



ELEFIN CAFÉ



HANSAR
BANGKOK

ELEFIN CAFÉ

OPEN DAILY 7:00 AM - 10:00 PM

A modern Thai café where tradition meets creativity.

Elefin Café offers authentic Thai dishes made with fresh, high-quality ingredients, including organic produce, alongside Western favorites such as salads, sandwiches, soups and pastas. Each dish and drink is thoughtfully prepared and complemented by

Elefin's signature Thai-grown coffee.

All served in the warm, stylish setting of Hansar Bangkok, where every visit is a refined and memorable experience.



TAKE AWAY COFFEE BEANS PRICE

Coffe Beans 250 g _____ 450

Coffe Beans 500 g _____ 850

Prices subject to 10% service and 7% VAT

SNACKS FOR SHARING



1

SUN-DRIED SQUID

หมึกแดดเดียวทอด

Served with Sriracha sauce

270

2

FRESH SPRING ROLLS

ก๋วยเตี๋ยวลุยสวน

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

270

3

CHICKEN / PORK SATAY

ไก่ / หมู สะเต๊ะ

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

250 / 270

4

SHRIMP SPRING ROLLS

ปอเปี๊ยะทอด

Deep fried shrimp spring rolls stuffed with glass noodles and vegetables served with plum sauce

170

5

FISH CAKE

ทอดมันปลา

Homemade fish cake served with sweet chili sauce

250

6

SHRIMP CAKE

ทอดมันกุ้ง

Deep fried shrimp cake served with plum sauce

290

7

GRILLED PORK NECK

คอหมูย่าง

Marinated pork neck BBQ served with spicy tamarind sauce

290

Prices subject to 10% service and 7% VAT

THAI SALAD



8

ยำผักบุ้งกรอบ

CRISPY MORNING GLORY SALAD

Shrimp and minced pork with spicy lime dressing

270

9

PAPAYA SALAD / GRILLED CHICKEN *

ส้มตำ

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)

180 / 290*

10

ยำปลาหมึก

SPICY SQUID SALAD

Cucumber, tomatoes, onions, celery and spicy lime juice dressing

290

11 GRILLED EGGPLANT SALAD 270

ยำมะเขือยาวย่าง

Char-grilled eggplant with prawns and minced chicken

12 POMELO SALAD 290

ยำส้มโอ

A pomelo salad with poached prawns, chicken, chili paste, peanuts, roasted coconut and crispy shallot

13 MINCED CHICKEN SALAD 270

ลาบไก่

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

14 GLASS NOODLE SALAD 350

ยำวุ้นเส้น

Spicy glass noodle salad with seafood and spicy lime juice dressing

15 PAPAYA SALAD WITH SALTED EGGS 250

ส้มตำไทยไข่เค็ม

Spicy green papaya salad with salted eggs, tomatoes, chili, long green beans, dried shrimp and lime juice

Prices subject to 10% service and 7% VAT

SOUP & CURRY



16

MASSAMAN BEEF

มัสมั่นเนื้อ

Slow cooked beef in massaman curry, coconut milk, shallot, peanut and potatoes

350

17

EGG TOFU SOUP

ต้มจืดเต้าหู้หมูสับ

Minced pork, Chinese cabbage, carrots, seaweed

290

18

TOM YUM GOONG

ต้มยำกุ้ง

Hot and sour soup simmered with river prawns, mushroom, lemongrass, chili paste, kaffir lime leaves

350

19 CHICKEN COCONUT SOUP 280

ต้มข่าไก่

A traditional chicken soup simmered with coconut milk and galangal

20 GREEN CURRY 290

แกงเขียวหวาน

Green curry with choice of chicken or pork (Beef Add 30 THB / Seafood Add 80 THB)

21 GAENG LIANG GOONG 290

แกงเลียงกุ้ง

Thai spicy mixed vegetables soup with prawns

22 ROAST DUCK RED CURRY 320

แกงเผ็ดเป็ดย่าง

Grapes, pineapple, cherry tomatoes and sweet basil

23 PORK RIBS IN SPICY SOUP 350

ต้มแซ่บกระดูกหมูอ่อน

Straw mushrooms, herbs and tamarind juice

24 SALMON PANAENG - 150 g. 690

แซลมอนพะแนง

Grilled salmon with red curry and coconut milk

Prices subject to 10% service and 7% VAT

STREET FOOD

25 KA-PRAO

ข้าวกระเทียม

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)

