

# MAI-KAI

FT. LAUDERDALE

Florida

## APPETIZERS

- PUPU PLATTER . . . . . \$28**  
*(Serves Two) A combination of Shanghai Chicken, Egg Roll, Crab Rangoon, Tahitian Cheese Tangs*
- SCAMPI SINGAPORE <sup>GF</sup> . . . . . \$22**  
*Island Style, Garlic, Tomato & Lime, Sweet Chili, Shrimp Cracker*
- CRISPY TUNA WONTONS . . . . . \$21**  
*Spicy Kewpie, Daikon, Jalapeño, Tobiko*
- SMOKED BRISKET BUNS . . . . . \$18**  
*Pineapple BBQ, Spicy Sauce, Pickles*

- CHAR SUI PORK BELLY <sup>GF</sup> . . . . . \$18**  
*Umami Vinaigrette, Mai-Kai BBQ*
- JAVANESE BEEF SATE <sup>GF</sup> . . . . . \$21**  
*Smokey Marinated Beef Skirt Steak Skewers, Butter Lettuce, Herbs, Sesame*
- CASSAVA FRIED CHEESE . . . . . \$18**  
*Crispy Cassava & Gouda Cheese, Kimchi Aioli, Pineapple Gel, Lava Salt*
- SHANGHAI CHICKEN SATE . . . . . \$19**  
*Smoked Bacon Wrapped Chicken, Huli Pineapple BBQ, Herbs, Butter Lettuce*

## ENTREES

- LOCAL MAHI-MAHI . . . . . \$34**  
*Green Pineapple Curry, Herbs, Sweet Peppers, Jasmine Rice*
- HULI HULI CHICKEN PAD THAI . . . . . \$26**  
*Smoked Pineapple BBQ Chicken, Rice Noodles, Tamarind, Lime, Bok Choy, Toasted Palm Sugar, Sesame Chili Crunch*
- MAI-KAI BEEF TENDERLOIN . . . . . \$32**  
*Crunch Wok Charred, Scallion, Shisito, Sweet Peppers, Tamarind, Soy Caramel, Steamed Rice*
- SMOKED BEEF RICE POT . . . . . \$39**  
*Shimeji, Crispy Shallot, Smoked Beef Short Rib, Dashi Soy, Sprouts, Scallion, Mint*
- MALAGASY PRAWNS . . . . . \$44**  
*Coconut Curry, Baby Tomato, Mint, Thai Basil, Bird Chili, Bok Choy, Citrus Vinaigrette, Brown Butter Sweet Potato Purée*
- LUAU SMOKED BABY BACK RIBS . . . . . \$34**  
*Mai-Kai BBQ, Papaya Slaw, Fresh Herbs, Pickles*

- MISO GRILLED SALMON . . . . . \$32**  
*Bok Choy, Maitake Ponzu, Fresh Herbs, Smoked Sweet Potato Puree*
- PANANG CHICKEN CURRY . . . . . \$28**  
*Steamed Chicken, Baby Vegetables, Jasmine Rice, Fresh Herbs, Scallion*
- HAWAIIAN RIBEYE 14OZ <sup>GF</sup> . . . . . \$45**  
*Polynesian Luau Sauce, Lomi Tomato Relish*
- THAI SHRIMP FRIED RICE . . . . . \$28**  
*Bok Choy, Purple Basil, Sweet Pepper, Scallion, Cilantro*
- KIMCHI FRIED RICE . . . . . \$18**  
*Soft Egg, Sesame, Furikake, Cilantro, Scallion, Sprouts*
- PORK BELLY FRIED RICE . . . . . \$28**  
*Kimchi Fried Rice, Egg, Scallion, Sprouts, Yum Yum Sauce*
- CRYING TIGER SKIRT STEAK . . . . . \$44**  
*Spicy Thai Sauce, Cucumber, Herbs, Carrot Butterscotch Puree*

\*GF (GLUTEN FREE)

## FAMILY LUAU

SERVES 3 TO 4 PERSONS

- MAI-KAI PUAKA . . . . . \$125**  
*Banana Leaf Smoked Pork Shoulder, Shiso Leaf, Beef Rice, Condiments*
- MAI-KAI ISLAND BBQ GRILL . . . \$145**  
*BBQ Pork Ribs, Kona Smoked Short Rib, Hawaiian Ribeye, Beef Rice, Condiments*

## KIDS MENU

12 AND YOUNGER

- KIDS BURGER & FRIES . . . . . \$12**
- POPCORN CHICKEN OR SHRIMP . . . . . \$12**
- MAC & CHEESE . . . . . \$12**
- BBQ PORK RIBS AND BUTTERED CORN COB . . . . . \$12**

## DESSERTS

- MACADAMIA TOFFEE BAR . . . . . \$14**  
*Coconut Foam, Caramel*
- BANANA NUTELLA BREAD PUDDING . . . . . \$14**  
*Toasted Banana, Rum Caramel*
- PINEAPPLE UPSIDE DOWN CAKE . . . . . \$14**  
*Salted Caramel, Coconut Ice Cream*
- KEY LIME TART . . . . . \$14**  
*Coconut Meringue, Mixed Berry jam*
- LAVA VOLCANO! . . . . . \$65**  
*Torched Meringue, Tahitian Ice Cream, Serves 4 People!*

18% gratuity added to all check for your convenience. One entree per guest minimum for the show.  
\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.