

**Entrée - อาหารทานเล่น**

<b>Salt and Spicy Soft-shell Crab</b> <sup>S</sup> ปูนิ่มราดซอสพริกเกลือ	\$11
Deep-fried battered soft-shell crab atop of a mound of fried noodles garnished with onions and chilli	
<b>Spicy Calamari Rings</b> ปลาหมึกทอด	\$11
Crispy-fried golden of tender calamari in light Thai style mild spicy batter	
<b>Drunken Chicken</b> น่องไก่ทอด (3pcs/ชิ้น)	\$8
Deep-fried chicken drumettes in Thai whiskey and homemade curry paste	
<b>Chive Dumplings</b> <sup>V</sup> กุยช่ายทอด	\$9.5
A gently spiced mix of chives and herbs encased in crispy pan-fried shell of glutinous rice pastry	
<b>Tod Mun</b> <sup>GF</sup> ทอดมันปลา (4pcs/ชิ้น)	\$9
Fish cakes extraordinaire, a blend of fish flesh, red curry paste and herbs served with cucumber relish	
<b>Tod Mun Goong</b> ทอดมันกุ้ง (4pcs/ชิ้น)	\$12
Shrimp cakes extraordinaire, a blend of mixed minced shrimp and chicken and herbs served with plum sauce	
<b>Tod Mun Pla Hoh Kai</b> <sup>GF</sup> ทอดมันปลาห่อไข่ (4pcs/ชิ้น)	\$9
Scotch egg styled fish cake served with cucumber relish	
<b>Spring Rolls</b> <sup>V</sup> ปอเปี๊ยะผักทอด (4pcs/ชิ้น)	\$7
Homemade deep-fried vegetable spring rolls served with Thai sweet chilli sauce	
<b>Satay Gai</b> <sup>GF</sup> สะเต๊ะไก่ (4pcs/ชิ้น)	\$8
Grilled marinated chicken skewers served with homemade peanut sauce	
<b>Gai Hom Pah</b> ไก่หม่ผ้า (4pcs/ชิ้น)	\$8
Chicken satay wrapped with roti bread seasoned with homemade peanut sauce	
<b>Tao Hoo Sord Sai</b> <sup>GF,V</sup> เต้าหู้สอดไส้ (4pcs/ชิ้น)	\$7
Deep fried vegetables stuffed tofu served with homemade peanut sauce	
<b>Coconut Prawns</b> กุ้งชุบเกล็ดมะพร้าวทอด (4pcs/ชิ้น)	\$10
Deep fried prawns coated with shredded coconut serve with Thai sweet chilli sauce	
<b>Khao Neow Mooh Ping</b> ข้าวเหนียวหมูบึ่ง (3 skewers/ชิ้น)	\$10
Grilled marinated pork skewers served with sticky rice	
<b>Wing Zapp</b> ปีกไก่วิงแซบ (3pcs/ชิ้น)	\$8
Crispy chicken wing coated with house special blended spices	
<b>Vegetarian Rice Paper Rolls</b> <sup>V</sup> ปอเปี๊ยะสดผัก (2 pcs/ชิ้น)	\$6
Fresh lettuce, basil, coriander, mint, carrot, tofu and rice vermicelli wrapped in rice paper rolls served with special peanut dipping sauce	

## Soup- ซุป

Mixed Mushrooms or mixed vegetables	E \$7.5/M*\$15
Chicken	E \$8 /M*\$16
Rockling/Prawns or mixed seafood	E \$8.5 /M*\$18

*\*Main size served in HOT POT*

### **Tom Yum** <sup>GF,S</sup> ต้มยำ

Thailand's specialty improved by Nine Elephants, spicy and sour soup with choice of creamy or clear soup

