

Elefin
COFFEE



Coffee drinks

100% ARABICA FARMER-BOUGHT

HOT COFFEE

SINGLE ESPRESSO	85
DOUBLE ESPRESSO	95
AMERICANO	85
CAPPUCCINO	95
CAFFÈ LATTE	95
CAFFÈ MOCHA	95

ICE COFFEE

AMERICANO	85
CAPPUCCINO	95
CAFFÈ LATTE	95
CAFFÈ MOCHA	95
COLD BREW	95

BLENDED COFFEE DRINKS

CAPPUCCINO	120
CAFFÈ LATTE	120
CAFFÈ MOCHA	120
CARAMEL LATTE	120
VANILLA LATTE	120
MATCHA LATTE	120
CHOCOLATE	120



Cold Brew

Elefin homemade Cold Brew Coffee starts with coarse-ground beans soaked in water overnight at room temperature. After filtering and due to the fact that the coffee avoids contact with heated water, a different chemical profile is created with a result that is higher in concentrate and sweeter due to its lower acidity.

TEA SELECTION

CHAIDIM ORGANIC THAI TEA

JAPANESE SENCHA GREEN TEA	90
LEMONGRASS GINGER HERBAL TEA	90
PURE PEPPERMINT HERBAL TEA	90
PURE CHAMOMILLE HERBAL TEA	90
EARL GREY TEA	90
JAPANESE SENCHA GREEN TEA JASMINE	90
ENGLISH BREAKFAST TEA	90

CLASSIC THAI STYLE

THAI TEA	90
THAI ICE TEA	90

LOCAL FRUIT DRINKS

COCONUT	120
PINEAPPLE-GINGER	95
ORANGE	95
WATERMELON	95
CARROT-PASSION FRUIT	95
HAPPY HEART	180

THAI SODAS

GUAVA	90
LYCHEE	90
STRAWBERRY	90
PINEAPPLE	90

BOTTLE SODAS

COKE	80
COKE LIGHT / ZERO	80
SPRITE	80
SODA WATER	80

WATER

EVIAN/PERRIER/	150/250
SAN PELLEGRINO	
HANSAR MINERAL WATER	50

SMOOTHIE

BANANA	120
MANGO	120
PINEAPPLE	120
KIWI	120
STRAWBERRY	120
Available with yogurt, soy milk or skimmed milk	

BEERS

CHANG	180
ASAHI	180
TIGER	180
HEINEKEN	180
SAN MIGUEL LIGHT	180
SINGHA DRAFT/SINGHA	180
CORONA	250

LOCAL CRAFT BEERS

CHALAWAN PALE ALE	250
CHATRI IPA	250
BUSSABA EX-WEISSE	250
ANDAMAN DARK ALE	250

Snacks for sharing

ปอเปี๊ยะทอด SPRING ROLLS⁽¹⁾ 200
Deep fried shrimp spring rolls stuffed with glass noodle and mushrooms served served with plum sauce

ไก่สะเต๊ะ CHICKEN SATAY⁽²⁾ 220
Char-grilled chicken satay marinated with Thai spices served with peanut sauce and cucumber relish

หมึกชุบแป้งทอด GARLIC CALAMARI 150
Sriracha mayonnaise

คอหมูย่าง MARINATED GRILLED PORK⁽³⁾ 250
Marinated neck pork BBQ served with spicy tamarind sauce

ซี่โครงหมูตุ๋นอย่างหมักเครื่องเทศ
BRAISED PORK RIBS MARINATED 380
Char-grilled free range pork ribs with herb relish



(1)



Salad

ลาบไก่ MINCED CHICKEN SALAD⁽¹⁾ 250

A traditional Thai salad with minced chicken breast cooked in lime dressing, red shallot, green onion and cilantro.

