

# LUNCH

11:30 am - 2:30 pm

choose 1 dish + mini soup & salad +1 drink\*(soft drink,fruit juice, water, tea or coffee)  
from 290

## HEIRLOOM CHERRY TOMATOES SALAD

Organic tomatoes, genovese pesto dressing,  
red and white beans, chickpeas, avocado, beetroot and poached prawns

## NICOISE SALAD

A French classic with seared tuna, hard-boiled organic egg,  
olives, anchovies and green beans with light vinaigrette dressing

## GRILLED SALMON SANDWICH

Ciabatta bread, Capers, tomatoes, lemon, olives oil, herbs and salad with French fries

## PAD THAI

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

## KHAO SOY

Hugely popular in the North of Thailand! Egg noodle in delicious curry  
chicken soup served with fresh lime, pickles and crunchy noodles

## KUAY TIEW

Inspired from true Thai street food. Noodle soup served with bean sprouts,  
morning glory and braised beef or pork

## KHAO PHAD ELEFIN

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

## PHAD KA PROW

Stir-fried choice of pork, chicken or beef with chili and basil

## SPAGHETTI CON SALSICCIA +80

Salsiccia sausage, basil, garlic, parsley and crushed red peper

## MASSAMAN CURRY +80

A sweet red curry cooked with coconut milk, beef, onions, peanuts, potatoes  
and topped with crispy shallots

## ORECCHIETTE PASTA +100

Spicy lamb sausage, minted peas puree

## ELEFIN ANGUS BURGER +200

Char-grilled angus dry aged beef, spicy BBQ sauce, bacon,  
lettuce and sautéed onion, black charcoal bun served with French fries

## \*COFFEE

100% Arabica Farmer

Espresso	85
Americano	85
Cappuccino	95
Café Latte	95
Cold Brew	95

## \*TEA 90

Sencha Green Tea
Earl Grey Tea
English Breakfast Tea
Lemongrass Ginger
Pure Peppermint
Pure Chamomile
Thai Tea

## \*FRESH FRUITS JUICE 90

From Local Farm

Pineapple-Ginger
Orange
Watermelon
Carrot-Passion Fruit
Coconut+30

## SPARKLING WINE

Belstar Prosecco Italy	260
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## WHITE WINE

Domaine de la Clapiere, chardonnay, 2016 France	260
Astrolabe, sauvignon blanc, 2017 New Zealand	300

## RED WINE

19 Crimes, shiraz, 2017 Australia	260
Root 1, cabernet sauvignon, 2015 Chile	300

## ROSE WINE

Cote de provences domaine du Houchart, 2017 France	345
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## DESSERT

COCONUT ICE CREAM 150	VANILLA & COCONUT CRÈME BRULEE 150
Homemade coconut ice cream served with peanuts and Thai condiment	
MANGO STICKY RICE 150	HOMEMADE ICE CREAM 150
Ripened mango served with warm sticky rice and coconut milk	Vanilla / Chocolate / Strawberry/ Salty Caramel
6 <sup>th</sup> AVENUE CHEESE CAKE 180	HOMEMADE SORBET 150
	Raspberry / Strawberry / Lemon - Honey / Passion Fruit / Mango - Jasmine
BELGIUM CHOCOLATE CAKE CHILLI FLAVOUR 150	

FOOD ALLERGIES & RESTRICTIONS; PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.  
DIETARY RESTRICTIONS OR SPECIAL CONSIDERATIONS.  
WE WILL MAKE EVERY EFFORTS TO MEET YOUR SPECIFIC REQUIREMENTS

HOWEVER. THERE IS NO GARANTEE THAT  
WE WILL BE ABLE TO ACCOMMODATE ALL FOOD INTOLERANCES OR SPECIAL DIETS.  
WE HOPE YOU HAVE A GREAT TIME HERE. WITH YOUR FRIENDS AND FAMILY!

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prices subject to 10% service and 7% vat

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