

## Appetizers

1. **Cajun Fries** \$ 5.99
2. **French Fries** \$ 4.99
3. **Fried Fish Cake** \$ 8.95
4. **Fried Calamari** \$ 9.99
5. **Fried Shrimps** \$ 9.99  
served with Cajun fries
6. **Thai Chicken Wings** \$ 10.99  
served with Cajun fries
7. **Edamame** \$ 5.99  
Steamed whole soybeans in the pod served with Cajun sauce



Cajun Fried



Fried Fish Cake



Edamame

## Thai Appetizers



Chicken Satay

Thai Spring Roll

Grill Shrimp

8. **Thai Dumpling** \$ 7.45  
Steamed wonton with shrimp and chicken with house sauce.
9. **Chicken Satay** \$ 9.95  
Marinated chicken breast skewered served with arjad dressing and peanut sauce.
10. **Steamed Mussels** \$ 8.95  
Half shell mussels steamed with Thai herb and served with seafood sauce.
11. **Grill Shrimp** \$ 8.95  
Shrimp skewered serve with spicy seafood sauce.
12. **Thai Spring Roll** \$ 7.45  
Veggies crunchy rolls Thai style with homemade sauce.
13. **Vegetable Dumpling** \$ 6.45  
Veggies steam mixed in dumpling shapes.
14. **Fried Wonton** \$ 6.45  
Crispy wonton stuffed with shrimp and chicken, served with Thai sweet chili sauce.
15. **Golden Tofu** \$ 6.95  
Fried tofu served with Thai sweet chili sauce
16. **Fresh Summer Roll** \$ 6.45  
Rice paper wrapped spring mixed, cucumber, rice noodles, carrot, tofu, basil, and served with Hoisin sauce.
17. **Toong Thong** \$ 7.45  
(Thai Money Bag) Deep-fried wheat paper wrapped with pea-carrots, water chestnut, sweet corn Served with sweet & sour sauce.
18. **Crab Rangoon** \$ 7.45  
Cream cheese, crab meat, onion wrapped with crispy wonton.



Steamed Mussels



Toong Thong



Crab Rangoon

Spicy dish can be ordered mild, medium, and hot



Somtum



Larb

## Salads

19. **Somtum (Papaya Salad)** \$ 11.75  
Green papaya, garlic, green beans, chilies, palm sugar, lime juice, and fish sauce.
20. **Seafood Salad (Yum Talay)** \$ 17.75  
Shrimps, squids, scallops, mussels, fishes, lettuce, tomatoes, carrots, cucumbers with Thai spice dressing.
21. **Squid Salad (Yum Plamuk)** \$ 13.75  
Squid lettuce, tomatoes, carrots, cucumbers with Thai spice dressing.
22. **House Salad** \$ 7.75  
Lettuce, tomatoes, carrots, cucumbers with homemade dressing.
23. **Beef Salad (Yum Nua)** \$ 14.75  
Beef steak slice simmer cooked with celery, lemon grass, chilies, lime juice, fish sauce, cilantro, mint season and pepper.
24. **Larb (Traditional Spicy Chicken Salad)** \$ 13.75  
Ground chicken simmer cooked lemon grass, chilies, lime juice, fish sauce, cilantro, and mint season with crispy ground rice and pepper.

## Soups

Choice of :

- |  |                      |                         |                         |
|--|----------------------|-------------------------|-------------------------|
| <b>Chicken, Tofu or Vegetables</b>                         | <b>Cup \$ 6.25</b>   | <b>Bowl \$ 13.75</b>    | <b>Hot Pot \$ 20.75</b> |
| <b>Shrimps</b>   | <b>Cup \$ 7.25</b>   | <b>Bowl \$ 16.75</b>    | <b>Hot Pot \$ 21.75</b> |
| <b>Mix Seafood (shrimp, squid, scallops, fish mussels)</b> | <b>Bowl \$ 17.99</b> | <b>Hot Pot \$ 24.75</b> |                         |

25. **Tom Yum**  
Mushrooms, tomatoes, onions with Thai exotic spice.
26. **Tom Kha**  
Mushrooms, tomatoes, onions, coconut milk with Thai exotic spice.
27. **Shrimp Wonton Soup**  
Marinated Shrimp wrapped with wonton skin, in clear soup broth.
28. **Clear Soup (Gaeng Jued)**  
Carrot, cabbage, onion, celery and mushroom



Tom Yum



Clear Soup

## House Seafood

29. **Fried Catfish** \$ 13.99  
3 pcs fish with Cajun fries potatoes.
30. **Fried Combo** \$ 20.99  
Bread shrimps, calamari, fish, and Cajun fries.
31. **Fried Whole Fish** Market Price  
Deep fried whole fish topped with Thai 3 flavored sauce carrots, cauliflowers and broccoli.
32. **Fried Fish Fillet** \$ 19.99  
Deep fried fish topped with Thai 3 flavored sauce carrots, cauliflowers, and broccoli.
33. **1lb. New Zealand Mussel** \$ 18.99  
With potatoes, corns, and Cajun sauce.



