

# SIGNATURE A LA CARTE

- CRISPY GARLIC CHICKEN** 17  
Breaded herb-marinated chicken breast with sweet tamarind sauce.
- ORANGE CHICKEN** 17  
Deep-fried battered chicken in sweet and tangy orange sauce.
- KRA PROW WITH GROUND CHICKEN** 19  
Stir-fried ground chicken and basil leaves with garlic and hot chili sauce (Spicy Basil Thai Style)
- ROASTED DUCK WITH RED CURRY** 21  
Boneless roasted duck in spicy red curry sauce, fresh basil, bell pepper, tomato, and pineapple.
- PRAWNS & ASPARAGUS** 23  
Sautéed in light soy sauce with garlic and Shiitake mushroom.
- CHOO CHEE RED SNAPPER** 23  
Deep-fried fillet of white fish with red curry sauce, coconut milk, kaffir lime leaves, and basil.
- SPICY GARLIC SHRIMP** 23  
Shrimp in garlic sauce with black pepper, carrot, and mushroom.
- CRISPY FRIED RED SNAPPER WITH THREE FLAVORED CHILI** 23  
Fried red snapper with Thai chili and 3 flavoured sauce.
- PANANG BEEF SHORT RIBS** 25  
Braised beef short ribs in panang curry and coconut cream.
- SALMON GREEN CURRY** 25  
Steamed fillet of salmon with our special spicy green curry. Served with fresh basil and eggplant.
- CRISPY SALMON** 25  
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** 25  
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** 27  
Sautéed sea scallop with house special garlic sauce on a bed of fresh spinach.
- TALAY THAI** 27  
Shrimp, scallop, mussel, squid, and fish stir-fried with chili pepper, basil, and hot chili sauce.
- COCONUT PARADISE** 27  
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** 29  
An assortment of sizzling fresh seafood with spicy red curry.
- FRIED FISH 3 WAYS** 39  
Deep-fried whole fish topped with 3 flavoured sauce and crispy basil leaves.
- STEAMED FISH (Choice of Lime Fish or Ginger Sauce)** 39  
Whole fish steamed with Thai spicy lime or ginger sauce.



# LUNCH



**VEGETARIAN**  
SERVED WITH SALAD AND SPRING ROLL

**LUNCH HOURS:**  
**MONDAY - FRIDAY**  
**9:30 AM – 3:00 PM**  
**(EXCEPT HOLIDAYS)**

*Choice of jasmine or brown rice.*  
*Chicken, Pork, Tofu, or Veggie \$12 / Mock Chicken \$14*  
*Beef \$14 / Shrimp \$16 / Combination \$16 / Seafood \$19*

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

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

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

**SPICY EGGPLANT** Sautéed Chinese eggplant with bell pepper, 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.

**GARLIC & PEPPER** Sautéed garlic & pepper sauce.

**SWEET AND SOUR** Thai sweet & tangy sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

**VEGGIE LOVER** Medley of broccoli, carrot, onion, mushroom, baby corn, and zucchini in light brown sauce.

**YELLOW CURRY** Mild curry with potato and onion.

**RED CURRY** Blend of eight spices with bamboo shoot, 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 pepper, coconut milk, and kaffir lime leaves.



# SPECIAL LUNCH

**ORANGE CHICKEN** Deep-fried battered chicken in sweet and tangy orange sauce. 13

**BLUE ELEPHANT CRISPY GARLIC CHICKEN** 15  
Breaded herb-marinated chicken breast served with sweet tamarind sauce.

**CHU-CHEE SALMON** Steamed salmon fillet glazed with spicy red curry, coconut cream reduction, and sprinkle of kaffir lime leaves. 19

**THAI MONGOLIAN BEEF** Beef marinated in sauce stir-fried with green onion and mushroom. 17

**BLUE ELEPHANT CHA CHA** 16  
Deep-fried sole fillet with stir-fried young pepper, chili, basil, ginger root, and bell pepper.

**SPICY GARLIC SHRIMP** 17  
Shrimp in spicy garlic sauce prepared with black pepper, carrot, and mushroom.

**ANDAMAN SHRIMP** 17  
Sautéed shrimp with tomato, green onion, red bell pepper, and curry powder.

**HAINAN CHICKEN RICE** 17  
Chicken thigh, ginger rice, and cucumber served with chicken broth and ginger spicy sauce.



# SIDE ORDERS

- JASMINE RICE \$ \$3/L \$5
- BROWN RICE \$ \$3/L \$5
- STICKY RICE \$4
- PEANUT SAUCE \$ \$1/L \$3
- STEAMED GLASS NOODLE \$5

- COCONUT RICE \$4
- STEAMED NOODLE \$4
- STEAMED VEGGIES \$4



# DESSERTS



**CHEESECAKE** 9  
With choice of strawberry or blueberry topping.

**MANGO MOUSSE CAKE** 9  
Light, airy, and delicious tropical taste.

**TIRAMISU** 9  
Layers of lady fingers soaked with mocha coffee and mascarpone cheese.

**CRÈME BRÛLÉE** 10  
Custard cream topped with hardened caramelized sugar.

**SWEET STICKY RICE WITH MANGO** 12  
Thai sticky rice cooked with sweet coconut milk, served along side with ripe sweet mango.

