



DINE IN . DELIVERY . TAKE OUT

FREE DELIVERY

Within three miles of location.
Minumum charge \$15.00.

11676 West Broad Street

Richmond VA 23233 (By Regal Cinema)

804 364 3690

804 364-6079

ElephantThais.Com

Monday - Thursday: 11 am - 9:30 pm

Friday: 11 am - 10:30 pm

Saturday: 11 am - 10:30 pm

Sunday: 12 pm - 9:30 pm

We accept Visa, Mastercard, Amex, and Discover.

BEVERAGES

Thai Iced Tea	\$2.25
Thai Iced Coffee	\$2.25
Pineapple Juice	\$2.25
Unsweetened Iced Tea*	\$1.95
Hot Tea*	\$1.95
Young Coconut Juice	\$2.50
Hot Coffee*	\$2.25
Grenadine	\$2.25
Green Tea Frappé (small / large)	\$2.95 / 3.95
Strawberry Frappé (small / large)	\$2.95 / 3.95
Coconut Frappé (small / large)	\$2.95 / 3.95
Taro Frappé (small / large)	\$2.95 / 3.95
Coffee Frappé (small / large)	\$2.95 / 3.95
Soda*	\$1.95

(Coke, Diet Coke, Mello Yello, Sprite, Slice, Lipton, Sweet Tea, Ginger Ale, Tonic, Soda Water).

APPETIZERS

1. Fresh Roll (4)	\$4.50
Shrimp and vegetables wrapped in steamed rice paper, served with ground peanuts in hoisin sauce.	
2. Crispy Roll (4)	\$4.50
Mixed vegetables and clear noodles wrapped with spring roll skin and deep fried, served with sweet and sour sauce.	
3. Fried Tofu	\$4.50
Crispy tofu served with sweet and sour sauce and crushed peanut.	
4. Fried Wonton	\$4.50
Minced chicken, shrimp, and pork wrapped in wonton skin, served with sweet and sour sauce.	
5. Curry Puff (2)	\$4.50
Golden deep fried curry puffs stuffed with chicken, potato, onion and curry powder; served with cucumber sauce.	
6. Satay (4)	\$6.50
Marinated chicken on skewers, charcoal grilled; served with cucumber sauce and peanut sauce.	
7. Hoy Jow (5)	\$6.50
Ground shrimp, pork, chicken and Thai herbs wrapped in bean curd skin and deep fried; served with sweet and sour sauce.	
8. Fish Cake (TOD MUN) (6)	\$6.50
Deep-fried Thai fish cake; served with cucumber in sweet and sour sauce topped with ground peanut.	

9. Golden Shrimp Roll (5)	\$6.50
Deep-fried shrimp roll with minced chicken wrapped in spring roll skin, served with sweet and sour sauce.	
10. Kanom Jeeb (THAI DUMPLINGS) (6)	\$6.50
Minced chicken, shrimp, and pork wrapped in wonton skin, served with sweet and sour sauce.	
11. Crying Tiger (NUA YANG)	\$6.50
Sliced charcoal beef served with ground chili pepper and lime juice, topped with cilantro and served on a bed of lettuce or seasonal vegetable.	
12. Fried Calamari (SQUID)	\$7.50
Deep-fried lightly breaded squid served with sweet and sour sauce.	
13. Stuffed Chicken Wings (KAI JA)	\$4.50
Deep-fried marinated chicken wings stuffed with ground shrimp, chicken, garlic, onion, cilantro and clear noodles.	

