



HANSAR

BANGKOK



Coffee Drinks

100% ARABICA FARMER-BOUGHT

HOT COFFEE

SINGLE ESPRESSO	85
DOUBLE ESPRESSO	95
AMERICANO	85
CAPPUCCINO	95
CAFFÈ LATTE	95
CAFFÈ MOCHA	95

ICE COFFEE

AMERICANO	85
CAPPUCCINO	95
CAFFÈ LATTE	85
CAFFÈ MOCHA	95
COLD BREW	95

Soy, almond and low fat milk available on request for an additional THB 20.

BLENDING COFFEE DRINKS

CAPPUCCINO	120
CAFFÈ LATTE	120
CAFFÈ MOCHA	120
CARAMEL LATTE	120
VANILLA LATTE	120
MATCHA LATTE	120
CHOCOLATE	120



Cold Brew

Elefin homemade Cold Brew Coffee starts with coarse-ground beans soaked in water overnight at room temperature. After filtering and due to the fact that the coffee avoids contact with heated water, a different chemical profile is created with a result that is higher in concentrate and sweeter due to its lower acidity.

TEA SELECTION

GREEN TEA JASMINE.....	90
LEMONGRASS HERBAL TEA.....	90
PURE PEPPERMINT HERBAL TEA.....	90
PURE CHAMOMILLE HERBAL TEA.....	90
EARL GREY TEA.....	90
SENCHA SHIZOUKA SUMMER.....	90
ENGLISH BREAKFAST TEA.....	90

CLASSIC THAI STYLE

THAI HOT/ICE MILK TEA.....	90
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BEERS

CHANG.....	180
TIGER.....	180
SINGHA.....	180
SINGHA DRAFT.....	180
HEINEKEN.....	180
ASAHI.....	180
SAN MIGUEL LIGHT.....	180
CORONA.....	250

BOTTLE SODAS

COKE.....	80
COKE ZERO.....	80
SPRITE.....	80
SODA WATER.....	80

THAI SODAS

GUAVA.....	90
LYCHEE.....	90
STRAWBERRY.....	90
PINEAPPLE.....	90

SIGNATURE DRINK

PURPLE POWER.....	150	Blueberry, pineapple-ginger juice, honey
PINKY DELISH.....	150	Strawberry, banana, milk, yogurt, honey
YELLOW VELVET.....	150	Fresh mango, mango juice, coconut milk
FRESHY EXOTIC.....	150	Passion fruit, orange juice, mint leaves
HEALTHY SECRET.....	150	Finger root juice, lime juice, honey, soda

LOCAL FRUIT DRINKS

PINEAPPLE-GINGER.....	90
ORANGE.....	90
WATERMELON.....	90
COCONUT.....	120
HAPPY HEART.....	180

WATER

EVIAN.....	150/250
PERRIER.....	150/250
SAN PELLEGRINO.....	150/250
HANSAR MINERAL WATER....	50

Snacks for sharing

ปอเปี๊ยะทอด SPRING ROLLS ① 150

Deep fried shrimp spring rolls stuffed with glass noodle and mushrooms served with plum sauce

ไก่/หมู สะเต๊ะ CHICKEN/PORK SATAY 190/220

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

หมึกชุบแป้งทอด DEEP FRIED CALAMARI 220

Deep fried calamari served with tartare sauce

คอหมูย่าง MARINATED GRILLED PORK 250

Marinated pork neck BBQ served with spicy tamarind sauce

ก๋วยเตี๋ยวลุยสวน KUAY TIEW LUI SUAN ② 250

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



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Thai Salad

- ลาบไก่ LAARB GAI ① 190
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
- ส้มตำ SOM TUM ② 160/250*
Spicy green papaya salad with tomatoes, long beans, Thai chili, lime juice and made to order in a “pok pok” (traditional Thai mortar and pestle)
*Served with grilled chicken
- ยำมะเขือยาวย่าง GRILLED EGGPLANT SALAD 220
Char-grilled eggplant salad with prawns and minced chicken
- ยำส้มโอ YUM SOM - O 260
A pomelo salad with grilled prawns, shredded chicken, chili paste, peanuts and topped with roasted coconut
- ยำวุ้นเส้นทะเล YUM WOON SEN TALAY 280
Glass noodle salad with seafood and spicy lime juice dressing

