



HANSAR CAFÉ

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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

FRESH SPRING ROLLS

ร่วยเดี๋ยวลุยสวน

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

270

2

SUN-DRIED SQUID

หมึกแดดเดียวทอด

Served with Sriracha 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

FRIED SHRIMP TOAST

ขนมปังทอดกุ้ง

Fried minced shrimp on toast served with cucumber relish

190

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

8

CRISPY SHRIMP PARCELS

ลูกทองกุ้ง

Seasoned shrimp wrapped in dough served with plum sauce.

190

9

GRILLED / FRIED TOFU

เต้าหู้ย่างหรือทอด

Served with sweet chili peanut sauce.

150

Prices subject to 10% service and 7% VAT

THAI SALAD



10

CRISPY MORNING GLORY SALAD

ยำผักบุ้งกรอบ

Shrimp and minced pork with spicy lime dressing

270

11

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*

12

SPICY SQUID SALAD

ยำปลาหมึก

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

290

13 GRILLED EGGPLANT SALAD 270

ยำมะเขือยาวย่าง

Char-grilled eggplant with prawns and minced chicken

14 POMELO SALAD 290

ยำส้มโอ

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

15 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

16 GLASS NOODLE SALAD 350

ยำวุ้นเส้นทะเล

Spicy glass noodle salad with seafood and spicy lime juice dressing

17 GRILLED PORK NECK SALAD 350

ยำคอหมูย่าง

Thinly sliced grilled pork neck, cucumbers, onions, tomatoes, and shallots, tossed with a spicy Thai salad dressing.

18 STRIPLOIN EGGPLANT SALAD - 120 g. 450

พล่าเนื้อสตริปลอยด์มะเขือเปราะ

Sliced grilled striploin, Thai eggplant, chili paste, lemongrass, shallot, mint leaves, coriander, kaffir lime leaves, and spicy sauce

Prices subject to 10% service and 7% VAT

SOUP & CURRY



19

MASSAMAN BEEF

บิสมันเนื้อ

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

350

20

EGG TOFU SOUP

ต้มจืดเต้าหู้หมูสับ

Minced pork, Chinese cabbage, carrots, seaweed

290

21

TOM YUM GOONG

ต้มยำกุ้ง

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

350

22 CHICKEN COCONUT SOUP 280

ต้มข่าไก่

A traditional chicken soup simmered with coconut milk and galangal

23 GREEN CURRY 290

แกงเขียวหวาน

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

24 GAENG LIANG GOONG 290

แกงเลียงกุ้ง

Thai spicy mixed vegetables soup with prawns

25 ROAST DUCK RED CURRY 350

แกงเผ็ดเป็ดข่า

Grapes, pineapple, cherry tomatoes and sweet basil

26 SEAFOOD PO-TAEG 350

ทะเลโปแตง

Spicy and sour seafood soup with holy basil and finger root

27 SALMON PANAENG - 150 g. 690

แซลมอนพริกแดง

Grilled salmon with red curry and coconut milk

Prices subject to 10% service and 7% VAT

STREET FOOD

28 KA-PRAO MOO-KROB

ก๋วยเตี๋ยวหมูกรอบ

Stir-fried crispy pork with chili, garlic, and holy basil, served with jasmine rice and a fried egg on top

300

29 ELEFIN FRIED RICE

ข้าวผัดเอเลเฟน

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

290

30 KHAO MAN GAI*

ข้าวมันไก่

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

200

*Available from Monday-Friday

31 KA-PRAO

ก๋วยเตี๋ยว

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

32 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)

*crab fried rice 300

250 33 TOD GRA-TIEAM PRIKTHAI 250

หมู / ไก่ทอดกระเทียมพริกไทย

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)

34 SALTED FISH FRIED RICE

ข้าวผัดปลาเค็ม

With kale and egg topped with a fried egg

270 35 PHAD PRIK-GAENG 250

ผัดพริกแกง

Stir-fried long beans with chicken or pork and red curry paste, served with jasmine rice and a fried egg on top

Prices subject to 10% service and 7% VAT

NOODLES



36

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

37

PHAD THAI

ผัดไทย

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

290

(Seafood 330 THB)

38 WONTON SOUP

290

เกี๊ยวซ่า

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

40 PHAD KEE MAO

250

ผัดก๋วยเตี๋ยว

Stir-fried wide rice noodle with spicy sauce and herbs with choice of chicken or pork

(Beef Add 30 THB | Seafood Add 80 THB)

42 PORK / BEEF NOODLE SOUP

290 / 310

ก๋วยเตี๋ยวหมู / เนื้อ

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

39 RAD NAR

270

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)

41 PHAD SEE-IEW

250

ผัดซีอิ๊ว

Stir-fried wide rice noodles, mixed vegetable and egg with your choice of chicken or pork

(Beef Add 30 THB | Seafood Add 80 THB)

