

# LUNCH MENU

MON-FRI 11AM - 3PM  
SAT NOON - 4PM

ALL LUNCH SPECIALS ARE SERVED WITH THAI VEGGIES ROLL AND STEAMED THAI JASMINE RICE (EXCEPT NOODLES) (SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1). PREPARED WITH YOUR CHOICE OF:

CHICKEN, PORK OR BEEF	7.95
TOFU	7.95
SHRIMP	8.95
SEAFOOD	9.95
(SHRIMP, SCALLOP, FISH AND CALAMARI)	

## FROM THE GRILL

- 1. THAI BBQ CHICKEN  
Marinated tender chicken breast fire grilled with house curry garlic sauce.
- 2. SIAM PORK CHOP  
Marinated pork chop fire grilled with garlic sauce served with seasonal vegetables and chili soy sauce.

## THAI ELEPHANT ENTRÉES

- 3. SIAMESE BASIL  
Fresh garlic, holy basil, yellow onion, jalapeno, long beans, bamboo shoot, bell pepper, carrot and broccoli.
- 4. HEAVEN GINGER  
Fresh ginger, yellow onion, celery, fresh mushroom, carrot, broccoli, baby corn and green onion.
- 5. IMPERIAL VEGGIES  
Yellow onion, celery, fresh mushroom, carrot, broccoli, cabbages, snow peas and bean sprout.
- 6. ELEPHANT GARLIC  
Ground garlic sautéed with fresh mushroom, baby corn, mixed vegetable and house garlic sauce.
- 7. SWEET AND SOUR  
Yellow onion, bell pepper, celery, cucumber, tomatoes, pineapple and green onion.
- 8. SPICY EGGPLANT  
Oriental eggplant, yellow onion, jalapeno, carrot, broccoli, bell pepper and holy basil.
- 9. HAWAIIAN LOVER  
Yellow onion, bell pepper, carrot, pineapple and green onion.
- 10. THAI ELEPHANT FRIED RICE  
Thai jasmine rice sautéed with yellow onion, egg, carrot, broccoli, cabbages, and green onion.
- 11. DRUNKEN FRIED RICE  
Thai jasmine rice sautéed with yellow onion, jalapeno carrot, broccoli, cabbages, bell pepper and basil.



# THAI ELEPHANT CURRIES

- 12. GREEN CURRY  
Green curry sauce with bamboo shoot, carrot, bell pepper, long beans, broccoli, eggplant and basil.
- 13. RED CURRY  
Red curry sauce with bamboo shoot, carrot, bell pepper, fresh mushroom, broccoli, basil.
- 14. SIAM MASAMAN  
Masaman curry with potato, onion and peanut.
- 15. YELLOW CURRY  
Yellow curry sauce with potato onion and carrot.
- 16. THAI PANANG  
Thai panang curry sauce with bell pepper, yellow onion, and basil.

## NOODLE WOK

- 17. PAD THAI  
Thai rice noodle sautéed with egg, tofu, green onion, bean sprout and crushed peanut.
- 18. DRUNKEN NOODLE  
Thai wide rice noodle sautéed with jalapeno, yellow onion, carrot, broccoli, cabbage, bell pepper and basil.
- 19. PAD Z U  
Thai wide rice noodle sautéed with yellow onion, egg, carrot, broccoli, cabbage.
- 20. THAI CHOW MEIN  
Chinese-influenced egg noodle sautéed with onion, carrot, broccoli, cabbage, bean sprout and green onion.
- 21. CHICKEN NOODLE  
Thai wide rice noodle sautéed with yellow onion, turnip, egg, bean sprout, green onion and peanut.
- 22. THAITALIAN SPAGHETTI  
Italian-influenced spaghetti sautéed with yellow onion, jalapeno, carrot, broccoli, cabbage, bell pepper and basil.

