

Banh Ngot DESSERTS

All of our desserts have been inspired by incorporating the influences of Vietnamese and American culture and cuisine.

BANH FLAN

Vietnamese Coffee Flan
A classic vanilla custard with a Mai's twist - a splash of Vietnamese coffee 4

BANH CAROT

Carrot Cake
Decadent Carrot Cake mixed with spices, raisins, walnuts, and pineapple, topped with layers of smooth cream cheese icing 6

BANH CHEESECAKE MUI DUA

Classic New York Cheesecake topped with whipped cream, dusted with coconut shavings, and sprinkled with candied pecans 6

BANH CHOCOLATE & KEM

Saigon Mudslide
Warm chocolate molten cake served with a side of French Vanilla ice cream and drizzled with chocolate syrup. 6

KEM

Ice Cream By the Scoop 3
Vanilla
Green Tea (upon availability)

BEVERAGES

NUOC NGOT

Fountain Sodas 2.95
Coke, Sprite, Diet Coke, Dr. Pepper

DA CHANH

Fresh Lemonade (no refills) 2.95
with Soda 3.95
Arnold Palmer (no refills) 2.95

SUA DAU NANH

Soy Bean Milk 2.95

TRA DA

Freshly Brewed Iced-Tea 2.95

TRA NONG

Hot Tea/ Green / Jasmine 2.95

CA PHE SUA

Vietnamese Coffee Iced or Hot 5

THAI TEA

2.95

JUICES

Cranberry, Orange Juice, Pineapple 2.95

NUOC DUA

Coconut Drink 5

NUOC LANH

Bottled Water 3

RED BULL

5

CA PHE MY

American Coffee 2.95

CLUB SODA

3.5

SAN PELLEGRINO

4

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Michelob Ultra 4

IMPORT BEER

Asahi, Blue Moon, Corona, Dos Equis, Heineken, Kirin, Shiner, Sapporo, Tiger, Tsingtao 5

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
There will be a 5% packaging fee applied to ALL TAKE-OUT ORDERS.

Mai's Restaurant

VIETNAMESE CUISINE

SINCE 1978



3403 Milam Street
Houston, TX 77002
713-520-5300 Main
713-520-5301 Fax

Monday - Thursday: 11AM - 3AM
Friday - Saturday: 11AM - 4AM
Sunday - CLOSED

www.maishouston.com

Khau Vi APPETIZER

- 1 **GOI CUON** (2 cuon)
Two Spring Rolls stuffed with vermicelli, lettuce, and bean sprouts 4
Choice of:
Tom (Shrimp)
Ga (Grilled Chicken)
Thit Nuong (Grilled Pork)
Dau Hu (Fried Tofu)
- 2 **CHA GIO** (4 cuon)
Four Fried Vietnamese Eggrolls 6
- 3 **CHA GIO CHAY** (4 cuon)
Four Fried Vegetarian Eggrolls 6
- 4 **CANH GA CHIEN**
Six Fried Chicken Wings
Salt and Pepper 8
- 5 **XOI CHIEN**
Fried Sticky Rice Patties 6
- 6 **BANH XEO**
Vietnamese Crepe stuffed with pork, shrimp, bean sprouts, and onions 12
- 7 **MAI'S HOUSE SALAD**
Spring Mix Salad with Garlic Vinaigrette Dressing 6
- 8 **SOUP HOANH THANH**
Wonton Soup 6/cup 10/Bowl
- 9 **BANH MI BO KHO**
Beef Stew with French Bread 12
- 10 **BANH MI GA CARI**
Curry Chicken Wing Stew with French Bread 12
- 11 **CHAO** 12
Rice Porridge
Choice of:
Ground Beef
Chicken Chunks
Long
Huyet
- 12 **GOI GA**
Chilled Cabbage Chicken Salad 12
- 13 **GOI NGO SEN TOM THIT**
Lotus Root Salad mixed with shredded pork, shrimp, cucumber, carrots, celery, onion, and topped with roasted peanuts 14
- 14 **XOI CHIEN THIT NUONG**
Fried Sticky Rice Patties and Grilled Pork 11

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.

- 15 **PHO TAI**
Medium Rare Beef 10
- 16 **PHO TAI NAM BO VIEN**
Rare beef, brisket, and meatball 11
- 17 **PHO DO BIEN**
Seafood Combination of Shrimp, Squid, and Scallops 13
- 18 **PHO GA NUOC**
Chicken 10
- 19 **PHO GA KHO**
Seasoned Noodles and Chicken with broth on the side 10
- 20 **PHO CHAY**
Tofu and Vegetables 12
- 21 **PHO GA RAU CAI**
Rice Noodle Soup with Chicken and Vegetables 14

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.

