### Appetizer

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</thead>
<tbody>
<tr>
<td>1</td>
<td><strong>Goi Cuon</strong> (2 cuon)</td>
<td>Two Spring Rolls stuffed with vermicelli, lettuce, and bean sprouts</td>
<td>7.95</td>
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<td></td>
<td><strong>Choice of:</strong></td>
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<td></td>
<td>Tom (Shrimp)</td>
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<td></td>
<td>Ga (Grilled Chicken)</td>
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<tr>
<td></td>
<td>Thit Nuong (Grilled Pork)</td>
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<tr>
<td></td>
<td>Dau Hu (Fried Tofu)</td>
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<tr>
<td>2</td>
<td><strong>Cha Gio</strong> (4 cuon)</td>
<td>Four Fried Vietnamese Eggrolls</td>
<td>9.95</td>
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<tr>
<td>3</td>
<td><strong>Cha Gio Chay</strong> (4 cuon)</td>
<td>Four Fried Vegetarian Eggrolls</td>
<td>8.95</td>
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<tr>
<td>4</td>
<td><strong>Canh Ga Chien</strong></td>
<td>Fried Chicken Wings</td>
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<tr>
<td></td>
<td>Garlic Salt and Pepper</td>
<td>12.95</td>
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<tr>
<td>5</td>
<td><strong>Xoi Chien</strong></td>
<td>Fried Sticky Rice Patties</td>
<td>9.95</td>
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<tr>
<td></td>
<td>Fried Sticky Rice Patties and Grilled Pork</td>
<td>16.95</td>
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<td></td>
<td>Fried Sticky Rice Patties and Grilled Chicken</td>
<td>16.95</td>
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<tr>
<td></td>
<td>Fried Sticky Rice Patties and Grilled Flank Steak</td>
<td>19.95</td>
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<tr>
<td>6</td>
<td><strong>Soup Hoanh Thanh</strong></td>
<td>Wonton Soup</td>
<td>9.95/cup 14.95/bowl</td>
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<tr>
<td>7</td>
<td><strong>Banh Mi Bo Kho</strong></td>
<td>Beef Stew with French Bread</td>
<td>16.95</td>
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<tr>
<td>8</td>
<td><strong>Banh Mi Ga Cari</strong></td>
<td>Curry Chicken Wing Stew with French Bread</td>
<td>16.95</td>
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<tr>
<td>9</td>
<td><strong>Chao</strong></td>
<td>Rice Porridge</td>
<td>14.95</td>
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<td></td>
<td>Ground Beef</td>
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<td></td>
<td>Chicken Chunks</td>
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<td>Huyet</td>
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<tr>
<td>10</td>
<td><strong>Goi Ga</strong></td>
<td>Chilled Cabbage Chicken Salad</td>
<td>16.95</td>
<td></td>
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<tr>
<td>11</td>
<td><strong>Goi Ngo Sen Tom Thit</strong></td>
<td>Lotus Root Salad mixed with shredded pork, shrimp, cucumber, carrots, celery, onion, and topped with roasted peanuts</td>
<td>18.95</td>
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### Classic Vietnamese Noodle Soup

Pho is a classic Vietnamese staple. Hearty. Filling. And Satisfying. Each bowl of soup is served with a side of fresh mint, cilantro, bean sprouts, and lime. Topped with onion and cilantro.

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<tbody>
<tr>
<td>15</td>
<td><strong>Pho Tai</strong></td>
<td>Medium Rare Beef</td>
<td>13.95</td>
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<tr>
<td>16</td>
<td><strong>Pho Tai Nam Bo Vien</strong></td>
<td>Rare beef, brisket, and meatball</td>
<td>17.95</td>
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<tr>
<td>17</td>
<td><strong>Pho Tom</strong></td>
<td>Shrimp</td>
<td>18.95</td>
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<tr>
<td>18</td>
<td><strong>Pho Ga Nuoc</strong></td>
<td>Chicken</td>
<td>13.95</td>
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<tr>
<td>19</td>
<td><strong>Pho Ga Kho</strong></td>
<td>Seasoned Noodles and Chicken with broth on the side</td>
<td>14.95</td>
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<tr>
<td>20</td>
<td><strong>Pho Chay</strong></td>
<td>Tofu and Vegetables</td>
<td>16.95</td>
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<tr>
<td></td>
<td>(vegetarian broth upon request)</td>
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<tr>
<td>21</td>
<td><strong>Pho Ga Raw Cai</strong></td>
<td>Rice Noodle Soup with Chicken and Vegetables</td>
<td>18.95</td>
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<tr>
<td>21A</td>
<td><strong>Pho Tom Raw Cai</strong></td>
<td>Rice Noodle Soup with Shrimp and Vegetables</td>
<td>22.95</td>
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</tbody>
</table>

