

SIGNATURE A LA CARTE

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



Spicy Garlic Shrimp



Roasted Duck with Red Curry

LUNCH

VEGETARIAN

SERVED WITH SALAD AND SPRING ROLL

Choice of jasmine or brown rice.
Chicken, Pork, Tofu, or Veggie \$14 / Mock Chicken \$16
Beef \$16 / Shrimp \$18 / Combination \$18 / Seafood \$21

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. 15

BLUE ELEPHANT CRISPY GARLIC CHICKEN Breaded herb-marinated chicken breast served with sweet tamarind sauce. 17

CHU-CHEE SALMON Steamed salmon fillet glazed with spicy red curry, coconut cream reduction, and sprinkle of kaffir lime leaves. 21

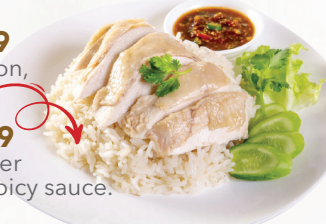
THAI MONGOLIAN BEEF Beef marinated in sauce stir-fried with green onion and mushroom. 19

BLUE ELEPHANT CHA CHA Deep-fried sole fillet with stir-fried young pepper, chili, basil, ginger root, and bell pepper. 19

SPICY GARLIC SHRIMP Shrimp in spicy garlic sauce prepared with black pepper, carrot, and mushroom. 19

ANDAMAN SHRIMP Sautéed shrimp with tomato, green onion, red bell pepper, and curry powder. 19

HAINAN CHICKEN RICE Chicken thigh, ginger rice, and cucumber served with chicken broth and ginger spicy sauce. 19



LUNCH HOURS:
MONDAY - FRIDAY
11:00 AM – 3:00 PM
(EXCEPT HOLIDAYS)

SIDE ORDERS

JASMINE RICE	\$ \$4/L \$7	
BROWN RICE	\$ \$4/L \$7	
STICKY RICE	\$5	
PEANUT SAUCE	\$ \$2/L \$5	
STEAMED GLASS NOODLE	\$6	
		COCONUT RICE \$5
		STEAMED NOODLE \$5
		STEAMED VEGGIES \$5

DESSERTS



CHEESECAKE With choice of strawberry or blueberry topping. 9

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

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

CRÈME BRÛLÉE Custard cream topped with hardened caramelized sugar. 12

SWEET STICKY RICE WITH MANGO Thai sticky rice cooked with sweet coconut milk, served along side with ripe sweet mango. 14

SWEET STICKY RICE WITH DURIAN Thai sticky rice in sweet coconut milk and ripe durian. 15

THAI COCONUT CUSTARD The combination of sweet and salty in the same bite, old fashion Thai dessert. 12

BAR-B-QUE STICKY RICE Sweet sticky rice stuffed with banana wrapped in banana leaf. 12

BANANA TRIANGLE WITH HONEY 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. 9

BANANA PUFF 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. 12

COCONUT ICE CREAM WITH SWEET STICKY RICE Coconut Ice Cream served in a young coconut with sweet sticky rice and topped with fresh coconut and peanuts. 15

COCONUT ICE CREAM Made with fresh coconut milk and fresh coconut. Enjoy with sweet sticky rice just \$2 more. 9

GREEN TEA ICE CREAM Made with real Japanese green tea powder. 9

HOUSE COOKIES 10

BEVERAGES

PREMIUM THAI ICED TEA	5
PREMIUM THAI ICED COFFEE	5
POMEGRANATE LEMONADE	5
POMEGRANATE ICED TEA	5
RASPBERRY ICED TEA	5
PINK LEMONADE	5
LEMONGRASS ICED TEA	5
HOT JASMINE TEA OR GREEN TEA	5
HOT COFFEE	5
SPARKLING WATER	9
FRESH YOUNG COCONUT	9
BOTTLED DRINKS	5
Coke, Diet Coke, Sprite, Dr.Pepper, and Orange Fanta.	



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APPETIZERS

CHICKEN OR PORK OR TOFU SATE 12
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 12
Crispy rolls stuffed with vegetables. Served with sweet & sour sauce.

NAKED SHRIMP 14
Deep-fried shrimp with crispy wrap in special seasoning.

CALAMARI DE THAI 14
Lightly seasoned and deep-fried calamari steak served with spicy mayo sauce.

POT STICKERS OR VEGGIE POT STICKERS 12
Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.

ANGEL WING 14
De-boned chicken wing stuffed with ground chicken, cabbage, carrot, and clear noodles.

CHINESE EGGPLANT TEMPURA 12
Thin slices, breaded and deep-fried until golden crispy. Served with spicy mayo sauce.

SHRIMP TEMPURA 14
Fresh shrimp, breaded and deep-fried until golden crispy. Served with light soy sauce.

GOLDEN TOFU 12
Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.

CRAB RANGOON 12
Deep-fried wonton skin stuffed with cream cheese and imitation crab meat. Served with sweet & sour sauce.

CRAB CAKE 16
Blue crab meat, Thai herbs, and seasoned breadcrumbs. Served with sweet mango sauce.

FISH CAKE 14
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 16
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.

MIANG KHAM 16
Served deconstructed for your building pleasure. Our Miang Kham is served with red onion, ginger, toasted coconut, chili, peanuts, lime, dried shrimp, green leaf, and tamarind sauce

SHUMAI 14
Ground Chicken and garlic stuffed in wonton skin. Served with black sweet soy sauce with fried garlic and scallions.