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| 22 BUN BO HUE
Hot and Spicy Noodle Soup with Sliced Beef 10 | 26 MI
Egg Noodle Soup in Pork Broth
<u>Choice of:</u> Pork and Shrimp, 10
Chicken 10 |
| 23 BANH CANH
Udon Noodle Soup in savory tomato broth
<u>Choice of:</u> Chicken, Shrimp or Tofu 10 | Beef Stew 12
Tofu and Vegetables 12
Seafood 13 |
| 24 MI HOANH THANH
Egg Noodle Soup with Wonton 10 | 27 MY THO
Clear Noodle Soup in Pork Broth
<u>Choice of:</u> Pork and Shrimp 9
Chicken 9
Tofu and Vegetables 12
Seafood 12 |
| 25 HU TIEU
Flat Rice Noodle Soup in Pork Broth
<u>Choice of:</u> Pork and Shrimp 10
Chicken 10
Tofu and Vegetables 12
Seafood 13
Beef Stew 12 | |

Mi Hu-Tieu, Bun Xao

STIR-FRIED NOODLE DISHES

- 28 **MI XAO MEM**
Stir-Fried Soft Egg Noodles with Seafood and Vegetables 14
with Meat, Seafood, and Vegetables 14
with Tofu and Mixed Vegetables 12
- 29 **MI XAO DON**
Crispy-Fried Egg Noodles with Seafood and Vegetables 14
with Meat, Seafood, and Vegetables 14
with Tofu and Mixed Vegetables 12
- 30 **HU TIEU XAO**
Flat Rice Noodles with Seafood and Vegetables 14
with Meat, Seafood, and Vegetables 14
with Tofu and Mixed Vegetables 12
with Beef and Chinese Broccoli 14
- 31 **BUN SINGAPORE**
Singapore Vermicelli noodles stir-fried in curry seasoning with pork, shrimp, bell pepper, onions, and egg 12
- 32 **PAD THAI**
Flat Rice Noodles tossed with bean sprouts, eggs, onion and your choice:
with Shrimp 11
with Chicken 11
with Beef 11
with Tofu 10

VERMICELLI BOWLS

The following bowls are are served with a base of fresh romaine lettuce, cucumber, and bean sprouts, and topped with fried onions, green scallions, and roasted peanuts.
*Add Broccoli 3.5 *Add Eggrolls 3 *Add Fried Egg 1.5

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|------------------------------------------------------------------------------|-----------------------------------------------------------|
| 33 BUN GA NUONG
Grilled Chicken 9.5 | 37 BUN BO NUONG
Grilled Flank Steak 11 |
| 34 BUN GA NUONG CHA GIO
Grilled Chicken and Vietnamese Eggrolls 11 | 38 BUN DAU HU XAO
Stir-fried Tofu 9.5 |
| 35 BUN THIT NUONG
Grilled Pork 9.5 | 39 BUN TOM NUONG
Grilled Honey-Glazed Shrimp 11 |
| 36 BUN THIT NUONG CHA GIO
Grilled Pork and Vietnamese Eggrolls 11 | 40 BUN NEM NUONG
Vietnamese Meatballs 11 |
| | 41 BUN CHA GIO
Vietnamese Eggrolls 9.5 |

Banh Hoi VIETNAMESE FAJITAS

The following platters are all served with a plate of fresh romaine 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 16
- 43 **BANH HOI GA NUONG**
Grilled Chicken 16
- 44 **BANH HOI NEM NUONG**
Grilled Vietnamese Meatballs 18
- 45 **BANH HOI TOM NUONG**
Grilled Shrimp 18
- 46 **BANH HOI BO NUONG XA**
Grilled Flank Steak 18
- 47 **BANH HOI CA NUONG**
Pan Fried Skillet Tilapia 16
- 48 **BANH HOI THAP CAM**
Combination Fajita (Choice of any two) 21

Com Dia 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. Brown Rice upon request. House Fried Rice Substitute: 2

*Add Broccoli 3.5 *Add Eggrolls 3 *Add Fried Egg 1.5

- 49 **COM GA NUONG**
Grilled Chicken and Rice 10
- 50 **COM THIT NUONG**
Grilled Pork and Rice 10
- 51 **COM BO NUONG**
Grilled Flank Steak and Rice 12
- 52 **COM SUON NUONG**
Grilled Pork Chops and Rice 11
- 53 **COM SUON RIM**
Simmered Pork Riblets with Rice 10.5
- 54 **COM TOM RIM**
Simmered Shrimp with Rice 10.5
- 55 **COM SUON TOM RIM**
Simmered Pork Riblets and Shrimp with Rice 12
- 56 **COM GA RO TI**
Mai's Seasoned Cornish Hen with Steam Rice 9
- 57 **XOI GA RO TI**
Mai's Seasoned Cornish Hen with Sticky Rice 10

Com Chien FRIED RICE

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

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|-------------------------------------------|----------------------------------------------------------------------------------|
| 58 COM CHIEN TOM
with Shrimp 10 | 61 COM CHIEN XA XIU
with Pork 10 |
| 59 COM CHIEN BO
with Beef 10 | 62 COM CHIEN THAP CAM
Combination of Shrimp,
Chicken, and Pork 10.5 |
| 60 COM CHIEN GA
with Chicken 10 | 63 COM CHIEN CHAY
with Tofu and Vegetable 10 |

