

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.

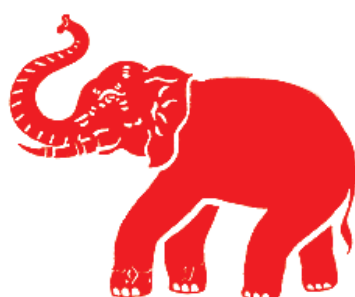
All our staff at Red Elephant are Thai born and we aim to maintain a professional friendly atmosphere whilst you enjoy a pleasant dining experience.

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	MIXED APPETIZERS	18
	An assortment of appetizers	
A2	TOONG THONG	18
	Money Bags with a mix of Minced Pork & Potato served with Sweet & Sour Sauce	
A3	POH PAI KAEW	18
	Spring Roll stuffed with Minced Pork & Vegetables	
A4	TOD MUN PLA	18
	Fish Cakes served with Cucumber Sauce	
A5	KRA TONG THONG	18
	Minced Chicken & Shrimps sautéed with Sweet Corn & Green Peas in Crispy Shells	
A6	KAREE PUB	18
	Thai Curry Puff with Minced Chicken & Vegetables	
A7	SATAY	18
	Satay Chicken served with Peanut Sauce	
A8	PAPER PRAWNS	18
	Fresh Tiger Prawns wrapped in Thin Pastry served with Plum Sauce	
A9	GOONG SAI MAI	18
	Fresh Tiger Prawns wrapped in Egg Noodle served with Plum Sauce	
A10	MAITOW KAI	17
	Chicken Wings marinated with a Spiced Honey Soy Sauce	

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 KRATHEM 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

All meals served with Complimentary Rice

SOUPS

B1	TOM YAM GOONG Spicy Prawn Soup seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass & Mushroom	18
B2	TOM KHA GAI Lightly Spiced Chicken Soup flavoured with Lemon Grass & Coconut Milk	17
B3	TOM YAM TALAY Spicy Seafood Soup with Prawn, Squid, Fishballs & Mussels seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass & Mushroom	18
B4	TOM JUED WOON SEN Clear Soup with Vermicelli & Minced Pork	17
B5	TOM YAM GAI Spicy Chicken Soup seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass & Mushroom	17
B6	TOM JUED TALAY Clear Seafood Soup with Prawn, Squid, Fishballs & Mussels	18
B7	TOM KHA TALAY Lightly Spiced Seafood Soup flavoured with Lemon Grass & Coconut Milk	18

MEAT/CHICKEN

C1	PAD PRIEW WAN Stir Fried Chicken & Pork with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	36
C2	NUA SONG KREUNG Sirloin Fillet of Beef topped with Spicy Sauce of Ginger, Chilli, Garlic & Palm Sugar served on Vegetables	41
C3	KRA LUM YAD SAI KAI Steamed Chicken pieces tossed with Capsicum, Onion, Mushroom & Cashew Nuts served in a Cabbage Shell & topped with Light Oyster Sauce	38
C4	NUA PAD NAM MON HOI Stir Fried Beef, Mushroom & Onion with Oyster Sauce	38
C5	NUA YANG LERD ROS Sizzling Platter of Grilled Beef served with Chilli Sauce flambéed with Brandy	41
C6	GAI PAD MED MAMUANG Stir Fried Chicken served with Cashew Nuts	38
C7	PAD BAI KA PAO Stir Fried chopped Chicken, Pork or Beef with Garlic, Chilli & Sweet Basil	38
C8	PAD KHING Stir Fried Chicken, Beef or Pork with Ginger, Onion & Brown Bean Sauce	38
C9	GAI OB PU KAO FAI Sizzling Platter of Baked Whole Chicken marinated in Thai Herbs served with Sweet Chilli Sauce flambéed with Brandy	46
C10	NUA KATA Sizzling Platter of Sliced Tender Beef marinated with Thai Spices	41
C11	PAD PRIG SOD Stir Fried Chicken, Beef or Pork with Fresh Chilli, Onion, Capsicum & Mushroom	38

Steamed Jasmine Rice \$4 Per Person

VEGETARIAN

APPETIZERS		
V1	KRA TONG THONG Fried Corn, Carrot, Pineapple, Mushroom, Green Peas in Crispy Shells	17
V2	TOW HOO TOD Deep Fried Tofu served with Peanut Sauce	17
V3	POH PIA JAY Thai Spring Roll stuffed with Vermicelli & Pan Fried Vegetables served with Sweet & Sour Sauce	17
V4	KAREE PUB JAY Thai Curry Puff with Mixed Vegetables served with Sweet & Sour Sauce	17
SOUPS		
V5	TOM JUED WOONSEN JAY Clear Soup with Mushroom, Vermicelli & Tofu	17
V6	TOM YAM PAK Spicy Vegetable Soup with Lemon Juice & Chilli	17
V7	TOM KHA TOFU Lightly Spiced Tofu flavoured with Lemon Grass & Coconut Milk	17
MAIN COURSES		
V8	PAD THAI JAY Traditional Thai Noodles with Tofu & Vegetables	36
V9	KHAO PAD JAY Thai Fried Rice with Green Peas, Pineapple, Capsicum, Tomatoes, Raisins & Onion	36
V10	GREEN CURRY Green Curry served with Tofu & Vegetables	36
V11	RED CURRY Mushroom, Green Peas & Tofu cooked in Coconut Milk	36
V12	PRIEW WAN PAK Pan Fried Vegetables served in Sweet & Sour Sauce	36
V13	PA RAM RONG SONG Tofu with Vegetables & Peanut Sauce	36
V14	PAD BAI KA PAO JAY Stir Fried Vegetables with Tofu, Garlic, Chilli & Sweet Basil	36

