

A Regal Thai Four Hands Dinner

16 & 17 October | Three-course menu

Appetiser & Salad

Nam Dokmai Green Mango Lobster Salad (DF, LS, S, SF)

By Chef Nooror

Seared lobster, Nam Dok Mai mango from Chachoengsao, Master Chef Nooror's native province, organic tamarind dressing

Chor Muang (DF, N, S)

By Chef Amara

Purple flower chicken dumpling, fried onion, peanut, sweet soy sauce

Mains

Organic Green Chicken Curry (DF, LS)

By Chef Nooror

Blue Elephant green curry paste, free-range chicken, lesser ginger, kaffir lime leaves, Thai sweet basil, bird's eye chilli, Thai eggplant

Pla Rad Prik (CS, DF, LS)

By Chef Amara

Deep fried seabass fillet, homemade chili sauce

Ribeye Black Diamond Garlic Pepper Sauce (DF, LS, S, SF)

By Chef Nooror

Stir-fried ribeye, Blue Elephant Black Diamond Lamphun garlic, Trang pepper and a hint of truffle

Served with:

Khao Suay | Steamed jasmine rice

Pad Pak Choy Kratiem (SF, S, DF) | Wok-fried pak choy with garlic and light soy sauce

Desserts

Jasmine Emirate Dates Cake (E, GF, LS, N)

By Chef Nooror

A special recipe from Chef Nooror's late Mother uniting Emirati Dates with Thai Mung bean, palm sugar and jasmine essence

Khanom Sod Sai (DF, E, GF)

By Chef Amara

Steamed coconut pandan cream pudding

Som Chun (DF, LS, V, VG)

By Chef Nooror

Lychee, Pak Panang Tubtim Siam GI pomelo and Chiang Mai GI longan

paitthai



BLUE ELEPHANT
Thai Heritage Cuisine

(DF) DAIRY FREE (E) EGG (GF) GLUTEN FREE (MU) MUSTARD (N) NUTS (S) SOY (SE) SESAME (SF) SEAFOOD (R) RAW (V) VEGETARIAN (VG) VEGAN (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens.

All prices are in UAE Dirhams, inclusive of %10 Service Charge and %5 VAT, and subject to %7 municipality tax.

A Regal Thai Four Hands Dinner

16 & 17 October | Five-course menu

Amuse-Bouche

Tom Kha Panna Cotta
with Thai Caviar (SF, GF, R, LS)

By Chef Nooror

Master Chef Nooror's creation with Blue Elephant tom kha paste and Hua Hin Imperial Caviar

Sate Gai (GF, LS, SF, N)
By Chef Amara

Grilled marinated chicken sate, coconut milk, lemongrass, turmeric, peanut sauce

Appetiser & Salad

Nam Dokmai Green Mango
Lobster Salad (DF, S, SF, LS)

By Chef Nooror

Seared lobster, Nam Dok Mai mango from Chachoengsao, organic tamarind dressing

Chor Muang (DF, N, S)
By Chef Amara

Purple flower chicken dumpling, fried onion, peanut, sweet soy sauce

Soup

Jumbo River Prawn Tom Yum (SF, GF, D)

By Chef Nooror

UNESCO-recognised Thai culinary heritage. Spicy and sour jumbo river prawn and button mushroom soup, Blue Elephant tom yum paste as served during the period of King Rama V (King Chulalongkorn) whilst receiving French dignitaries

Mains

Pla Rad Prik (DF, LS, CS)

By Chef Amara

Deep fried seabass fillet, homemade chili sauce

Organic Green
Chicken Curry (DF, LS)

By Chef Nooror

Blue Elephant green curry paste, free-range chicken, lesser ginger, kaffir lime leaves, Thai sweet basil, bird's eye chilli, Thai eggplant

Ribeye Black Diamond Garlic
Pepper Sauce (DF, S, SF, LS)

By Chef Nooror

Stir-fried ribeye, Blue Elephant Black Diamond Lamphun garlic, Trang pepper and a hint of truffle

Served with:

Khao Suay | Steamed jasmine rice

Pad Pak Choy Kratiem (SF, S, DF) | Wok-fried pak choy with garlic and light soy sauce

Pre-Dessert

Tap Tim Krob (VG, GF, DF)

By Chef Amara

Refreshing ruby water chestnut in coconut milk, served with lychee-infused shaved ice

Desserts

Jasmine Emirate Dates Cake (E, GF, N, LS)

By Chef Nooror

A special recipe from Chef Nooror's late Mother uniting Emirati Dates with Thai Mung bean, palm sugar and jasmine essence

Khanom Sod Sai (GF, E, DF)

By Chef Amara

Steamed coconut and pandan cream pudding

Som Chun (DF, V, VG, LS)

By Chef Nooror

Lychee, Pak Panang Tubtim Siam GI pomelo and Chiang Mai GI longan

pait**hai**



BLUE ELEPHANT
Thai Heritage Cuisine

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