250



27

ELEFIN FRIED RICE

ข้าวผัดเอเลเฟิน

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

290

26 KHAO MAN GAI *

ข้าวมันไก่

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

200

*Available from Monday-Friday



28 THAI FRIED RICE

ข้าวผัด

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

(Beef Add 30 THB | Seafood Add 80 THB)

250

29 TOD GRA-TIEAM PRIKTHAI

250

หมู / ไก่ ทอดกระเทียมพริกไทย

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)

30 SALTED FISH FRIED RICE

270

ข้าวผัดปลาเค็ม

With kale and egg topped with a fried egg

Prices subject to 10% service and 7% VAT

NOODLES



31

KHAO SOY CHICKEN / BEEF

ข้าวซอย

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

290 / 310

32

PHAD THAI

ผัดไทย

Stir-fried rice noodles with prawns, peanuts, bean sprouts, chinese chives and tamarind sauce

290

(Seafood 330 THB)

33

WONTON SOUP

เกี๊ยวน้ำ

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

290

34

RAD NAR

ราดหน้า

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

270

35

PHAD KEE MAO

ผัดซี๊มา

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

250

36

PHAD SEE-IEW

ผัดซีอิ้ว

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

250

37

PORK / BEEF NOODLE SOUP

ก๋วยเตี๋ยว หมู / เนื้อ

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

290 / 310

Prices subject to 10% service and 7% VAT

THAI CLASSIC

38 CHICKEN CASHEW NUTS

ไก่ผัดเม็ดมะม่วงหิมพานต์

Fried free range chicken with cashew nuts, roasted chili, bell pepper, mushrooms, onions and chili paste

320

39 FRIED SEABASS WITH SPICY LEMON GRASS SALAD

ปลากระพงทอดยำตะไคร้

Diced shallots, lime and ginger, cashew nuts, peanuts and spicy lime juice dressing

350



40 DEEP-FRIED SILVER POMFRET WITH GARLIC AND PEPPER

ปลาจาระเม็ดทอดกระเทียมพริกไทย

Deep-fried silver pomfret with garlic and black pepper served with chili sauce

490

41 SEABASS WITH CELERY

ปลากระพงผัดขึ้นฉ่าย

Stir-fried seabass fillet with Chinese celery, mushroom, onion, carrot and homemade sauce

350

SIDES

42 STEAMED JASMINE RICE

30

43 STICKY RICE

30

44 STEAMED BROWN RICE

40

45 EXTRA EGG ADDED TO ANY DISH

30

Prices subject to 10% service and 7% VAT

MUST TRY

46 THAI STYLE BBQ PORK WITH STICKY RICE

หมูปิ้งนมสด

Pork marinated with fresh milk and char-grilled served with spicy tamarind sauce

270

47 BAKED TIGER PRAWNS WITH GLASS NOODLE

กุ้งอบวุ้นเส้น

Tiger prawns, glass noodle, bacon, shiitake mushrooms, ginger baked with sesame oil and black soy sauce

350

48

SOFT SHELL CRAB CURRY

ปูม้าผัดผงกะหรี่

Stir-fried with egg, onions, celery and curry sauce

350

49 MORNING GLORY WITH CRISPY PORK

ผัดผักบุ้งหมูกรอบ

Stir-fried morning glory and crispy pork with oyster sauce

290

50 STEAMED SILVER POMFRET 490

ปลาจาระเม็ดนึ่ง

Served with spicy seafood sauce

51 SILVER POMFRET WITH PICKLED PLUM SAUCE

ปลาจาระเม็ดนึ่งบ๊วย

Steamed with ginger, shallot, shimeji mushrooms and pickled plum

490

52 GRILLED AUSTRALIAN STRIPLOIN - 200 g.

เนื้อโคขุนย่าง

Sliced and served with spicy tamarind sauce

750

Prices subject to 10% service and 7% VAT

SALAD & SOUP

SERVED WITH BREAD

53 SMOKED DUCK BREAST SALAD

Smoked duck breast, mango, mixed greens, crispy pancetta, goat cheese, toasted pecans and citrus vinaigrette

390

54

BEEF POWER SALAD

Organic salad, corn, avocado, cherry tomatoes, roasted red peppers, lemon garlic dressing