Fried Catfish



Fried Combo



Fried Whole Fish



Fried Fish Fillet



New Zealand Mussel

\*\*Food Allergy Notice: Please be advised that food prepared here may contain these ingredients milk, eggs, wheat, soybean, peanuts, fish sauce, and shellfish. Please inform waiter before you placing an order.

\*\* An 18% gratuity will be added to parties of 6 or more. All substitution is subject to an additional charge

## Thai Dish

Protein Options:

- |   |                 |
|---|-----------------|
| <b>Chicken, Pork, Tofu, or Vegetable</b>                  | <b>\$ 15.99</b> |
| <b>Beef, Mock Duck</b>                                    | <b>\$ 16.99</b> |
| <b>Shrimp or Squid</b>                                    | <b>\$ 17.99</b> |
| <b>Scallops</b>   | <b>\$ 24.99</b> |
| <b>Mix Seafood (Shrimp, mussel, squid, scallop, fish)</b> | <b>\$ 24.99</b> |
| <b>Crispy Duck or Salmon</b>                              | <b>\$ 25.99</b> |
| <b>Lobster Tail (6 oz.)</b>                               | <b>\$ 26.99</b> |
| <b>Crab (crab craw &amp; crab jumbo lumb meat)</b>        | <b>\$ 27.99</b> |

### 34. Thai Basil Sauce (Kra Prow)

Fresh Thai chilies, onions, bell peppers, carrots, green beans, bamboo shoots, and basils.

### 35. Fresh Ginger Sauce

Fresh ginger, bell peppers, onions, mushrooms, carrots, celery, and scallion.

### 36. Cashew Nut Sauce

Cashew nuts, bell peppers, onions, carrots, mushrooms, celery, and scallion.

### 37. Pad Pak (Mix Vegetable)

Fresh mix vegetables sautéed with homemade sauce.

### 38. Thai Fried Rice

Stir-fried Jasmine rice with Nine Elephants sauce, egg, onions, tomatoes, peas-carrots.

### 39. Cajun Fried Rice

Stir-fried rice with homemade Cajun sauce. onions, tomatoes, peas-carrots, and egg.

### 40. Drunken Fried Rice

Bell peppers, onion, egg, basil with homemade sauce.

### 41. Pineapple Fried Rice

Stir-fried jasmine rice with homemade sauce, egg, pineapple, raisins, cashew nut, onions and scallions.

### 42. Thai Noodle Soup

Rice Noodle with Thai soup broth, bean sprout, and cilantro.

### 43. Tradition Thai Basil \$ 16.99

Choice of grounded meat chicken, beef or pork, bell peppers, onion, carrot, string bean, bamboo shoot and basil top with fried egg.



Scallops Fried Rice



Seafood Fried Rice



Tradition Thai Basil



Pad Pak



Crab Fried Rice



Cajun Fried Rice

## Thai Dish

Extra : Chicken, pork, beef add \$3.00 | Tofu, vegetable add \$2.00  
Shrimp, Mussel \$5.00 | Scallop \$10.00

### Protein Options:

Chicken, Pork, Tofu, or Vegetable	\$ 15.99
Beef, Mock Duck	\$ 16.99
Shrimp or Squid	\$ 17.99
Scallops	\$ 24.99
Mix Seafood (Shrimp, mussel, squid, scallop, fish)	\$ 24.99
Crispy Duck or Salmon	\$ 25.99
Lobster Tail (6 oz.)	\$ 26.99
Crab (crab craw & crab jumbo lumb meat)	\$ 27.99

- 44. **Pad See Ew** Stir-fried flat noodle with broccoli, egg, and home made oyster sauce.
- 45. **Pad Thai** Stir-fried rice noodle with egg, scallion, bean sprout, onions, sweet turnip, peanut, and Pad Thai sauce.
- 46. **Drunken Noodle** Stir-fried flat noodles with egg, onions, bell peppers, carrots, tomatoes, chilies, sweet basil, and Thai oyster sauce.
- 47. **Chow Mein** Stir-fried egg, noodle with homemade sauce, cabbage, carrot, celery, broccoli and mushroom.
- 48. **Panang Curry** Panang curry paste with coconut milk, peas carrots, and bell peppers.
- 49. **Yellow Curry** Potatoes, onions, bell peppers, carrots, coconut milk with yellow curry paste.
- 50. **Green Curry** Green paste with coconut milk, bell peppers, bamboo, egg plants, and string beans.
- 51. **Shrimp Cajun** Shrimps with homemade Cajun sauce and steamed vegetables.
- 52. **Mussamun Curry** Mild mussaman curry paste, coconut milk, potato, onion and peanut.