18% Gratuity will automatically be added to parties of 6 or more.
Please notify your server of any food allergies.
Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Prices may change without prior notice.
All extras, substitutes, or additions may incur an additional charge.
16.95

Mi, Hu Tieu, Banh Canh, Bun Nuoc

TRADITIONAL VIETNAMESE NOODLE SOUPS

Much of Vietnamese food is comfort food, so the following soups are exactly that:
- Savory and Comforting. Each bowl of soup is served with a side of fresh mint, cilantro, bean sprouts, and lime.

22 BUN BO HUE
Hot and Spicy Noodle Soup with Sliced Beef 16.95

23 BANH CANH
Udon Noodle Soup in savory tomato broth
Choice of: Chicken, Shrimp or Tofu 16.95

24 MI HOANH THANG
Egg Noodle Soup with Wonton 16.95

25 HU TIEU
Flat Rice Noodle Soup in Pork Broth
Choice of: Pork and Shrimp 14.95
Chicken 14.95
Tofu and Vegetables 16.95
Beef Stew 16.95

26 MI
Egg Noodle Soup in Pork Broth
Choice of: Pork and Shrimp 14.95
Chicken 14.95
Tofu and Vegetables 16.95
Beef Stew 16.95

Mi, Hu-Tieu, Bun Xiao

STIR-FRIED NOODLE DISHES

28 MIXAO MEM
Stir-Fried Soft Egg Noodles
with Seafood and Vegetables 21.95
with Meat, Seafood, and Vegetables 21.95
with Tofu and Mixed Vegetables 17.95

29 MIXAO DON
Crispy-Fried Egg Noodles
with Seafood and Vegetables 21.95
with Meat, Seafood, and Vegetables 21.95
with Tofu and Mixed Vegetables 17.95

30 HU TIEU XAO
Flat Rice Noodles
with Seafood and Vegetables 21.95
with Meat, Seafood, and Vegetables 21.95
with Tofu and Mixed Vegetables 17.95
with Beef and Chinese Broccoli 21.95

31 BUN SINGAPORE
Singapore Vermicelli noodles stir-fried in curry seasoning with pork, shrimp, bean sprouts, bell pepper, onions, and egg 17.95

32 BUN SINGAPORE DAU HO
Singapore Vermicelli noodles stir-fried in curry seasoning with tofu, bean sprouts, bell peppers, onions, and egg 18.95

 vermicelli bowls

The following bowls are served with a base of fresh lettuce, cucumber, and bean sprouts, and topped with fried onions and green scallions. +Add Broccoli 5.95 +Add Eggrolls 5 +Add Fried Egg* 2

33 BUN GA NUONG
Grilled Chicken 15.95

34 BUN GA NUONG CHA GIO
Grilled Chicken and Vietnamese Eggrolls 17.95

35 BUN THIT NUONG
Grilled Pork 15.95

36 BUN THIT NUONG CHA GIO
Grilled Pork and Vietnamese Eggrolls 17.95

37 BUN BO NUONG
Grilled Flank Steak 18.95

38 BUN DAV HO XAO
Stir-fried Tofu 14.95

39 BUN TOM NUONG
Grilled Honey-Glazed Shrimp 17.95

40 BUN CHA GIO CHAY
Fried Vegetarian Eggrolls 14.95

41 BUN CHA GIO
Vietnamese Eggrolls 15.95

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**Vietnamese Fajitas**

The following platters are all served with a plate of fresh lettuce leaves, cucumber, carrots, bean sprouts, mint, cilantro, and rice paper for wrapping, and topped with fried onions, scallions, and roasted peanuts over pressed vermicelli.