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Soup & Curry

ต้มข่าไก่ TOM KHA GAI	250
A traditional sour and spicy chicken soup simmered with coconut milk and galangal	
เก๋วหน้า WONTON SOUP	250
A Chinese-Thai dish featuring prawn wontons, bok choy and BBQ pork served in a clear soup	
ต้มยำกุ้ง TOM YUM GOONG ①	290
Hot and sour soup simmered with prawns, mushroom, lemongrass, chili paste, kaffir lime leaves and cilantro	
แกงเลียงกุ้งสด GAENG LIANG GOONG ②	290
Thai spicy mixed vegetables soup with prawns	
แกงมัสมั่นเนื้อ MASSAMAN BEEF	330
Slow cooked beef in massaman curry, coconut milk, onions, peanuts and potatoes	



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Street Food

ข้าวมันไก่ KHAO MAN GAI*^① 150
Hainanese chicken, steamed chicken served with jasmine rice and clear soup
*Available from Monday-Friday

ข้าวผัด KHAO PHAD 250
Stir fried rice with egg, onions and choice of chicken or pork, topped with fried egg
(Beef add 30 THB | Seafood add 50 THB)

ผัดกะเพรา KA-PRAO 250
Stir-fried choice of chicken or pork with basil, chili served over jasmine rice
and topped with fried egg
(Beef add 30 THB | Seafood add 50 THB)

ข้าวผัดเอลเฟิน ELEFIN FRIED RICE^② 290
Our signature fried rice specialty with chili paste, Northern style pork sausage,
shredded pork and topped with fried egg



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Noodles

ผัดไทย PHAD THAI ① 250

One of our most popular dish!
Stir-fried rice noodles with prawns, peanuts, bean sprouts and tamarind sauce. Served with fresh lime and banana flower (seafood add 50 THB)

ผัดซีอิ้ว PHAD SEE-IEW 250

Stir-fried wide rice noodles, kale, carrot and egg with your choice of chicken or pork (Beef add 30 THB | Seafood add 50 THB)

ก๋วยเตี๋ยวกั้วไก่ KUAY TIEW KUA KAI 250

Stir-fried rice noodle with chicken, egg and pickled crispy squid

ราดหน้า RAD NAR 250

Stir-fried wide noodles, kale, carrots topped with a delicious gravy and choice of chicken or pork (Beef add 30 THB | Seafood add 50 THB)

ก๋วยเตี๋ยว KUAY TIEW 290

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

ข้าวซอย KHAO SOY ② 290

Widely popular in the North of Thailand!
Egg noodle in delicious curry chicken soup served with fresh lime, pickles, boiled egg and crunchy noodles

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Thai Classic

ไก่ผัดเม็ดมะม่วงหิมพานต์ CHICKEN CASHEW NUTS 270

Free range chicken with cashew nuts, roasted chili, bell peppers, mushroom and onions

ปลากะพงผัดขึ้นฉ่าย SEABASS WITH CELERY 290

Stir-fried seabass fillet with Chinese celery and Thai herbs

ปลากะพงทอดน้ำปลา FRIED SEABASS WITH FISH SAUCE 350

Deep-fried seabass fillet served with green mango salad

Sides

STEAMED JASMINE RICE 30

STEAMED BROWN RICE 30

STICKY RICE 30

EXTRA EGG ADDED TO ANY DISH 30

Salad

served with bread

CAESAR SALAD ①	290
Romaine lettuce, crispy bacon, parmesan, croutons and homemade dressing	
ADD : chicken or shrimp + 50 THB	
ADD : smoked salmon + 80 THB	
HANSAR SALAD	320
Mixed organic lettuce, artichokes, capsicums, cherry tomatoes, parmesan cheese, mozzarella and banyul dressing	
NICOISE SALAD	350
A French classic with seared tuna, hard-boiled egg, olives, anchovies and green beans with ligh vinaigrette dressing	
GRILLED SALMON SALAD	390
Served with honey lemon dressing, avocado, olives, organic tomatoes, potatoes and mushrooms	

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Soup

served with bread

MUSHROOMS CREAM	150
A blend of mushrooms simmered with cream and selected herbs	
PUMPKIN SOUP	150
A rich blend of pumpkin simmered in vegetable broth and Chef's spices	
ONION SOUP	150
Topped with gruyere cheese tuille	

price subject to 10% service and 7% vat

Pasta

Choice of Spaghetti or Penne rigate

ARRABBIATA 260
Spicy tomato sauce with garlic, tomatoes, red chili peppers cooked in olive oil
(add seafood 50 THB)

