

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.

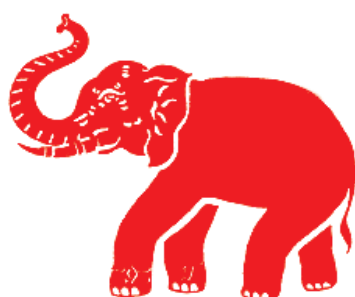
All our staff at Red Elephant are Thai born and we aim to maintain a professional friendly atmosphere whilst you enjoy a pleasant dining experience.

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	16
A2	<b>TOONG THONG</b> Money Bags with a mix of Minced Pork & Potato served with Sweet & Sour Sauce	15
A3	<b>POH PAI KAEW</b> Spring Roll stuffed with Minced Pork & Vegetables	15
A4	<b>TOD MUN PLA</b> Fish Cakes served with Cucumber Sauce	15
A5	<b>KRA TONG THONG</b> Minced Chicken & Shrimps sautéed with Sweet Corn & Green Peas in Crispy Shells	15
A6	<b>KAREE PUB</b> Thai Curry Puff with Minced Chicken & Vegetables	15
A7	<b>SATAY</b> Satay Chicken served with Peanut Sauce	15
A8	<b>PAPER PRAWNS</b> Fresh Tiger Prawns wrapped in Thin Pastry served with Plum Sauce	16
A9	<b>GOONG SAI MAI</b> Fresh Tiger Prawns wrapped in Egg Noodle served with Plum Sauce	16
A10	<b>MAITOW KAI</b> Chicken Wings marinated with a Spiced Honey Soy Sauce	15

## BANQUET MENU 2

@ \$75 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

**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

@ \$65 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

B1	<p>TOM YAM GOONG</p> <p>Spicy Prawn Soup seasoned with Lime Juice garnished with Hot Chilli, Lemon Grass &amp; Mushroom</p>	16.5
B2	<p>TOM KHA GAI</p> <p>Lightly Spiced Chicken Soup flavoured with Lemon Grass &amp; Coconut Milk</p>	15.5
B3	<p>TOM YAM TALAY</p> <p>Spicy Seafood Soup with Prawn, Squid, Fishballs &amp; Mussels seasoned Lime Juice garnished with Hot Chilli, Lemon Grass &amp; Mushroom</p>	16.5
B4	<p>TOM JUED WOON SEN</p> <p>Clear Soup with Vermicelli &amp; Minced Pork</p>	15.5
B5	<p>TOM JUED LOOK NGAWSODSAI</p> <p>Sweet Rambutans stuffed with Minced Pork &amp; Prawn in a Clear Soup</p>	16
B6	<p>TOM JUED TALAY</p> <p>Clear Seafood Soup with Prawn, Squid, Fishballs &amp; Mussels</p>	16.5
B7	<p>TOM KHA TALAY</p> <p>Lightly Spiced Seafood Soup flavoured with Lemon Grass &amp; Coconut Milk</p>	16.5

## MEAT/CHICKEN

C1	<b>PAD PRIEW WAN</b> Stir Fried Chicken & Pork with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	31
C2	<b>NUA SONG KREUNG</b> Sirloin Fillet of Beef topped with Spicy Sauce of Ginger, Chilli, Garlic & Palm Sugar served on Vegetables	35.5
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	33.5
C4	<b>NUA PAD NAM MON HOI</b> Stir Fried Beef, Mushroom & Onion with Oyster Sauce	32
C5	<b>NUA YANG LERD ROS</b> Sizzling Platter of Grilled Beef served with Chilli Sauce flambéed with Brandy	34.5
C6	<b>GAI PAD MED MAMUANG</b> Stir Fried Chicken served with Cashew Nuts	32
C7	<b>PAD BAI KA PAO</b> Stir Fried chopped Chicken, Pork or Beef with Garlic, Chilli & Sweet Basil	32
C8	<b>PAD KHING</b> Stir Fried Chicken, Beef or Pork with Ginger, Onion & Brown Bean Sauce	32
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	39
C10	<b>NUA KATA</b> Sizzling Platter of Sliced Tender Beef marinated with Thai Spices	34.5
C11	<b>PAD PRIG SOD</b> Stir Fried Chicken, Beef or Pork with Fresh Chilli, Onion, Capsicum & Mushroom	32

Steamed Jasmine Rice \$3 Per Person

## VEGETARIAN

<b>APPETIZERS</b>		
V1	<b>KRA TONG THONG</b> Fried Corn, Carrot, Pineapple, Mushroom, Green Peas in Crispy Shells	15
V2	<b>TOW HOO TOD</b> Deep Fried Tofu served with Peanut Sauce	15
V3	<b>POH PIA JAY</b> Thai Spring Roll stuffed with Vermicelli & Pan Fried Vegetables served with Sweet & Sour Sauce	15
V4	<b>KAREE PUB JAY</b> Thai Curry Puff with Mixed Vegetables served with Sweet & Sour Sauce	15
<b>SOUPS</b>		
V5	<b>TOM JUED WOONSEN JAY</b> Clear Soup with Mushroom, Vermicelli & Tofu	15
V6	<b>TOM YAM PAK</b> Spicy Vegetable Soup with Lemon Juice & Chilli	15
V7	<b>TOM KHA TOFU</b> Lightly Spiced Tofu flavoured with Lemon Grass & Coconut Milk	15
<b>MAIN COURSES</b>		
V8	<b>PAD THAI JAY</b> Traditional Thai Noodles with Tofu & Vegetables	29.5
V9	<b>KHAO PAD JAY</b> Thai Fried Rice with Green Peas, Pineapple, Capsicum, Tomatoes, Raisins & Onion	29.5
V10	<b>GREEN CURRY</b> Green Curry served with Tofu & Vegetables	29.5
V11	<b>RED CURRY</b> Mushroom, Green Peas & Tofu cooked in Coconut Milk	29.5
V12	<b>PRIEW WAN PAK</b> Pan Fried Vegetables served in Sweet & Sour Sauce	29.5
V13	<b>PA RAM RONG SONG</b> Tofu with Vegetables & Peanut Sauce	29.5
V14	<b>PAD BAI KA PAO JAY</b> Stir Fried Vegetables with Tofu, Garlic, Chilli & Sweet Basil	29.5

