

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.

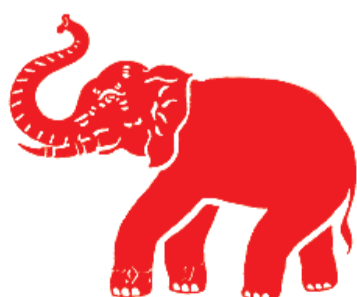
All our staff at Red Elephant are Thai born and we aim to maintain a professional friendly atmosphere whilst you enjoy a pleasant dining experience.

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 An assortment of appetizers	14.5
A2	TOONG THONG Money Bags with a mix of Minced Pork & Potato served with Sweet & Sour Sauce	14
A3	POH PAI KAEW Spring Roll stuffed with Minced Pork & Vegetables	14
A4	TOD MUN PLA Fish Cakes served with Cucumber Sauce	14
A5	KRA TONG THONG Minced Chicken & Shrimps sautéed with Sweet Corn & Green Peas in Crispy Shells	14
A6	KAREE PUB Thai Curry Puff with Minced Chicken & Vegetables	14
A7	SATAY Satay Chicken served with Peanut Sauce	14
A8	PAPER PRAWNS Fresh Tiger Prawns wrapped in Thin Pastry served with Plum Sauce	15
A9	GOONG SAI MAI Fresh Tiger Prawns wrapped in Egg Noodle served with Plum Sauce	15
A10	MAITOW KAI Chicken Wings marinated with a Spiced Honey Soy Sauce	14

BANQUET MENU 2

@ \$70 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

GAI 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

PAD PAK LOOK CHIN PLA
Pan Fried Mixed Vegetables with Fishballs

DESSERT
Hot Banana Fritter served with Coconut Milk Ice Cream

Tea & Coffee

All meals served with Complimentary Rice

BANQUET MENU 1

@ \$60 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

PAD PAK CHANG DANG

Stir Fried Pork with Seasonal Vegetables

DESSERT

Hot Banana Fritter served with Coconut Milk Ice Cream

Tea & Coffee

All meals served with Complimentary Rice

SOUPS

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|----|--|------|
| B1 | TOM YAM GOONG
Spicy Prawn Soup seasoned with
Lime Juice garnished with Hot Chilli,
Lemon Grass & Mushroom | 15.5 |
| B2 | TOM KHA GAI
Lightly Spiced Chicken Soup
flavoured with Lemon Grass
& Coconut Milk | 14.5 |
| B3 | TOM YAM TALAY
Spicy Seafood Soup with Prawn,
Squid, Fishballs & Mussels seasoned
Lime Juice garnished with Hot Chilli,
Lemon Grass & Mushroom | 15.5 |
| B4 | TOM JUED WOON SEN
Clear Soup with Vermicelli &
Minced Pork | 14.5 |
| B5 | TOM JUED LOOK NGAWSODSAI
Sweet Rambutans stuffed with
Minced Pork & Prawn in a
Clear Soup | 15 |
| B6 | TOM JUED TALAY
Clear Seafood Soup with Prawn,
Squid, Fishballs & Mussels | 15.5 |
| B7 | TOM KHA TALAY
Lightly Spiced Seafood Soup
flavoured with Lemon Grass
& Coconut Milk | 15.5 |

MEAT/CHICKEN

C1	PAD PRIEW WAN Stir Fried Chicken & Pork with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	29
C2	NUA SONG KREUNG Sirloin Fillet of Beef topped with Spicy Sauce of Ginger, Chilli, Garlic & Palm Sugar served on Vegetables	32.5
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	31.5
C4	NUA PAD NAM MON HOI Sauteed Beef, Mushroom & Onion with Oyster Sauce	30
C5	NUA YANG LERD ROS Sizzling Platter of Grilled Beef served with Chilli Sauce flambéed with Brandy	32.5
C6	GAI PAD MED MAMUANG Stir Fried Chicken served with Cashew Nuts	31
C7	PAD BAI KA PAO Stir Fried chopped Chicken, Pork or Beef with Garlic, Chilli & Sweet Basil	30
C8	PAD KHING Stir Fried Chicken, Beef or Pork with Ginger, Onion & Brown Bean Sauce	30
C9	GAI OB PU KAO FAI Sizzling Platter of Baked Whole Chicken marinated in Thai Herbs served with Sweet Chilli Sauce flambéed with Brandy	38
C10	NUA KATA Sizzling Platter of Sliced Tender Beef marinated with Thai Spices	32.5
C11	PAD PRIG SOD Stir Fried Chicken, Beef or Pork with Fresh Chilli, Onion, Capsicum & Mushroom	31

Steamed Jasmine Rice \$3 Per Person

VEGETARIAN

APPETIZERS

V1	KRA TONG THONG Fried Corn, Carrot, Pineapple, Mushroom, Green Peas in Crispy Shells	13.5
V2	TOW HOO TOD Deep Fried Tofu served with Peanut Sauce	13.5
V3	POH PIA JAY Thai Spring Roll stuffed with Vermicelli & Pan Fried Vegetables served with Sweet & Sour Sauce	13.5
V4	KAREE PUB JAY Thai Curry Puff with Mixed Vegetables served with Sweet & Sour Sauce	13.5

SOUPS

V5	TOM JUED WOONSEN JAY Clear Soup with Mushroom, Vermicelli & Tofu	13.5
V6	TOM YAM PAK Spicy Vegetable Soup with Lemon Juice & Chilli	13.5
V7	TOM KHA TOFU Lightly Spiced Tofu flavoured with Lemon Grass & Coconut Milk	13.5

