

Chef Special Menu

-Appetizer-

Chaang Thai Crispy Wings (6) 12.95

Delicious deep fried chicken wings glazed with Thai style tamarind sweet and sour sauce side pickle daikon and carrots

Crispy Pork Belly (8) 11.95

Deep fried pork belly marinated with Thai seasoning with roasted rice powder lime chili dipping sauce

Curry Puff "Thai Samosa" (3) 9.95

Wrapper Stuffed with potatoes, carrots, snow pea and a touch of curry powder with cucumber carrot dipping sauce

Calamari Appetizers 11.95

Our secret recipe of calamari in a light tempura batter, served with sweet and sour sauce

Kabocha Squash Tempura 9.95

Fresh Kabocha squash in a light tempura batter, served with sweet and sour sauce topped with peanut

-Entrée-

*- Choice of Chicken, Beef, Pork and Tofu. Add 3.50 for Shrimp -
-Substitution with brown rice (2.50) -*

Red curry with Roasted Duck 15.95

A delicious Barbeque duck in red curry sauce with pineapple, bell peppers, Thai basil leaves, and tomatoes. Side of rice

Green curry with mussels over rice noodles 15.95

Fresh mussels cooked in green curry sauce with bell pepper and fresh basil leaves over rice noodles

Real Crabmeat Fried Rice 15.95

Our popular fried rice with real crab meat cooked with snow pea, carrot and light soy sauce

Bangkok Fish 15.95

Deep fried fish sauté in a rich flavor of Thai style sweet and sour sauce with onion, carrots, bell pepper, pineapple and ginger. Side of rice

*Please let us know how spicy (No Spice, Mild, Medium, Hot, and Thai hot),
allergy and dietary restriction.*

20 % Gratuity will add to a party of 5 or more

Chef Special Menu

-Entrée-

Pa Ram Chicken 15.95

*Another version of our peanut sauce entrée with chicken, broccoli, carrots, spinach and Chicken
Topped with our delicious peanut sauce and side of rice*

Thai Boat Noodle Soup 15.95

*A popular street food noodle soup with beef, meat ball and side of Chicharron.
Topped with thai basil leaves and bean sprouts*

Udon in Coconut Milk Soup 15.95

*Our signature coconut milk soup (Tom Kha soup) with Udon (Japanese Noodle) ,onion, mushroom,
tomatoes topped with green onions and cilantro*

Green curry with Avocado 14.95

Another healthy version of our green curry with added good fat of Avocado. Side of rice.

Eggplant Delight (Stir fried Basil with Eggplant) 14.95

Eggplant stir fried with onion, carrots, and Thai basil in light soy sauce and side of rice

(New) Udon stir fried with Ginger 14.95

*A twist of Thai and Japanese. Udon noodle sautéed with fresh ginger, carrot, bell pepper, onion, mushrooms,
zucchini in light soy sauce*

Tonkutsu Curry Rice(Pork Cutlet) 13.95 (or)

Ebi Curry Rice (Breaded Shrimps)(10 pcs) 15.95

*A Japanese style dish, deep fried pork panko or breaded shrimps over rice with potato ,onion, snow pea and
carrots in a twist of rich and creamy Thai-Japanese style yellow curry sauce*

Shrimp with three flavor sauce (12 pcs) 13.95

Thai style shrimp tempura with our three flavor sauce and side of rice

Yakisoba 14.95

*Japanese stir-fried noodle (with choice of meat) with carrot, cabbage, bean sprouts
topped with green onion and sesame seed*

Elephant Thai Signature stir- fried noodles 14.95

*Another version of Bangkok street noodles. Rice noodles fried with egg, carrot,
bean sprouts, and green onion, and a touch of garlic oil. Topped with peanuts*

Red curry with Kabocha Squash 14.95

*Kabocha squash with choices of meat in red curry sauce with bell pepper, basil, carrot and
broccoli . Served with white rice*

(New) Druken Noodle with Woonsen

Lunch 10.50 / Dinner 13.95

Stir-fried glass noodle with choices of meat, green bell pepper, bean sprout, basil and green onion

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