



BLUE ELEPHANT
ROYAL THAI CUISINE

ROYAL PROJECT BANQUET MENU

STARTERS

 **Nooror's Croquettes**

โครเก็ดกึ่งเขียวหวาน

Organic Prawn flavoured with Green Curry
and deep fried basil leaves from The Royal Project

 **Doi Kham Salad**

ยำมะเข็อดอยคำ

Spicy grilled scallop salad with Royal Project purple eggplant & Truffle oil

  **Isaan Grilled Pork**

หมูย่างตะไคร้ขาวเหนียวทอด

Grilled pork marinated with organic lemongrass, fresh organic turmeric
from The Royal Project served with chef Sathit's sticky rice

SOUP

  **Tom Kah Kai**

ต้มข่าไก่บ้านเห็ดโครกการหลวง

Spicy coconut milk soup of free range chicken, with organic galangal,
lemongrass and Oriengi from The Royal Project

MAIN COURSES

  **Pumpkin and Beef Curry**

แกงเผ็ดเนื้อฟักทอง

Beef in fresh coconut milk, organic pumpkin and sweet basil leaves with
a Blue Elephant curry paste made of Royal Project organic herbs

 **Sizzling Oriengi Mushroom**

ผัดเห็ดกระหะรอนพริกไทยดำ

Stir fried Organic Oriengi from The Royal Project with black pepper
and crispy organic lemongrass, served on a Sizzler plate

Passion Duck

เบ็ดอบเสาวรส

Duck breast with organic passion fruit from Royal Project

 **Steamed Organic Herb Fish**

ปลาหนังตะไคร้

Steamed seabass with organic lemongrass, organic garlic
and chili dressing from The Royal Project

Turmeric Rice

ข้าวอบขมิ้น

Special organic rice from Surin province flavoured
with fresh Turmeric from the Royal Project

DESSERT

My Passion Fruit Tiramisu

ทiramisuเสาวรส

With fresh giant passion fruits from the Royal Project

The price is 50€ per person without soup & 55€ with soup

 Medium hot

  Hot

   Very hot