SOUP AND SALAD

14. Tom Yum Soup	
Chicken	\$5.50
Shrimp or Seafood*	\$6.50
Hot and sour soup with mushroom, lemongrass, galangal, Thai herbs, cilantro and chili paste.	
15. Tom Kha Soup	
Chicken or Tofu	\$5.50
Shrimp or Seafood*	\$6.50
Coconut milk soup cooked with Thai herbs, cilantro, green onion and mushrooms.	
16. Wonton Soup	\$5.50
Minced chicken, shrimp and pork wrapped in wonton skin, napa, cilantro, and scallions in a clear broth; topped with fried garlic and white pepper.	
17. Elephant Thai Shrimp Soup	\$6.50
Hot and sour soup with shrimp, chili, galangal, lemongrass, onion, scallions, and cilantro.	
18. House Salad	\$5.95
Vegetable salad, tomato, cucumber, and fried tofu with peanut dressing on the side.	
19. Papaya Salad	\$6.95
Shredded green papaya with spicy lime juice, carrot, peanuts, tomato, string beans and shrimp.	
20. Larb Kai	\$6.50
Minced chicken in spicy lime juice with red onion, cilantro, rice powder, and scallion.	

* Seafood = Shrimp, Scallops, Squid, and Mussels.

21. Beef Salad	\$7.50
Grilled sliced beef mixed with spicy lime juice, chili, tomato, cucumber, carrot, onion, scallion and cilantro.	
22. Seafood Salad	\$8.50
Mixed shrimp and seafood salad in spicy lime juice with tomato, onion, scallion, chili and cilantro.	
23. Yum Roast Duck	\$11.50
Sliced roasted duck salad mixed with spicy lime juice, onion, tomato, scallions, cilantro, ginger and chili.	

FRIED RICE AND NOODLES

24. Thai Fried Rice	Lunch	Dinner
Chicken, pork or beef	\$8.50	\$9.50
Shrimp or Seafood	\$9.50	\$11.50
Fried rice with onion, carrot, tomato, scallion and egg.		
25. Basil Fried Rice		
Chicken, pork or beef	\$8.50	\$9.50
Shrimp or Seafood	\$9.50	\$11.50
Rice stir-fried with onion, fresh basil, chili, garlic and bell pepper.		
26. Pineapple Fried Rice		\$11.50
Shrimp stir-fried with jasmine rice, pineapple, tomato, onion, scallions, cashews, and curry powder.		
27. Pad Thai		
Chicken, pork or beef	\$8.50	\$9.50
Shrimp or Seafood	\$9.50	\$11.50
Thin rice noodles stir-fried with egg, bean curd, bean sprouts, scallions, ground peanut, and paprika powder cooked with Pad Thai sauce.		
28. Pad Woon Sen		
Chicken, pork or beef	\$8.50	\$9.50
Shrimp or Seafood	\$9.50	\$11.50
Clear noodles stir-fried with egg, carrot, onion, baby corn, mushrooms, scallions and tomato.		
29. Drunken Noodles		
Chicken, pork or beef	\$8.50	\$9.50
Shrimp or Seafood	\$9.50	\$11.50
Flat rice noodles stir-fried and mixed with onion, bell pepper, and basil leaves served on a bed of lettuce or seasonal vegetable.		
30. Pad See Eaw		
Chicken, pork or beef	\$8.50	\$9.50
Shrimp or Seafood	\$9.50	\$11.50
Flat rice noodles stir-fried with eggs and broccoli, cooked in Chef's special sauce.		

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| 31. Elephant Thai Lomein | Lunch | Dinner |
| Chicken, pork or beef | \$9.50 | |
| Shrimp or Seafood | \$11.50 | |
| Egg noodles stir-fried with bean sprouts, scallions, and chef's special sauce. | | |
| 32. Spicy Noodle Soup | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$9.50 | \$11.50 |
| Thin rice noodle, fresh mushroom, lemongrass, lime leaves and cilantro in Tom yum broth (hot and sour). | | |

STIR-FRIED DISHES

Served with a side of rice, or substitute steamed noodles.

