

APPETIZERS

 CHICKEN OR PORK OR TOFU SATE 8	SHRIMP TEMPURA 10
Skewers of chicken tender or pork tender or firm tofu marinated in Thai spices. Served with peanut sauce, and sweet cucumber sauce.	Fresh shrimp, breaded and deep-fried until golden crispy. Served with light soy sauce.
 BLUE ELEPHANT SPRING ROLLS 8	 GOLDEN TOFU 8
Crispy rolls stuffed with vegetables. Served with sweet & sour sauce.	Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.
NAKED SHRIMP 10	CRAB RANGOON 8
Deep-fried shrimp with wonton skin in special seasoning.	Deep-fried wonton skin stuffed with cream cheese and imitation crab meat. Served with sweet & sour sauce.
CALAMARI DE THAI 9	CRAB CAKE 12
Lightly seasoned and deep-fried calamari steak with spicy mayo sauce.	Blue crab meat, Thai herbs, and seasoned breadcrumbs. Served with sweet mango sauce.
POT STICKERS OR VEGGIE POT STICKERS 8	FISH CAKE 10
Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.	Fish paste mixed with Thai herbs, and curry paste deep-fried and served with sweet & sour sauce, topped with cucumber, and crushed peanut.
ANGEL WING 10	MANGO CHICKEN WRAP 12
De-boned chicken wing stuffed with ground chicken, cabbage, carrot, and clear noodles.	Minced chicken stir-fried with garlic, pepper, and soy sauce, topped with crispy rice noodles and green onion. Served with Romaine, tamarind sauce, and shredded coconut.
 CHINESE EGGPLANT TEMPURA 9	SHUMAI 10
Thin slices, breaded and deep-fried until golden crispy. Served with spicy mayo sauce.	Ground Chicken, garlic, steamed wonton. Served with black sweet soy sauce on top with fried garlic, and onion.

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, mushroom, 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 herb, mushroom, and fresh Thai chili.

SEAFOOD SOUP Hot Pot 20
Lemongrass broth or rich coconut soup
A delicious mix of shrimp, scallop, calamari, fish, and mussel 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.

SALAD

 **GARDEN SALAD** Small 6 / Large 10
(chicken add \$2)
Mixed vegetables with house dressing or peanut dressing.

GRILLED BEEF SALAD 16
Grilled sliced medium rare beef with onion, mint leaf, chili, and lime dressing.

BLUE ELEPHANT GREEN PAPAYA SALAD 16
Fine shredded green papaya tossed with green bean, tomato, peanut, garlic, and hot chili. Served with grilled shrimp.

CRYSTAL SALAD (Yum Woon Sen) 16
Glass noodles mixed with shrimp and onion in spicy lime dressing.

TRADITIONAL

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

PRIG KING 14
Choice of meat and green bean in special curry sauce.

FRESH GINGER 14
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.

BROCCOLI 14
Stir-fried fresh cut broccoli in oyster sauce.

SPICY BASIL 14
Choice of meat with green bean, onion, basil, and hot chili sauce.

CASHEW NUT 14
Choice of meat with cashew, onion, bell pepper, and roasted chili.

KUNG PAO 14
Choice of meat with peanut, onion, bell pepper, and hot sauce.

SWEET & SOUR 14
Thai sweet and sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

SPICY EGGPLANT 14
Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce, and sweet basil leaf.




VEGETARIAN

 **SPICY EGGPLANT** 14
Stir-fried eggplant with Thai basil in a special sauce.

 **GREEN BEAN PRIG KING** 14
Sautéed green bean and chili paste make this Thai classic.

 **GARLIC GREEN BEAN** 14
Sautéed green bean with garlic sauce.

 **VEGGIE LOVER** 14
Sautéed seasonal veggies with soy sauce.

 **GOLDEN TRIANGLE** 14
Golden fried tofu with seasoning, vegetables, and peanut curry sauce.

 **ORANGE MOCK CHICKEN** 15
Deep-fried battered soy chicken in sweet, and tangy 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	14
Indian curry Thai style with coconut cream, potato, and onion.	
RED CURRY	14
Blend of eight spices, bamboo shoot, and Chinese eggplant in coconut cream base.	
GREEN CURRY	14
Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoot, and Thai basil accent.	

PANANG CURRY	14
Distinctive blend of Thai curry with coconut milk and kaffir lime leaf.	
CURRY SAMPLER	17
Sample of any three curries	
Sample all four curries	
	21

RICE AND NOODLES

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

PAD THAI	14
The dish that made Thai food famous. Thin rice noodles stir-fried with bean sprout, green onion, egg, tamarind sauce, and side of crushed peanut.	
PAD SEE-EW	14
Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg. (Substitute broccoli with Chinese broccoli add \$2)	
DRUNKEN NOODLE	14
Stir-fried flat rice noodles, egg, onion, bell pepper, basil, and chili.	
CHOW MEIN	14
Egg noodle stir-fried with mixed vegetables.	
CURRY NOODLE (KAO SOI)	15
Egg noodles, light yellow curry broth, crispy noodle top, side of bean sprouts, green pickle mustard, and red onion.	