Lobster Pad Thai



Pad See Ew



Crispy Duck Pad Thai



Seafood Pad Thai



Green Curry



Shrimp Cajun

## Side Orders

Jasmine Rice	\$ 2.50
Steamed Noodle	\$ 3.45
Steamed Vegetables	\$ 3.45
Mixed rice (red, brown, rice berry)	\$ 3.25

## Drinks Menu (Bubble Tea)

Thai Milk Tea	\$4.00
Thai Iced Coffee	\$4.00
Taro Milk Tea	\$4.00
Thai Iced Green Tea	\$4.00
Thai Iced Rose Tea	\$4.00
Unsweetened Ice Tea	\$3.50
Apple Juice	\$3.00
Hot Coffee	\$2.00
Boba (Brown Sugar)	\$1.50

## Soft Drinks

Hot Tea (Jasmine, Green, Black, Honey Ginger)	\$4.00
Coke, Diet Coke, Sprite, Ginger Ale (can)	\$2.50
Unsweetened Ice Tea	\$3.50
Apple Juice	\$3.00
Mango Juice	\$4.00
Lemonade	\$3.00
Still Water	\$2.00
Sparkling Water	\$3.50



Fresh Mango and Sticky Rice



Kanom Tuy



Thai Donuts



Fried Bananas with Honey

## Desserts

Sticky Rice with Thai Custard	\$ 7.25
Fresh Mango and Sticky Rice (Seasonal)	\$ 7.25
Kanom Tuy (Coconut Dessert)	\$ 6.50
Cake of The Day	\$ 6.50
Ice Cream	\$ 3.25
Thai Donuts	\$ 6.95
Fried Bananas with Honey	\$ 7.25
Fried Ice Cream	\$ 7.95
Lychee on ice	\$ 5.50
Rambutan on ice	\$ 5.50
Fried Cheese Cake	\$ 7.95

\*\* An 18% gratuity will be added to parties of 6 or more.  
All substitution is subject to an additional charge

## Lunch Special

Served with soup of the day and house salad (Dine in only)  
Available on Monday - Friday, 11:00 AM - 1:30 PM  
(Not available on holiday)

### Thai Dish Protein Options

Choice of	
Chicken, Pork, Tofu, or Vegetable	\$13.99
Beef	\$14.99
Shrimp or Squid	\$16.99

### Thai Dishes

- L1. **Pad Thai**  
Stir-fried rice noodle with egg, scallion, bean sprouts, onion, sweet turnip, peanut, and home made Pad Thai sauce.
- L2. **Drunken Noodle**  
Stir-fried flat noodles with egg, onion, bell peppers, carrot, tomato chili, sweet basil, and home made Thai oyster sauce.
- L3. **Pad See Ew**  
Stir-fried flat noodle with broccoli, egg, and home made oyster sauce.
- L4. **Thai Fried Rice**  
Stir-fried Jasmine rice with homemade Nine Elephants sauce, egg, onion, tomato, peas-carrots.
- L5. **Drunken Fried Rice**  
Bell peppers, onion, egg, basil with homemade sauce.
- L6. **Cajun Fried Rice**  
Stir-fried Jasmine rice with homemade Cajun Thai style sauce. onion, tomato, peas-carrots, and egg.
- L7. **Pad Basil Sauce (Kra-Prow)**  
Fresh Thai chili with oyster sauce, white onion, bell pepper, and sweet basil.
- L8. **Cashew Nut Sauce**  
Cashew nut with oyster sauce, white onion, bell pepper, carrot, and scallion.
- L9. **Fresh Ginger Sauce**  
Fresh ginger, bell pepper, onion, mushroom, carrot, and scallion
- L10. **Panang Curry**  
Panang curry paste with coconut milk, pea carrot, and bell pepper.
- L11. **Green Curry**  
Green paste with coconut milk, bell pepper, bamboo, egg plant, and string bean.
- L12. **Yellow Curry**  
Potato, white onion, bell pepper, coconut milk with yellow curry paste.



L7. Pad Basil Sauce



L8. Cashew Nut Sauce



L9. Fresh Ginger Sauce



L10. Panang Curry



L12. Yellow Curry

Extra chicken, pork, tofu add \$3.00 | Vegetable add \$2.00

Spicy dish can be ordered mild, medium, and hot

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# NINE ELEPHANTS

CORNING, NEW YORK

Cajun Seafood & Thai



20-22 W Market St, Corning, NY 14830

Phone: (607) 654 7089

Fax: (607) 654 7061