










Appys

 AP-11 POR PIA TOD “Spring Rolls” 4pcs. \$11.95 Deep-fried with mixed vegetables and glass noodles served with homemade sweet chili plum sauce	AP-12 SATAY with peanut sauce 4pcs. \$13.95 Choice of Chicken or Beef. Marinated in a mixture of Thai spices and coconut milk	AP-13 GOONG NONG HEA 3pcs. \$12.95 Fried prawns wrapped with crunchy noodles served with tangy plum sauce	AP-14 TOD MAN (A) PLA 5pcs. \$7.95 Fish cakes served with sweet chili cucumber chutney ,peanuts	 AP-17 CALAMARI \$14.95 Deep-fried marinated with Thai spices	 AP-20 THAI HOT WINGS \$15.95 Choice of Red Curry or Chili Basil or Salt and Pepper	 AP-21 LETTUCE WRAP \$16.95 Choice of Chicken or Beef or Tofu or Veggies Stir-fried with chilies, dried tofu, diced onions, bell peppers and basil with crispy rice noodles
			 AP-16 THAI STYLE PORK CHEEK \$14.95 Grilled and marinated with Thai herbs and spices	AP-22 DEEP FRIED TOFU \$12.95 Deep fried tofu with salt and pepper		

Salad

 SA-41 SOM TUM MALAGOR (SEASONAL) \$15.95 Green papaya strips seasoned with fresh lime juice, fish sauce, peanuts	 SA-43 YUM NEUA (THAI STYLE BEEF SALAD) \$18.95 Sliced and grilled beef with fresh lime juice, fish sauce, and Thai chilies	 SA-44 BBQ PORK CHEEK SALAD \$16.95 Grilled Thai BBQ pork cheeks, chili lime dressing, tamarind sauce, roasted rice, red onions, cilantro, green onions. On spring mix and Romaine lettuce. Garnished with tomatoes and cucumbers
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Soup

 SO-32 TOM KAH Slightly Hot and sour soup with mushrooms, lemongrass and Coconut milk, green onions and cilantro	Chicken or Tofu or Veggies \$13.50 Prawns \$14.95 Taley (mixed seafood) \$15.50 ADD NOODLES \$2.95
 SO-33 TOM YUM Hot and sour soup with mushrooms, tomatoes, lemongrass and Thai spices, cilantro and green onions	Chicken or Tofu or Veggies \$12.95 Prawns \$14.50 Taley (mixed seafood) \$14.95 ADD NOODLES \$2.95

Soup Noodles

SO-34 BEEF BRISKET NOODLE SOUP \$17.95 Homemade broth with five spices garnished with bean sprouts, cilantro & green onions served with rice noodles	SO-35 LAKSA \$17.95 With fish balls, fish tofu, imitation crab meat, egg (1/2), napa cabbage, tofu, green beans. Served with rice noodles and bean sprouts	SO-36 KAO SOI \$17.95 Curry soup noodles with touch of Northern Thai Flavor with chicken or beef
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Noodles

With your choice of Chicken, Beef, Tofu \$16.95 Mixed seasonal vegetables \$16.50 Prawns \$17.95	 NO-91 PAD THAI TRADITIONAL Stir-fried rice noodles with tamarind sauce, tofu, eggs, topped with raw bean sprouts, ground peanuts and lime	NO-92 PAD SEE IW Stir-fried fresh rice noodles with broccoli, carrots cabbage, eggs	 NO-93 PAD KEE MAO (minced meat) Stir-fried fresh rice noodles with Thai chilies, sliced onions, jalapenos, green beans, bell peppers and fresh holy basil
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Fried Rice

With your choice of Chicken, Beef, Tofu \$16.95 Mixed seasonal vegetables \$16.50 Prawns \$17.95	FR-101 KHAO PAD Eggs, diced onions, carrots and bell peppers	 FR-102 KRA PAU KOOK (minced meat) With Thai chilies, sliced onions, jalapenos, green beans, bell peppers and fresh holy basil	FR-103 KHAO PAD SAPPAROD Diced pineapples, eggs, diced vegetables, and curry powder, bell peppers, onions
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Curries