420

55 NICOISE[®] SALAD

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

370

56 CAESAR SALAD

290

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

(Chicken Add 50 THB / Shrimps Add 80 THB
Smoked Salmon Add 80 THB)

57 QUINOA SALAD WITH GRILLED CHICKEN BREAST

350

Grilled chicken, quinoa, cucumber, parsley, feta, roasted red bell peppers, olives, cherry tomatoes and lemon-tahini dressing

58 HANSAR SALAD

320

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

59 HEALTHY SALAD

350

Avocado, corn, cherry tomatoes, grilled chicken, pomegranate, cucumber, red bell pepper, pumpkin seeds and balsamic vinaigrette

SOUP

60 MUSHROOM SOUP A blend of mushroom simmered with cream and selected herbs

190

61 PUMPKIN SOUP A rich blend of pumpkin simmered vegetable broth and chef's spices

190

62 ONION SOUP Topped with parmesan cheese tuille

190

Prices subject to 10% service and 7% VAT

PASTA

CHOICE OF SPAGHETTI OR PENNE RIGATE

63

BOLOGNESE

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

320

64

CON SALSICCIA

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

320

65

PESTO

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

(Chicken Add 50 THB | Seafood Add 80 THB)

290

66

ARRABBIATA

Spicy tomato sauce with garlic and red chili cooked in olive oil
(Seafood Add 80 THB)

290

67

CARBONARA

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

310

68

CREAMY SALMON

Cream, tomato sauce, garlic, dill and parmesan cheese

450

Prices subject to 10% service and 7% VAT

SANDWICHES & BURGERS

SERVED WITH FRENCH FRIES AND SALAD

69

ELEFIN CLUB

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

320

70

ELEFIN ANGUS BURGER

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

380

71

PANINIS

GRILLED VEGETABLES AND BRIE

Grilled Mediterranean vegetables with brie cheese, homemade pesto and light balsamic reduction

270

PANINIS

72 PARIS HAM AND CHEDDAR

Paris ham with cheddar cheese, coleslaw and dijon mustard

290

73 PARMA HAM AND MOZZARELLA

Imported parma ham with mozzarella, tomato, light balsamic reduction and homemade pesto