Steamed Jasmine Rice \$3 Per Person

# NOODLES & RICE

H1	<b>PAD SEE EUW</b> Rice Noodles with Chicken, Beef or Pork served with Vegetables	30
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, Pork & 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	30

# CURRY

D1	<b>KAENG PED YANG</b> Red Curry of Roasted Duck served with Bamboo Shoots, Tomato, Green Peas, Pineapple & Capsicum	34
D2	<b>KAENG KIEW WAN</b> Green Curry of Chicken, Beef or Pork with Coconut Milk, Sweet Basil & Vegetables	32
D3	<b>KAENG PANAENG GOONG</b> Red Curry of Prawns served with Sweet Basil & Coconut Milk	36
D4	<b>KAENG DANG TALAY</b> Rich Red Curry of Mixed Seafood with Coconut Milk, Beans, Bamboo Shoots & Thai Herbs	36
D5	<b>KAENG PANAENG</b> Red Curry of sautéed Chicken, Beef or Pork with Sweet Basil & Coconut Milk	32
D6	<b>KAENG KARI GAI</b> Yellow Curry of sautéed Chicken with Potato & Coconut Milk	32
D7	<b>KAENG LAMB MUSSAMAN</b> Thai Curry of Tender Braised Lamb pieces with Potato in a Medium Spicy Rich Gentle Sauce	32
D8	<b>KAENG KIEW WAN PLA</b> Green Curry of Snapper Fillets with Coconut Milk, Sweet Basil & Vegetables	36

## SEAFOOD

E1	<b>PLA NEUNG SEE-IEW</b> Whole Steamed Snapper with Spring Onion served in a Ginger & Soy Sauce	41
E2	<b>GOONG CHUB PANG TOD</b> Prawns in Rice Flour Batter served with Plum Sauce	36
E3	<b>PLA KRAPONG RAD PRIK</b> Whole Crispy Snapper with Hot Chilli Sauce	41
E4	<b>GOONG TOD KRATIEM PRIK THAI</b> Sizzling Platter of Prawns with Garlic & Pepper	36
E5	<b>HOY SHELL PAD PRIK</b> Scallops sautéed with Garlic, Sweet Chilli & Mushrooms served in Oyster Sauce	34
E6	<b>CHOO CHEE GOONG LAI</b> Stir Fried Prawns in Red Curry with Coconut Milk	36
E7	<b>PLAMUCK SA DUENG FIRE</b> Tender Calamari served in a Tangy Barbeque Sauce	33
E8	<b>GOONG PAO</b> Grilled King Prawns served with Spicy Thai Sauce	36
E9	<b>PAD PED THA LAY</b> Mixed Seafood with Chilli & Peppercorn served with Bamboo Shoots & Green Peas	36
E10	<b>PLA NEUNG MA NOW</b> Whole Steamed Snapper with Lemon Juice, Garlic & Red Chilli	41
E11	<b>PLAMUCK KRATIEM PRIK THAI</b> Stir Fried Calamari served with Garlic, Beans & Pepper	33
E12	<b>PAD PRIEW WAN GOONG</b> Stir Fried King Prawns with Capsicum, Tomato, Cucumber, Pineapple & Onion in Sweet & Sour Sauce	36
E13	<b>TALAY KATA</b> Sizzling Platter of Mixed Seafood marinated with Thai Spices	36
E14	<b>PLA PAD KHING</b> Snapper Fillets with Ginger, Onion & Brown Bean Sauce	36

Steamed Jasmine Rice \$3 Per Person

## VEGETABLES

F1	<b>PAD PAK</b> Seasonal Vegetables sautéed in Oyster Sauce	20
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	33
F4	<b>PAD PAK CHANG DANG</b> Stir Fried Chicken, Beef or Pork with Seasonal Vegetables	31

## THAI SALADS

G1	<b>YAM WOONSEN</b> Spicy Glass Noodle Salad served with Minced Pork & Prawns	32
G2	<b>YAM CHANG DANG</b> Spicy Salad of Sliced Beef or Chicken served with Coriander, Lemon & Chilli Sauce	32
G3	<b>YAM TALAY</b> Spicy Mixed Seafood Salad served with Coriander, Lemon & Chilli Sauce	36
G4	<b>LARB GAI RUE NUA</b> Sauteed diced Chicken or Beef with Thai Herbs, Lemon Juice served with Green Salad	32
G5	<b>GOONG CHAE NAM PLA</b> Raw Prawns with Lemon Juice, Garlic & Chilli	36
G6	<b>YAM PLAMUCK</b> Spicy Calamari Salad served with Coriander, Lemon & Chilli Sauce	33

Steamed Jasmine Rice \$3 Per Person