



HANSAR  
BANGKOK

HANSAR



ELEFIN CAFÉ  
HANSAR BANGKOK HOTEL

# Elefin Café

OPEN DAILY  
7:00 AM - 10:00 PM

Sip specialty coffee and enjoy a delicious meal with a sweet treat at Elefin Coffee A Modern Thai Café focusing on signature Thai dishes made with special attention to detail and presentation. Popular western choices including salads, sandwiches, pasta and homemade soups are also offered daily. After, top off any meal with freshly baked breads, pastries and cake homemade from our bakery.

For the last 10 years, Elefin has shared its passion for Thai-grown coffee with locals and beyond. At Elefin, our mission is simple. We believe in exclusive specialty coffee along with organic, local and farm-to-table ingredients, and share this handcrafted experience with our guests day. High quality starts at Hansar Bangkok with 2 other convenient around the city.



## TAKE AWAY COFFEE BEANS PRICE

COFFEE BEANS 250 g	_____	450
COFFEE BEANS 500 g	_____	850

Prices subjects to 10% service and 7% vat

# Snacks for Sharing



ก๋วยเตี๋ยวลุยสวน  
FRESH SPRING ROLLS

ปอเปี๊ยะทอด  
SHRIMP SPRING ROLLS

RECOMMEND

ปอเปี๊ยะทอด SHRIMP SPRING ROLLS 170

Deep fried shrimp spring rolls stuffed with glass noodle and vegetable served with plum sauce

ก๋วยเตี๋ยวลุยสวน FRESH SPRING ROLLS 270

Fresh vegetables rice wraps with poached prawns served with seafood mint sauce

ไก่/หมู สะเตี๊ยะ CHICKEN/PORK SATAY 230/250

Char-grilled chicken or pork satay marinated with Thai spices served with peanut sauce and cucumber relish

หมึกชุบแป้งทอด DEEP FRIED CALAMARI 250

Deep fried calamari served with tartare sauce

ทอดมันกุ้ง SHRIMP CAKE 290

Deep fried shrimp cake served with plum sauce

ทอดมันปู CRAB CAKE 290

Deep fried crab cake served with Sriracha mayo

คอหมูย่าง GRILLED PORK NECK 290

Marinated pork neck BBQ served with spicy tamarind sauce

Prices subjects to 10% service and 7% vat

# Thai Salad

- ยำมะเขือยาวย่าง GRILLED EGGPLANT SALAD 270  
Char-grilled eggplant salad with prawns and minced chicken
- ยำส้มโอ POMELO SALAD 290  
A pomelo salad with poached prawns, shredded chicken, chili paste, peanuts, roasted coconut and crispy shallot
- ยำวุ้นเส้นทะเล SPICY GLASS NOODLE SALAD 330  
Glass noodle salad with seafood and spicy lime juice dressing

RECOMMEND

ลาบไก่ SPICY MINCED CHICKEN SALAD 250  
A traditional Thai salad with minced chicken breast cooked with lime dressing, red shallot, green onion and cilantro served with raw cabbage, carrots and long green beans

ส้มตำ PAPAYA SALAD 180/290\*  
Spicy green papaya salad with tomatoes, long green beans, chili, peanuts, lime juice and made to order in a "pok pok" (traditional Thai mortar and pestle) \*served with grilled chicken



ลาบไก่  
SPICY MINCED  
CHICKEN SALAD



ส้มตำ  
PAPAYA SALAD  
WITH GRILLED CHICKEN

Prices subjects to 10% service and 7% vat

# Soup & Curry

ต้มข่าไก่ CHICKEN COCONUT SOUP 280  
A traditional chicken soup simmered with coconut milk and galangal

เกี๊ยวน้ำ WONTON SOUP 290  
A Chinese-Thai dish featuring prawn wontons, bok choy and BBQ pork served in a clear soup

แกงเขียวหวาน GREEN CURRY 290  
Green curry with choice of chicken or pork  
(Beef add 30THB / Seafood add 80 THB)

RECOMMEND

แกงเลียงกุ้งสด GAENG LIANG GOONG 290  
Thai spicy mixed vegetables soup with prawns

ต้มยำกุ้ง TOM YUM GOONG 350  
Hot and sour soup simmered with river prawns, mushroom, lemongrass, chili paste, kaffir lime leaves and cilantro

แกงมัสมั่นเนื้อ MASSAMAN BEEF 350  
Slow cooked beef in massaman curry, coconut milk, shallot, peanuts and potatoes