43 PHAD MA-MA TOM YUM / ORIGINAL

250

ผัดมาม่า

Stir-fried instant noodles with chicken or pork, egg yolk, cabbage and carrot

Prices subject to 10% service and 7% VAT

THAI CLASSIC

44 CHICKEN CASHEW NUTS

ไก่ผัดเม็ดมะม่วงหิมพานต์

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

350

45 FRIED SEABASS WITH SPICY LEMON GRASS SALAD

ปลากระพงทอดพริกขี้หนู

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

350



47 LONG GREEN EGGPLANT WITH MINCED PORK

มะเขือยาวผัดหมูสับ

Stir-fried with oyster sauce and sweet basil

320

46 SEABASS WITH CELERY

ปลากระพงผัดขึ้นฉ่าย

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

350

SIDES

48	RICEBERRY RICE	40
49	STEAMED JASMINE RICE	30
50	STICKY RICE	30
51	STEAMED BROWN RICE	40
52	EXTRA EGG ADDED TO ANY DISH	30

Prices subject to 10% service and 7% VAT

MUST TRY

53 THAI STYLE BBQ PORK WITH STICKY RICE

หมูย่างแบบไทย

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

270

54 BAKED TIGER PRAWNS WITH GLASS NOODLE

กุ้งอบวุ้นเส้น

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

350

55

SOFT SHELL CRAB CURRY

ปูม้าผัดพริกแกง

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

350

56 MORNING GLORY WITH CRISPY PORK

ผัดผักบุ้งหมูกรอบ

Stir-fried morning glory and crispy pork
with oyster sauce

290

57 PAN SEARED SALMON FILLET - 150 g.

ปลาแซลมอนไฟลัดย่าง

Crushed potatoes, sautéed vegetable and white cream sauce

690

58 AUSTRALIAN RIB EYE - 200 g.

ริบอายออสเตรเลีย

Ka-Prao or Charcoal-grilled

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

950

Choose 2 choices for your side dish

Charcoal grilled

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

Prices subject to 10% service and 7% VAT

SALAD & SOUP

SERVED WITH BREAD

59 SMOKED DUCK BREAST SALAD

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

390

60 BEEF POWER SALAD

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

420

61 HANSAR SALAD

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

320

62 CAESAR SALAD

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

(Chicken Add 50 THB / Shrimps add 80 THB)

Smoked Salmon Add 80 THB)

290

63 QUINOA SALAD

WITH GRILLED CHICKEN BREAST

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

350

64 SOFT-SHELL CRAB SALAD

Crispy soft-shell crab served with fresh vegetables, cucumber, cashew nuts and homemade seafood mayo

370

65 HEALTHY SALAD

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

350

SOUP

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

190

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

190

68 ONION SOUP Topped with parmesan cheese tuille

190

Prices subject to 10% service and 7% VAT

PASTA

CHOICE OF SPAGHETTI OR PENNE RIGATE



69

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

350

70

CON SALSICCIA

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

350

71

PESTO

Fresh blend of crushed garlic, basil, Cashew nuts and parmesan cheese
(Chicken Add 50 THB | Seafood Add 80 THB)

290

72

ARRABBIATA

290

Spicy tomato sauce with garlic and red chili cooked in olive oil
(Seafood add 80 THB / Chicken add 50 THB)

73

CARBONARA

320

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

74

CREAMY SALMON - 80 g

450

Cream, tomato sauce, garlic, dill and parmesan cheese

75

ALFREDO

290

Creamy Italian-style pasta tossed in a rich parmesan cheese and butter sauce (Seafood add 80 THB)

76

PASTA PHAD KEE-MAO

290

Fusion-style pasta stir-fried with Chicken or pork, chili, garlic, basil, and savory Thai spices for a bold and spicy flavor
(Beef add 50 THB / Seafood add 80 THB)

Prices subject to 10% service and 7% VAT

SANDWICHES & BURGERS

SERVED WITH FRENCH FRIES AND SALAD

77

ELEFIN CLUB

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

320

78

ELEFIN ANGUS BURGER

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

380

79

PANINIS

GRILLED VEGETABLES AND BRIE

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

270

PANINIS

81 PARIS HAM AND CHEDDAR

Paris ham with cheddar cheese, coleslaw and dijon mustard

290

82 PARMA HAM AND MOZZARELLA

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

320

BURGER

83 VEGAN BURGER

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

380

Prices subject to 10% service and 7% VAT

SOURDOUGH SANDWICH

SERVED WITH SALAD

88

CAPRESE

Grilled Caprese sandwich with sliced ripe tomatoes, fresh mozzarella cheese, fresh basil leaves, extra virgin olive oil, balsamic and pesto sauce

270

85

SMOKED SALMON

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

290

84

CHICKEN PESTO

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

270

86

SMASHED AVOCADO

Open sandwich with creamy smashed avocado and poached eggs

290

87

CLASSIC HAM & CHEESE

Grilled sandwich with ham, melted parmesan and cheddar cheese

290

DESSERT

89

TARO BALLS

Taro balls and young coconut
in sweet coconut milk

150



90 SEASONAL
FRUIT PLATTER
190



91 MANGO STICKY RICE

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

150

92 VANILLA CREME BRULEE

150

93 NEW YORK CHEESE CAKE

120

original or matcha

94 COCONUT ICE CREAM

150

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

HOMEMADE ICE CREAM



95 HOMEMADE ICE CREAM

Only the Finest Ingredients In Every Scoop

40

SORBET



• Mango Sorbet



• Passion Fruit Sorbet



• Yuzu Sorbet



• Lemon Sorbet

ICE CREAM



• Coconut



• Coconut Pineapple



• Vanilla



• Chocolate



• Strawberry



• Coconut Mango



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WWW.HANSARHOTELS.COM