320

BURGER

74 VEGAN BURGER

380

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

Prices subject to 10% service and 7% VAT

SOURDOUGH SANDWICH

SERVED WITH SALAD

75

SMOKED SALMON

Grilled sandwich, avocado, smoked salmon with capers, shallots and cream cheese

290

76

CHICKEN PESTO

Grilled sandwich with mozzarella cheese, chicken, pesto, tomatoes and shallots

250

77

SMASHES AVOCADO

Open sandwich with creamy smashed avocado, sautéed shallots and poached eggs

290

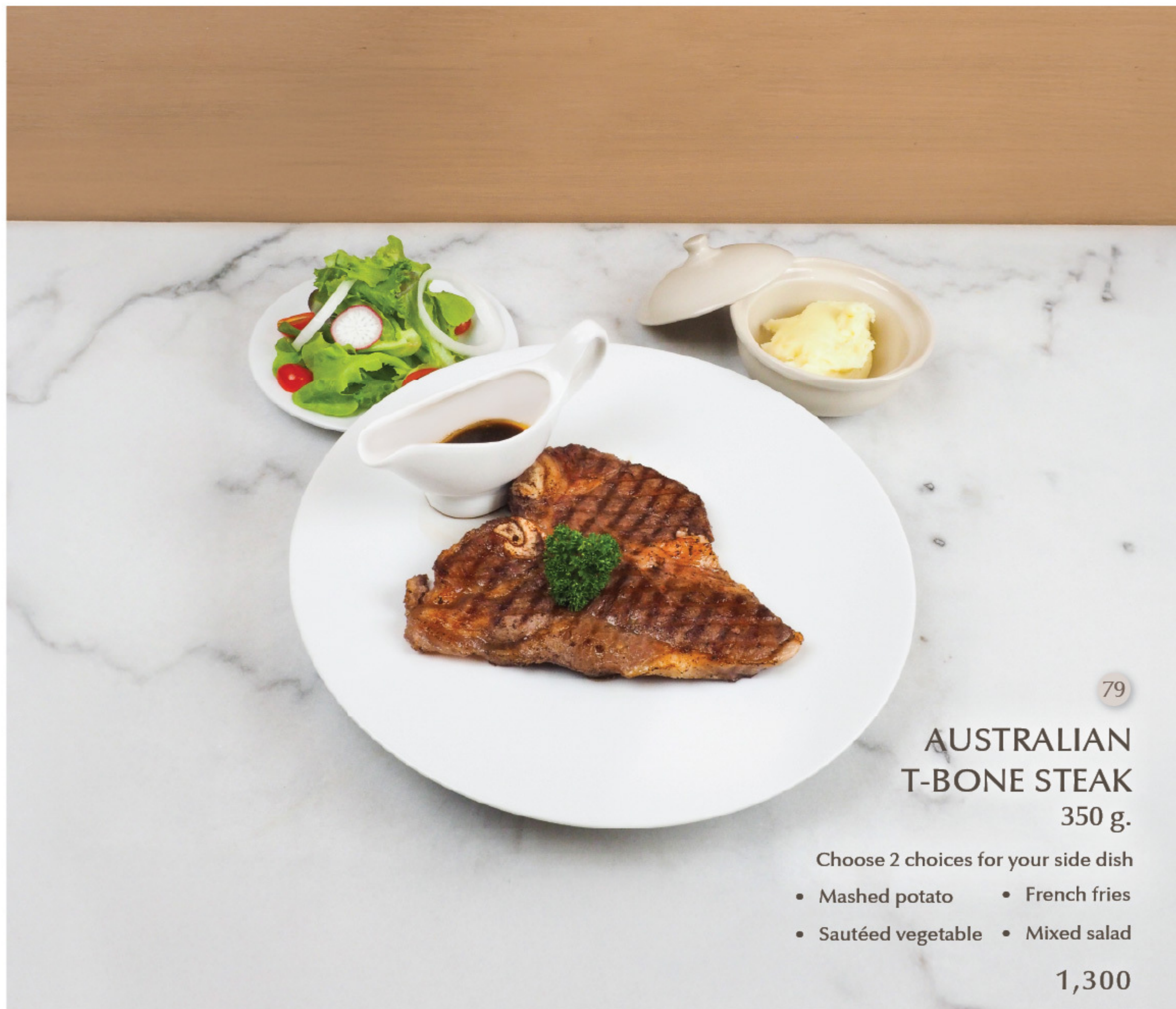
78

CLASSIC HAM & CHEESE

Grilled sandwich with ham, melted parmesan and cheddar cheese

290

CHEF RECOMMENDED



79

AUSTRALIAN T-BONE STEAK 350 g.

Choose 2 choices for your side dish

- Mashed potato
- French fries
- Sautéed vegetable
- Mixed salad

1,300

80 PAN SEARED SALMON FILLET - 150 g.

690

Crushed potatoes, sautéed vegetable and white cream sauce

81 AUSTRALIAN RIB EYE - 200 g.

950

Choose 1 choice for your cooking style

- Ka-Pras: Stir fried with chili and holy basil served over jasmine rice and topped with fried egg
- Charcoal grilled

Choose 2 choices for your side dish

- Mashed potato
- French fries
- Sautéed vegetable
- Mixed salad

Prices subject to 10% service and 7% VAT

DESSERT

82

TARO BALLS

Taro balls and young coconut in sweet coconut milk

150



83

MANGO STICKY RICE

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

150



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|----|--|-----|----|--|-----|
| 84 | NEW YORK CHEESE CAKE | 120 | 85 | VANILLA CREME BRULEE | 150 |
| 86 | SEASONAL FRUIT PLATTER | 190 | 87 | COCONUT ICE CREAM | 150 |
| | | | | Homemade coconut ice cream topped with sweet sticky rice, candied fruits, beans and crispy peanuts | |
| 88 | ICE CREAM - 2 SCOOPS | 150 | 89 | SORBET - 2 SCOOPS | 150 |
| | Homemade with love in our small batch kitchen with fresh ingredients | | | Homemade with love in our small batch kitchen with fresh ingredients | |
| | Vanilla / Chocolate / Strawberry / Salty Caramel | | | Raspberry / Strawberry / Lemon-Honey / Passion fruit / Mango-Jasmine | |

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TEL. (+66) 2209 1262



WWW.HANSARHOTELS.COM