(Rice Not Included)	With your choice of Chicken, Beef, Tofu \$17.95 Mixed seasonal vegetables \$17.95 Prawns \$19.95 Beef Brisket \$19.95	 CU-61 MATSAMAN Simmered in rich coconut curry with onions, potatoes topped with cashew nuts	 CU-62 KEANG DANG Red curry with coconut milk, bamboo shoots, bell peppers and fresh basil	 CU-63 KEANG KEAW WAAN Green curry with coconut milk, eggplant, mushrooms, bell peppers, fresh basil, carrots	 CU-64 KEANG KARI Yellow curry with coconut milk, diced pineapples and bell peppers
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Pink Specialty



touch of spice



medium spice



spicy



Contains Peanuts

In accordance with city by laws, single use beverage cups and single use bags are subject to a charge of \$0.25 each


**Please note that not all ingredients are listed, if there are any allergies or dietary concerns please inform your server.
Parties of 6 or more will be subject to a 15% gratuity charge**





Wok Wok


(Rice Not Included)

With your choice of	
Chicken, Beef or Tofu	\$17.95
Mixed seasonal vegetables	\$17.50
Prawns	\$19.95


 **WO-71 PAD PRIK KHING**
Green beans, basil
bell peppers in spicy sauce

 **WO-72 PAD NAMMAN**
Thai black bean sauce, ginger,
diced pineapples, green beans and
bell peppers

 **WO-73 PAD PED**
Bamboo shoots, mushrooms, Thai chilies,
bell peppers and fresh basil

 **WO-74 KRA PAU** (minced meat)
Thai style stir fried holy basil, jalapenos,
green bell peppers, Thai chili and garlic

WO-75 PAD KATIEM
Garlic and pepper sauce with broccoli
and carrots

 **WO-76 PAD MA-MUNG HIM MA-PAN**
Cashew nuts, onions, bell peppers
and carrots

WO-77 PRA LUNM LONG SHONG
Swimming rama with home-made
peanut sauce served with broccoli

WO-79 PAD KING GINGER
Sautéed ginger, mushroom,
onions, and bell peppers


Add Ons

AVAILABLE AS ADDITION TO
ANY MAIN DISH

Plum Sauce	\$1.50
Extra peanut sauce (small)	\$1.50
(medium)	\$5.00
Prik nam pla sauce	\$1.00
(Chilies with fish sauce)	
Seafood Hot Sauce (small)	\$1.50
(medium)	\$5.95
Tofu or Veggies	\$4.00
Chicken or Beef	\$5.00
Prawns	\$6.00

Veggies \$16.95

BROCCOLI
With oyster and garlic sauce

 **EGGPLANT**
Stir fried with Thai chilies, fresh basil and bell pepper

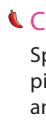
MIXED VEGETABLES
Stir fried with garlic pepper sauce


Small Sides


ST-301	Steamed Thai jasmine rice	\$2.95
ST-302	Steamed Thai jasmine brown rice	\$3.95
ST-303	Sticky rice	\$3.95
ST-304	Steamed Veggies	\$7.00
ST-305	Roti	\$4.25
ST-306	Steamed Rice Noodles	\$2.95


Chef Specialties

AVAILABLE AFTER 5PM

 **CS-03 3 FLAVOURED FISH FILLET** \$25.95
Spicy, sweet and sour fish fillet with diced pineapples, bell peppers, fresh Thai basil and seasonal vegetables

 **CS-06 GOONG OB WOON SEN** \$26.95
Prawns with glass noodles served with Thai spicy sauce

 **CS-05 TALEY** \$26.95
Seafood combination sauteed with Thai spices with spicy signature house sauce


 **CS-07 KRA PAU PORK CHEEK** \$22.95
Thai style stir fried pork cheek with holy basil, jalapenos, red bell peppers, Thai chili and garlic

