



Simple, Delicious, and Authentic

With Melbourne's diverse population and culture, it was only a matter of time before Thai cuisine became a staple on most Melbournians' minds. While these restaurants provide great, delicious food, we felt that the true play of flavours that represent Thai cuisine was not very apparent.

Nine Elephants was started with the concept of bringing authentic, high-quality Thai cuisine into Melbourne. We have kept our menu as authentic as possible and have introduced traditional dishes common in Thailand but not very common yet elsewhere.

Our vision is shared with you as we faithfully prepare all curry pastes and sauces ourselves.

Why "Nine Elephants"?

The significance comes from the number nine in Thai '๙', which is famous for resembling an elephant. Elephants have always been a significant part of Thailand history and it continues to be the symbol of Thailand today. In the past, ancient kings of Siam used elephants as vehicles in battle and the greater number of elephants a king had reflected on his standing. The current king of Thailand, King Bhumibol Adulyadej, owns ten white elephants, and this is considered a great achievement.

Number nine is also significant to Thai people because our King Bhumibol Adulyadej is also known as King Rama IX, who is the longest serving monarch in the world. Thai people also believe that number nine is a lucky number as the word nine in Thai is "gao", which also means step. And the word "gao-na" means to progress or step forward, therefore having number nine in front of something is symbolic of stepping forward – Nine Elephants.

We hope you enjoy this truly unique and authentic Thai experience at Nine Elephants Thai Restaurant.

Entrée - อาหารทานเล่น

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| Salt and Spicy Soft-shell Crab ^S ปูนิ่มราดซอสพริกเกลือ | \$11 |
| Deep-fried battered soft-shell crab atop of a mound of fried noodles garnished with onions and chilli | |
| Spicy Calamari Rings ปลาหมึกทอด | \$11 |
| Crispy-fried golden of tender calamari in light Thai style mild spicy batter | |
| Drunken Chicken น่องไก่ทอด (3pcs/ชิ้น) | \$8 |
| Deep-fried chicken drumettes in Thai whiskey and homemade curry paste | |
| Chive Dumplings ^V กุยช่ายทอด | \$9.5 |
| A gently spiced mix of chives and herbs encased in crispy pan-fried shell of glutinous rice pastry | |
| Tod Mun ^{GF} ทอดมันปลา (4pcs/ชิ้น) | \$9 |
| Fish cakes extraordinaire, a blend of fish flesh, red curry paste and herbs served with cucumber relish | |
| Tod Mun Goong ทอดมันกุ้ง (4pcs/ชิ้น) | N/A |
| Shrimp cakes extraordinaire, a blend of mixed minced shrimp and chicken and herbs served with plum sauce | |
| Tod Mun Pla Hoh Kai ทอดมันกุ้ง (4pcs/ชิ้น) | \$9 |
| Scotch egg styled fish cake served with cucumber relish | |
| Spring Rolls ^V ปอเปี๊ยะผักทอด (4pcs/ชิ้น) | \$7 |
| Homemade deep-fried vegetable spring rolls served with Thai sweet chilli sauce | |
| Satay Gai ^{GF} สะเต๊ะไก่ (4pcs/ชิ้น) | \$8 |
| Grilled marinated chicken skewers served with homemade peanut sauce | |
| Gai Hom Pah ไก่หม่มผ้า (4pcs/ชิ้น) | \$8 |
| Chicken satay wrapped with roti bread seasoned with homemade peanut sauce | |
| Tao Hoo Sord Sai ^{GF,V} เต้าหู้สอดไส้ (4pcs/ชิ้น) | \$7 |
| Deep fried vegetables stuffed tofu served with homemade peanut sauce | |
| Coconut Prawns กุ้งชุบเกล็ดมะพร้าวทอด (4pcs/ชิ้น) | \$11.5 |
| Deep fried prawns coated with shredded coconut serve with Thai sweet chilli sauce | |
| Khao Neow Mooh Ping ข้าวเหนียวหมูปิ้ง (3 skewers/ชิ้น) | \$10 |
| Grilled marinated pork skewers served with sticky rice | |
| Wing Zapp ปีกไก่วิงแซบ (3pcs/ชิ้น) | \$8 |
| Crispy chicken wing coated with house special blended spices | |
| Vegetarian Rice Paper Rolls ^V ปอเปี๊ยะสดผัก (2 pcs/ชิ้น) | \$6 |
| Fresh lettuce, basil, coriander, mint, carrot, and rice vermicelli wrapped in rice paper rolls served with special peanut dipping sauce | |