**SWEET STICKY RICE WITH DURIAN** 12  
Thai sticky rice in sweet coconut milk and ripe durian.

**THAI COCONUT CUSTARD** 9  
The combination of sweet and salty in the same bite, old fashion Thai dessert.

**BAR-B-QUE STICKY RICE** 9  
Sweet sticky rice stuffed with banana wrapped in banana leaf.

**BANANA TRIANGLE WITH HONEY** 9  
Sweet Banana wrapped with egg roll skin and deep fried to golden crispy. Topped with honey and sesame seeds. *With coconut ice cream add \$2.*

**BANANA PUFF** 12  
Sweet banana and shredded coconut wrapped with roti sheet, deep fried, and topped with condensed milk and powdered sugar. *With coconut ice cream add \$2.*

**COCONUT ICE CREAM** 7  
Made with fresh coconut milk and fresh coconut. *Enjoy with sweet sticky rice just \$2 more.*

**GREEN TEA ICE CREAM** 7  
Made with real Japanese green tea powder.

**HOUSE COOKIES** 7

# BEVERAGES

*Add Boba \$1*

- PREMIUM THAI ICED TEA 4
- PREMIUM THAI ICED COFFEE 4
- POMEGRANATE LEMONADE 4
- POMEGRANATE ICED TEA 4
- RASPBERRY ICED TEA 4
- PINK LEMONADE 4
- LEMONGRASS ICED TEA 4
- HOT JASMINE TEA OR GREEN TEA 4
- HOT COFFEE 4
- SPARKLING WATER 7
- FRESH YOUNG COCONUT 7
- BOTTLED DRINKS 4  
Coke, Diet Coke, Sprite, Dr.Pepper, and Orange Fanta.

# SPARKLING WINE

	GLASS	BOTTLE
KORBEL SPARKLING BRUT	7	-
GANCIA PROSECCO	9	32
PIPER SOMONA BLANC DE BLAN	-	32

# WHITE WINE

CHARDONNAY	GLASS	BOTTLE
FETZER, CALIFORNIA	7	-
RUTHERFORD RANCH, NAPA VALLEY	-	32
SONOMA-CUTRER, SONOMA	-	38
SAUVIGNON BLANC		
SUTTER HOME, CALIFORNIA	7	-
GIESEN ESTATE, NEW ZEALAND	-	25
JOEL GOTT, CALIFORNIA	-	28

PINOT GRIGIO	GLASS	BOTTLE
SUTTER HOME, CALIFORNIA	7	-
SEAGLASS, SANTA BARBARA	-	25

RIESLING	GLASS	BOTTLE
SUTTER HOME, CALIFORNIA	7	-
JEKEL, MONTEREY	-	25

WHITE ZINFANDEL	GLASS	BOTTLE
SUTTER HOME, CALIFORNIA	7	20

MOSCATO	GLASS	BOTTLE
SUTTER HOME, CALIFORNIA	7	-
MENAGE A TROIS, CALIFORNIA	-	21

ROSE	GLASS	BOTTLE
LOVE & HOPE, PASO ROBLES	-	22

# RED WINE

CABERNET SAUVIGNON	GLASS	BOTTLE
FETZER, CALIFORNIA	7	-
JOEL GOTT 815, CALIFORNIA	-	35
RAYMOND NAPA, SOMMELIER SELECTION	-	45

MERLOT	GLASS	BOTTLE
SUTTER HOME, CALIFORNIA	7	-
LINE 39, CALIFORNIA	-	21
LIBERTY SCHOOL, CENTRAL COAST	-	32

PINOT NOIR	GLASS	BOTTLE
SUTTER HOME, CALIFORNIA	7	-
DELOACH, CALIFORNIA	-	21
SIMPLE LIFE, CALIFORNIA	-	28

ZINFANDEL	GLASS	BOTTLE
BOGLE, CALIFORNIA	-	25
FREAKSHOW, CALIFORNIA	-	32

INTERESTING REDS	GLASS	BOTTLE
SUTTER HOME, CALIFORNIA	7	-
LOT 96 RED BLEND, SONOMA	-	25
BLACK INK RED BLEND, NAPA VALLEY	-	25