### **Tom Kha** <sup>GF</sup> ต้มข่า

Choice of meat and galangal simmered in mildly spicy and sour coconut soup

### **Tom Jued** <sup>GF</sup> ต้มจืด

E\$8/M\*\$16

Thai style consommé with vegetables and marinated chicken meat balls

## Salad – ยำ

<b>Yum Avocado Goong</b> <sup>GF</sup> ยำอะโวคาโดกุ้ง	\$17
Thai style dressing avocado salad served with grilled lemongrass prawns	
<b>Yum Woon Sen</b> ยำวุ้นเส้น	\$17.5
Glass noodles salad with minced chicken, prawns and calamari mixed with tomato, herbs, cashew nut, and chilli lemon dressing	
<b>Yum Mooh Grob</b> ยำหมูกรอบ	\$18
Crispy pork belly mixed with coriander, shallots, grounded roasted rice and chilli dressing	
<b>Yum Hed Kem Thong</b> <sup>V</sup> ยำเห็ดเข็มทอง	\$17
Crispy Enoki mushroom with minced chicken and prawns in chilli jam and lemon dressing	
<b>Yum Ta-Lay Paow</b> <sup>GF</sup> ยำทะเลเผา	\$18
Grilled scallops, squid, and prawns salad with Thai style lemon dressing	
<b>Yum Ped Yarng</b> ยำเป็ดย่าง	\$17.5
Roasted duck salad with homemade dressing topped with sesame oil	
<b>Yum Moo Yarng</b> ยำหมูย่าง	\$17
Grilled marinated pork mixed with coriander, shallot, spring onion, and tomato in Thai style lemon dressing	
<b>Larb Gai</b> <sup>GF</sup> ลาบไก่	\$16
Minced chicken with mint leaves and herbs mixed in Thai style lemon dressing	
<b>Larb Tofu</b> <sup>V</sup> ลาบเต้าหู้	\$16
Crispy-diced tofu toss with mixed mushrooms in Thai style lemon dressing	
<b>Larb Woon Sen</b> ลาบวุ้นเส้น	\$16.5
Glass noodles salad with minced chicken toss with mixed herbs and Thai style lemon dressing	
<b>Som Tum</b> <sup>GF,V</sup> ส้มตำ (ไทย/ปู/ปลาข้าว)	\$13.5/\$14/\$14.5
Shredded green papaya, peanut, snake bean, tomato, and dried shrimp with Thai style dressing	
<b>Som Tum Talay</b> <sup>GF</sup> ส้มตำทะเล	\$17
Shredded green papaya, peanut, snake bean, tomato, and dried shrimp with Thai style dressing topped with mixed seafood	
<b>Plah Salmon</b> <sup>GF</sup> ปลาปลานแซลมอน	\$20
Half cooked salmon mixed with chilli, lemon, shallot, lemongrass, coriander dressing	

## Curry -แกง

**Gang Massaman Neua** <sup>GF,S</sup> แกงมัสมั่นเนื้อ \$17.5  
Beef slowly simmered in coconut cream, sweet potato, onion, potato, and cashew nuts

**Gang Dang Ped Yarng** <sup>S</sup> แกงแดงเป็ดย่าง \$18  
Roast duck simmered in red chilli paste, coconut milk, pineapple, lychee, green bean, brinjal, zucchini, and basil leaves

\*Vegetable \$15.5

\*Chicken/Beef/Pork \$16.5

\*Prawns or mixed seafood \$18

*\*Choices for curries below*

**Gang Dang** <sup>GF,V,S</sup> แกงแดง  
Red chilli paste freshly cooked with coconut milk, bamboo shoot, green beans and basil leaves

**Gang Keaw Whan** <sup>GF,V,S</sup> แกงเขียวหวาน  
Green chilli paste freshly cooked with coconut milk, bamboo shoot, brinjal, zucchini, and basil leaves

**Yellow Curry** <sup>GF, V, S</sup> แกงเหลือง  
Yellow chilli paste freshly cooked in coconut milk, carrot, onion, potato and green bean

### Stir-fried / Mains - ผัด

**Goong Sauce Ma-Karm/Goong Sam rod** กุ้งขอสมะขาม/กุ้งสามรส \$18  
Deep-fried battered prawns topped with chilli and garlic tamarind sauce or sam rod sauce

**Pla Sauce Ma-Karm/Pla Sam Rod** ปลาขอสมะขาม/ปลาสามรส \$18  
Deep-fried battered rockling topped with chilli and garlic tamarind sauce or sam rod sauce

\*Vegetable \$15.5

\*Choice of beef, chicken, minced chicken or pork \$16.5

\*Crispy pork belly \$18

\*Choice of prawns or mixed seafood \$18

*\*Choices for dishes below*

**Oyster Sauce** <sup>V</sup> ผัดน้ำมันหอย  
Stir-fried with oyster sauce and mixed vegetables

**Cashew Nut** <sup>V</sup> ผัดเม็ดมะม่วงหิมพานต์  
Stir-fried with cashew nuts and garnished with dried roasted chilli and mixed vegetables (with or without batter)

**Basil** <sup>V,S</sup> ผัดกะเพรา  
Stir-fried with chilli, garlic, basil leave, bamboo shoot, onion, mushroom, capsicum and green bean

**Sweet and Sour** <sup>V</sup> ผัดเปรี้ยวหวาน  
Stir-fried with pineapple, tomato, zucchini, snow pea, carrot, capsicum, baby corn and onion (with or without batter)

**Pad Ped** <sup>V, GF,S</sup> ผัดเผ็ด  
Stir-fried red curry paste, peppercorn and galingale strips, green bean, bamboo shoot, capsicum, and baby corn

**Garlic and Pepper** <sup>V</sup> ผัดกระเทียมพริกไทย  
Stir-fried with garlic, pepper garnished with mixed vegetables

**Prik Khing** <sup>S</sup> ผัดพริกขิง  
Stir-fried red curry paste with green beans, kaffir lime leaves and long red chilli

**Ka Nah** <sup>S</sup> คะน่ำ  
Stir-fried a choice of meat and Chinese broccoli with minced chilli and galic

## Rice dishes

**Nine Elephants' Fried rice** ข้าวผัด *Nine Elephants* \$14  
Fried rice with special homemade chilli sauce with crispy pork belly and mixed Vegetables