Steamed Jasmine Rice \$4 Per Person

NOODLES & RICE

H1	PAD SEE EUW Rice Noodles with Chicken, Beef or Pork served with Vegetables	32
H2	KUEY TIEW RAD NA Rice Noodles with Seafood & sautéed Vegetables	36
H3	KHAO PAD SUPPAROD Fried Rice with Chicken, Prawns, Pineapple, Green Peas, Raisins & Carrot	32
H4	KHAO PAD CHANG DANG Thai Fried Rice with Chicken & Prawns	32
H5	KUEY TIEW PAD THAI Traditional Thai Noodles with Sliced Chicken, Prawns, Bean Sprout & Spring Onion	32
H6	PAD KEE MAO Flat Rice Noodles with Chopped Beef served with Basil & Chilli	32

EXTRAS

Fresh Chilli Sauces	3
Peanut Sauce	4
Steamed Rice Noodle	5

CURRY

D1	KAENG PED YANG Red Curry of Roasted Duck served with Bamboo Shoots, Tomato, Green Peas, Pineapple & Capsicum	39
D2	KAENG KIEW WAN Green Curry of Chicken, Beef or Pork with Coconut Milk, Sweet Basil & Vegetables	36
D3	KAENG PANAENG GOONG Red Curry of Prawns served with Sweet Basil & Coconut Milk	39
D4	KAENG DANG TALAY Rich Red Curry of Mixed Seafood with Coconut Milk, Beans, Bamboo Shoots & Thai Herbs	39
D5	KAENG PANAENG Red Curry of sautéed Chicken, Beef or Pork with Sweet Basil & Coconut Milk	38
D6	KAENG KARI GAI Yellow Curry of sautéed Chicken with Kumara & Coconut Milk	36
D7	KAENG LAMB MUSSAMAN Thai Curry of Tender Braised Lamb pieces with Kumara in a Medium Spicy Rich Gentle Sauce	36
D8	KAENG KIEW WAN PLA Green Curry of Snapper Fillets with Coconut Milk, Sweet Basil & Vegetables	41

Steamed Jasmine Rice \$4 Per Person

SEAFOOD

E1	PLA NEUNG SEE-IEW Whole Steamed Snapper with Spring Onion served in a Ginger & Soy Sauce	49
E2	GOONG CHUB PANG TOD Prawns in Rice Flour Batter served with Plum Sauce	41
E3	PLA KRAPONG RAD PRIK Whole Crispy Snapper with Hot Chilli Sauce	49
E4	GOONG TOD KRATIEM PRIK THAI Sizzling Platter of Prawns with Garlic & Pepper	39
E5	HOY SHELL PAD PRIK Scallops sautéed with Garlic, Sweet Chilli & Mushrooms served in Oyster Sauce	38
E6	CHOO CHEE GOONG LAI Stir Fried Prawns in Red Curry with Coconut Milk	39
E7	PLAMUCK SA DUENG FIRE Tender Calamari served in a Tangy Barbeque Sauce	36
E8	GOONG PAO Grilled King Prawns served with Spicy Thai Sauce	39
E9	PAD PED THA LAY Mixed Seafood with Chilli & Peppercorn served with Bamboo Shoots & Green Peas	39
E10	PLA NEUNG MA NOW Whole Steamed Snapper with Lemon Juice, Garlic & Red Chilli	49
E11	PLAMUCK KRATIEM PRIK THAI Stir Fried Calamari served with Garlic, Beans & Pepper	36
E12	PAD PRIEW WAN GOONG Stir Fried King Prawns with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	39
E13	TALAY KATA Sizzling Platter of Mixed Seafood marinated with Thai Spices	39
E14	PLA PAD KHING Snapper Fillets with Ginger, Onion & Brown Bean Sauce	41

Steamed Jasmine Rice \$4 Per Person

VEGETABLES

F1	PAD PAK Seasonal Vegetables sautéed in Oyster Sauce	23
F2	PAD PAK LOOK CHIN PLA Stir Fried Mixed Vegetables with Fishballs	26
F3	PAD PAK NUA GOONG Stir Fried Prawns with Seasonal Vegetables	36
F4	PAD PAK CHANG DANG Stir Fried Chicken, Beef or Pork with Seasonal Vegetables	34

THAI SALADS

G1	YAM WOONSEN Spicy Glass Noodle Salad served with Minced Pork & Prawns	36
G2	YAM CHANG DANG Spicy Salad of Sliced Beef or Chicken served with Coriander, Lemon & Chilli Sauce	38
G3	YAM TALAY Spicy Mixed Seafood Salad served with Coriander, Lemon & Chilli Sauce	39
G4	LARB GAI RUE NUA Sauteed diced Chicken or Beef with Thai Herbs, Lemon Juice served with Green Salad	36
G5	GOONG CHAE NAM PLA Raw Prawns with Lemon Juice, Garlic & Chilli	45
G6	YAM PLAMUCK Spicy Calamari Salad served with Coriander, Lemon & Chilli Sauce	36

Steamed Jasmine Rice \$4 Per Person