42  **Banh Hoi Thit Nuong**  
Grilled Pork  25.95

43  **Banh Hoi Ga Nuong**  
Grilled Chicken  25.95

44  **Banh Hoi Da Nuong Chien**  
Fried Tofu  21.95

45  **Banh Hoi Tom Nuong**  
Grilled Shrimp  28.95

46  **Banh Hoi Bo Nuong Ya**  
Grilled Flank Steak  29.95

48  **Banh Hoi Thap Cam**  
Combination Fajitas (Choice of any two)  36.95

**Rice Plates**

Rice Plates are a staple in the streets of Saigon and have traditionally been intended for individual servings that are satisfying in portion size and taste.

- + Add Broccoli  5.95
- + Add Eggrolls  5
- + Add Fried Egg  2

49  **Com Ga Nuong**  
Grilled Chicken and Rice  13.95

50  **Com Thit Nuong**  
Grilled Pork and Rice  13.95

51  **Com Bo Nuong**  
Grilled Flank Steak and Rice  16.95

52  **Com Suon Nuong**  
Grilled Pork Chops and Rice  15.95

53  **Com Suon Rim**  
Simmered Pork Riblets with Rice  17.95

54  **Com Tom Nuong**  
Grilled Shrimp with Rice  14.95

55  **Com Suon Tom Rim**  
Simmered Pork Riblets and Shrimp with Rice  21.95

**Fried Rice**

Stir-fried seasoned rice mixed with peas, scallions, and egg

58  **Com Chien Tom**  
with Shrimp  16.95

59  **Com Chien Bo**  
with Beef  16.95

60  **Com Chien Ga**  
with Chicken  14.95

61  **Com Chien Xao**  
with Pork  14.95

62  **Com Chien Thap Cam**  
Combination of Shrimp, Chicken, and Pork  18.95

63  **Com Chien Chay**  
with Tofu and Vegetable  14.95

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VIETNAMESE FAMILY-STYLE SOUPS

Family-Style soups are traditionally meant for sharing at the table to compliment other classic Vietnamese dishes.

65 CANH CHUA
Vietnamese Hot and Sour Soup
Choice of: Chicken, Shrimp, Catfish Fillet, or Tofu
Pineapple chunks, tomatoes, bean sprouts, cumin, mint, and Vietnamese spices make this soup a classic recipe that is hearty, savory, and comforting 20.95

69 CANH CAI TOM
Mixed Vegetable Soup with shrimp 19.95

70 CANH RAV CAI CHAY
Mixed Vegetable Soup with Tofu 16.95

MON DAY HU TOFU DISHES

72 DAO HO RANG MUOI
Salt-Toasted Tofu
Battered and fried tofu stir-fried with garlic, onion, bell pepper, and jalapenos in a creamy coconut ginger sauce 16.95
Add Broccoli 5.95
Add Asparagus 5.95
Add Snow Peas 5.95
Add Mushroom 5.95
Add All Four Above 18.95 (no substitutions)

73 DAO HO LOC LAC
Garlic Tofu
Crispy fried tofu stir-fried with garlic, onion, bell pepper, and jalapenos in a rich garlic pepper sauce 16.95
Add Broccoli 5.95
Add Asparagus 5.95
Add Snow Peas 5.95
Add Mushroom 5.95
Add All Four Above 18.95 (no substitutions)

74 DAO HO CHUA CAY
Spicy General Tso’s Tofu
Battered and fried tofu stir-fried with Mai’s version of General Tso’s sauce 16.95

75 DAO HO XAO XA OT
Spicy Chilli Lemongrass Tofu
Fried tofu stir-fried with minced lemongrass, onion, and spicy chilli 14.95

76 DAO HO XAO CARI
Curry Tofu
Fried tofu stir-fried with curry 13.95

78 DAO HO XAO RAV CARI
Tofu stir-fried with Mixed Vegetables 14.95

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### Vegetable Dishes

The following vegetable dishes may be prepared steamed or stir-fried with your choice of Garlic Sauce or Oyster Sauce or Steamed

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>80</td>
<td>La Dau Hoa Lan</td>
<td>16.95</td>
</tr>
<tr>
<td>81</td>
<td>Raw Cai</td>
<td>14.95</td>
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<tr>
<td>82</td>
<td>Daun Que</td>
<td>13.95</td>
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<tr>
<td>83</td>
<td>Cai Lan</td>
<td>14.95</td>
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<tr>
<td>84</td>
<td>Bong Cai</td>
<td>13.95</td>
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### Pork Dishes

The following dishes are all served with steam rice.