# COCKTAIL

BLUE MARTINI	7	-
MANGO MARTINI	7	-
LYCHEE MARTINI	7	-
BLUE MOJITO	8	-
STRAWBERRY MOJITO	8	-

# BEER

	SMALL	LARGE	TOWER
SINGH BEER, THAILAND	5	9	30
CHANG BEER, THAILAND	5	9	30

# SAKE

	SMALL	LARGE
HOT SAKE	7	12
COLD SAKE	-	15

18% SERVICE CHARGE FOR PARTIES OF 5 OR MORE

# APPETIZERS



**CHICKEN OR PORK OR TOFU SATE** 10  
Skewers of chicken tender or pork tender or firm tofu marinated in Thai spices. Served with peanut sauce and sweet cucumber sauce.

**BLUE ELEPHANT SPRING ROLLS** 9  
Crispy rolls stuffed with vegetables. Served with sweet & sour sauce.

**NAKED SHRIMP** 12  
Deep-fried shrimp with crispy wrap in special seasoning.

**CALAMARI DE THAI** 12  
Lightly seasoned and deep-fried calamari steak served with spicy mayo sauce.

**POT STICKERS OR VEGGIE POT STICKERS** 10  
Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.

**ANGEL WING** 12  
De-boned chicken wing stuffed with ground chicken, cabbage, carrot, and clear noodles.

**CHINESE EGGPLANT TEMPURA** 10  
Thin slices, breaded and deep-fried until golden crispy. Served with spicy mayo sauce.

**SHRIMP TEMPURA** 12  
Fresh shrimp, breaded and deep-fried until golden crispy. Served with light soy sauce.

**GOLDEN TOFU** 10  
Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.

**CRAB RANGOON** 10  
Deep-fried wonton skin stuffed with cream cheese and imitation crab meat. Served with sweet & sour sauce.

**CRAB CAKE** 14  
Blue crab meat, Thai herbs, and seasoned breadcrumbs. Served with sweet mango sauce.

**FISH CAKE** 12  
Fish paste mixed with Thai herbs, and curry paste. Deep-fried and served with sweet & sour sauce, topped with cucumber and crushed peanuts.

**MANGO CHICKEN WRAP** 14  
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.

**SHUMAI** 12  
Ground Chicken and garlic stuffed in wonton skin. Served with black sweet soy sauce with fried garlic and scallions.

**YELLOW CURRY PUFF** 10  
Thai curry puffs are filled with a mouthwatering mix of ground chicken and potatoes cooked with onions, garlic, and spices in a buttery pastry.



CONTAINS PEANUTS \* VEGETARIAN

# SOUPS

Seafood Soup



**Choice of chicken, pork, beef, tofu vegetarian / shrimp add \$5 / combination add \$5**

**TOM YUM** Cup 8 / Hot Pot 15  
A famous hot & sour soup prepared with lemongrass, straw mushroom, tomato and Thai chili. It will definitely rejuvenate your soul.

**TOM KAH** Cup 8 / Hot Pot 15  
A rich coconut soup prepared with a combination of Thai herbs, straw mushroom, tomato and fresh Thai chili.

**SEAFOOD SOUP** Hot Pot 24  
*Lemongrass broth or rich coconut soup*  
A delicious mix of shrimp, scallop, calamari, fish, and mussel in your choice of soup with straw mushroom and tomato.

**WONTON SOUP** Cup 8 / Hot Pot 15  
Chicken bouillon with chicken dumpling and Napa cabbage.

**TOFU SOUP** Cup 8 / Hot Pot 15  
Vegetarian broth with soft tofu, skin tofu, and Napa cabbage.

# SALADS

**HOT & SPICY CAN BE ORDERED**  
Mild, Medium, Spicy, or Not Spicy

**GARDEN SALAD** Small 7 / Large 12  
(chicken add \$4)  
Mixed vegetables with house dressing or peanut dressing.

**CHICKEN LARB** 17  
Ground chicken with red onions and ground roasted rice in spicy lime juice.

**GRILLED BEEF SALAD** 19  
Grilled sliced medium rare beef with onion, mint leaves, chili, and lime dressing.

**BLUE ELEPHANT GREEN PAPAYA SALAD** 19  
Fine shredded green papaya tossed with green bean, tomato, peanut, garlic, and hot chili. Served with grilled shrimp. (Add Salted Crab add \$2)