แซลมอนพะเนียง SALMON PANAENG 650  
Grilled salmon with red curry and coconut milk



แกงเลียงกุ้งสด  
GAENG LIANG GOONG



ต้มยำกุ้ง  
TOM YUM GOONG

Prices subjects to 10% service and 7% vat

# Street Food



ข้าวมันไก่  
KHAO MAN GAI

ข้าวผัดเอลเลฟิน  
ELEFIN FRIED RICE

RECOMMEND

ข้าวมันไก่ KHAO MAN GAI\* 180

Hainanese chicken, steamed chicken served with jasmine rice and clear soup

\*Available from Monday-Friday

290

ข้าวผัดเอลเลฟิน ELEFIN FRIED RICE

Our signature fried rice specialty with chili paste, fermented pork sausage, steamed pork sausage, shredded pork and topped with fried egg

ข้าวผัด THAI FRIED RICE 250

Stir fried rice with egg, onions, tomatoes, carrot, spring onion and choice of chicken or pork topped with fried egg

(Beef add 30 THB | Seafood add 80 THB)

ผัดกะเพรา KA-PRAO 250

Stir-fried choice of chicken or pork with basil, chili and garlic served over jasmine rice and topped with fried egg

(Beef add 30 THB | Seafood add 80 THB)

หมู/ไก่ ทอดกระเทียมพริกไทย PORK/CHICKEN TORD GRA-TIEAM PRIKTHAI 250

Fried pork or chicken with garlic and pepper served over jasmine rice and topped with fried egg

(Beef add 30 THB | Seafood add 80 THB)

Prices subjects to 10% service and 7% vat

# Noodles

ผัดซีอิ้ว PHAD SEE-IEW 250

Stir-fried wide rice noodles, mixed vegetable and egg with your choice of chicken or pork  
(Beef add 30 THB | Seafood add 80 THB)

ผัดซีเม้า PHAD KEE MAO 250

Stir-fried wide rice noodle with spicy sauce and herbs with choice of chicken or pork  
(Beef add 30 THB | Seafood add 80 THB)

ราดหน้า RAD NAR 270

Wide rice noodles and mixed vegetable topped with a delicious gravy and choice of chicken or pork  
(Beef add 30 THB | Seafood add 80 THB)

ก๋วยเตี๋ยว PORK/BEEF NOODLE SOUP 290/310

Inspired from traditional Thai street food, Noodle soup with bean sprouts, morning glory, meatball and braised pork or beef

ผัดไทย PHAD THAI 290

Stir-fried rice noodles with prawns, peanuts, bean sprouts, chinese chives and tamarind sauce served with fresh lime and banana flower  
(Seafood add 80 THB)

ข้าวซอย KHAO SOY CHICKEN/BEEF 290/310

Northern style, egg noodle in delicious curry soup served with fresh lime, pickles, boiled egg and crunchy noodles

RECOMMEND



ผัดไทย  
PHAD THAI

ข้าวซอย  
KHAO SOY

Prices subjects to 10% service and 7% vat

# Thai Classic

ผัดผักรวมมิตร STIR-FRIED MIXED VEGETABLE 180  
Stir-fried broccoli, cauliflower, mushroom, carrot and baby kale with oyster sauce

หมูผัดขิงสด STIR FRIED PORK WITH GINGER 280  
Stir-fried pork with ginger and mixed vegetable

RECOMMEND

ไก่ผัดเม็ดมะม่วงหิมพานต์ CHICKEN CASHEW NUTS 290  
Fried free range chicken with cashew nuts, roasted chili, bell peppers, mushroom, onions and chili paste

ปลากระพงผัดขึ้นฉ่าย SEABASS WITH CELERY 320  
Stir-fried seabass fillet with chinese celery, mushroom , onion, carrot and homemade sauce



ไก่ผัดเม็ดมะม่วงหิมพานต์  
CHICKEN CASHEW NUTS



ปลากระพงผัดขึ้นฉ่าย  
SEABASS WITH CELERY

## SIDES

STEAMED JASMINE RICE 30

STICKY RICE 30

STEAMED BROWN RICE 40

EXTRA EGG ADDED TO ANY DISH 30

Prices subjects to 10% service and 7% vat



# Must Try!

แกงส้มกุ้ง SHRIMPS SOUR SOUP 290  
Mixed vegetable and shrimps in hot & sour soup