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>90</td>
<td>Suon Rim Man Simmered Pork Ribs in Black Pepper Sauce</td>
<td>21.95</td>
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<tr>
<td>91</td>
<td>Suon Rang Muoi Deep Fried Salt and Pepper Riblets</td>
<td>20.95</td>
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<tr>
<td>92</td>
<td>Suon Tom Rim Man Simmered Pork Ribs and Shrimp in Black Pepper Sauce</td>
<td>25.95</td>
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</tbody>
</table>

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**BO LUC LAC**
Garlic Beef - Mai’s Signature Dish
Chunks of tender filet mignon, seasoned and marinated to perfection, then stir-fried with garlic, onion, bell pepper, and jalapeños, and topped over a bed of lettuce and tomato in a vinegarette dressing 21.95

<table>
<thead>
<tr>
<th>Add Broccoli 5.95</th>
<th>Add Asparagus 5.95</th>
<th>Add Snow Peas 5.95</th>
<th>Add Mushroom 5.95</th>
<th>Add All Four Above 18.95</th>
</tr>
</thead>
</table>

**BO TAI CHANH**
Vietnamese Beef Carpaccio
Thinline sliced beef prepared medium-rare, topped with cumin mint, onion, and roasted peanuts, served with pineapple fish sauce and limes 20.95

**BO MONG CO**
Mongolian Beef 17.95

**BO XAO SATE MANG TAY**
Beef Sate with Asparagus 17.95

**BO XAO BONG CAI**
Beef and Broccoli 15.95

**BO XAO THAP CAM**
Beef with Mixed Vegetables 16.95

**BO XAO CAI LAN**
Beef with Chinese Broccoli 17.95

**BO XAO LA DAO HOA LAN**
Beef and Snowpea Leaves
Stir-fried Beef with Oyster Sauce topped over Snowpea Leaves 22.95

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### Seafood Dishes

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<tbody>
<tr>
<td><strong>116</strong></td>
<td><strong>CA KHO TO</strong></td>
<td>Bone-in Catfish Fillets simmered in carmelized fish sauce</td>
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<td><strong>120</strong></td>
<td><strong>SCALLOP RANG MVOI</strong></td>
<td>Spicy Salt and Pepper Fried Scallop</td>
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<td><strong>121</strong></td>
<td><strong>MUOC RANG MVOI</strong></td>
<td>Spicy Salt and Pepper Fried Squid</td>
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<tr>
<td><strong>122</strong></td>
<td><strong>DO BIEN XAO THAP CAM</strong></td>
<td>Seafood stir-fried with Mixed Vegetables</td>
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<tr>
<td><strong>123</strong></td>
<td><strong>TOM RANG MVOI</strong></td>
<td>Salt-Toasted Shrimp</td>
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<tr>
<td><strong>124</strong></td>
<td><strong>TOM LUC LAC</strong></td>
<td>Garlic Shrimp</td>
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<tr>
<td></td>
<td></td>
<td>Add Broccoli</td>
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<tr>
<td></td>
<td></td>
<td>Add Asparagus</td>
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<td>Add Snow Peas</td>
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<td>Add Mushroom</td>
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<td>Add All Four Above</td>
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<td></td>
<td>(no substitutions)</td>
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<tr>
<td><strong>125</strong></td>
<td><strong>TOM MONG CO</strong></td>
<td>Mongolian Shrimp</td>
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<tr>
<td><strong>126</strong></td>
<td><strong>TOM XAO THAP CAM</strong></td>
<td>Shrimp with Mixed Vegetables</td>
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<tr>
<td><strong>127</strong></td>
<td><strong>TOM XAO LA DAU HOA LAN</strong></td>
<td>Shrimp with Snowpea Leaves</td>
</tr>
</tbody>
</table>

