

CHEF'S SPECIALS เมนูแนะนำ

- 36. Weeping Tiger** £12.40
Grilled sirloin steak served on sizzling plate in Thai style marinated sauce.
- 37. Gai Pad Med Mamung** £9.20
Stir fried crispy sliced chicken with crunchy lightly roasted cashew nuts, spring onion, mushrooms and roasted chilli.
- 38. Thai Forest Chicken** £8.90
Stir fried spicy chicken with young peppercorns, corianders roots, finely shredded lime leaves and bamboo shoots.
- 39. Gai Ta-Krai** £8.90
Stir fried chicken with fresh shredded lemongrass, chilli, garlic and coriander.
- 40. Moo Pad Prik Khing** £8.90
Stir fried pork with runner beans and the chef's special chilli sauce.
- 41. Spicy Seafood Hotpot** £12.50
Prawns, squid and mussels with hot basil leaves and chilli. Served in a covered pot which intensifies the flavours of the basil leaves with the seafood.
- 42. Pla Lad Prik** £12.90
Deep fried crispy seasonal fish topped with a special chilli sauce.
- 43. Tamarind Duck** £9.90
Stir fried roasted duck in tangy tamarind juices with tomatoes and pineapple.
- 44. Drunken Beef** £11.90
Stir fried sliced beef with fresh chilli, garlic, red and green pepper.

NOODLE ก๋วยเตี๋ยว

Vegetables - £7.80 Chicken | Pork | Beef - £8.60
Prawn - £8.90

- 45. Pad Thai**
Very popular fried rice noodles with egg, beansprouts, ground peanuts and lime.
- 46. Pad Kee Mow**
Spicy fried rice noodles tossed with chilli and fresh basil leaves.
- 47. Pad Woonsen**
Fried glass noodles with vegetable and light soya sauce.

- 48. Pad See-ew**
Fried rice noodles with dark sauce.
- 49. Pad Bah Mee**
Stir fried egg noodles with mushrooms, spring onions and baby corn in soya sauce.
- 50. Crystal Pad Thai**
Fried with vermicelli noodle with "Pad Thai" sauce.
- 51. Singapore Noodle**
Stir fried rice noodles with bean sprouts, onions, egg and peppers in a mild curry powder.

RICE ข้าว

- 52. Steamed Thai rice** £3.00
- 53. Sticky Rice** £3.60
- 54. Coconut Rice** £3.60
- 55. Egg Fried Rice** £3.60
- 56. Special Thai Fried Rice** £8.00
With prawn and chicken, onion, tomatoes, peas and vegetables.

BEFORE ORDERING your meal:
If you require information regarding allergens or you suffer from an allergy please speak to our helpful & friendly staffs.

Thai Kitchen by James

At the Elephant Inn
283 Ballards Lane,
London
N12 8NR

For collection only please call
020 8343 6110
or Order at
Thai Restaurant
(upstairs)

Open 7 days a week

12.00-16.00 & 18.00-22.00: Mon-Fri
12.00-22.00: Sat -Sun
(Last order at 21.45)