PESTO 260
Fresh blend of crushed garlic, basil, pinenuts and parmesan cheese
(add seafood 50 TBH)

CARBONARA 280
An indulgent dish prepared with bacon, organic egg yolks, parmesan cheese,
cream and coarse black peper

CON SALSICCIA ① 290
Spicy sausage, bacon and Thai herbs

BOLOGNESE 290
Our original recipe of ripe tomatoes and ground beef sauteed with
freshly diced onions, celery, garlic and simmered slowly with
Italian herbs and spices

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Sandwiches and Burgers

Our sandwiches and burger are served with French fries

GRILLED HAM & CHEESE SANDWICH	270
White toast, paris ham and cheddar cheese	
ELEFIN CLUB	290
A house favorite! Slow-cooked chicken breasts, bacon, cheddar cheese, organic fried egg, lettuce, tomatoes served on whole wheat bread	
GRILLED SALMON SANDWICH	320
Ciabatta bread, capers, tomatoes, lemon, olives oil, herbs and salad	
CHICKEN BURGER	350
Char-grilled chicken, spicy BBQ sauce, lettuce, tomatoes and sautéed onion on black charcoal bun or white bun	
ELEFIN ANGUS BURGER ①	380
Char-grilled angus dry aged beef, spicy BBQ sauce, bacon, lettuce, tomatoes and sautéed onion on black charcoal bun or white bun	
VEGAN BURGER	380
Char-grilled beyond burger plant-based, lettuce, tomatoes, sautéed onions, spicy BBQ sauce on black charcoal bun or white bun	

Open Sandwiches

On multigrain bread

SMOKED SALMON ②	250
Lettuce, tomatoes, capers, poached egg, avocado, mustard dressing	
AVOCADO ③	190
Poached eggs	

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Chef Recommended

POO-NIM PHAD PHONG KA-RI	350
Stir-fried soft shell crabs with egg and curry sauce	
THAI STYLE GRILLED CALAMARI	350
With seafood sauce	
KA-PRAO LAMB	590
Stir-fried minced lamb with chili and holly basil served over jasmine rice and topped with fried egg	
TIGER PRAWNS - 300 g	550
Choose 1 choice for your favorite!	
*Grilled to enjoy with tamarind sauce	
*Steamed and served with garlic sauce	
GRILLED T-BONE - 350 g (1)	750
With sweet potato puree and thyme sauce	

Paninis

Our paninis are served with French fries

GRILLED VEGETABLES AND BRIE	250
Grilled Mediterranean vegetables with brie cheese, homemade pesto and light balsamic reduction	
PARIS HAM AND CHEDDAR	270
Paris ham with cheddar cheese, mustard and coleslaw	
PARMA HAM AND MOZZARELLA	290
Imported parma ham with mozzarella, homemade pesto, tomato and light balsamic reduction	

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price subject to 10% service and 7% vat

Pizza

Small

Regular

MARGHERITA ① 150 260
Tomato sauce, mozzarella cheese and basil

CONTADINA 180 320
Italian sausage, onions, bell peppers and mozzarella cheese

PROSCUITTO ② 200 350
Parma ham, tomato sauce and mozzarella cheese

FRUITTI DI MARE 210 370
Seafood, tomato sauce and mozzarella cheese

SMOKED SALMON 250 400
Smoked salmon, tomato sauce, mozzarella cheese and olives



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Desserts

COCONUT ICE CREAM	150
Homemade coconut ice cream topped with sticky rice, candied fruits, beans and crispy peanuts	
MANGO STICKY RICE (SEASONAL) ①	150
A well-loved classic. Juicy golden mango and sticky rice cooked in coconut milk Helpful hint : this dish is the best enjoyed during mango season - March to May	
VANILLA & COCONUT CRÈME BRULEE	150
ICE CREAM - 2 SCOOPS	150
Homemade with love in our small batch kitchen with fresh ingredients Vanilla/Chocolate/Strawberry/Salty caramel	
SORBET - 2 SCOOPS	150
Homemade with love in our small batch kitchen with fresh ingredients Raspberry/Strawberry/Lemon-honey/Passion fruit/Mango-jasmine	
LOD-CHONG	120
Pandan flavored rice flour in sweetened coconut milk syrup and topped with ice crush	
NEW YORK CHEESE CAKE ②	120

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