

APPETIZERS

PUPU PLATTER \$28
(Serves Two) A combination of Shanghai Chicken, Egg Roll, Crab Rangoon, Tahitian Cheese Tangs

SCAMPI SINGAPORE ^{GF} \$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

CRAB RAGOONS \$16
Mai-Kai Crispy Crab Ragoons, Hot Mustard & Sweet Chili

CHEESE TANGS \$17
Fried Ham, Swiss Cheese, and Mushroom, Yum Yum Sauce

CHAR SUI PORK BELLY ^{GF} \$18
Umami Vinaigrette, Mai-Kai BBQ

JAVANESE BEEF SATE ^{GF} \$21
Smoky Marinated Beef Skirt Steak Skewers, Butter Lettuce, Herbs, Sesame

SHANGHAI CHICKEN SATE \$19
Smoked Bacon Wrapped Chicken, Huli Pineapple BBQ, Herbs, Butter Lettuce

LUA PORK BELLY BUNS \$17
Kimchi Slaw, Pineapple, Yum Yum Sauce

COCONUT SHRIMP \$19
Jumbo Coconut Shrimp, Sweet Chili, Papaya Salad

TOM KHA GAI \$12
Coconut Chicken Soup, Baby Mushrooms, Lemongrass

ENTREES

MAI-KAI MAHI-MAHI \$34
Wok-charred in Green Pineapple Curry, Sweet Peppers, Scallion, Sweet Potato, Green Papaya Slaw

CHEF'S SPECIAL DRUNKEN LOBSTER PAD THAI . \$48
Bourbon Butter Thai Noodles, Lobster, Tomato, Cucumber

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

MAI-KAI 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

THAI BEEF SALAD \$32
Thai Marinated Beef, Lettuce Cups, Prawn Crackers, Cucumber, Green Papaya, Baby Tomatoes, Umami Vinaigrette, Tiger Tear Sauce

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 GF} \$49
Grilled Ribeye, Pineapple Salsa, Ginger Scallion Sauce

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
Marinated CAB skirt steak, Spicy Tiger's Tear Chimichurri, Carrot Butterscotch Puree, Hawaiian Tostones, Green Papaya

CLASSIC TERIYAKI

Sweet Peppers, Sugar Snap Peas, Scallion, Pineapple Teriyaki

STEAMED CHICKEN \$28

SHRIMP \$29

BEEF TENDERLOIN \$32

TOFU \$24

PAD THAI

Rice Noodles, Sprouts, Lime, Egg, Tamarind

STEAMED CHICKEN \$26

SHRIMP \$28

MIXED VEGETABLES \$24

FAMILY LUAU

SERVES 3 TO 4 PERSONS

MAI-KAI SUCKLING PIG \$400

Butter Lettuce Wraps, Beef Rice, Hawaiian Tostones.
A Feast For 4-6, True To Polynesian Celebratory Dining.

MAI-KAI ISLAND SEAFOOD MIX . . \$175

Jumbo Prawns, Mahi Mahi, Whole Roasted Maine Lobster, Green Pineapple Curry, Sweet Potato, Prawn Crackers, Green Papaya, Lobster Butter Rice

MAI-KAI BBQ MIX \$145

BBQ Pork Ribs, Kona Smoked Short Rib, Hawaiian Ribeye, Beef Rice, Condiments

SIDES

GREEN PAPAYA SALAD \$12

GINGER SCALLION BROCCOLINI . . \$14

BUTTER LETTUCE SALAD \$14
Papaya, Carrot, Tomato, Island Vinaigrette, Crisp Shallots

JASMINE RICE \$5

SWEET POTATO PURÉE \$6

SKINNY FRIES WITH KIMCHI AIOLI . \$9

HAWAIIAN TOSTONES \$9

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
Torch'd Meringue, Tahitian Ice Cream, Serves 4 People!

FLOWERLESS CHOCOLATE TORTE . . \$15
Kona Coffee Foam, Rum Caramel, Macadamia Brittle

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.

*GF (GLUTEN FREE)