## SIDE

PEANUT SAUCE	1.00
SWEET AND SOUR SAUCE	1.00
STEAMED THAI JASMINE RICE	1.15
STEAMED STICKY RICE	1.00
STEAMED BROWN JASMINE RICE	2.00
STEAMED NOODLE	2.00
STEAMED VEGETABLES	3.00

- PLEASE INDICATE YOUR PREFERRED SPICE LEVEL WHEN ORDERING:
- 1 NO SPICE 2 MILD 3 MEDIUM 4 HOT 5 THAI HOT  
(DOUBLE THAI HOT AND TRIPLE THAI HOT ARE AVAILABLE UPON REQUEST)
- PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.
- PARENTS ARE RESPONSIBLE FOR THEIR KIDS. PLEASE DO NOT LEAVE KID UNATTEND TO AVOID ANY INJURIES.
  - ADDITIONAL CHARGES WILL BE ADDED FOR ANY SUBSTITUTIONS.
  - WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.
  - AN 18% GRATUITY WILL BE ADDED TO PARTY OF 5 OR MORES.
  - \$2 WILL BE ADDED FOR ANY SPLIT ENTRÉE.



## APPETIZERS

23. EDAMAME 3.95  
Boiled green vegetable soybeans with lightly sprinkle salt.
24. THAI VEGGIES ROLLS 4.95  
Fine slices of cabbages, carrot, celery, glass noodle wrapped and lightly fried.
25. THAI SWEET POTATOES 4.95  
Lightly-fried sweet potatoes served with house tamarind sauce.
26. FRESH ROLLS 5.95  
Spring rolls filled with crispy tofu, lettuce, herbs, bean sprouts, shredded carrots and rice noodles. Served with house-blended peanut sauce.
27. CORN CAKE 5.95  
Sweet corn tossed in our homemade batter and gently fried.
28. FRIED TOFU 5.95  
Crispy fried Tofu served with sweet and sour sauce with peanut.
29. FRIED CALAMARI 6.95  
Fresh calamari tossed in our homemade batter and gently fried.
30. SATAY CHICKEN (4) 6.95  
Marinated tender chicken skewers served with cucumber and peanut sauce.
31. VEGGIES TEMPURA 6.95  
Tempura veggies lightly fried to perfection served with house sauce.
32. THAI CHICKEN WINGS (5) 6.95  
House marinated chicken wing serve with pineapple sweet and sour sauce.
33. BLANKET SHRIMP (5) 7.95  
Shrimp wrapped with wonton skin and gently fried.
34. GOLDEN SHRIMP (5) 7.95  
Tempura shrimp lightly fried to perfection served with house tamarind sauce.
35. THAI FISH CAKE (5) 7.95  
Ground fish paste prepared with red curry, lemon leaves and green bean, lightly fried to perfection.
36. THAI SAUSAGE 8.95  
Thai style ground pork with kaffir lime leaves, galangal, lemongrass grilled to perfection. Served with sliced ginger and peanut.
37. THAI ELEPHANT PLATTER 10.95  
Combination of two of Satay chicken, Thai veggies rolls, corn cake, fried tofu and Thai sweet potato.

## SALAD

38. BANGKOK SALAD 4.95  
Lettuces, tomatoes, spinach, cucumber served with Thai peanut dressing.
39. GREEN PAPAYA SALAD 7.95  
Shredded, fresh green papaya with garlic, tomato, green beans, grilled shrimps and lime juice, topped with peanut.
40. MANGO SALAD 7.95  
Shredded, fresh green mango with grilled shrimps, red onions and lime juice, topped with cashew nut.
41. PORK SALAD (NAM SOD) 7.95  
Minced pork seasoning with mint leaves, ground roasted rice, fresh ginger and peanut in lime juice.

42. BUDDHA TOFU SALAD 7.95  
Ground tofu with ground roasted rice, lime juice, red onions, scallion, cilantro and mint leaves.
43. THAI CHICKEN SALAD 8.95  
Ground chicken mixed with ground roasted rice, lime juice, red onion, scallion, cilantro and mint leaves.
44. CRAZY BEEF SALAD 8.95  
Thinly sliced beef mixed with ground roasted rice, lime juice, red onions, scallion, cilantro and mint leaves.
45. GLASS NOODLE SALAD 9.95  
A mixture of ground chicken, shrimps and glass noodle in lime chili vinaigrette.
46. NAKED SHRIMP 9.95  
Grilled shrimps with house chili paste with lime juice, ground roasted rice and red onions.
47. GARDEN DUCK SALAD 9.95  
Roasted duck slices with ground roasted rice, lime juice, red onion, scallion, cilantro and mint leaves.

