



Blue Elephant

FINEST AUTHENTIC THAI CUISINE

www.BlueElephantCA.com

Business Hours:
Monday - Sunday

BREAKFAST : 7:00 AM - 11:00 AM

LUNCH : 11:00 AM - 3:00 PM

DINNER : 4:30 PM - 9:00 PM



Breakfast @ Blue Elephant

* Lunch & Dinner Item available



Egg In The Pan \$10

2 Eggs / Sausage / Bacon / Ham / Green Onion /
Pea-Carrot - Choice of White or Wheat Bread



Thai Porridge

Minced Chicken or Tofu  \$10
Shrimp or Fish \$15

Jasmine Rice / Fried Garlic / Scallion / Pepper



Hainan Chicken Rice \$12

Steamed or Fried

Chicken Thigh / Ginger Rice / Cucumber
Served with Chicken Broth and
Ginger Spicy Sauce (Steamed Chicken) or
Sweet & Sour Sauce (Fried Chicken)



Garlic Sauce Over Rice

Chicken, Pork, Beef, Tofu , **or Veggie**  \$10
Shrimp \$15 **Seafood** \$17 **Add Fried Egg** \$2
Deep-fried fresh Garlic / Pepper / Light Soy Sauce



Spicy Basil Sauce Over Rice

Chicken, Pork, Beef, Tofu , **or Veggie**  \$10
Shrimp \$15 **Seafood** \$17 **Add Fried Egg** \$2
Fresh Chili / Fresh Garlic / Basil Leaves / Bell
Peppers / Light Soy Sauce

Chinese Donut \$3



Wake Up Drink

Hot Coffee \$3
Hot Thai Tea \$3



 **Vegetarian**

Lunch @ Blue Elephant

Lunch hours: Monday thru Friday
11:00 AM – 3:00 PM / Excepted Holidays.
Served with salad and spring rolls.
Choice of jasmine or brown rice.

Chicken, Pork,  Tofu,  Veggie 9
Beef 11,  Mock Chicken 11
Shrimp 13 Combination 13 Seafood 15

Ginger

Fresh ginger, mushrooms, bell peppers, green onion, carrot, zucchini, and onions in light brown sauce.

Spicy Basil Leaves

Sliced choice of meat with green beans, onions, basil, and hot chili sauce.

Cashew Nut

Sliced choice of meat with cashews, onions, bell peppers, and roasted chili.

Spicy Eggplant

Sautéed Chinese eggplant with bell peppers, flavored with black bean sauce and sweet basil leaves.

Spicy Green Bean

Sautéed green bean with spicy red curry paste.

Garlic Green bean

Sautéed green bean with garlic sauce.

Sweet and Sour

Choice of meat in Thai sweet and sour sauce with onions, bell peppers, tomatoes, zucchini, carrot, and pineapple.

Veggie Lover

Medley of broccoli, carrot, onion, mushrooms, baby corn, and zucchini in light brown sauce.

Yellow Curry

Mild curry with potatoes and onion.

Red Curry

Blend of eight spices with bamboo shoots and Chinese eggplant.

Green Curry

Slightly sweet curry with slices of Chinese eggplant, bamboo shoot, and basil.

Panang Curry

Distinctive blend of Thai curry with zucchini, bell peppers, coconut milk and kaffir lime leaves.

Hot & Spicy can be ordered: mild, medium, hot, or no spice

Special Lunch

Orange Chicken

Deep-fried battered chicken then stir with orange sauce. **10**

Blue Elephant Crispy Garlic Chicken

Bread herbs marinated chicken breast with fried garlic and basil. **11**

Chu-Chee Salmon

Pan-fried salmon filet glazed with spicy red curry coconut cream reduction and sprinkle of kaffir lime leaves. **15**

Blue Elephant Cha Cha

Stir-fried sole filet with young pepper, chili, basil, fingerroot, and bell peppers. **12**

Spicy Garlic Shrimp

Shrimp in spicy garlic sauce prepared with black pepper, carrot, and mushrooms. **13**

Andaman Shrimp

Sautéed shrimp with tomatoes, green onion, red bell pepper, and curry powder. **13**

Hainan Chicken Rice

Steamed or Fried **14**

Chicken Thigh / Ginger Rice / Cucumber
Served with Chicken Broth and
Ginger Spicy Sauce (Steamed Chicken) or
Sweet & Sour Sauce (Fried Chicken)

Beverage

 **Vegetarian**

Premium Thai Iced Tea **3**

Premium Thai Iced Coffee **3**

Add Boba 75 cents

Pomegranate Lemonade **3**

Pomegranate Iced Tea **3**

Pink Lemonade **3**

Regular Iced Tea **3**

Lemongrass Iced Tea **3**

Hot Tea jasmine or green **3**

Hot Coffee **3**

Fresh Young Coconut **6**

Sparkling Water **5**

Bottled Drinks **3**

*Coke, Diet Coke, Sprite,
Dr. Pepper, Orange Fanta*



Appetizers

Chicken or Pork Sate 7
Tofu Sate 10

Skewers of chicken tender or sliced pork or firm tofu marinated in Thai spices. Served with peanut sauce and sweet cucumber sauce.