Soup- ซุป

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| Mixed Mushrooms or mixed vegetables | E \$7.5/M*\$15 |
| Chicken | E \$8 /M*\$16 |
| Rockling | E \$8.5 /M*\$18 |
| Prawns | E \$8.5 /M*\$21 |
| Mixed seafood | E \$8.5 /M*\$20 |

**Main size served in HOT POT*

Tom Yum ^{GF,S} ต้มยำ

Thailand's specialty improved by Nine Elephants, spicy and sour soup with choice of creamy or clear soup

Tom Kha ^{GF} ต้มข่า

Choice of meat and galangal simmered in mildly spicy and sour coconut soup

Tom Jeud ^{GF} ต้มจืด

E\$8 /M*\$16

Thai style consommé with vegetables and marinated chicken meat balls

Salad – ยำ

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| Yum Avocado Goong ^{GF} ยำอะโวคาโดกุ้ง | \$18.5 |
| Thai style dressing avocado salad served with grilled lemongrass prawns | |
| Yum Woon Sen ยำวุ้นเส้น | \$18.5 |
| Glass noodles salad with minced chicken, prawns and calamari mixed with tomato, herbs, cashew nut, and chilli lemon dressing | |
| Yum Mooh Grob ยำหมูกรอบ | \$18 |
| Crispy pork belly mixed with coriander, shallots, grounded roasted rice and chilli dressing | |
| Yum Hed Kem Thong ^V ยำเห็ดเข็มทอง | \$17 |
| Crispy Enoki mushroom with minced chicken and prawns in chilli jam and lemon dressing | |
| Yum Ta-Lay Paow ^{GF} ยำทะเลเผา | \$19 |
| Grilled scallops, squid, and prawns salad with Thai style lemon dressing | |
| Yum Ped Yarng ยำเป็ดย่าง | \$17.5 |
| Roasted duck salad with homemade dressing topped with sesame oil | |
| Yum Moo Yarng ยำหมูย่าง | \$17 |
| Grilled marinated pork mixed with coriander, shallot, spring onion, and tomato in Thai style lemon dressing | |
| Larb Gai ^{GF} ลาบไก่ | \$16 |
| Minced chicken with mint leaves and herbs mixed in Thai style lemon dressing | |
| Larb Tofu ^V ลาบเต้าหู้ | \$16 |
| Crispy-diced tofu toss with mixed mushrooms in Thai style lemon dressing | |
| Larb Woon Sen ลาบวุ้นเส้น | \$16.5 |
| Glass noodles salad with minced chicken toss with mixed herbs and Thai style lemon dressing | |
| Som Tum ^{GF,V} ส้มตำ (ไทย/ปู/ปลาร้า) | \$13.5/\$14/\$14.5 |
| Shredded green papaya, peanut, snake bean, tomato, and dried shrimp with Thai style dressing | |
| Som Tum Talay ^{GF} ส้มตำทะเล | \$18 |
| Shredded green papaya, peanut, snake bean, tomato, and dried shrimp with Thai style dressing topped with mixed seafood | |
| Plah Salmon ^{GF} ปลาสดผัด | \$20 |
| Half cooked salmon mixed with chilli, lemon, shallot, lemongrass, coriander dressing | |

Curry -แกง

Gang Massaman Neua ^{GF,S} แกงมัสมั่นเนื้อ \$17.5
Beef slowly simmered in coconut cream, sweet potato, onion, potato, and cashew nuts