**CRYSTAL SALAD (Yum Woon Sen)** 19  
Glass noodles mixed with shrimp and onion in spicy lime dressing.



# VEGETARIAN



**SPICY EGGPLANT** 17  
Stir-fried eggplant with Thai basil in a special sauce.

**GREEN BEAN PRIG KING** 17  
Sautéed green bean and chili paste make this Thai classic.

**GARLIC GREEN BEAN** 17  
Sautéed green bean with garlic sauce.

# TRADITIONAL



Cashew Nut

**Choice of chicken, pork, beef, tofu, or vegetarian / mock chicken add \$2 / shrimp add \$5 / combination add \$5 / seafood add \$9**

**PRIG KING** 17  
Choice of meat and green bean stir-fried with special curry paste.

**FRESH GINGER** 17  
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.

**BROCCOLI** 17  
Stir-fried fresh cut broccoli in oyster sauce.

**SPICY BASIL** 17  
Choice of meat with green bean, onion, basil, and hot chili sauce.

**CASHEW NUT** 17  
Choice of meat with cashew, onion, bell pepper, and roasted chili.

**KUNG PAO** 17  
Choice of meat with peanut, onion, bell pepper, and hot sauce.

**SWEET & SOUR** 17  
Thai sweet & sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

**SPICY EGGPLANT** 17  
Sautéed Chinese eggplant with bell pepper and flavored with black bean sauce and sweet basil leaves.

**THAI MONGOLIAN BEEF** 17  
Beef marinated in sauce stir-fried with green onion and mushroom.

# CURRIES

**HOT & SPICY CAN BE ORDERED**  
Mild, Medium, Spicy, or Not Spicy

**Choice of chicken, pork, beef, tofu, or vegetarian / mock chicken add \$2 / shrimp add \$5 / combination add \$5 / seafood add \$9**

**YELLOW CURRY** 17  
Indian curry Thai style with coconut cream, potato, and onion.

**RED CURRY** 17  
Blend of eight spices, bamboo shoot, and Chinese eggplant in coconut cream base.

**GREEN CURRY** 17  
Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoot, and Thai basil accent

**PANANG CURRY** 17  
Distinctive blend of Thai curry with coconut milk and kaffir lime leaves.

**CURRY SAMPLER** 19 24  
Sample of any three curries  
Sample all four curries

**VEGGIE LOVER** 17  
Sautéed seasonal veggies with light brown sauce.

**GOLDEN TRIANGLE** 17  
Golden fried tofu with seasoning, vegetables, and peanut curry sauce.

**ORANGE MOCK CHICKEN** 19  
Deep-fried battered soy chicken in sweet and tangy orange sauce.

# RICE & NOODLES



Pad Thai

**Choice of chicken, pork, beef, tofu, or vegetarian / mock chicken add \$2 / shrimp add \$5 / combination add \$5 / seafood add \$9 / Substitute with glass noodle add \$2**

**PAD THAI\*** 17  
The dish that made Thai food famous. Thin rice noodles stir-fried with bean sprout, green onion, egg, tamarind sauce, and side of crushed peanuts.

**PAD SEE-EW** 17  
Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg. (Substitute broccoli with Chinese broccoli add \$2)

**DRUNKEN NOODLE** 17  
Stir-fried flat rice noodles, egg, onion, bell pepper, basil, and chili.

**CHOW MEIN** 17  
Egg noodle stir-fried with mixed vegetables.

**PAD WOON SEN (GLASS NOODLE)** 19  
Stir fried glass noodle with egg white, green onion, red & green bell pepper, carrot, baby corn, tomato, and straw mushroom.

**BOAT NOODLE SOUP** (Choice of Beef or Pork) 17  
Choice of sliced meat with meatballs, bean sprout, and pork broth or beef broth.

**CURRY NOODLE (KAO SOI)** 18  
Egg noodles, light yellow curry broth, and crispy noodle with side of bean sprouts, pickled mustard greens, and red onion.

**SPICY FRIED RICE** 17  
Stir-fried rice with egg, basil leaf, chili, bell pepper, and onion.

**BLUE ELEPHANT FRIED RICE** 17  
Thai classic style fried rice stir-fried with egg, onion, green onion, and tomato.

**PINEAPPLE FRIED RICE** 21  
Sautéed rice, shrimp, chicken, raisin, cashew nut, egg, onion, and pineapple with a touch of curry.

**BLUE CRAB FRIED RICE** 23  
Jasmine rice sautéed with fresh blue crab meat, egg, onion, green onion, and tomato.

**HAINAN CHICKEN RICE** 17  
Chicken thigh, ginger rice, cucumber. Served with chicken broth and ginger spicy sauce.



Pad See-Ew



Blue Crab Fried Rice