Blue Elephant Spring Rolls 7
Crispy rolls stuffed with vegetables.
Served with sweet & sour sauce.

Naked Shrimp 10
Deep-fried shrimp with wonton skin in special seasoning.

Calamari de Thai 9
Lightly flavored and deep-fried with spicy mayo sauce.

Pot Stickers or Veggie Pot Stickers 7
Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.

Angel Wings 9
De-boned chicken wing stuffed with ground chicken, cabbage, carrot, and clear noodles.

Chinese Eggplant Tempura 9
Thin slices, breaded and deep-fried until golden crispy. Served with spicy mayo sauce.

Shrimp Tempura 10
Fresh shrimps, breaded and deep-fried until golden crispy. Served with light soy sauce.

Golden Tofu 7
Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.

Crab Rangoon 8
Deep-fried wonton skin stuffed with cream cheese and imitation crab meat. Served with sweet & sour sauce.



Crab Cake 12
Blue crab meat, Thai herbs, and seasoned breadcrumbs. Served with sweet mango sauce.

Fish Cake 10
Fish paste mix with Thai herbs, deep-fried and served with sweet & sour sauce, topped with cucumber and crushed peanuts.

Mango Chicken Wrap 12
Mince chicken stir-fried with garlic, pepper, and soy sauce, topped with crispy rice noodles and green onion. Served with tamarind dressing and shredded coconut. Along side with Romaine.

 **Vegetarian**



Soup

Choice of chicken, pork, beef, tofu, vegetarian shrimp add \$4 / combination add \$4

Tom Yum Cup 6 / Hot Pot 12
A famous hot & sour soup prepared with lemongrass, mushrooms, and Thai chili. It will definitely rejuvenate your soul.

Tom Kah Cup 6 / Hot Pot 12
A rich coconut soup prepared with a combination of Thai herbs, mushrooms, and fresh Thai chili.

Seafood Soup Hot Pot 20
Lemongrass broth or rich coconut soup
A delicious blend of shrimp, scallops, calamari, fish, and mussels in choice of soup.

Wonton Soup Cup 6 / Hot Pot 12
Chicken bouillon with chicken dumpling and Napa cabbage.

 **Tofu Soup Cup 6 / Hot Pot 12**
Vegetarian broth with soft tofu, skin tofu, black mushroom, and Napa cabbage.

Salads

 **Garden Salad**
Small 5 / Large 9 - (chicken add \$2)
Mixed vegetable with house dressing or peanut dressing.

Grilled Beef Salad 15
Grilled sliced medium rare beef with onions, mint leaves, chili, and lime dressing.

Blue Elephant Green Papaya Salad 16
Fine shredded green papaya tossed with green beans, tomatoes, peanuts, garlic, and hot chili. Served with grilled shrimp.

Crystal Salad (Yum Woon Sen) 16
Glass noodles mixed with shrimp and onions in spicy lime dressing.

Traditional Thai Fare

 Choice of chicken, pork, beef, tofu, or vegetarian mock chicken add \$2
shrimp add \$4 / combination add \$4 / seafood add \$8

Prig King 13

Choice of meat and green beans in special curry sauce.

Fresh Ginger 13

Fresh ginger, mushrooms, bell peppers, green onion, carrot, zucchini, and onions in light brown sauce.

Broccoli 13

Stir-fried fresh cut broccoli in oyster sauce.

Spicy Basil 13

Sliced choice of meat with green beans, onions, basil, and hot chili sauce.

Cashew Nut 13

Sliced choice of meat with cashews, onions, bell peppers, and roasted chili.

Kung Pao 13

Sliced choice of meat with peanut, onions, bell peppers, and hot sauce.

Sweet & Sour 13

Thai sweet and sour sauce with onions, bell peppers, tomatoes, zucchini, carrot, and pineapple.

Spicy Eggplant 13

Sautéed Chinese eggplant with bell peppers, flavored with black bean sauce and sweet basil leaves.

Vegetarian

Spicy Eggplant 13

Stir-fried eggplant with Thai basil in special sauce.

Green Bean Prig King 13

Sautéed green beans and chili paste make this Thai classic.

Garlic Green Bean 13

Sautéed string beans with garlic sauce.

Veggie Lover 13

Sautéed seasonal veggies with soy sauce.

Golden Triangle 13

Golden fried tofu with seasoning, vegetables, and peanut curry sauce.

Orange Mock Chicken 14

Deep-fried battered soy chicken then stir with orange sauce.