## SOUP CUP BOWL

- CHICKEN, PORK OR BEEF 5.00 9.00
- TOFU 5.00 9.00
- SHRIMP OR CALAMARI 6.00 12.00
- SEAFOOD 8.00 15.00  
(SHRIMP, SCALLOP, FISH AND CALAMARI)
48. TOM YUM  
Fresh mushroom, fresh galangal, chili, kaffir lime leaves immersed in a vegetarian lemongrass flavored broth.
49. TOM KHA  
Vegetarian Coconut milk based soup with fresh galangal, chili and fresh mushroom.
50. GLASS NOODLE  
Vegetarian based broth with cabbage, yellow onion, cilantro and glass noodle.
51. SEAFOOD HOT POT (PO-TAK)   
(SHRIMP, SCALLOP, MUSSEL, FISH AND CALAMARI)  
Siamese style bouillabaisse with fresh mushroom, kaffir lime leaves, lemongrass, galangal, chili, holy basil and lime juice.

## FROM THE GRILL

- ARE SERVED WITH STEAMED THAI JASMINE RICE.  
(SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1)
52. THAI BBQ CHICKEN 10.95  
Marinated tender chicken breast fire grilled with house curry garlic sauce.
53. SIAM PORK CHOP 10.95  
Marinated pork chop fire grilled with garlic sauce served with seasonal vegetables and chili soy sauce.
54. TIGER ON FIRE 12.95  
Char-broiled beef marinated with Thai spices served with hot pepper sauce.
55. FISHERMAN GRILL 14.95  
Grilled shrimps, scallop, mussel, calamari and fish with Thai elephant home made chili sauce.





## THAI ELEPHANT ENTRÉES

ARE SERVED WITH STEAMED THAI JASMINE RICE. (SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1). PREPARED WITH YOUR CHOICE OF:

CHICKEN, PORK OR BEEF	9.95
TOFU	9.95
SHRIMP OR CALAMARI	12.95
SEAFOOD	14.95

(SHRIMP, SCALLOP, FISH AND CALAMARI)

### 56.SIAMESE BASIL

*Fresh garlic, basil, yellow onion, jalapeno, long beans, bamboo shoot, carrot, bell pepper and broccoli.*

### 57.HEAVEN GINGER

*Fresh ginger, yellow onion, celery, fresh mushroom, carrot, baby corn, broccoli and green onion.*

### 58.IMPERIAL VEGGIES

*Yellow onion, celery, fresh mushroom, carrot, broccoli, cabbage, snow peas and bean sprout.*

### 59.ELEPHANT GARLIC

*Ground garlic sautéed with fresh mushroom, baby corn, mixed vegetable and house garlic sauce.*

### 60.SWEET AND SOUR

*Yellow onion, bell pepper, celery, cucumber, tomatoes, pineapple and green onion.*

### 61.SPICY EGGPLANT

*Oriental eggplant, yellow onion, jalapeno, carrot, broccoli, bell pepper and basil.*

### 62.HAWAIIAN LOVER

*Yellow onion, bell pepper, carrot, pineapple and green onion.*

### 63.CASHEW NUT

*Yellow onion, bell pepper, carrot, pineapple, broccoli, cashew nut and green onion.*

### 64.SWIMMING RAMA

*Sautéed your choice of meat with Thai peanut sauce on the bed of steamed vegetable.*

### 65.THAI ELEPHANT BROCCOLI

*Homemade herbs garlic sauce with broccoli, carrot and yellow onion.*

### 66.PAD PIK KING

*Thai classy dish with green bean, bell pepper and spicy chili paste.*

### 67.SNOW PEAS DELIGHT

*Snow peas, fine slices yellow onion, tomatoes, green onion.*

### 68.KING OF GARLIC

*Ground garlic in the blended of Thai elephant seasoning, served on the bed of fresh lettuce.*

