

Pork

PORK CHOP \$15

grilled thin slices of pork marinated with lemongrass and garlic

PORK GINGER \$12

slice pork sautéed in sweet ginger sauce

PORK BASIL \$12

sautéed with garlic, onion, carrot, basil and fresh chili

Special Dish

PINEAPPLE ROASTED DUCK \$17

roasted duck breast with pineapple curry sauce

CRISPY BASIL DUCK \$17

half crispy duck with basil sauce, onion, bell pepper, carrot, chili

DUCK TAMARIND \$17

deep fried tender duck topped with tamarind sauce

SALMON MANGO \$18

grilled salmon topped with mild spicy mango salad

BIRD NEST \$18

sautéed shrimp and chicken with cashew nut, pineapple, onion, scallion and pepper with garlic sauce served with crispy nest

BBQ CHICKEN \$17

grilled marinated chicken with papaya salad served with sticky rice

JUMBO SHRIMP ASPARAGUS \$18

sautéed jumbo shrimp with asparagus, mushroom and cherry tomato

SOFT SHELL CRAB \$17

fried soft shell crab served with basil or garlic sauce

Seafood

whole red snapper (deep fried) s/p

salmon filet (grilled) s/p

sea bass filet (deep fried) s/p

GINGER

sautéed shredded ginger with onion, bell pepper, mushroom, celery and scallion

BASIL SAUCE

sautéed chili with fresh basil, onion, bell pepper, carrot

TAMARIND SAUCE

with tamarind sauce

JEAN SAUCE

topped with shitake mushroom, soy bean, mint leaves, and ginger sauce

SWEET AND SOUR SAUCE

topped with pineapple, scallion, onion, tomato and bell pepper

GARLIC SAUCE

fresh garlic with scallion mixed pea and bell pepper

Side Dish

CUCUMBER SALAD \$3

SAUTÉED GREEN VEGETABLES \$6

american broccoli, string beans, chinese broccoli

JASMINE RICE \$1

BROWN RICE \$2

STICKY RICE \$2

COCONUT RICE \$3

Beverages

THAI ICE TEA \$3

THAI ICE COFFEE \$3

BUBBLE TEA \$3.75

milk tea, green tea, honey dew, mango, taro

JUICE \$3

apple, orange, cranberry and coconut

SODA

POT TEA \$2

BEER

Dessert

JACKFRUIT STICKY RICE \$6

MANGO STICKY RICE \$6

RICE PUDDING \$5

THAI PUMPKIN CUSTARD \$6

BANANA LUMPAI \$5

crispy banana and jackfruit served with drizzled honey

FRIED ICE CREAM \$6

THAI ICE CREAM \$6

vanilla, chocolate, green tea, coconut, ginger

FRIED BANANA \$6

crispy banana with drizzled chocolate served with ice cream

Lunch Special

Monday - Friday 11:00 am to 3:00 pm

Not included weekend and holidays

chicken / vegetable / tofu \$9

beef \$9 / shrimp \$9

Our lunch special served with soup of the day (please ask your server), salad & crispy spring roll

L1. CHILI BASIL

sautéed chili with fresh basil, onion, bell pepper, carrot

L2. THAI CASHEW NUT

sautéed cashew nut with onion, bell pepper, celery, mushroom, broccoli and carrot with chili sauce

L3. GINGER

sautéed shredded ginger with onion, bell pepper, mushroom, celery, carrot and scallion

L4. GARLIC

sautéed mixed vegetables in fresh garlic sauce

L5. MIXED VEGETABLE

sautéed mixed vegetables with oyster sauce

L6. PAD THAI

rice noodle sautéed with egg, peanut, scallion, bean curd and bean sprout

L7. PAD SEE EW

sautéed flat noodle with chinese broccoli, egg with brown sauce

L8. PAD KEE MAO

sautéed flat noodle with fresh basil, chili, onion, tomato, egg, bell pepper

L9. PANANG

panang curry with basil, coconut milk and lime leaves

L10. GREEN CURRY

(GANG-KEOW-WAN)