Drinks


GLASS OF RED OR WHITE	5 oz	\$7.25
BEER - SINGHA, STELLA	330ml	\$6.95
HIGH BALLS - VODKA	1 oz	\$6.95

Cocktails \$8.95

 **KO CHANG SANGRIA** 1 oz
Red or white sangria topped with lychee liqueur, fresh juice and fruits

 **PINK COLADA** 1 oz
A refreshing blend of pineapple juice, coconut cream, vodka and a touch of grenadine

PHUKET MOJITO 1 oz
Fresh limes muddles with fresh Thai basil, lychee and vodka

 **LYCHEETINI** 1.5 oz
A cool concoction of soho, vodka and lychee juice

Non-Alcoholic

JASMINE TEA	\$2.25
THAI ICE GREEN MILK TEA	\$5.50
HOMEMADE THAI ICED TEA, THAI LIME SODA	\$4.95
ROYAL THAI, PINK ELEPHANT, VIRGIN PINK COLADA	\$5.25
SHIRLEY TEMPLE	\$4.95
ORANGE OR PINEAPPLE JUICE	\$4.50
LYCHEE JUICE OR MANGO JUICE	\$4.95
FRESH WHOLE YOUNG COCONUT	\$9.50
PEPSI, SODA, 7-UP, DIET PEPSI, ICED TEA	\$2.95

Dessert

BLACK STICKY RICE PUDDING	\$6.50
TAPIOCA PUDDING	\$6.50
DEEP FRIED BANANA WITH ICE CREAM	\$8.95
MANGO STICKY RICE (SEASONAL)	\$9.95
DEEP FRIED ICE CREAM	\$7.95

TAXES NOT INCLUDED



Pink Specialty



touch of spice



medium spice



spicy



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Mon - Fri
11:00am - 3:00pm
(except holiday)

\$15.95

MONDAYS TO FRIDAYS

11:00AM - 3:00PM

Marine Gateway Pink Elephant Lunch Combo

Lunch combo served with Fish Cake (2pc) or Spring Roll (add \$1),
Green salad & Steamed Thai jasmine rice

CHOICE OF CHICKEN, BEEF, TOFU OR MIXED VEGETABLES

SAUTEED

L1. SAUTEED CASHEW NUTS

With bell peppers, onions & carrots    

L2. PAD PRIK KHING

Sautéed green beans, bell peppers
in a spicy sauce

L3. PAD NAMMAN

Sautéed with Thai black bean sauce, ginger,
pineapple, green beans & bell peppers

L4. PAD PAK

(MIXED SEASONAL VEGETABLES)

Sautéed with oyster sauce

L5. PAD KING GINGER

Sautéed fresh carrots, ginger, mushroom,
onions & bell peppers

STIR FRIED NOODLES

L6. PAD THAI

(Thai jasmine rice not included)

Stir-fried rice noodles with tamarind sauce,
tofu, egg, topped with raw bean sprouts,
ground peanuts & lime

L7. PAD KEE MOA

(Thai jasmine rice not included)

Stir-fried fresh rice noodles with Thai chili, green beans
sliced onions, bell peppers, jalapeno & fresh basil

FRIED RICE

L8. KHOA PAD

(Thai jasmine rice not included)

With egg, diced onions, carrots & bell peppers

L9. KRA POA KOOK

(Thai jasmine rice not included)

With Thai chili, sliced onions,
bell peppers, jalapeno & fresh basil

THAI CURRY

L10. THAI RED CURRY

With coconut milk, bell peppers,
bamboo shoots & fresh basil

L11. THAI MATSAMAN CURRY

Simmered rich and tantalizing
coconut curry with onions,
potatoes topped with cashew nuts

L12. THAI GREEN CURRY

With coconut milk, bell peppers,
mushroom, eggplant, & fresh basil

ADD \$1.50 for more spring roll

ADD \$2.50 for soft drink

ADD \$4 for more tofu or veggies

ADD \$5 for more chicken or beef

ADD \$6 for more prawns

Substitute with Prawns \$4.00

Substitute with Brown Rice \$1.00

-- Available for Take Out -

In accordance with city by laws, single use beverage cups and single use bags are subject to a charge of \$0.25 each

**No substitutions. Please note that not all ingredients are listed,
if there are any allergies or dietary concerns please inform your server.**