Served with raw cabbage, carrots and long green beans



(1)

ส้มตำ GREEN PAPAYA SALAD⁽²⁾ 160

Spicy green papaya salad with tomatoes, long beans, Thai chili, lime juice and made to order in a "pok pok"

(traditional Thai mortar and pestle)



(2)

ยำวุ้นเส้น GLASS NOODLE SALAD 290

Glass noodle salad with seafood, onion, ground chili and spicy lime juice dressing



(3)

ยำส้มโอ POMELO SALAD⁽³⁾ 280

A pomelo salad served with grilled prawns, shredded chicken, dried chili, peanuts and topped with roasted coconut

ยำมะเขือยาว GRILLED EGGPLANT SALAD 250

Char-grilled eggplant salad with prawns and minced chicken

Soup & curry

ต้มยำกุ้ง TOM YUM GOONG 280

Hot and sour soup simmered with prawns, mushroom, lemongrass, chili paste, kaffir lime leaves and cilantro



(4)

ต้มข่าไก่ CHICKEN COCONUT SOUP 250

A traditional sour and spicy chicken soup simmered with coconut milk and galangal

แกงมัสมั่นเนื้อ MASSAMAN BEEF⁽⁴⁾ 330

Slow cooked beef in massaman curry, coconut milk, onions, peanuts and potatoes

เกี๊ยวซ่า WONTON SOUP 250

A Chinese-Thai dish featuring prawn wontons, bok choy, and BBQ pork served in a clear soup



(5)

แกงปูใบชะพลู YELLOW CURRY CRAB MEAT⁽⁵⁾ 550

Yellow curry with blue swimmer crab and betel leaves

Thai Classic

ไก่ผัดเม็ดมะม่วงหิมพานต์ CHICKEN CASHEW NUST⁽¹⁾ 260
Free range chicken with mixed nuts, roasted chili, bell peppers, mushroom and onions

ไก่ผัดขิง STIR FRIED CHICKEN WITH GINGER 260
Stir fried chicken with ginger and mixed mushroom

ปลากระพง ผัดขึ้นฉ่าย SEABASS WITH CELERY⁽²⁾ 320
Seabass fish sauteed with Chinese celery and Thai herbs



(1)



(2)

Noodles

(seafood add 50 THB)

ผัดไทย PHAD THAI⁽³⁾ 260

One of our most popular dishes!

Stir-fried rice noodles with prawns, peanuts, bean sprouts and tamarind sauce.

Served with fresh lime and banana flower

ผัดซีอิ้ว PHAD SEE-IEW 260

Stir-fried wide rice noodles, kale, carrot and egg with your choice of chicken, beef or pork

ราดหน้า NOODLE IN GRAVY 260

Stir-fried wide noodles, kale, carrots topped with a delicious gravy and choice of chicken, beef or pork



(3)

ผัดซีเม่า 260
SPICY STIR FRIED NOODLE

Stir fried wide noodles with spicy sauce and herbs choice of chicken, beef or pork

ก๋วยเตี๋ยว NOODLE SOUP 290

Inspired from true Thai street food.

Noodle soup with bean sprouts, morning glory and braised beef or pork

ข้าวซอย KHAO SOY⁽⁴⁾ 290

Hugely popular in the North of Thailand!

Egg noodle in delicious curry chicken soup served with fresh lime, pickles, boiled egg and crunchy noodles



(4)

Rice / Street food

(seafood add 50 THB)

ข้าวผัด THAI FRIED RICE 250

Stir fried rice with egg, onions and choice of chicken, pork or beef and topped with fried egg

ข้าวผัดเอลเลฟิน ELEFIN FRIED RICE⁽¹⁾ 290

Our signature fried rice specialty with carrots, onions and tomatoes seved with Northern style pork sausage and shredded pork

ผัดกะเพรา 290

STIR FRIED MEAT WITH BASIL⁽²⁾

Stir-fried choice of chicken, pork or beef with basil, chilli served over jasmine rice and topped with fried egg

ข้าวต้ม BOILED RICE SOUP 210

Rice porridge cooked in broth and served with yours choice of chicken or pork topped with green onion cilantro and fried garlic

Sides

STEAMED JASMINE RICE 30

STEAMED BROWN RICE 30

STICKY RICE 30

EXTRA EGG ADDED TO ANY DISH 30

Sandwiches and Burger

Our sandwiches and burger are served with French fries

ELEFIN CLUB 290

A house favorite!

