

# The BALI-HAI Menu

**\$51.00 PER PERSON**

**Includes choice of Appetizer, Entrée, Dessert and Show**

*Tax and gratuity not included*

## **APPETIZER (Choice of one)**

### **MAI-KAI HOUSE SALAD**

Mixed greens with sweet mini peppers, carrots, cucumber, cherry tomatoes, red radishes and wonton strips tossed in a Miso ginger dressing

### **MAINE LOBSTER BISQUE SOUP**

Our version of this classic lobster bisque, rich and creamy with a little kick

### **WON TON SOUP**

Chicken broth, wonton noodles, roast pork, mushrooms and water chestnuts

### **CRISPY CALAMARI**

Flour dusted & lightly fried, served with a lemon basil aioli and a spicy honey chili dipping sauce

### **SAMURAI SPICY TUNA AVOCADO ROLL**

A crispy rice tempura roll topped with our spicy tuna mix over a smear of avocado puree, topped with microgreens and truffle oil

## **ENTREES (Choice of one)**

### **MAI-KAI HONEY CHICKEN GF**

Crispy chicken with a hibiscus honey glaze, crispy rice noodles, broccoli and sesame seeds

### **TERIYAKI CHICKEN**

Our chef's teriyaki sauce sautéed with peapods, mushrooms, asparagus and pineapple

### **THAI RED CURRY CHICKEN GF**

Our spicy Thai red curry sauce simmered with peppers, pineapple, bamboo shoots and Thai basil

### **TERIYAKI COMBO**

Beef tenderloin, chicken and shrimp sautéed in our chef's teriyaki sauce with peapods, mushrooms, asparagus and pineapple

### **WILD MUSHROOM BEEF**

Beef tenderloin, roasted wild mushrooms, green beans and onions in an Asian brown sauce

### **MAI-KAI BEEF**

Beef tenderloin sautéed with peppers and onions in a Singapore black pepper sauce

### **TERIYAKI BEEF**

Our chef's teriyaki sauce sautéed with peapods, mushrooms, asparagus and pineapple

### **CRISPY TOFU NOODLES V/GF**

Green tea soba noodles and crispy tofu tossed in our sweet Tamari chili sauce

### **PAD THAI NOODLES GF**

Flat rice noodles, chicken and shrimp tossed in our Thai sauce topped with scallions, bean sprouts and crushed peanuts

## **CHOCOLATE ICE CREAM, VANILLA ICE CREAM, MANGO SORBET**

### **MAI-KAI ISLANDER REVUE**

The internationally renowned Show, performed by native Polynesian dancers, is highlighted by the Tahitian Wedding Dance and the Samoan Fire and Knife Dance. After the Show, the Mai Kai invites you to take a stroll in the Tropical Gardens, featuring gigantic tiki sculptures, waterfalls and lagoons.

**V – VEGETARIAN, GF – GLUTEN FREE**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All dishes are cooked to order.**

**We use peanut oil in most of our selections.**

**Please advise your server of any allergies before ordering.**

FOR AN ADDITIONAL CHARGE THESE PREMIUM ITEMS ARE AVAILABLE

## APPETIZERS

### **PUPU PLATTER – Serves 1 \$7.00**

A combination of Shanghai chicken, egg roll, crab rangoon and Tahitian cheese tangs

### **BARBECUED BABY BACK RIBS \$5.00**

Select baby back ribs, marinated and slowly barbecued over our oak log fires

### **ASIAN CHICKEN LETTUCE WRAP \$6.00**

Wok sautéed with water chestnuts and roasted mushrooms and served with Artisanal baby romaine lettuce cups

### **MAI-KAI CALIFORNIA ROLL \$6.00**

A deluxe roll stuffed with avocado, asparagus, cucumbers, fuji apples and topped with crab salad

### **CRAB RANGOON \$6.50**

Fried wontons stuffed with crab meat, a blend of imported cheeses and a hint of curry

## ENTREES

### **SALMON \$10.00**

Grilled or blackened, served with vegetable of the day

### **TUNA \$10.00**

Grilled or blackened, served with vegetable of the day

### **BARBECUED BABY BACK RIBS \$9.00**

A full section of tender baby back ribs

## DESSERTS

### **CHEESE CAKE \$6.00**

A true classic. Rich, creamy and utterly delicious

### **CHOCOLATE MOUSSE PIE \$6.00**

Double rich – for chocolate lovers only

### **TIRAMISU \$6.00**

Angel fingers dipped in coffee liqueur, layered in mascarpone and cream cheese topped with mocha powder

### **KEY LIME PIE \$6.00**

The Florida Classic

## AFTER DINNER DRINKS

### **MAI-KAI CAPPUCCINO \$13.00**

With a special blend of liqueurs

### **TAHITIAN COFFEE \$13.00**

With rum, liqueurs and Island spice. Topped with whipped cream

### **HOT BUTTERED RUM \$13.00**

A traditional island favorite on cool and stormy nights

### **GARDENIA LEI \$12.00**

A delightful rich, smooth blend “sleeping in a cove of ice”, a favorite of the ladies