### 69.TERİYAKI OF SIAM

*Thai Elephant teriyaki sauce with your choice of meat on the bed of steamed cabbages.*

### 70.PAD PIK PAO

*Yellow onion slices, fresh mushroom, bell pepper, carrot, broccoli, green onion with sweet chili sauce.*

### 71.PAD PIK SOD

*Yellow onion slices, jalapeno, green onion, bell pepper, fresh mushroom with homemade elephant chili garlic sauce.*

## THAI ELEPHANT CURRIES

ARE SERVED WITH STEAMED THAI JASMINE RICE. (SUBSTITUTE WITH BROWN JASMINE RICE ADD \$1). PREPARED WITH YOUR CHOICE OF:

CHICKEN, PORK OR BEEF	9.95
TOFU	9.95
SHRIMP OR CALAMARI	12.95
SEAFOOD	14.95

(SHRIMP, SCALLOP, FISH AND CALAMARI)

### 72.GREEN CURRY

*Green Curry sauce with bamboo shoot, carrot, long beans, broccoli, bell pepper, eggplant and basil.*

### 73.RED CURRY

*Red curry sauce with bamboo shoot, carrot, fresh mushroom, broccoli, bell pepper, and basil.*

### 74.SIAM MASAMAN

*Masaman curry with potato, onion and peanut.*

### 75.YELLOW CURRY

*Yellow curry sauce with potato onion and carrot.*

### 76.THAI PANANG

*Panang curry sauce with bell pepper, yellow onion, and holy basil.*

### 77.JINGLE JUNGLE

*Vegetarian based broth clear curry with fresh galangal, kaffir lime leaves and basil.*

### 78.PINEAPPLE SHRIMP CURRY

*Pineapple, bamboo shoot, bell pepper, carrot, tomato with blended of Thai spice coconut milk based curry.*

## NOODLE AND RICE WOK

PREPARED WITH YOUR CHOICE OF:

CHICKEN, PORK OR BEEF	9.95
TOFU	9.95
SHRIMP OR CALAMARI	12.95
SEAFOOD	14.95

(SHRIMP, SCALLOP, FISH AND CALAMARI)

### 79.PAD THAI

*Thai rice noodle sautéed with egg, tofu, green onion, bean sprout and crushed peanut.*

### 80.DRUNKEN NOODLE

*Thai wide rice noodle sautéed with jalapeno, yellow onion, carrot, broccoli, cabbage, bell pepper and basil.*

### 81.PAD Z U

*Thai wide rice noodle sautéed with egg, yellow onion, carrot, broccoli, cabbage.*

### 82.THAI CHOW MEIN

*Chinese-influenced egg noodle sautéed with onion, carrot, broccoli, cabbage, bean sprout and green onion.*

### 83.CHICKEN NOODLE

*Thai wide rice noodle sautéed with yellow onion, turnip, egg, bean sprout, green onion and peanut.*

### 84.THAITALIAN SPAGHETTI

*Spaghetti sautéed with yellow onion, jalapeno, carrot, broccoli, cabbage, bell pepper and basil.*

### 85.RAD NAR

*Fresh wide rice noodle sautéed with soy garlic sauce, sliced onion, broccoli, carrot, cabbage topped with Thai gravy sauce.*





## 86.GLASS NOODLE

Glass noodle sautéed with egg and mixed vegetable.

## 87.SIAM SUKI

Glass noodle sautéed with egg in house special soy bean sauce and mixed vegetable.

## 88.THAI ELEPHANT FRIED RICE

Thai jasmine rice sautéed with yellow onion, egg, carrot, broccoli, cabbages, and green onion.

## 89.DRUNKEN FRIED RICE

Thai jasmine rice sautéed with yellow onion, jalapeno, carrot, broccoli, cabbages, bell pepper and basil.

## 90.PINEAPPLE FRIED RICE

Thai classy curry sauce sautéed with Thai jasmine rice, egg, cashew nut, raisin, pineapple and mixed vegetable.