www.elephantinnfinchley.co.uk



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STARTERS อาหารทานเล่น

- Prawn cracker** £2.85
- *Elephant Inn's sharing platter for two** £15.20
This is a great way to sample and enjoy any Five starters by "choose your own". please select from Por-pia, Gai-satay, Crispy duck rolls, Khanom Jeeb, The elephants wings, Goong por-pia, Nompung goong and Thai fish cake.
- 1. Por-Pia (V)** £5.20
Spring rolls filled with vegetables and glass noodle
- 2. Pak-Tod (V)** £5.20
A selection of crunchy, bite sized vegetables coated in light tempura batter.
- 3. Gai-Satay** £6.60
Strips of marinated chicken on bamboo skewer served with peanut sauce.
- 4. Crispy Duck-Rolls** £5.90
Shredded duck roll, served with "hoisin" sauce.
- 5. Khanom "Jeep"** £5.60
Steamed dumplings with minced pork and prawns, served with sweet soya sauce.
- 6. The Elephant Wings** £5.90
Deep fried chicken wings topped with a tangy red wine sauce.
- 7. Salted and Peppers Squid or Prawns** £7.80
Deep fried squid or prawns with salt and pepper, chilli and fried garlic.
- 8. Thai Calamari** £7.80
With ginger and peppercorn.
- 9. Goong Por-pia** £5.80
Deep fried prawns wrapped in a light pastry served with thai sweet chili sauce.
- 10. Butterfly Goong** £5.80
Crispy bread crumbed king prawn in a rich red wine and tangy tomato sauce.
- 11. Nompung Goong** £5.80
Deep fried mince prawns on toast served with sweet chilli sauce.
- 12. Thai Fish Cake** £4.80
Served with cucumber and peanut relish.
- 13. Hot Potted Mussels** £6.90
Steamed with basil leaves served in hot pot with chilli dip.
- 14. Pad Goong Kratiam** £5.80
Sautéed prawns in garlic, cracked black pepper and fresh coriander.
- 15. Gang Kew Wan with Roti** £7.50
Green chicken curry served with crispy little Thai pancake.

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SOUP ซุป

- 16. Gaeng Juet Het (V)** £5.50
A light glass noodle soup with mushroom and fresh coriander.
- 17. Tom Kha Gai** £6.60
A mild coconut soup with chicken, lime juice, lemon grass and galangal.
- 18. Tom Yum Soup**
Mushroom | Chicken £6.60
Prawn £6.90
The most famous hot and sour soup with lime juice, lemon grass.

SALADS ยำ

- 19. Sum Tum Thai (v)** £8.90
Thai style green papaya salad with fine beans, peanuts and cherry tomatoes.
- 20. Yum Neau** £9.20
Thin strips of grilled beef mixed with herbs and "Nam Yum" dressing.
- 21. Ta-lay Salad** £9.60
Mussels, squids prawns tossed with lemon grass, lime leaves, chilli and lemon dressing.
- 22. Yum Woon Sen** £7.60
Glass noodle with minced pork, spring onions and carrots in a spicy lemon dressing.

CURRY แกง

- Vegetables - £7.80 Chicken | Pork | Beef - £8.60
Prawn - £8.90 **Mild - Hot - Spicy**

Rice is not included, please order separately

- 23. Gaeng Kheaw Wan**
Traditional green curry with aubergine, bamboo shoots and coconut milk.
- 24. Gaeng Dang**
Traditional red curry with aubergine, bamboo shoots and coconut milk.
- 25. Gaeng Penang**
A rich and thick "peanutty" red curry with coconut milk and shredded lime leaves.
- 26. Massaman Curry**
Slowly cooked in mild & smooth tasting curry, roasted nuts & coconut milk.
- 27. Jungle Curry**
A spicy coconut-free curry made with special thai herbs and spices from northern Thailand.
- 28. Roasted Duck Curry** £9.20
With tomatoes, grapes and chunks of juicy pineapple with coconut milk.
- 29. Chu Chee Fish** £12.90
Crispy seasonal fish topped with a mild red curry sauce.

WOK ผัด

- Vegetables - £7.80 Chicken | Pork | Beef - £8.60
Prawn - £8.90

- 30. Bangkok Pad Krapow**
Fresh basil leaves, onion, minced chilli and garlic.
- 31. Pad Kra Tiam**
Garlic and cracked black pepper sauce.
- 32. Pad Nam Prik Pow**
Special chilli paste with onion, red and green peppers.
- 33. Pad Prew Wan**
Juicy pineapple, onion, cucumber and tomatoes in sweet & sour sauce (Thai style).
- 34. Pad Khing**
Sliced ginger, mushroom and vegetables in a light soya sauce.
- 35. Pad Nam Mun Hoi**
Oyster sauce, mushroom and fresh spring onion.