Slow-cooked chicken breasts, bacon, cheddar cheese, organic fried egg, lettuce and tomatoes served on whole wheat bread

ELEFIN ANGUS BURGER 380

Char-grilled angus dry aged beef, spicy BBQ sauce, bacon, lettuce and sautéed onion on black charcoal bun

TUNA SANDWICH 220

Tuna salad, lettuce and tomatoes served on whole wheat bread

GRILLED SALMON SANDWICH 280

Ciabatta bread, Capers, tomatoes, lemon, olives oil, herbs and salad

(1)



(2)



Paninis

Our paninis are served with veggie chips

GRILLED VEGETABLES	2 0 0
Grilled Mediterranean vegetables with brie cheese, homemade pesto and light balsamic reduction	
PARIS HAM AND CHEDDAR	2 2 0
Paris ham with cheddar cheese, mustard and coleslaw	
PARMA HAM	2 4 0
Imported parma ham with mozzarella, homemade pesto, tomato and light balsamic reduction	

Salad

served with bread

CAESAR SALAD	3 2 0
Romaine lettuce, crispy bacon, parmesan, croutons and homemade dressing ADD: chicken/shrimp/smoked salmon +50	
NICOISE SALAD.....	3 5 0
A French classic with seared tuna, hard-boiled organic eggs, olives, anchovies and green beans with light vinaigrette dressing	
HANSAR SALAD	3 5 0
Mixed organic lettuce, artichokes, capsicums, cherry tomatoes, parmesan cheese, mozzarella and banyul dressing	
HEIRLOOM CHERRY TOMATOES SALAD ⁽¹⁾	3 5 0
Organic tomatoes, genovese pesto dressing, red and white beans, chickpeas, avocado, beetroot and poached prawns	

Soup

served with bread

MUSHROOMS CREAM.....	1 8 0
A blend of mushrooms simmered with cream and selected herbs	
PUMPKIN	1 8 0
A rich blend of pumpkin simmered in vegetable broth, Chef's spices and topped with cream	
ONION SOUP.....	1 8 0
Served with Gruyere cheese crouton	

(1)



price subject to 10% service and 7% vat



(1)

Pasta

CHOICE OF PASTA

Spaghetti, penne rigate rustichella d Abruzzo

ARRABBIATA 290
Spicy tomato sauce of garlic, tomatoes, red chili peppers cooked in olive oil
(add seafood 50 THB)

PESTO 320
A fresh blend of crushed garlic, basil, pine nuts blended with parmesan cheese
(add seafood 50 THB)

CON SALSICCIA⁽¹⁾ 320
Spicy sausage, bacon and Thai herbs

BOLOGNESE 320
Our original recipe of ripe tomatoes and ground beef sauteed with
freshly diced onions, celery, garlic and simmered slowly with
Italian herbs and spices

CARBONARA 320
An indulgent dish prepared with bacon, organic egg yolks, parmesan cheese, cream and coarse black pepper

Desserts

COCONUT ICE CREAM 1 5 0

Inspired by the ice cream trolleys found in Bangkok city! Our version starts with homemade coconut ice cream topped with sticky rice, seasonal fruits, beans and crispy peanuts

MANGO STICKY RICE (SEASONAL)⁽¹⁾ 1 5 0

A well-loved classic. Juicy golden mango* and sticky rice cooked in coconut milk

* Helpful hint : this dish is best enjoyed during mango season - March to May

VANILLA & COCONUT CRÈME BRULEE 1 5 0

ICE CREAM - 2 SCOOPS 1 5 0

Homemade with love in our small batch kitchen with fresh ingredients

VANILLA / CHOCOLATE / STRAWBERRY / SALTY CARAMEL

SORBET - 2 SCOOPS 1 5 0

Homemade with love in our small batches kitchen with fresh ingredients

RASPBERRY / STRAWBERRY / LEMON - HONEY / PASSION FRUIT / MANGO - JASMINE

PROFITEROLE 2 0 0

Madagascar vanilla ice cream and Belgium chocolate sauce

(1)



History of coffee in Thailand

.....

WHAT IS THAILAND'S COFFEE HISTORY?

.....

Coffee was first introduced to Thailand in the early 1900's and was quickly adapted in local coffee shops to the local's drinking preferences. Most Thai people enjoy to drink the dark, iced version of coffee mixed with sweet condensed milk made with Robusta Coffee. This traditional Thai style of coffee known as 'Cafe Boran' or 'Antique Coffee' is frequently found sold by street vendors and is extremely satisfying to drink in Thailand's hot, tropical climate.

Nowadays, in addition to Robusta Coffee, Arabica Coffee production continues to grow and improve in quality due to the demand for a better quality of premium coffee domestically within Thailand. At Elefin, since our opening 10 years ago we have been committed to serving the highest quality Arabica Coffee grown in Thailand.





ELEFIN
COFFEE

3/250 Soi Mahadlekluang 2, Rajadamri Road,
Bangkok, 10330 Thailand

WWW.ELEFINCOFFEE.COM