Gang Dang Ped Yarng ^S แกงแดงเป็ดย่าง \$18
Roast duck simmered in red chilli paste, coconut milk, pineapple, lychee, green bean, brinjal, zucchini, and basil leaves

*Vegetable \$15.5

*Chicken/Beef/Pork \$16.5

*Prawns \$21

*Mixed seafood \$20

**Choices for curries below*

Gang Dang ^{GF,V,S} แกงแดง
Red chilli paste freshly cooked with coconut milk, bamboo shoot, green beans and basil leaves

Gang Keaw Whan ^{GF,V,S} แกงเขียวหวาน
Green chilli paste freshly cooked with coconut milk, bamboo shoot, brinjal, zucchini, and basil leaves

Yellow Curry ^{GF, V, S} แกงเหลือง
Yellow chilli paste freshly cooked in coconut milk, carrot, onion, potato and green bean

Stir-fried / Mains - ผัด

Goong Sauce Ma-Karm/Goong Sam rod กุ้งชอสมะขาม/กุ้งสามรส \$21
Deep-fried battered prawns topped with chilli and garlic tamarind sauce or sam rod sauce

Pla Sauce Ma-Karm/Pla Sam Rod ปลาชอสมะขาม /ปลาสามรส \$18
Deep-fried battered rockling topped with chilli and garlic tamarind sauce or sam rod sauce

*Vegetable \$15.5

*Choice of beef, chicken, minced chicken or pork \$16.5

*Crispy pork belly \$18

*Choice of prawns \$21

* Mixed seafood \$20

**Choices for dishes below*

Oyster Sauce ^V ผัดน้ำมันหอย
Stir-fried with oyster sauce and mixed vegetables

Cashew Nut ^V ผัดเม็ดมะม่วงหิมพานต์
Stir-fried with cashew nuts and garnished with dried roasted chilli and mixed vegetables (with or without batter)

Basil ^{V,S} ผัดกะเพรา
Stir-fried with chilli, garlic, basil leave, bamboo shoot, onion, mushroom, capsicum and green bean

Sweet and Sour ^V ผัดเปรี้ยวหวาน
Stir-fried with pineapple, tomato, zucchini, snow pea, carrot, capsicum, baby corn and onion (with or without batter)

Pad Ped ^{V,GF,S} ผัดเผ็ด
Stir-fried red curry paste, peppercorn and galingale strips, green bean, bamboo shoot, capsicum, and baby corn

Garlic and Pepper ^V ผัดกระเทียมพริกไทย
Stir-fried with garlic, pepper garnished with mixed vegetables

Prik Khing ^S ผัดพริกขิง
Stir-fried red curry paste with green beans, kaffir lime leaves and long red chilli

Ka Nah ^S คะน้า
Stir-fried a choice of meat and Chinese broccoli with minced chilli and galic

Rice dishes

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| Nine Elephants' Fried rice ข้าวผัด <i>Nine Elephants</i> Fried rice with special homemade chilli sauce with crispy pork belly and mixed Vegetables | \$14 |
| Khao Pad Mun Goong ข้าวผัดมันกุ้ง Fried rice cooked with shrimp cream extract and prawns | \$15.5 |
| *Vegetables | \$11 |
| *Beef/Chicken/Minced Chicken/Pork | \$12 |
| *Crispy pork | \$14 |
| *Beef brisket | \$13 |
| *Prawns | \$15.5 |
| *Seafood | \$15 |
| <i>*Choices for dishes below</i> | |
| Khao Pad Pong Kra-Rhee ข้าวผัดผงกะหรี่ Fried rice cooked with curry powder with your choice of meat | |
| Khao Pad Gang Keaw Whan ข้าวผัดแกงเขียวหวาน Fried rice cooked with green curry paste and your choice of meat and green beans, bamboo, kaffir lime leave, and basil | |
| Khao Pad Prik Sod ข้าวผัดพริกสด Fried rice cooked with chilli, garlic, green bean, onion, and holy basil with your choice of meat | |
| Khao Kai Jiaw ข้าวไข่เจียว Thai style omelette with your choice of meat served on rice | |
| Khao Ka-Praw ข้าวกะเพรา Stir-fried chilli, basil, and vegetables with your choice of meat served with rice | |
| Pad Satay ผัดสะเต๊ะ Stir-fried vegetables and satay sauce with your choice of meat served with rice | |
| Pad Kanah ผัดคะน้า Stir-fried Chinese broccoli and your choice of meat with chopped chilli and garlic served with rice | |
| Pad Prik Gang ^{GF} ผัดพริกแกง Stir-fried vegetables and your choice of meat with Thai style red curry paste served with rice | |