ยำก้านคะน้ากุ้งสด KALE STALK SALAD 350  
Poached shrimps and diced kale stalk in spicy lime sauce

RECOMMEND

กุ้งอบวุ้นเส้น BAKED RIVER PRAWNS WITH GLASS NOODLE 350  
River prawns, glass noodle, bacon, shiitake mushroom, ginger baked with sesame oil and black soy sauce

หมูปิ้งนมสด THAI STYLE BBQ PORK WITH STICKY RICE 250  
Pork marinated with fresh milk and char-grilled served with spicy tamarind sauce



กุ้งอบวุ้นเส้น  
BAKED RIVER PRAWNS  
WITH GLASS NOODLE

หมูปิ้งนมสด  
THAI STYLE BBQ PORK  
WITH STICKY RICE

ยำเห็ดรวม MIXED MUSHROOM SALAD 250  
Mixed mushroom, tomatoes, onion and chinese celery in spicy lime sauce

ยำผลไม้รวม MIXED FRUIT SALAD 290  
Diced apple, pineapple, grape, strawberry, cantaloupe, cherry tomatoes, poached shrimps and dried shrimps with spicy sauce

ผัดผักบุ้งหมูกรอบ MORNING GLORY WITH CRISPY PORK 290  
Stir-fried morning glory and crispy pork with oyster sauce

RECOMMEND

ปลากุ้ง RIVER PRAWNS SALAD 350  
Thai spicy river prawns salad with lemongrass, kaffir lime leaves, shallot and mint leaves

เนื้อโคขุนย่าง GRILLED AUSTRALIAN STRIPLOIN - 200 g 750  
Served with spicy tamarind sauce



ปลากุ้ง  
RIVER PRAWNS SALAD

เนื้อโคขุนย่าง  
GRILLED AUSTRALIAN STRIPLION

Prices subjects to 10% service and 7% vat

# Salad & Soup

SERVED WITH BREAD

RECOMMEND

## CAESAR SALAD

290

Romaine lettuce, crispy bacon, parmesan, croutons and homemade dressing

ADD : chicken +30 THB

ADD : shrimps +50 THB

ADD : smoked salmon +80 THB

## HANSAR SALAD

320

Mixed organic lettuce, artichokes, capsicums, cherry tomatoes, parmesan cheese, mozzarella and banyul dressing

## ROCKET SALAD WITH SOFT SHELL CRAB

360

Rocket, sun dried cherry tomatoes, soft shell crab and shave parmesan with balsamic dressing

## NICOISE SALAD

370

A French classic with seared tuna, hard-boiled egg, olives, anchovies and green beans with light vinaigrette dressing

## GRILLED SALMON SALAD

390

Served with honey lemon dressing, avocado, olives, organic tomatoes, potatoes and grilled mushroom



## MUSHROOMS CREAM SOUP

190

A blend of mushroom simmered with cream and selected herbs

## PUMPKIN SOUP

190

A rich blend of pumpkin simmered in vegetable broth and chef's spices

## ONION SOUP

190

Topped with gruyere cheese tulle

Prices subjects to 10% service and 7% vat

# Pasta

CHOICE OF SPAGHETTI OR PENNE RIGATE  
SERVED WITH BREAD

## ARRABBIATA 290

Spicy tomato sauce with garlic and red chili cooked in olive oil

(Add seafood 80 THB)

## CARBONARA 310

A classic dish prepared with bacon, organic egg yolk, parmesan cheese, cream and coarse black pepper

## BOLOGNESE 320

Our original recipe of ripe tomatoes and ground beef sautéed with freshly diced onions, celery, garlic and simmered slowly with Italian herbs and spices

## CREAMY SALMON 450

Cream, tomato sauce, garlic, dill and parmesan cheese

## PESTO 290

Fresh blend of crushed garlic, basil, pinenuts and parmesan cheese

(Add seafood 80 THB)

## CON SALSICCIA 310

Italian sausage, bacon, dried chili, cherry tomatoes and Thai herbs

RECOMMEND



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# Sandwiches & Burgers

OUR SANDWICHES AND BURGERS  
ARE SERVED WITH FRENCH FRIES AND SALAD

**GRILLED HAM & CHEESE SANDWICH** 290

White toast, paris ham and cheddar cheese

**GRILLED SALMON SANDWICH** 350

Ciabatta bread, capers, tomato salsa and salmon

**ELEFIN CLUB** 320

Slow-cooked chicken breasts, bacon, cheddar cheese, organic fried egg, lettuce, tomatoes and onion served in whole wheat bread