SPICY FRIED RICE	14
Stir-fried rice with egg, basil leaf, chili, bell pepper, and onion.	
BLUE ELEPHANT FRIED RICE	14
Thai classic style fried rice Stir-fried with egg, onion, green onion, and tomato.	
PINEAPPLE FRIED RICE	18
Sautéed rice, shrimp, chicken, raisin, cashew nut, egg, onion, and pineapple with a touch of curry.	
BLUE CRAB FRIED RICE	20
Jasmine rice sautéed with fresh blue crab meat, egg, onion, green onion, and tomato.	
HAINAN CHICKEN RICE	14
Chicken thigh, ginger rice, cucumber. Served with chicken broth, and ginger spicy sauce.	

SIGNATURE A LA CARTE

CRISPY GARLIC CHICKEN	14
Breaded herb-marinated chicken breast with sweet tamarind sauce	
ORANGE CHICKEN	14
Deep-fried battered chicken in sweet, and tangy orange sauce.	
ROASTED DUCK WITH RED CURRY	18
Boneless roasted duck in spicy red curry sauce, fresh basil, bell pepper, tomato, and pineapple.	
PRAWNS & ASPARAGUS	20
Sautéed in light soy sauce with garlic, and Shitake mushroom.	
CHOO CHEE RED SNAPPER	20
Deep-fried Filet of white fish with red curry sauce, coconut milk, kaffir lime leaf, and basil.	
SPICY GARLIC SHRIMP	20
Shrimp in garlic sauce with black pepper, carrot, and mushroom.	
CRISPY FRIED RED SNAPPER WITH THREE FLAVORED CHILI	20
Fried red snapper with Thai chili, and 3 flavors sauce.	
PANANG BEEF SHORT RIBS	22
Braised beef short ribs in Panang curry, and coconut cream.	
SALMON GREEN CURRY	22
Steamed filet of salmon with our special spicy green curry. Served with fresh basil, and eggplant.	
CRISPY SALMON	22
8 oz. Atlantic salmon deep-fried with a light drizzle of extra virgin olive oil.	
Topped with choice of sauce:	
Mango curry sauce or Garlic sauce	

BLUE ELEPHANT CHA CHA	22
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	23
Sautéed sea scallop with house special garlic sauce on a bed of fresh spinach.	
TALAY THAI	23
Shrimp, scallop, mussel, squid, and fish stir-fried with chili pepper, basil, and hot chili sauce.	
COCONUT PARADISE	23
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	26
An assortment of sizzling fresh seafood with spicy red curry.	
FRIED FISH 3 WAYS	32
Deep-fried whole fish, topped with 3 flavors sauce, and crispy basil leaf.	
LIME FISH	32
Whole fish steamed with Thai spicy lime juice.	
SIDE ORDER	
Jasmine Rice	2
Brown Rice	2
Sticky Rice	3
Coconut Rice	3
Steamed Noodle	3
Steamed Veggies	3



Blue Elephant
FINEST AUTHENTIC THAI CUISINE



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BEVERAGE

PREMIUM THAI ICED TEA 3

PREMIUM THAI ICED COFFEE 3

Above items add Boba \$0.75

POMEGRANATE LEMONADE 3

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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.





Blue Elephant

FINEST AUTHENTIC THAI CUISINE

DESSERTS

CHEESE CAKE

With choice of strawberry or blueberry topping.

7

MANGO MOUSSE CAKE

Light, airy, and delicious tropical taste.

7

TIRAMISU

Mocha coffee soaked with mascarpone cheese.

7

CRÈME BRÛLÉE

Custard cream topped with burnt brown sugar.

7

SWEET STICKY RICE WITH MANGO

Thai sticky rice cooked with coconut milk and sugar, served along side with ripe sweet mango.

10

SWEET STICKY RICE WITH DURIAN

Thai sticky rice cooked with coconut milk and sugar, served along side with ripe durian.

10

THAI COCONUT CUSTARD

The combination of sweet and salty in the same bite, old fashion Thai dessert.

7

BAR-B-QUE STICKY RICE

Sweet sticky rice with banana inside, wrap with banana leaf.

7

BANANA ROLL WITH HONEY

Banana wrap with egg roll skin, deep fried to golden crispy. Served with honey on the top.

6

With coconut Ice Cream add \$2.

BANANA PUFF

Breaded banana with sweet shredded coconut, wrapped with roti sheet, deep fried, and served with condensed milk.

10

COCONUT ICE CREAM

Made with fresh coconut milk and coconut fresh. Enjoy with sweet sticky rice just \$2 more.

6

GREEN TEA ICE CREAM

Made with real Japanese green tea powder.

6