KAI DAO ON RICE

THIS IS AN AUTHENTIC THAI STREET FOOD! Stir fried minced chicken with Thai basil leaves & chili, topped with a whole fried egg.

\$14.50



MASSAMAN CURRY WITH RICE / ROTI

Massaman Tender Beef Curry served with **THAI JASMINE RICE / ROTI / COCONUT RICE (ADD \$1.00)**

For **MASSAMAN CURRY DESCRIPTION** refer to **PAGE 13**



R11	TENDER BEEF <i>Limited!</i>	\$14.50
R12	SLICED CHICKEN	\$13.50
R13	SLICED BEEF	\$13.50



PANAENG CURRY WITH RICE / ROTI

Panaeng Tender Beef Curry served with **THAI JASMINE RICE / ROTI / COCONUT RICE (ADD \$1.00)**

For **PANAENG CURRY DESCRIPTION** refer to **PAGE 13**



R14	TENDER BEEF <i>Limited!</i>	\$14.50
R15	SLICED CHICKEN	\$13.50
R16	SLICED BEEF	\$13.50
R17	VEGETABLES	\$13.50





MOO YANG OR GAI YANG WITH SOM TUM ON RICE OR STICKY RICE

Grilled chicken or pork marinated with **SPECIAL THAI SEASONING SAUCE** lemongrass & coriander seeds, served with green papaya salad & Thai jasmine rice or sticky rice.



R18 GRILLED CHICKEN **\$17.50**

R19 GRILLED PORK **\$17.50**



GREEN CURRY VEGETABLES WITH MOO YANG OR GAI YANG ON RICE

Green curry vegetables with grilled chicken or pork, served with Thai jasmine rice.

CHANGE TO COCONUT RICE ADD \$1



R20 GRILLED CHICKEN **\$17.50**

R21 GRILLED PORK **\$17.50**



R22

KHANA MHU GROB KAI DAO ON RICE

ANOTHER FAMOUS THAI STREET FOOD! Stir fried roasted pork belly with Chinese broccoli, topped with a whole fried egg.



\$15.50

Extras

EX01 THAI JASMINE RICE **\$2.50**

EX02 COCONUT RICE **\$3.50**
Rice infused with lime leaves, lemongrass & coconut milk.

EX03 STICKY RICE **\$3.50**
Glutinous rice steamed to perfection.

EX04 PLAIN ROTI **\$4.50**
Roti served with SATAY SAUCE. 

EX05 SATAY SAUCE  **\$2.50** **\$5.00**
SMALL LARGE

EX06 SEAFOOD SAUCE **\$2.50** **\$5.00**
SMALL LARGE

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Gluten Free  Contain Peanuts  Spicy 

Add-On

ADD PRAWN \$4

ADD BEEF \$3

ADD CHICKEN \$3

ADD FRIED EGG \$2

ADD CASHEW NUT \$2

ADD VEGETABLE \$2

ADD TOFU \$2

Kids Menu



K01 | FISH & CHIPS | \$8.50

K02

CHIPS
&
NUGGETS

\$8.50



K03

CHIPS

\$6.50



 Spicy  Contain Peanuts  Gluten Free

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Dessert



DS01

**MANGO
STICKY RICE**



A total **THAI INDULGENCE!** Delicious sticky rice mixed with coconut milk, infused with pandan & lemongrass, served in a glass, topped with freshly cut mangoes & coconut ice cream!

Seasonal

\$10.50



DS02

TUA DANG YEN

Shaved ice covered with rose milk, topped with sweetened Azuki red beans.

A GIRLY DESSERT & KIND OF ROMANTIC!

\$6.50

DS03

SAGO CANTALOUPE

Shaved ice topped with sago, covered in fresh milk & coconut milk, drizzled with sugar syrup & garnished with fresh mint leaves.

\$6.50



DS04

BANANA FRITTER

You won't be able to resist this fresh bananas coated with coconut flakes & bread crumbs, deep fried & served with vanilla ice cream!

