

# 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

## SALMON PANEANG +150

Grilled Norway Salmon with red curry in coconut milk

## 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  
Guava  
Coconut+30

## SPARKLING WINE

Follador Prosecco Italy 260

## 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, 345  
2017 France

## DESSERT

COCONUT ICE CREAM 150  
Homemade coconut ice cream served  
with peanuts and Thai condiment

MANGO STICKY RICE 150  
Riped mango served with warm sticky rice  
and coconut milk

6<sup>th</sup> AVENUE CHEESE CAKE 180

VANILLA & COCONUT CRÈME BRULEE 150

HOMEMADE ICE CREAM 150  
Vanilla / Chocolate / Strawberry/ Salty Caramel

HOMEMADE SORBET 150  
Raspberry / Strawberry / Lemon - Honey /  
Passion Fruit / Mango - Jasmine

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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