### Beverages

#### Nuoc Ngot
- Fountain Sodas 2.95
- Coke, Sprite, Diet Coke, Dr. Pepper

#### Da Chanh
- Fresh Lemonade (no refills) 2.95
- with Soda (no refills) 3.95
- Arnold Palmer (no refills) 2.95

#### Su Dau Nanh
- Soy Bean Milk 2.95

#### Trà Da
- Freshly Brewed Iced-Tea 2.95

#### Trà Nong
- Hot Tea / Green / Jasmine 2.95

#### Ca Phe Sva
- Vietnamese Coffee Iced or Hot 6

#### Thai Tea 3.95

#### Coconut Juice 6

#### Juices
- (no refills)
- Cranberry, Orange Juice, Pineapple 2.95

#### Nuoc Lanh
- Bottled Water 3

#### Red Bull 5.95

#### Ca Phe My
- American Coffee 2.95

#### Club Soda 3.5

#### San Pellegrino 5

#### Topo Chico 5

#### Domestic Beer
- Budweiser, Bud Light, Miller Lite, Michelob Ultra 6

#### Import Beer
- Asahi, Blue Moon, Corona, Dos Equis, Heineken, Kirin, Modelo, Shiner, Sapporo, Tiger, Tsingtao 7

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The History of Mai's Restaurant

MISSION: We are committed to providing a truly authentic and delicious Vietnamese dining experience to our patrons. Excellence in product, service, and hospitality is what we strive for. We measure our success by the loyalty of our patrons and staff.

Mai’s Restaurant was founded in 1978 by Phin and Phac Nguyen as a means to provide for their family of eight children. And like most Vietnamese households, family businesses were exactly that, operated by and for the family. Of the eight, the name of their daughter, “Mai” was selected for its simplicity in pronunciation and significant meaning, “golden flower” which is a token of prosperity and luck. Little did they know how Mai’s would have evolved years later.

Daughter, Mai Nguyen, had big hopes and dreams for her family’s business. And for that reason, in 1990, the restaurant was handed down to her upon her parents’ intent to retire. Mai’s vision was to take her family’s restaurant beyond the Vietnamese community, seeking patrons from all walks of life throughout the City of Houston. In 1991, it appears that Houston had officially been introduced to Vietnamese cuisine through Mai’s Restaurant, receiving local media coverage thanks to the recognition of their loyal patrons. In Mai’s eyes, her big hopes and dreams had been achieved.

On February 15, 2010, Mai’s Restaurant was destroyed by an accidental fire. That day, the entire Mai’s family stood outside in tears. Generations of hard work was in flames and ashes. Fortunately, no lives were sacrificed in the unfortunate event. The Houston Chronicle featured a front page story of the fire, referring to Mai’s Restaurant as a “landmark” in Houston.

The Nguyen family was uplifted by the support of the community and their patrons. So much so, that it had become a renewed strength for them to rebuild and renew. And so the story begins for the next chapter of Mai’s Restaurant. Mai Nguyen’s eldest daughter, Anna Pham, who like her mother, has been working at the restaurant since childhood, has become the third generation successor of the family business. Anna too has big hopes and dreams for Mai’s. Her vision and interpretation of the business is as you see it today – a blend of new and old. Anna was inspired by the history behind her family business, so much sweat and tears had gone into preserving the authenticity of precious family recipes. However, she envisioned a modern transformation for the restaurant. To Anna Pham, this was the rebirth of Mai’s.

Today, Mai’s Restaurant remains true to offering authentic Vietnamese cuisine to all of our patrons in a comfortable, casual dining environment. Our goal is to provide superior excellence in food and hospitality, and to exceed the expectations of all our guests.

“History is the thing you are reading about, not the thing you are reading to.”

—Anthony Bourdain

Anthony Bourdain and Mai’s rice paper wraps with grilled pork take him back to Vietnam. “We can’t say we origami with him.”

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Anthony Bourdain 1956-2018