Curry

Choice of chicken, pork, beef, tofu, or vegetarian mock chicken add \$2
shrimp add \$4 / combination add \$4 / seafood add \$8

Yellow Curry 13

Indian curry Thai style with coconut cream, potatoes, and onions.

Red Curry 13

Blend of eight spices, bamboo shoots, and Chinese eggplant in coconut cream base.

Green Curry 13

Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoots, and Thai basil accents.

Panang Curry 13

Distinctive blend of Thai curry with coconut milk and kaffir lime leaves.

Curry Sampler

Sample of any three curries. 16
Sample all four curries. 20

Rice & Noodles

Choice of chicken, pork, beef, tofu, or vegetarian mock chicken add \$2
shrimp add \$4 / combination add \$4 / seafood add \$8

Pad Thai 13

The dish that made Thai food famous. Thin rice noodles stir-fried with bean sprouts, green onion, egg, tamarind sauce, and side of crushed peanuts.

Pad See-Ew 13

Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg.
Substitute broccoli with Chinese broccoli add \$2

Drunken Noodle 13

Pan-fried flat rice noodles, egg, onions, bell peppers, basil, and chili.

Chow Mein 13

Egg noodle stir-fried with mixed vegetables.

Spicy Fried Rice 13

Stir-fried rice with egg, basil leaves, chili, bell peppers, and onions.

Blue Elephant Fried Rice 13

Thai classic style fried rice pan-fried with egg, onions, green onion, and tomatoes.

Pineapple Fried Rice 17

Sautéed rice, shrimp, chicken, raisins, cashew nut, egg, onions, and pineapple with a touch of curry.

Blue Crab Fried Rice 19

Jasmine rice sautéed with fresh blue crab meat, egg, and green onion.

Signature A La Carte

Selection below served with jasmine or brown rice.

Crispy Garlic Chicken 13

Bread herbs marinated chicken breast with fried garlic and basil.

Orange Chicken 13

Deep-fried battered chicken then stir with orange sauce.

Roasted Duck with Red Curry 17

Boneless roasted duck topped with spicy red curry sauce, fresh basil, bell peppers, tomatoes, and pineapple.

Prawns & Asparagus 19

Sautéed in light soy sauce with garlic and Shitake mushroom.

Choo Chee Red Snapper 19

Filet of white fish with red curry paste, coconut milk, kaffir lime leaves, and basil.

Spicy Garlic Shrimp 19

Shrimp in garlic sauce with black pepper, carrot, and mushrooms.

Crispy Fried Red Snapper with Three Flavored Chili 19

Fried red snapper with Thai chili and 3 flavors sauce.

Panang Beef Short Ribs 21

Slow cooked beef short ribs in Panang curry and coconut cream.

Salmon Green Curry 21

Broiled fresh filet of salmon with our special spicy green curry. Served with fresh basil and eggplant.

Crispy Salmon 21

8 oz. Atlantic salmon pan-grilled with a light drizzle of extra virgin olive oil.

Topped with sauce of choice:

a) *Mango curry sauce*

b) *Garlic sauce*

Blue Elephant Cha Cha 21

Millionaire's soul food. Fried sole fish sautéed with our special curry paste – a secret blend of rare and expensive fresh Thai herbs and spices. Prepared true to our roots – spicy!

Sea Scallop Garlic 22

Sautéed sea scallops with house special garlic sauce on a bed of fresh spinach.

Talay Thai 22

Shrimp, scallops, mussels, squid, and fish stir-fried with chili pepper, basil, and hot chili sauce.

Coconut Paradise 22

Rich in protein and high in lauric acid. This isotonic “fruit of life” helps fight bacteria and infections while increasing metabolism. Enjoy its meat and milk together with an assortment of shrimp and scallop with our family's spicy green curry paste made daily from fresh Thai herbs, spices, and green chili for a deliciously HOT tropical experience.

Smokin' Seafood 25

An assortment of sizzling fresh seafood with spicy red curry.

Fried Fish 3 ways 29

Deep-fried whole fish, topped with 3 flavors sauce and crispy basil leaves.

Lime Fish 29

Whole fish steamed with Thai spicy lime juice.

Side Order

Jasmine Rice 2

Brown Rice 2

Sticky Rice 3

Coconut Rice 3



Beverage

Premium Thai Iced Tea 3

Premium Thai Iced Coffee 3

Above items add Boba 75 cents

Pomegranate Lemonade 3

Pomegranate Iced Tea 3

Pink Lemonade 3

Lemongrass Iced Tea 3

Hot Tea Jasmine or Green 3

Hot Coffee 3

Sparkling Water 5

Fresh Young Coconut 6

Bottled Drinks 3

Coke, Diet Coke, Sprite,

Dr. Pepper, Orange Fanta