Stir Fried Noodles

Nine Elephants' Spaghetti \$14
Stir fried spaghetti with crispy pork belly, garlic, basil, onion, dry chilli and mixed vegetables

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|-----------------------------------|--------|
| *Vegetables | \$11 |
| *Pork/Beef/Chicken/Minced Chicken | \$13 |
| *Crispy Pork | \$14 |
| *Prawns | \$15.5 |
| *Seafood | \$15 |

**Choices for dishes below*

Pad Thai ^V ผัดไทย
Thin rice noodles stir-fried with homemade Pad Thai sauce with vegetables (Chinese chives, dried shrimp, tofu and minced peanuts) and your choice of meat

Pad See-Ew ^V ผัดซีอิ้ว
Thick rice noodles stir-fried with dark soy sauce, Chinese broccoli, bok choy and your choice of meat

Rard Na Mee Grob ^V ราดหน้าหมี่กรอบ
Stir-fried crispy noodles with Chinese broccoli covered in thick gravy sauce with your choice of meat

Pad Cha ^V ผัดฉ่า
Flat rice noodles stir-fried with pepper corn, holy basil, finger root baby corn, and chilli, with your choice of meat

Spaghetti Khee Maow สเปาเก็ตตี้ชี้เมา
Stir-fried spaghetti with special homemade sauce, basil, green bean, capsicum, and onion with your choice of meat

Noodles Soup

Boat Noodles ก๋วยเตี๋ยวเรือ \$12.9
Thai style rich noodles soup served with morning glory, bean shoot, meat balls, sliced meat, stewed meat and topped with pork cracking strips with a choice of pork or beef

Yen Ta Fo เย็นตาโฟ \$13.9
Thai style distinctively pink noodles soup with fermented soybean paste and the assortment of tasty toppings, morning glory, fish ball, cuttle fish ball and calamari

Kuay Teow Tom Yum ก๋วยเตี๋ยวต้มยำ
Thin rice noodles served in tom yum soup with choice of meat

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| Vegetables | \$11.9 |
| Chicken | \$12.9 |
| Prawns | \$15.4 |
| Seafood | \$14.9 |

Sides

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| Steamed Thai Jasmine rice ข้าว (per serve) | \$3 |
| Sticky Rice ข้าวเหนียว (per serve) | \$3.5 |
| Coconut Rice ข้าวกะทิ Steamed Thai Jasmine rice coated with coconut milk sauce and herbs (per serve) | \$4 |
| Garlic Rice ข้าวกระเทียม Steamed Thai Jasmine rice stir-fried with garlic sauce (per serve) | \$4 |
| Roti Bread ไรตีกับซอสสะเต๊ะ (served with homemade satay sauce) | \$4 |
| Fried Egg/Boiled Egg | \$2 |
| Pork Cracking Strips | \$2 |

Please note:

S – Spicy (4 Levels)

MILD 1/4 tablespoon of chili

MEDIUM 1/2 tablespoon of chili

SPICY 1 tablespoon of chili

THAI SPICY 2 tablespoons of chili

V – vegetarian option available

GF – gluten free option available

**Please inform our friendly staff if you have any dietary requirements or food intolerances

**Please note that dishes may contain traces of shellfish, dairy product and/or nuts