green curry with eggplant, basil, bell pepper and carrot

L11. RED CURRY

bamboo shoot, string beans, fresh basil and carrot

L12. MASSAMAN

curry potato, onion and peanut

L13. THAI FRIED RICE

fried rice with egg, onion, tomato, asian greens

L14. SPICY BASIL FRIED RICE

fried rice with egg, bell pepper, onion, fresh basil, chili

L15. THAI ELEPHANT FRIED RICE

brown rice with egg, onion, scallion, tomato, asian greens

L16. SALMON FILET \$10

fried salmon filet served with basil or garlic sauce

L17. TILAPIA FILET \$10

grilled tilapia filet served with panang curry sauce

L18. SOFTSHELL CRAB \$12

fried soft shell crab served with basil or garlic sauce

 Hot & Spicy



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THAI ELEPHANT 2

Tel: 845-319-6295 / 6294
Fax: 845-319-6234

RESTAURANT

2693 Route 22, Patterson, NY 12563

7 Days A Week / Mon. to Thurs. 11 am to 10 pm / Fri. & Sat. 11 am to 11 pm / Sun. 12 noon to 10 pm

PLEASE INFORM THE SERVER IF YOU HAVE ANY ALLERGIES TO SPECIFIC FOOD PRODUCTS PRIOR TO ORDERING

www.thaielephant2.com

IDEAL GRAPHICS & PRINTING CORP. 創意設計・印刷 電話 (718) 369-2321 / 369-2408

Appetizer

ELEPHANT SAMPLER \$14

thai golden crispy, thai buffalo wing, fried dumpling, fried tofu served with sweet chili sauce

CRISPY SPRING ROLLS \$6

mixed vegetables spring rolls with plum sauce

SUMMER ROLLS \$6

fresh vegetables served with tamarind sauce

SHRIMP ROLLS \$6

marinated shrimp wrapped with egg roll skin with plum sauce

STEAMED DUMPLING \$8

ground chicken and shrimp served with black sweet sauce

VEGETABLE DUMPLING \$7

mixed vegetables, tofu and served with black sweet sauce

FRIED TOFU \$5

crispy tofu, served with sweet chili sauce and ground peanuts

CURRY PUFF \$7

ground chicken, potato, onion and curry cooked in puff pastry served with cucumber sauce

THAI GOLDEN CRISPY \$8

crispy chicken and shrimp served with sweet chili sauce

THAI SHUMAI \$8

steam ground chicken and shrimp, water chestnut and cilantro served with black sweet sauce

CHICKEN OR BEEF SATAY \$6

grilled chicken or beef in bamboo skewers served with peanut sauce

CRISPY CALAMARI \$8

fried calamari with spicy sweet dipping sauce

STEAMED MUSSELS \$10

thai style steamed mussels with chili, onion, scallion, carrot and basil

THAI BUFFALO WING \$8

fried chicken wing served with sweet chili sauce

FISH CAKE \$6

thai style ground fish mixed with thai curry, lime leaves, served with sweet chili sauce

BEEF JERKY \$10

roasted top sirloin beef marinated with mushroom soy sauce,pepper, cilantro seed served with lactus, cucumber, tomato and sri-ra-cha sauce

extra sauce add 50¢

Soup

small \$4 / large \$7

choice of chicken, vegetable, tofu or shrimp

TOM YUM

hot and sour lemongrass broth with lime juice, mushroom and cilantro

TOM KHA GAI

coconut milk, lime juice, scallion, mushroom and cilantro

HOUSE SOUP

clear broth with tofu and vegetables

Salad

MANGO SALAD \$8

shredded mango, cashew nut, red onion, mint, avocado served with sweet lime sauce

PAPAYA SALAD \$8

shrimp, papaya served with ground peanut, string bean, and cherry tomato

BEEF SALAD \$10

grilled beef with cucumber, tomato, onion, cilantro in spicy lime sauce

SEAFOOD SALAD \$10

shrimp, squid, onion, mango and mild spicy lime juice

PAPAYA SEAFOOD SALAD \$10

papaya salad served with shrimp, squid and mussels

THAI SALAD \$6

fresh vegetable, egg, tofu with peanut sauce

DUCK GARDEN SALAD \$10

sliced roasted duck with onion, apple, cashew nut, tomato, and mild spicy lime juice

EGGPLANT SALAD \$8

grilled eggplant, grilled shrimp, red onion, mint and cashew nut served with lime sauce