## HOUSE'S SPECIALTIES

### 91.MADNESS DUCK 12.95

Homemade roasted duck slices with tomato, pineapple, holy basil in red curry sauce.

### 92.RUBY CURRY FISH 12.95

Fresh fish fillet lightly fried to perfection, top with authentic red curry and holy basil.

### 93.SWEET AND SOUR FISH 12.95

Fresh fish fillet gently fried with onion, tomato, cucumber, topped with house's sweet and sour sauce.

### 94.BANGKOK LEMON FISH 12.95

Steamed fresh fish fillet with cabbage, celery and house's lemon sauce.

### 95.THAI SOYA FISH 12.95

Steamed fresh fish fillet with fresh mushroom, fresh ginger, sliced onion, celery, bell pepper with a hearty house's special soy garlic sauce.

### 96.SPICY CATFISH 14.95

Fresh catfish fillet slices gently fried, sautéed with bell pepper, basil in red curry sauce.

### 97.CHU CHEE SHRIMP 14.95

Gently fried shrimp with authentic Thai panang sauce.

### 98.MANGO TANGO FISH 14.95

Fresh fish fillet lightly fired to perfection, topped with house mango salad. (Contain cashew nut).

### 99.ROASTED DUCK 14.95

Roasted duck over spinach served with Thai sauce.

### 100. SEA THAI TOFU 14.95

Lightly fried tofu to perfection with seafood and house's special sauce.

### 101. SEAFOOD SUPREME CURRY 15.95

Seafood with egg, yellow onion, celery, green onion topped with house's special yellow curry sauce.

### 102. SEAFOOD GINGER STINGER 15.95

A distinct flavor of fresh ginger, fresh mushroom, onion, celery, carrot, bell pepper with seafood.

### 103. SEAFOOD VOLCANO 17.95

Seafood with red curry paste, coconut milk, basil with Thai Elephant special sauce on the bed of steamed cabbage.



## DESSERT

COCONUT ICE CREAM 3.95

GREEN TEA ICE CREAM 3.95

THAIRAMISU 3.95

TRIANGLE ROTI 3.95

SWEETIE BUDDY CHOCOLATE CAKE WITH ICE CREAM 4.95

MANGO CHEESECAKE 4.95

THAI COCONUT STICKY RICE WITH THAI CUSTARD 4.95

BANANA WITH COCONUT ICE CREAM 4.95

THAI COCONUT STICKY RICE WITH FRESH MANGO (SEASONAL) 5.95

## BEVERAGES

THAI ICED TEA 2.25  
(ADDITIONAL \$.75 MORE FOR NO ICE OR LESS ICE)

THAI ICED COFFEE 2.25  
(ADDITIONAL \$.75 MORE FOR NO ICE OR LESS ICE)

THAI ICED LEMON TEA 2.50  
(ADDITIONAL \$.75 MORE FOR NO ICE OR LESS ICE)

LIMEADE 2.50

LEMONADE (REFILL) 2.50

JUICE (ORANGE, APPLE, LYCHEE, CRANBERRY) 2.50

PERRIER 2.50

ARNOLD PALMER (REFILL) 2.50

SOFT DRINKS/PERSON (REFILL) 1.95

UNSWEETENED ICED TEA/PERSON (REFILL) 1.95

HOT/ICED JASMINE TEA/PERSON (REFILL) 1.95

HOT/ICED GREEN TEA/PERSON (REFILL) 1.95

HOT/ICED GREEN CHAI TEA/PERSON (REFILL) 1.95

HOT/ICED YERBA MATE TEA/PERSON (REFILL) 1.95

## SIDE

PEANUT SAUCE 1.00

SWEET AND SOUR SAUCE 1.00


STEAMED THAI JASMINE RICE 1.15

STEAMED STICKY RICE 1.00

STEAMED BROWN JASMINE RICE 2.00

STEAMED NOODLE 2.00

STEAMED VEGETABLES 3.00

 = HOT

PLEASE INDICATE YOUR FOOD NO SPICE, MILD, MEDIUM, HOT OR THAI HOT WHEN ORDERING AND ALLOW US SOME TIME TO PREPARE YOUR DISH TO PERFECTION.

