

Established in 1988 Chang Thong Restaurant has earned a reputation as perhaps the finest Thai Restaurant in Auckland.

After purchasing the restaurant in 1991 Abdul has lifted the level of quality and service to bring you a unique dining experience.

Our cuisine is individual and representative of our Head Chef, Noi Nillaor. Noi commenced working for Chang Thong in 1991 and brings vast experience from Thailand where he worked in some of the finest five star hotels and restaurants including preparing food for the Royal Kingdom Family.

Early 2006, this restaurant had a well deserved renovation and is now known as "Red Elephant". Most of the restaurant's furnishings and decorations were purchased in Thailand making it an impressive up market restaurant.

Being one of the largest restaurants of its kind in Auckland, Red Elephant has a capacity to seat 120 diners and is perfect for both small and large groups. There is also a private dining area which is ideal for those special occasions.

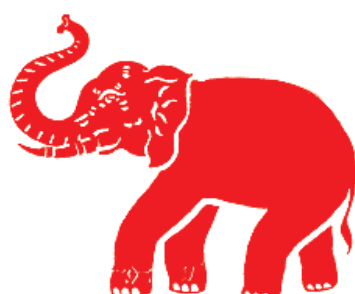
All our staff at Red Elephant are Thai born and we aim to maintain a professional friendly atmosphere whilst you enjoy a pleasant dining experience.

The popularity of Thai cuisine has grown because of its complexity and wonderful tastes - light and fresh with delicately balanced spices and a harmony of flavours, colours and textures designed to appeal to both the eye and the palate.

We recommend you to share your dishes - banquet style. Small amounts of each dish should be sampled to gain the most from the different taste sensations.

Whatever the occasion, dining at Red Elephant makes it very special.

ALL MAJOR CREDIT CARDS ACCEPTED



## APPETISERS

A1	<b>MIXED APPETIZERS</b> An assortment of appetizers	17
A2	<b>TOONG THONG</b> Money Bags with a mix of Minced Pork & Potato served with Sweet & Sour Sauce	16
A3	<b>POH PAI KAEW</b> Spring Roll stuffed with Minced Pork & Vegetables	16
A4	<b>TOD MUN PLA</b> Fish Cakes served with Cucumber Sauce	16
A5	<b>KRA TONG THONG</b> Minced Chicken & Shrimps sautéed with Sweet Corn & Green Peas in Crispy Shells	16
A6	<b>KAREE PUB</b> Thai Curry Puff with Minced Chicken & Vegetables	16
A7	<b>SATAY</b> Satay Chicken served with Peanut Sauce	16
A8	<b>PAPER PRAWNS</b> Fresh Tiger Prawns wrapped in Thin Pastry served with Plum Sauce	17
A9	<b>GOONG SAI MAI</b> Fresh Tiger Prawns wrapped in Egg Noodle served with Plum Sauce	17
A10	<b>MAITOW KAI</b> Chicken Wings marinated with a Spiced Honey Soy Sauce	16

## BANQUET MENU 2

@ \$79 Per Person  
Minimum Four People

**APPETIZER**  
An assortment of appetizers

### SOUP

**TOM YAM GOONG**  
Spicy Prawn Soup seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass & Mushroom

### MAIN COURSE

**KAENG PANAENG**  
Red Curry of sautéed Beef with Sweet Basil & Coconut Milk

**GAJ OB PU KAO FAI**  
Sizzling Platter of Baked Whole Chicken marinated in Thai Herbs served with Sweet Chilli Sauce flambéed with Brandy

**PLA KRAPONG RAD PRIK**  
Whole Crispy Snapper with Hot Chilli Sauce

**GOONG TOD KRATIEM PRIK THAI**  
Sauteed Prawns & Calamari with Garlic & Peppers

**DESSERT**  
Hot Banana Fritter served with Coconut Milk Ice Cream

Tea & Coffee

All meals served with Complimentary Rice

# BANQUET MENU 1

@ \$69 Per Person  
Minimum Four People

## APPETIZER

An assortment of appetizers

## MAIN COURSE

### KAENG KIEW WAN

Green Curry of Chicken with  
Coconut Milk, Sweet Basil  
& Vegetables

### PLA KRAPONG RAD PRIK

Whole Crispy Snapper with  
Hot Chilli Sauce

### NUA KATA

Sizzling Platter of Sliced Tender  
Beef marinated with Thai Spices

### PAD PRIEW WAN

Stir Fried Chicken & Pork in  
Sweet & Sour Sauce served with  
Vegetables

## DESSERT

Hot Banana Fritter served with Coconut Milk Ice Cream

Tea & Coffee

# SOUPS

B1	<b>TOM YAM GOONG</b> Spicy Prawn Soup seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass & Mushroom	17
B2	<b>TOM KHA GAI</b> Lightly Spiced Chicken Soup flavoured with Lemon Grass & Coconut Milk	16
B3	<b>TOM YAM TALAY</b> Spicy Seafood Soup with Prawn, Squid, Fishballs & Mussels seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass & Mushroom	17
B4	<b>TOM JUED WOON SEN</b> Clear Soup with Vermicelli & Minced Pork	16
B5	<b>TOM YAM GAI</b> Spicy Chicken Soup seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass & Mushroom	16
B6	<b>TOM JUED TALAY</b> Clear Seafood Soup with Prawn, Squid, Fishballs & Mussels	17
B7	<b>TOM KHA TALAY</b> Lightly Spiced Seafood Soup flavoured with Lemon Grass & Coconut Milk	17