**ELEFIN ANGUS BURGER** 380

Char-grilled angus dry aged beef, BBQ sauce, lettuce, tomatoes and onion on black charcoal bun or white bun

**CHICKEN BURGER** 350

Char-grilled chicken, BBQ sauce, lettuce, tomatoes and onion on black charcoal bun or white bun

**VEGAN BURGER** 380

Char-grilled beyond burger plant-based, lettuce, tomatoes, onions, BBQ sauce on black charcoal bun or white bun



ELEFIN CLUB

ELEFIN ANGUS BURGER

SMOKED SALMON

**OPEN SANDWICHES** on multigrain bread

**AVOCADO SMASHED** 250

Avocado smashed on top with poached egg

**SMOKED SALMON** 270

Lettuce, tomatoes, capers, poached egg, avocado and mustard dressing

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RECOMMEND

# Chef Recommended

<b>TIGER PRAWNS - 300 g</b>	<b>790</b>
*Grilled to enjoy with tamarind sauce	
*Steamed and served with spicy garlic sauce	
<b>PAN SEARED SALMON FILLET - 150 g</b>	<b>650</b>
Crushed potatoes, sautéed vegetable and white cream sauce	
<b>KA-PRAO LAMB</b>	<b>690</b>
Stir-fried minced lamb with chili and holly basil served over jasmine rice and topped with fried egg	
<b>AUSTRALIAN RIB EYE - 200 g</b>	<b>950</b>
Choose 1 choice for your cooking style	
-Ka-Práo (Stir fried with chili and holly basil served over jasmine rice and topped with fried egg)	
-Charcoal Grilled / choose 2 choices for your side dish	
· French fries or mashed potato	
· Mixed Salad or sautéed vegetable	

RECOMMEND

<b>AUSTRALIAN T-BONE STEAK - 350 g</b>	<b>1,300</b>
Choose 2 choices for your side dish	
-French fries or mashed potato	
-Mixed Salad or sautéed vegetable	



## Paninis

SERVED WITH FRENCH FRIES AND SALAD

<b>GRILLED VEGETABLES AND BRIE</b>	<b>270</b>
Grilled Mediterranean vegetables with brie cheese, homemade pesto and light balsamic reduction	
<b>PARIS HAM AND CHEDDAR</b>	<b>290</b>
Paris ham with cheddar cheese, coleslaw and dijon mustard	
<b>PARMA HAM AND MOZZARELLA</b>	<b>320</b>
Imported parma ham with mozzarella, tomato, light balsamic reduction and homemade pesto	
<b>PASTRAMI AND CHEDDAR</b>	<b>350</b>
Beef pastrami, cheddar cheese, sauerkraut and dijon mustard	

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# Dessert

NEW YORK CHEESE CAKE

120

RECOMMEND

VANILLA CRÉME BRULEE

150

COCONUT ICE CREAM

150

Homemade coconut ice cream topped with sweet sticky rice, candied fruits, beans and crispy peanuts

MANGO STICKY RICE

150

A well-loved classic, Juicy golden mango and sticky rice cooked in coconut milk

ICE CREAM - 2 SCOOPS

150

Homemade with love in our small batch kitchen with fresh ingredients

Vanilla / Chocolate / Strawberry / Salty caramel

SORBET - 2 SCOOPS

150

Homemade with love in our small batch kitchen with fresh ingredients

Raspberry / Strawberry / Lemon-honey / Passion fruit / Mango-jasmine

SEASONAL FRUIT PLATTER

190



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# History of coffee in Thailand

## WHAT IS THAILAND'S COFFEE HISTORY?

Coffee was first introduced to Thailand in the early 1900's and was quickly adapted in local coffee shops to the local's drinking preferences. Most Thai people enjoy to drink the dark, iced version of coffee mixed with sweet condensed milk made with Robusta Coffee.

This traditional Thai style of coffee known as "Cafe Boran" or "Antique Coffee" is frequently found sold by street vendors and extremely satisfying to drink in Thailand's hot, tropical climate.

Nowadays, in addition to Robusta Coffee, Arabica Coffee production continues to grow and improve in quality of premium coffee domestically within Thailand.

At Elefin, since our opening 10 years ago we have been committed to serving the highest quality Arabica Coffee grown in Thailand.





  
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