**Khao Pad Mun Goong** ข้าวผัดมันกุ้ง \$14  
Fried rice cooked with shrimp cream extract and prawns

\*Vegetables \$11

\*Beef/Chicken/Minced Chicken/Pork \$12

\*Crispy pork \$14

\*Beef brisket \$13

\*Prawns or Seafood \$14

*\*Choices for dishes below*

**Khao Pad Pong Kra-Rhee** ข้าวผัดผงกะหรี่  
Fried rice cooked with curry powder with your choice of meat

**Khao Pad Gang Keaw Whan** ข้าวผัดแกงเขียวหวาน  
Fried rice cooked with green curry paste and your choice of meat and green beans, bamboo, kaffir lime leave, and basil

**Khao Pad Prik Sod** ข้าวผัดพริกสด  
Fried rice cooked with chilli, garlic, green bean, onion, and holy basil with your choice of meat

**Khao Kai Jiaw** ข้าวไข่เจียว  
Thai style omelette with your choice of meat served on rice

**Khao Ka-Praw** ข้าวกะเพรา  
Stir-fried chilli, basil, and vegetables with your choice of meat served with rice

**Pad Satay** ผัดสะเต๊ะ  
Stir-fried vegetables and satay sauce with your choice of meat served with rice

**Pad Kanah** ผัดคะน้า  
Stir-fried Chinese broccoli and your choice of meat with chopped chilli and garlic served with rice

**Pad Prik Gang**<sup>GF</sup> ผัดพริกแกง  
Stir-fried vegetables and your choice of meat with Thai style red curry paste served with rice

## Stir Fried Noodles

### Nine Elephants' Spaghetti

\$14

Stir fried spaghetti with crispy pork belly, garlic, basil, onion, dry chilli and mixed vegetables

\*Vegetables \$11

\*Pork/Beef/Chicken/Minced Chicken \$13

\*Crispy Pork \$14

\*Prawns or Seafood \$14

\*Choices for dishes below

### Pad Thai <sup>V</sup> ผัดไทย

Thin rice noodles stir-fried with homemade Pad Thai sauce with vegetables (Chinese chives, dried shrimp, tofu and minced peanuts) and your choice of meat

### Pad See-Ew <sup>V</sup> ผัดซีอิ้ว

Thick rice noodles stir-fried with dark soy sauce, Chinese broccoli, bok choy and your choice of meat

### Rard Na Mee Grob <sup>V</sup> ราดหน้าหมี่กรอบ

Stir-fried crispy noodles with Chinese broccoli covered in thick gravy sauce with your choice of meat

### Pad Cha <sup>V</sup> ผัดฉ่า

Flat rice noodles stir-fried with pepper corn, holy basil, finger root baby corn, and chilli, with your choice of meat

### Spaghetti Khee Maow สเปาเกี๊ยวซีเม่า

Stir-fried spaghetti with special homemade sauce, basil, green bean, capsicum, and onion with your choice of meat

## Noodles Soup

**Boat Noodles** ก๋วยเตี๋ยวเรือ \$12.90  
Thai style rich noodles soup served with morning glory, bean shoot, meat balls, sliced meat, stewed meat and topped with pork cracking strips with a choice of pork or beef

**Yen Ta Fo** เย็นตาโฟ \$13.90  
Thai style distinctively pink noodles soup with fermented soybean paste and the assortment of tasty toppings, morning glory, fish ball, cuttle fish ball and calamari

**Kuay Teow Tom Yum** ก๋วยเตี๋ยวต้มยำ  
Thin rice noodles served in tom yum soup with choice of meat

Vegetables	\$11.9
Chicken	\$12.9
Prawns or seafood	\$13.9

### Please note:

S – Spicy (4 Levels)

MILD 1/4 tablespoon of chilli

MEDIUM 1/2 tablespoon of chilli

SPICY 1 tablespoon of chilli

THAI SPICY 2 tablespoons of chilli

V – vegetarian option available

GF – gluten free option available

\*\*Please inform our friendly staff if you have any dietary requirements or food intolerances

\*\*Please note that dishes may contain traces of shellfish, dairy product and/or nuts



## Sides

<b>Steamed Thai Jasmine rice</b> ข้าว (per serve)	\$3
<b>Sticky Rice</b> ข้าวเหนียว (per serve)	\$3.5
<b>Coconut Rice</b> ข้าวกะทิ Steamed Thai Jasmine rice coated with coconut milk sauce and herbs (per serve)	\$4
<b>Garlic Rice</b> ข้าวกระเทียม Steamed Thai Jasmine rice stir-fried with garlic sauce (per serve)	\$4
<b>Roti Bread</b> โรตีกับซอสสะเต๊ะ (served with homemade satay sauce)	\$4
<b>Fried Egg/Boiled Egg</b>	\$2
<b>Pork Cracking Strips</b>	\$2