YELLOW CURRY PUFF 12
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



Tofu Sate

SOUPS

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

TOM YUM Cup 9 / Hot Pot 17
A famous hot & sour soup prepared with lemongrass, mushroom, and Thai chili. It will definitely rejuvenate your soul.

TOM KAH Cup 9 / Hot Pot 17
A rich coconut soup prepared with a combination of Thai herbs, mushroom, and fresh Thai chili.

SEAFOOD SOUP Hot Pot 26
Lemongrass broth or rich coconut soup
A delicious mix of shrimp, scallop, calamari, fish, and mussel in your choice of soup.

WONTON SOUP Cup 9 / Hot Pot 17
Chicken bouillon with chicken dumpling and Napa cabbage.

TOFU SOUP Cup 9 / Hot Pot 17
Vegetarian broth with soft tofu, skin tofu, black mushroom, and Napa cabbage.

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

GARDEN SALAD (chicken add \$2) Small 9 / Large 15
Mixed vegetables with house dressing or peanut dressing.

CHICKEN LARB 19
Ground chicken with red onions and ground roasted rice in spicy lime juice.

GRILLED BEEF SALAD 21
Grilled sliced medium rare beef with onion, mint leaves, chili, and lime dressing.

BLUE ELEPHANT GREEN PAPAYA SALAD CHOICE OF SHRIMP or SALTED CRAB 21
Fine shredded green papaya tossed with green bean, tomato, peanut, garlic, and hot chili. Served with grilled shrimp. (Shrimp and Salty Crab add \$2)

CRYSTAL SALAD (Yum Woon Sen) 21
Glass noodles mixed with shrimp and onion in spicy lime dressing.



VEGETARIAN

SPICY EGGPLANT 19
Stir-fried eggplant with Thai basil in a special sauce.

GREEN BEAN PRIG KING 19
Sautéed green bean and chili paste make this Thai classic.

GARLIC GREEN BEAN 19
Sautéed green bean with garlic sauce.

Seafood Soup



TRADITIONAL

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

PRIG KING 19
Choice of meat and green bean stir-fried with special curry paste.

FRESH GINGER 19
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.

BROCCOLI 19
Stir-fried fresh cut broccoli in oyster sauce.

SPICY BASIL 19
Choice of meat with green bean, onion, basil, and hot chili sauce.

CASHEW NUT 19
Choice of meat with cashew, onion, bell pepper, and roasted chili.

KUNG PAO 19
Choice of meat with peanut, onion, bell pepper, and hot sauce.

SWEET & SOUR 19
Thai sweet & sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

SPICY EGGPLANT 19
Sautéed Chinese eggplant with bell pepper and flavored with black bean sauce and sweet basil leaves.

THAI MONGOLIAN BEEF 21
Beef marinated in sauce stir-fried with green onion and mushroom.

CURRIES

HOT & SPICY CAN BE ORDERED
Medium or Spicy

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

YELLOW CURRY 19
Indian curry Thai style with coconut cream, potato, and onion.

RED CURRY 19
Blend of eight spices, bamboo shoot, and Chinese eggplant in coconut cream base.

GREEN CURRY 19
Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoot, and Thai basil accent

PANANG CURRY 19
Distinctive blend of Thai curry with coconut milk and kaffir lime leaves.

CURRY SAMPLER 21 26
Sample of any three curries
Sample all four curries

VEGGIE LOVER 19
Sautéed seasonal veggies with light brown sauce.

GOLDEN TRIANGLE 19
Golden fried tofu with seasoning, vegetables, and peanut curry sauce.

ORANGE MOCK CHICKEN 21
Deep-fried battered soy chicken in sweet and tangy orange sauce.



Cashew Nut

RICE & NOODLES

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 19
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 19
Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg. (Substitute broccoli with Chinese broccoli add \$2)

DRUNKEN NOODLE 19
Stir-fried flat rice noodles, egg, onion, bell pepper, basil, and chili.

CHOW MEIN 19
Egg noodle stir-fried with mixed vegetables.

PAD WOON SEN (GLASS NOODLE) 21
Stir fried glass noodle with egg white, green onion, red & green bell pepper, carrot, baby corn, tomato, and mushroom.

BOAT NOODLE SOUP (Choice of Beef or Pork) 19
Choice of sliced meat with meatballs, bean sprout, and pork broth or beef broth.

CURRY NOODLE (KAO SOI) 20
Egg noodles, light yellow curry broth, and crispy noodle with side of pickled mustard greens, and red onion.

SPICY FRIED RICE 19
Stir-fried rice with egg, basil leaf, chili, bell pepper, and onion.

BLUE ELEPHANT FRIED RICE 19
Thai classic style fried rice stir-fried with egg, onion, green onion, and tomato.

PINEAPPLE FRIED RICE 24
Sautéed rice, shrimp, chicken, raisin, cashew nut, egg, onion, and pineapple with a touch of curry.

BLUE CRAB FRIED RICE 25
Jasmine rice sautéed with fresh blue crab meat, egg, onion, green onion, and tomato.

HAINAN CHICKEN RICE 19
Chicken thigh, ginger rice, cucumber. Served with chicken broth and ginger spicy sauce.



Blue Crab Fried Rice