\$8.50



DS05

COCONUT ICE CREAM STICKY RICE

Our popular sticky rice topped with creamy Coconut Ice Cream, sprinkled with crushed peanuts & garnished with fresh mint leaves!

\$8.50



DS06

COCONUT ICE CREAM

Looking for a simple dessert? Go for a single or double scoop of our Coconut Ice Cream!



DS06 SINGLE \$4.50

DS07 DOUBLE \$6.50

COLD-PRESSED *Juice*

We believe
NATURAL TASTES
better. Our juices are 100%
pure, from fruits & vegetables –
**NO SUGAR, NO PRESERVATIVES,
NO ADDITIVES** – the way NATURE
intended. Our juice is alive with
nutrients, enzymes & vitamins. Cold-
pressed daily, bottled cold & never
heated. Raw & unpasteurized, for
maximum taste & nutrition. We
have a variety of juices to
keep things exciting &
healthy!



P101

**PINA
COLADA**



Cold-pressed juice of Pineapple, Green
Apple, Mint, Coconut & Lime.

\$6.50



PJ02

BERRY THAI

Cold pressed Juice of Red Apple, Strawberry, Blueberry & Coconut.

\$6.50



PJ03

EZ GREEN

Cold-pressed juice of Cucumber, Pear, Kale, Celery, Lemon & Parsley.

\$6.50

Thai Specialties

Thai
Tea

Evaporated
Milk

Sugar
Syrup

TS01

**CHA NOM
YEN**



Our signature drink, the irresistible Thai Iced Milk Tea is made to order using authentic Thai tea, evaporated milk & sugar syrup.

\$4.50

TS02

CHA DUM YEN

The **AUTHENTIC THAI ICED RED TEA** with sugar syrup.

\$4.50



TS03

KA FAIR YEN

This popular drink is made to order using the **REAL THAI BLACK COFFEE**, evaporated milk & sugar syrup.

\$4.50



TS04

O-LIENG

THAI ICED BLACK COFFEE!
Black coffee with sugar syrup.
Sip your coffee in **THAI STYLE!**

\$4.50



TS05

CHA MA NAO

Our **HOMEMADE THAI LEMON TEA!**
Thai Iced Red Tea with lemon - **A THAI TWIST!**

\$4.50



TS06

NAM TAKRAI BAITOEY

We boiled fresh lemongrass & pandan leaves till fragrant, mixed with sugar syrup & served with ice.

\$4.50



TS07

NOM YEN

EVEN MEN CAN'T RESIST THIS PINK DRINK!

Our authentic Thai Red Sala flower syrup drink, mixed with evaporative milk & blended with ice.

\$4.50



TS08

COCONUT JUICE

Chill with a refreshing glass of coconut juice & enjoy the flavours from its white flesh. **SENSATIONAL!**

\$4.50



TS09

TAMARIND TEA

D'elephant Thai Cold Brew Tea is **HANDCRAFTED DAILY & BOTTLED FRESH ON PREMISE!**

\$4.50



Drinks

Juice

J01	ORANGE JUICE	\$4.00
J02	APPLE JUICE	\$4.00

Soft Drinks

SD01	COKE	\$3.50
SD02	DIET COKE	\$3.50
SD03	COKE ZERO	\$3.50
SD04	LIFT	\$3.50
SD05	SPRITE	\$3.50
SD06	ORANGE FANTA	\$3.50

Others

Q01	SPARKLING WATER	\$3.50
Q02	MINERAL WATER	\$3.50
Q03	LEMON LIME BITTERS	\$4.50

Coffee

BY NESPRESSO

CN01	CAPPUCCINO ARPEGGIO	\$4.00
CN02	LATTE ARPEGGIO	\$4.00
CN03	SHORT BLACK ARPEGGIO	\$4.00
CN04	LONG BLACK LUNGO	\$4.00

Tea

T01	JASMINE TEA POT	\$4.00
T02	GREEN TEA POT	\$4.00
T03	EARL GREY	\$4.00
T04	CHAMOMILE	\$4.00
T05	PEPPERMINT	\$4.00



330ML BOTTLED

Beers

<i>B01</i>	SINGHA	<i>\$8.00</i>
<i>B02</i>	CHANG	<i>\$8.00</i>
<i>B03</i>	BEER LAO	<i>\$8.00</i>
<i>B04</i>	ASAHI	<i>\$8.00</i>
<i>B05</i>	CORONA	<i>\$8.00</i>
<i>B06</i>	PURE BLONDE	<i>\$7.50</i>
<i>B07</i>	CROWN LAGER	<i>\$7.50</i>