Additional Charges: Peanut Sauce (s) \$1.50 (m) \$3.00 | Chili fish sauce (s) \$1.00 | Curry sauce (s) \$3.00 | Hot sauce (s) \$0.50 (apply to take out)



Chef Special

廚師推介

COMBO FOR ONE 一人套餐

A

SHRIMP CAKE (1PC) 泰式蝦餅
🌶️ TOM YUM PRAWN (1PC) 冬陰功蝦湯
MATSAMAN CURRY BEEF BRISKET 瑪沙曼咖喱牛腩
🌶️🌶️ BASIL CHILI W/MINCED CHICKEN 羅勒辣椒配雞肉
STEAMED JASMINE RICE 泰式茉莉白飯
DESSERT OF THE DAY 是日甜品

\$29

COMBO FOR ONE 一人套餐

B

🌶️ THAI STYLE GRILLED PORK CHEEK 泰式烤豬頰肉
🌶️ TOM KAH PRAWN (1PC) 冬陰功椰奶蝦湯
🌶️🌶️ YELLOW CURRY BEEF BRISKET 黃咖喱牛腩
🌶️🌶️ CASHEW NUTS W/CHICKEN 腰果配雞肉
STEAMED JASMINE RICE 泰式茉莉白飯
DESSERT OF THE DAY 是日甜品

\$29

COMBO FOR TWO 二人套餐

A

SPRING ROLLS (2pc) 泰式素春卷
CHICKEN SATAY (2pc) 串燒沙爹雞
🌶️ MATSAMAN CURRY BEEF 瑪沙曼咖喱牛肉
🌶️🌶️ MIXED SEAFOOD 九層塔炒海鮮
W/ BASIL CHILI
STEAMED JASMINE RICE 泰式茉莉白飯
DESSERT OF THE DAY 是日甜品

\$62

COMBO FOR TWO 二人套餐

B

GOONG HOM PA (FRIED PRAWNS IN WONTON WRAP) 泰式雲吞皮炸大蝦
🌶️ CHICKEN TOM KHA SOUP 泰式椰汁雞湯
🌶️🌶️ RED CURRY BEEF BRISKET 菠蘿紅咖喱牛腩
W/ PINEAPPLE
GARLIC PEPPER TIGER PRAWNS 蒜蓉百家利老虎蝦
W/ BROCCOLI
STEAMED JASMINE RICE 泰式茉莉白飯
DESSERT OF THE DAY 是日甜品

\$76

COMBO FOR FOUR 四人套餐

A

SPRING ROLLS (4pc) 泰式素春卷
GOONG HOM PA (4pc) 泰式雲吞皮炸大蝦
🌶️ MATSAMAN CURRY BEEF 瑪沙曼咖喱牛肉
🌶️🌶️ MIXED SEAFOOD 九層塔炒海鮮
W/ BASIL CHILI
🌶️ STIR FRIED CASHEW NUTS 腰果炒雞片
& CHICKEN
PAD THAI W/ CHICKEN 泰式雞片炒河粉
STEAMED JASMINE RICE 泰式茉莉白飯
DESSERT OF THE DAY 是日甜品

\$118

COMBO FOR FOUR 四人套餐

B

SHRIMP CAKES (4pc) 泰式蝦餅
🌶️ CHICKEN TOM KHA SOUP 泰式椰汁雞湯
SOM TOM PAPAYA SALAD 青木瓜沙律
🌶️🌶️ RED CURRY BEEF BRISKET 菠蘿紅咖喱牛腩
W/ PINEAPPLE
🌶️ STIR FRIED EGGPLANTS W/ BASIL 泰式炒茄子
🌶️ 3-FLAVOURED FISH FILET 三味醬魚柳
WITH FRESH THAI BASIL
GARLIC PEPPER TIGER PRAWNS 蒜蓉百家利老虎蝦
W/ BROCCOLI
STEAMED JASMINE RICE 泰式茉莉白飯
DESSERT OF THE DAY 是日甜品

\$158

PRICES DO NOT INCLUDE TAXES. 價格不含稅

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