GINGER MISO SALAD \$6

lettuce, szechuan wonton with miso dressing

CRISPY CALAMARI SALAD \$8

crispy calamari, lettuce with ginger miso dressing

SQUID SALAD \$10

squid with cucumber, tomato, onion, cilantro in spicy lime sauce

Curry

curry cooked with coconut milk, choice of

chicken / vegetables / tofu \$12

beef \$13

shrimp / squid \$13

vegetarian duck \$13

seafood / duck \$17

PANANG

panang curry with bell pepper, carrot, basil, coconut milk and lime leaves

MASSAMAN

curry potato, peanut and onion

GREEN CURRY (GANG-KEOW-WAN)

green curry with eggplant, bell pepper, carrot and basil

RED CURRY

red curry with bamboo shoot, string beans, carrot and fresh basil

Noodle

chicken / vegetables / tofu \$12

beef \$13

shrimp / squid \$13

vegetarian duck \$13

seafood / duck \$17

PAD THAI

rice noodle sautéed with egg, peanut, scallion and bean sprouts

PAD SEE EW

sautéed flat noodle with chinese broccoli, egg with brown sauce

PAD KEE MAO

sautéed flat noodle with fresh basil, chili, onion, tomato, egg, bell pepper

PAD WOON SEN

sautéed vermicelli with egg and mixed vegetables

LARD NAR

sautéed flat noodle with chinese broccoli in gravy brown sauce

Fried Rice

chicken / vegetables / tofu \$10

beef \$13

shrimp \$13

vegetarian duck \$13

seafood / duck \$17

SPICY BASIL FRIED RICE

fried rice with egg, bell pepper, onion, fresh basil and chili

THAI FRIED RICE

fried rice with egg, onion, tomato and asian greens

SRI-RA-CHA FRIED RICE

fried rice with sri-ra-cha sauce, egg, onion, tomatoes and chinese broccoli

PINEAPPLE FRIED RICE

fried rice with cashew nuts, egg, onion, scallion and pineapple

THAI ELEPHANT FRIED RICE

brown rice with egg, onion, scallion, tomato and asian greens

Hot & Spicy

Vegetables

BASIL VEGETABLES \$10

sautéed mixed vegetable, basil and brown sauce

GINGER TOFU \$10

stir-fried bean curd with ginger, soy bean, onion, pepper, scallion, celery with oyster sauce

CASHEW TOFU \$10

sautéed bean curd with onion, pepper, mushroom, broccoli, celery with chili sauce

TOFU PARAM \$10

fried tofu with broccoli topped with peanut coconut curry sauce

SAUTEED CHINESE BROCCOLI \$10

sautéed chinese broccoli with garlic and brown sauce

MIXED VEGETABLE \$10

sautéed mixed vegetables, bean curd with oyster sauce

VEGETARIAN DUCK SPICES \$10

vegetarian duck with lemon grass, lime leaves, basil, onion crush peanut and chef's special sauce

EGGPLANT BASIL TOFU \$10

sautéed eggplant with basil sauce, onion, bell pepper

PRIK KING TOFU \$10

sautéed string beans, tofu, carrot with chili paste

BROCCOLI WITH THAI BASIL \$10

sautéed broccoli with shitake mushroom and chili paste

Entrees

chicken \$12 / beef \$13 / shrimp \$13

CHILI BASIL

sautéed with fresh basil, onion, bell pepper, carrot

GARLIC

sautéed mixed vegetables in fresh garlic sauce

GINGER

sautéed shredded ginger with onion, bell pepper, mushroom, celery, scallion and carrot

BLACK BEAN SAUCE STIR-FRIED

with black bean, oyster sauce, mushroom scallion and ginger over bed of lettuce

THAI CASHEW NUT

sautéed cashew nut with onion, bell pepper, celery, carrot, mushroom, broccoli with chili sauce

CHICKEN SPICES

grilled marinated chicken breast, lemongrass, basil, crush peanut and chef's special sauce

CRISPY BASIL CHICKEN

crispy chicken with basil sauce, onion, bell pepper, carrot and chili

PRIK KING

sautéed string beans, carrot with spicy thai chili paste

CHICKEN PARAM

deep fried tender chicken with broccoli topped with peanut coconut curry sauce

SWEET AND SOUR

sautéed with pineapple, tomato, onion, scallion and bell pepper