MAIN COURSES

V8	PAD THAI JAY Traditional Thai Noodles with Tofu & Vegetables	27.5
V9	KHAO PAD JAY Thai Fried Rice with Green Peas, Pineapple, Capsicum, Tomatoes, Raisins & Onion	27.5
V10	GREEN CURRY Green Curry served with Tofu & Vegetables	27.5
V11	RED CURRY Mushroom, Green Peas & Tofu cooked in Coconut Milk	27.5
V12	PRIEW WAN PAK Pan Fried Vegetables served in Sweet & Sour Sauce	27.5
V13	PA RAM RONG SONG Tofu with Vegetables & Peanut Sauce	27.5
V14	PAD BAI KA PAO JAY Stir Fried Vegetables with Tofu, Garlic, Chilli & Sweet Basil	27.5

Steamed Jasmine Rice \$3 Per Person

NOODLES & RICE

H1	PAD SEE EUW Rice Noodles with Chicken, Beef or Pork served with Vegetables	28
H2	KUEY TIEW RAD NA Rice Noodles with Seafood & sautéed Vegetables	29.5
H3	KHAO PAD SUPPAROD Fried Rice with Chicken, Prawns, Pineapple, Green Peas, Raisins & Carrot	29
H4	KHAO PAD CHANG DANG Thai Fried Rice with Chicken, Pork & Prawns	29
H5	KUEY TIEW PAD THAI Traditional Thai Noodles with Sliced Chicken, Pork, Prawns, Bean Sprout & Spring Onion	29
H6	PAD KEE MAO Flat Rice Noodles with Chopped Beef served with Basil & Chilli	29

CURRY

D1	KAENG PED YANG Red Curry of Roasted Duck served with Bamboo Shoots, Tomato, Green Peas, Pineapple & Capsicum	32
D2	KAENG KIEW WAN Green Curry of Chicken, Beef or Pork with Coconut Milk, Sweet Basil & Vegetables	31
D3	KAENG PANAENG GOONG Red Curry of Prawns served with Sweet Basil & Coconut Milk	34
D4	KAENG DANG TALAY Rich Red Curry of Mixed Seafood with Coconut Milk, Beans, Bamboo Shoots & Thai Herbs	34
D5	KAENG PANAENG Red Curry of sautéed Chicken, Beef or Pork with Sweet Basil & Coconut Milk	31
D6	KAENG KARI GAI Yellow Curry of sautéed Chicken with Potato & Coconut Milk	31
D7	KAENG LAMB MUSSAMAN Thai Curry of Tender Braised Lamb pieces with Potato in a Medium Spicy Rich Gentle Sauce	31
D8	KAENG KIEW WAN PLA Green Curry of Snapper Fillets with Coconut Milk, Sweet Basil & Vegetables	34

SEAFOOD

E1	PLA NEUNG SEE-IEW Whole Steamed Snapper with Spring Onion served in a Ginger & Soy Sauce	39
E2	GOONG CHUB PANG TOD Prawns in Rice Flour Batter served with Plum Sauce	35
E3	PLA KRAPONG RAD PRIK Whole Crispy Snapper with Hot Chilli Sauce	39
E4	GOONG TOD KRATIEM PRIK THAI Sizzling Platter of Prawns with Garlic & Pepper	35
E5	HOY SHELL PAD PRIK Scallops sautéed with Garlic, Sweet Chilli & Mushrooms served in Oyster Sauce	33
E6	CHOO CHEE GOONG LAI Stir Fried Prawns in Red Curry with Coconut Milk	35
E7	PLAMUCK SA DUENG FIRE Tender Calamari served in a Tangy Barbeque Sauce	32
E8	GOONG PAO Grilled King Prawns served with Spicy Thai Sauce	35
E9	PAD PED THA LAY Mixed Seafood with Chilli & Peppercorn served with Bamboo Shoots & Green Peas	34
E10	PLA NEUNG MA NOW Whole Steamed Snapper with Lemon Juice, Garlic & Red Chilli	39
E11	PLAMUCK KRATIEM PRIK THAI Stir Fried Calamari served with Garlic, Beans & Pepper	32
E12	PAD PRIEW WAN GOONG Stir Fried King Prawns with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	35
E13	TALAY KATA Sizzling Platter of Mixed Seafood marinated with Thai Spices	34
E14	PLA PAD KHING Snapper Fillets with Ginger, Onion & Brown Bean Sauce	35

Steamed Jasmine Rice \$3 Per Person

VEGETABLES

F1	PAD PAK Seasonal Vegetables sautéed in Oyster Sauce	19
F2	PAD PAK LOOK CHIN PLA Pan Fried Mixed Vegetables with Fishballs	23
F3	PAD PAK NUA GOONG Stir Fried Prawns with Seasonal Vegetables	30
F4	PAD PAK CHANG DANG Stir Fried Chicken, Beef or Pork with Seasonal Vegetables	29

THAI SALADS

G1	YAM WOONSEN Spicy Glass Noodle Salad served with Minced Pork & Prawns	31
G2	YAM CHANG DANG Spicy Salad of Sliced Beef or Chicken served with Coriander, Lemon & Chilli Sauce	31
G3	YAM TALAY Spicy Mixed Seafood Salad served with Coriander, Lemon & Chilli Sauce	34
G4	LARB GAI RUE NUA Sauteed diced Chicken or Beef with Thai Herbs, Lemon Juice served with Green Salad	31
G5	GOONG CHAE NAM PLA Raw Prawns with Lemon Juice, Garlic & Chilli	35
G6	YAM PLAMUCK Spicy Calamari Salad served with Coriander, Lemon & Chilli Sauce	32

Steamed Jasmine Rice \$3 Per Person