All meals served with Complimentary Rice

## MEAT/CHICKEN

C1	<b>PAD PRIEW WAN</b> Stir Fried Chicken & Pork with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	36
C2	<b>NUA SONG KREUNG</b> Sirloin Fillet of Beef topped with Spicy Sauce of Ginger, Chilli, Garlic & Palm Sugar served on Vegetables	38
C3	<b>KRA LUM YAD SAI KAI</b> Steamed Chicken pieces tossed with Capsicum, Onion, Mushroom & Cashew Nuts served in a Cabbage Shell & topped with Light Oyster Sauce	36
C4	<b>NUA PAD NAM MON HOI</b> Stir Fried Beef, Mushroom & Onion with Oyster Sauce	36
C5	<b>NUA YANG LERD ROS</b> Sizzling Platter of Grilled Beef served with Chilli Sauce flambéed with Brandy	38
C6	<b>GAI PAD MED MAMUANG</b> Stir Fried Chicken served with Cashew Nuts	36
C7	<b>PAD BAI KA PAO</b> Stir Fried chopped Chicken, Pork or Beef with Garlic, Chilli & Sweet Basil	36
C8	<b>PAD KHING</b> Stir Fried Chicken, Beef or Pork with Ginger, Onion & Brown Bean Sauce	36
C9	<b>GAI OB PU KAO FAI</b> Sizzling Platter of Baked Whole Chicken marinated in Thai Herbs served with Sweet Chilli Sauce flambéed with Brandy	43
C10	<b>NUA KATA</b> Sizzling Platter of Sliced Tender Beef marinated with Thai Spices	38
C11	<b>PAD PRIG SOD</b> Stir Fried Chicken, Beef or Pork with Fresh Chilli, Onion, Capsicum & Mushroom	36

Steamed Jasmine Rice \$3 Per Person

## VEGETARIAN

### APPETIZERS

V1	<b>KRA TONG THONG</b> Fried Corn, Carrot, Pineapple, Mushroom, Green Peas in Crispy Shells	16
V2	<b>TOW HOO TOD</b> Deep Fried Tofu served with Peanut Sauce	16
V3	<b>POH PIA JAY</b> Thai Spring Roll stuffed with Vermicelli & Pan Fried Vegetables served with Sweet & Sour Sauce	16
V4	<b>KAREE PUB JAY</b> Thai Curry Puff with Mixed Vegetables served with Sweet & Sour Sauce	16

### SOUPS

V5	<b>TOM JUED WOONSEN JAY</b> Clear Soup with Mushroom, Vermicelli & Tofu	16
V6	<b>TOM YAM PAK</b> Spicy Vegetable Soup with Lemon Juice & Chilli	16
V7	<b>TOM KHA TOFU</b> Lightly Spiced Tofu flavoured with Lemon Grass & Coconut Milk	16

### MAIN COURSES

V8	<b>PAD THAI JAY</b> Traditional Thai Noodles with Tofu & Vegetables	32
V9	<b>KHAO PAD JAY</b> Thai Fried Rice with Green Peas, Pineapple, Capsicum, Tomatoes, Raisins & Onion	32
V10	<b>GREEN CURRY</b> Green Curry served with Tofu & Vegetables	32
V11	<b>RED CURRY</b> Mushroom, Green Peas & Tofu cooked in Coconut Milk	32
V12	<b>PRIEW WAN PAK</b> Pan Fried Vegetables served in Sweet & Sour Sauce	32
V13	<b>PA RAM RONG SONG</b> Tofu with Vegetables & Peanut Sauce	32
V14	<b>PAD BAI KA PAO JAY</b> Stir Fried Vegetables with Tofu, Garlic, Chilli & Sweet Basil	32

Steamed Jasmine Rice \$3 Per Person

# NOODLES & RICE

H1	<b>PAD SEE EUW</b> Rice Noodles with Chicken, Beef or Pork served with Vegetables	32
H2	<b>KUEY TIEW RAD NA</b> Rice Noodles with Seafood & sautéed Vegetables	34
H3	<b>KHAO PAD SUPPAROD</b> Fried Rice with Chicken, Prawns, Pineapple, Green Peas, Raisins & Carrot	32
H4	<b>KHAO PAD CHANG DANG</b> Thai Fried Rice with Chicken & Prawns	32
H5	<b>KUEY TIEW PAD THAI</b> Traditional Thai Noodles with Sliced Chicken, Prawns, Bean Sprout & Spring Onion	32
H6	<b>PAD KEE MAO</b> Flat Rice Noodles with Chopped Beef served with Basil & Chilli	32