Wine

Red Wine

GLASS

BOTTLE

RW01 NINTH ISLAND,
PINOT
NOIR TAS WA **\$10.50 \$38.00**

A sensational cool climate Pinot Noir from Tasmania. At first the taste is supple and delicate, but soon bursts with richness and power as trademark Pinot Noir flavours fill the mouth. Sweet lifted fruit on the mid-palate that is finely balanced by satisfyingly integrated tannins.

RW02 TAYLOR'S,
CABERNET
SAUVIGNON SA **\$9.50 \$36.00**

Clare Valley Cabernet from Taylors shows ample varietal blackcurrant flavour seasoned with some attractive sweet oak. The tannins are firm but nicely in balance.

RW03 MCWILLIAM'S
MARKVIEW,
CABERNET
MERLOT NSW **\$6.50 \$22.00**

A medium to full bodied fruit driven wine with dark berry & plum fruits combining with the spicy, vanilla bean oak characters. The tannins are silky soft to help make the wine very drinkable with great mouth feel that is clean, fresh & well balanced.

RW04 MCWILLIAM'S
MARKVIEW,
SHIRAZ NSW **\$6.50 \$22.00**

A medium bodied fruit driven wine with red berry & currant fruits combining with the spicy, vanilla bean oak characters. The tannins are silky soft to help make the wine very drinkable at a young age. The mouth feel is clean, fresh & balanced.

White Wine

GLASS

BOTTLE

WW01 OYSTER BAY,
SAUVIGNON
BLANC NZ **\$9.50 \$36.00**

Oyster Bay Sauvignon Blanc has excellent balance & varietal intensity. The tropical fruit flavours work in harmony with the distinctive gooseberry characters.

WW02 MCWILLIAM'S
MARKVIEW,
CHARDONNAY NSW **\$6.50 \$22.00**

A creamy, tight & refined palate is accentuated by fresh, lively acidity & good sugar balance. Flavours of white peach, honeydew melon & citrus with a lick of guava & passion fruit. The palate is structured & balanced, with French oak providing a support & length to the complex palate. Small hints of malolactic fermentation are found which help give the wine good mouth feel & weight.

WW03 NINTH
ISLAND,
PINOT GRIGIO TAS **\$10.50 \$40.00**

Gently lifted bouquet of rose petal & pot pourri with lush exotic tropical fruits, dried banana chips, Turkish delight & the soft hints of musk talc & sweet Asian spice. A lush full-bodied palate, flavour reminiscent of freshly squeezed exotic tropical fruits; paw-paw, mango, banana passion fruit, all with the soft & elegant alluring flavours of a ripe tropical punch that finishes lively & fresh with zingy crisp acid & lingering fruit.

WW04 BROWN
BROTHERS,
MOSCATO VIC **\$8.50 \$32.00**

Brown Brothers Moscato is a delightful reminder of the warmer months with its aromas of musk & freshly crushed grapes. Wonderfully spritzzy on the palate, this aromatic sweet white has abundant flavours of sherbet & crunchy tropical fruits.

Sparkling White

GLASS

BOTTLE

SW01 MCWILLIAM'S
MARKVIEW,
NV BRUT
CUVEE NSW **\$6.50 \$22.00**

Stone fruit aromas of peach & apple dominate the nose with complexity added by hints of almonds & toast. The palate is crisp & flavoursome with fine bubbles & a lingering finish.

SW02 SIR JAMES,
PINOT NOIR
CHARDONNAY SA **- \$33.00**

Expect plenty of ripe citrus & stone fruit coupled with smells of hot-buttered toast & spice. The palate is bright, clean & well-served by a charge of little bubbles.