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| 33. Basil | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Stir-fried bell pepper, garlic, onion, ground Thai chili, and fresh basil leaves in brown sauce. | | |
| 34. Roasted Duck Basil | | \$11.50 |
| Roasted duck stir-fried with bell pepper, garlic, onion, ground Thai chili, and fresh basil leaves in brown sauce. | | |
| 35. Ginger | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Stir-fried mushroom, fresh ginger, onion, scallions, and bell pepper. | | |
| 36. Garlic | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Stir-fried fresh garlic in Chef's special sauce served on a bed of steamed broccoli and carrots. | | |
| 37. Mixed Vegetable | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Stir-fried mixed vegetables in light garlic sauce. | | |
| 38. Pad Prik Khing | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Stir-fried string beans in red curry paste. | | |
| 39. Sweet and Sour | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Stir-fried cucumber, tomato, pineapple, onion, scallions, and bell pepper in sweet and sour sauce. | | |
| 40. Chicken Cashew Nut | | \$9.50 |
| Stir-fried roasted cashews, onion, scallions, mushrooms, carrot and bell pepper. | | |

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| 41. Pad Wild Elephant Thai | Lunch | Dinner |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Stir-fried string beans, eggplant, bamboo shoots, basil leaves, ground Thai chili and Thai herbs. | | |
| 42. Rama | | |
| Chicken, pork or beef | \$8.50 | \$9.50 |
| Shrimp or Seafood | \$10.50 | \$11.95 |
| Steamed broccoli topped with homemade Thai peanut sauce. | | |
| 43. Pepper Steak | \$8.50 | \$9.50 |
| Tender slices of beef stir-fried with onion, scallions, mushrooms, tomato and bell pepper. | | |
| 44. Sesame Beef | | \$11.50 |
| Marinated beef stir-fried with sesame oil and topped with fresh ginger, scallions, and sesame seeds. | | |

CURRIES

Served with a side of rice, or substitute steamed noodles.

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| 45. Red Curry | | |
| Chicken, pork or beef | \$8.50 | \$10.50 |
| Shrimp or Seafood | \$10.50 | \$12.50 |
| Red curry paste simmered in coconut milk with bamboo shoots, bell pepper, basil leaves and Thai herbs. | | |
| 46. Roast Duck Red Curry | | \$12.50 |
| Sliced roasted duck simmered in red curry paste with bell pepper, pineapple, basil leaves, tomato and Thai herbs. | | |
| 47. Green Curry | | |
| Chicken, pork or beef | \$8.50 | \$10.50 |
| Shrimp or Seafood | \$10.50 | \$12.50 |
| Green curry paste simmered in coconut milk with bamboo shoots, eggplant, bell pepper, basil leaves and Thai herbs. | | |
| 48. Massuman Curry | | |
| Chicken, pork or beef | \$8.50 | \$10.50 |
| Shrimp or Seafood | \$10.50 | \$12.50 |
| Massuman curry paste simmered in coconut milk with potato, onion, peanuts and Thai herbs. | | |
| 49. Panang Curry | | |
| Chicken, pork or beef | \$8.50 | \$10.50 |
| Shrimp or Seafood | \$10.50 | \$12.50 |
| Panang curry paste simmered in coconut milk with bell pepper, basil leaves, ground peanuts and Thai herbs. | | |

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| 50. Yellow Curry | Lunch | Dinner |
| Chicken, pork or beef | \$8.50 | \$10.50 |
| Shrimp or Seafood | \$10.50 | \$12.50 |
| Yellow curry paste simmered in coconut milk with potato and Thai herbs. | | |

SIDES

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| 51. Jasmine White Rice | \$1.95 |
| 52. Extra Sauces | \$0.75 |
| 53. Steamed Vegetables | \$2.50 |
| 54. Steamed Noodles | \$2.50 |
| 55. Sweet Sticky Rice | \$2.75 |