# EXTRAS

Fresh Chilli & Soy Sauce	3
Peanut Sauce	4
Steamed Rice Noodle	5

# CURRY

D1	<b>KAENG PED YANG</b> Red Curry of Roasted Duck served with Bamboo Shoots, Tomato, Green Peas, Pineapple & Capsicum	37
D2	<b>KAENG KIEW WAN</b> Green Curry of Chicken, Beef or Pork with Coconut Milk, Sweet Basil & Vegetables	34
D3	<b>KAENG PANAENG GOONG</b> Red Curry of Prawns served with Sweet Basil & Coconut Milk	38
D4	<b>KAENG DANG TALAY</b> Rich Red Curry of Mixed Seafood with Coconut Milk, Beans, Bamboo Shoots & Thai Herbs	38
D5	<b>KAENG PANAENG</b> Red Curry of sautéed Chicken, Beef or Pork with Sweet Basil & Coconut Milk	36
D6	<b>KAENG KARI GAI</b> Yellow Curry of sautéed Chicken with Kumara & Coconut Milk	34
D7	<b>KAENG LAMB MUSSAMAN</b> Thai Curry of Tender Braised Lamb pieces with Kumara in a Medium Spicy Rich Gentle Sauce	34
D8	<b>KAENG KIEW WAN PLA</b> Green Curry of Snapper Fillets with Coconut Milk, Sweet Basil & Vegetables	39

SEAFOOD

E1	<b>PLA NEUNG SEE-IEW</b> Whole Steamed Snapper with Spring Onion served in a Ginger & Soy Sauce	45
E2	<b>GOONG CHUB PANG TOD</b> Prawns in Rice Flour Batter served with Plum Sauce	38
E3	<b>PLA KRAPONG RAD PRIK</b> Whole Crispy Snapper with Hot Chilli Sauce	45
E4	<b>GOONG TOD KRATIEM PRIK THAI</b> Sizzling Platter of Prawns with Garlic & Pepper	38
E5	<b>HOY SHELL PAD PRIK</b> Scallops sautéed with Garlic, Sweet Chilli & Mushrooms served in Oyster Sauce	36
E6	<b>CHOO CHEE GOONG LAI</b> Stir Fried Prawns in Red Curry with Coconut Milk	38
E7	<b>PLAMUCK SA DUENG FIRE</b> Tender Calamari served in a Tangy Barbeque Sauce	35
E8	<b>GOONG PAO</b> Grilled King Prawns served with Spicy Thai Sauce	38
E9	<b>PAD PED THA LAY</b> Mixed Seafood with Chilli & Peppercorn served with Bamboo Shoots & Green Peas	38
E10	<b>PLA NEUNG MA NOW</b> Whole Steamed Snapper with Lemon Juice, Garlic & Red Chilli	45
E11	<b>PLAMUCK KRATIEM PRIK THAI</b> Stir Fried Calamari served with Garlic, Beans & Pepper	35
E12	<b>PAD PRIEW WAN GOONG</b> Stir Fried King Prawns with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	38
E13	<b>TALAY KATA</b> Sizzling Platter of Mixed Seafood marinated with Thai Spices	38
E14	<b>PLA PAD KHING</b> Snapper Fillets with Ginger, Onion & Brown Bean Sauce	39

Steamed Jasmine Rice \$3 Per Person

VEGETABLES

F1	<b>PAD PAK</b> Seasonal Vegetables sautéed in Oyster Sauce	21
F2	<b>PAD PAK LOOK CHIN PLA</b> Stir Fried Mixed Vegetables with Fishballs	24
F3	<b>PAD PAK NUA GOONG</b> Stir Fried Prawns with Seasonal Vegetables	34
F4	<b>PAD PAK CHANG DANG</b> Stir Fried Chicken, Beef or Pork with Seasonal Vegetables	32

THAI SALADS

G1	<b>YAM WOONSEN</b> Spicy Glass Noodle Salad served with Minced Pork & Prawns	34
G2	<b>YAM CHANG DANG</b> Spicy Salad of Sliced Beef or Chicken served with Coriander, Lemon & Chilli Sauce	34
G3	<b>YAM TALAY</b> Spicy Mixed Seafood Salad served with Coriander, Lemon & Chilli Sauce	38
G4	<b>LARB GAI RUE NUA</b> Sauteed diced Chicken or Beef with Thai Herbs, Lemon Juice served with Green Salad	34
G5	<b>GOONG CHAE NAM PLA</b> Raw Prawns with Lemon Juice, Garlic & Chilli	39
G6	<b>YAM PLAMUCK</b> Spicy Calamari Salad served with Coriander, Lemon & Chilli Sauce	35

Steamed Jasmine Rice \$3 Per Person