VEGETARIAN FOODS

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| 56. Pad Thai Jae | \$8.50 | \$9.50 |
| Thin rice noodles stir-fried with egg, mixed vegetables, bean sprouts, ground peanuts, fried tofu, bean curd, chopped radish, and paprika powder cooked in Pad Thai sauce. | | |
| 57. Drunken Noodle Jae | \$8.50 | \$9.50 |
| Flat rice noodles stir-fried with mixed vegetables, bell pepper, basil, and fried tofu in spicy chili and garlic sauce. | | |
| 58. Vegetable Fried Rice | \$8.50 | \$9.50 |
| Mixed vegetables stir-fried with jasmine rice, eggs, fried tofu, and brown sauce. | | |
| 59. Kapow Jae | \$8.50 | \$9.50 |
| Fried tofu, mixed vegetables, and basil leaves stir-fried in spicy chili and garlic sauce. | | |
| 60. Vegetable Curry | \$8.50 | \$9.50 |
| Mixed vegetables and fried tofu cooked in green curry paste, simmered in coconut milk and Thai herbs. | | |
| 61. Vegetarian Duck Curry | | \$9.50 |
| Vegetarian mock duck, bell pepper, pineapple, basil leaves, and tomato in red curry coconut milk sauce. | | |
| 62. Rama Tofu | \$8.50 | \$9.50 |
| Fried tofu topped with peanut sauce, served on a bed of steamed broccoli. | | |
| 63. Mixed Vegetable Jae | \$8.50 | \$9.50 |
| Stir-fried mixed vegetables and fried tofu in a light garlic sauce. | | |
| 64. Pad Prik Khing Jae | \$8.50 | \$9.50 |
| Mixed vegetables and fried tofu cooked in red curry paste. | | |
| 65. Vegetarian Duck Basil | | \$9.50 |
| Vegetarian mock duck, onion, bell pepper, and basil leaves stir-fried in spicy chili and garlic sauce. | | |

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| 66. Spicy Eggplant | Lunch | Dinner |
| Eggplant stir-fried with fried tofu and basil leaves in chili and garlic sauce. | \$8.50 | \$9.50 |
| 67. Vegetarian Soup | | \$5.50 |
| Mixed vegetables, soft tofu, and clear noodles in soup broth topped with fried garlic, white pepper, cilantro and scallions. | | |

SPECIALS

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| 68. Tom Yum Elephant Thai | \$11.50 |
| Mixed seafood in hot and sour soup, lemongrass, mushrooms, scallions, cilantro and chili paste served in a hot pot. | |
| 69. Crispy Fish (Seasonal) | |
| Whole fresh fish deep fried and topped with Chef's special chili sauce. | |
| 70. Soft Shell Crab Garlic (Seasonal) | |
| Crispy soft shell crab topped with ground shrimp in garlic sauce. | |
| 71. Soft Shell Crab Ginger (Seasonal) | |
| Crispy soft shell crab topped with ground shrimp, white pepper, bell pepper, onion, scallions, mushrooms, and garlic in ginger sauce. | |
| 72. Soft Shell Crab Pad Pong Ka Ree (Seasonal) | |
| Crispy soft shell crab sautéed with onion, scallions, bell pepper, curry powder and eggs cooked in coconut milk. | |
| 73. Crispy Duck with Chili Sauce | \$14.50 |
| Crispy boneless duck topped with onion, bell pepper, bell pepper, cilantro and special chili sauce served on mixed vegetables. | |
| 74. Northeastern Shrimp Pad Thai | \$12.50 |
| Fresh thin rice noodle stir-fried with egg, dried shrimp, scallion, ground peanut, dried spicy chili, cooked with chef's special pad Thai sauce. | |

DESSERTS

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| Mango and Sticky Rice (Seasonal) | \$4.50 |
| Coconut Pie | \$3.95 |
| Fried Banana Ice Cream | \$3.95 |
| Vanilla Ice Cream | \$3.50 |
| Vanilla Ice Cream with Sticky Rice | \$4.50 |
| Thai Custard with Sticky Rice | \$4.50 |
| Thai Custard (2) | \$4.50 |