Canh VIETNAMESE FAMILY-STYLE SOUPS

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

- 64 **SOUP MANG CUA**
Crabmeat with Asparagus Soup 7/Cup 12/Bowl
- 65 **CANH CHUA**
Vietnamese Hot and Sour Soup
Choice of: Chicken, Shrimp, Catfish Fillet, or Tofu
Pineapple chunks, tomatoes, okra, bean sprouts, cumin, mint, and Vietnamese spices make this soup a classic recipe that is hearty, savory, and comforting 14
- 66 **CANH CAI BE XANH**
Mustard Green Soup with Ginger
Choice of: Chicken, Shrimp, Pork or Tofu
Mustard greens and slice ginger simmered in a pork-base broth 12
- 67 **CANH CAI CHUA SUON NON**
Sour Mustard Green and Tomato Soup with Pork Riblets 12
- 68 **CANH CAI THAP CAM**
Mixed Vegetable Soup with Shrimp and Chicken 15
- 69 **CANH CAI DO BIEN**
Mixed Vegetable Soup with shrimp, scallops, and squid 16
- 70 **CANH RAU CAI CHAY**
Mixed Vegetable Soup with Tofu 12

Mon Day Hu TOFU DISHES

Brown Rice upon request. House Fried Rice Substitute: 2

- 72 **DAU HU RANG MUOI**
Salt-Toasted Tofu
Battered and fried tofu stir-fried with garlic, onion, bell pepper, and jalapenos in a creamy coconut ginger sauce 11
Add Broccoli, Asparagus, Snow Peas or Mushroom 3.5 ea.
Add All Four Above 10
- 73 **DAU HU LUC LAC**
Garlic Tofu
Crispy fried tofu stir-fried with garlic, onion, bell pepper, and jalapenos in a rich garlic pepper sauce 11
Add Broccoli, Asparagus, Snow Peas or Mushroom 3.5 ea.
Add All Four Above 10
- 74 **DAU HU CHUA CAY**
Spicy General Tso's Tofu
Battered and fried tofu stir-fried with Mai's version of General Tso's sauce 11
- 75 **DAU HU XAO XA OT**
Spicy Chilli Lemongrass Tofu
Fried tofu stir-fried with minced lemongrass, onion, and spicy chilli 10
- 76 **DAU HU XAO CARI**
Curry Tofu
Fried tofu stir-fried with curry seasoning in a coconut cream sauce 10
- 77 **DAU HU XAO SATE MANG TAY**
Tofu and Asparagus
Stir-fried soft Tofu and Asparagus in Spicy Sate Sauce 12
- 78 **DAU HU XAO RAU CAI**
Tofu stir-fried with Mixed Vegetables
or Curry Coconut sauce 12

Rau Cai VEGETABLE DISHES

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

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|-----------------------------------------------|-----------------------------------------------------------|
| 80 LA DAU HOA LAN
Snowpea Leaves 10 | 83 CAI LAN
Chinese Broccoli 9 |
| 81 BOK CHOY
Baby Bok Choy 9 | 84 BONG CAI
Broccoli 8 |
| 82 DAU QUE
Fresh Green Beans 9 | 85 GIA XAO HANH LA
Bean Sprouts and Scallions 8 |

Mon Dao Riet SPECIALTY DISHES

- 86 **NHUNG DAM** (Bo, Tom, Muc)
Fondue in Boiled Vinegar Broth Cooked Table-Side
Rare Beef 16
Rare Beef and Shrimp 18
Rare Beef, Shrimp, and Squid 21
- 87 **ECH CHIEN BO**
Deep Fried Frog Legs topped with Garlic Butter 19
- 88 **LAU ECH**
Spicy Hot Pot with Frog Legs seasoned in Vietnamese Spices 28
- 89 **LAU CA**
Spicy Hot Pot with Catfish Fillets seasoned in Vietnamese Spices 25

Mon Hen PORK DISHES

The following dishes are all served with steam rice. Brown Rice upon request. House Fried Rice Substitute: 2

- 90 **SUON RIM MAN**
Simmered Pork Ribs in Black Pepper Sauce 13
- 91 **THIT KHO TO**
Simmered sliced pork in Black Pepper Sauce 12
- 92 **THIT TOM RIM MAN**
Simmered Sliced Pork and Shrimp in Black Pepper Sauce 15
- 93 **SUON RANG MUOI**
Deep Fried Salt and Pepper Riblets 13
- 94 **HEO XAO DAU HU**
Pork stir-fried with Tofu 12
- 95 **HEO XAO THAP CAM**
Pork stir-fried with Mixed Vegetables 12
- 96 **SUON TOM RIM MAN**
Simmered Pork Ribs and Shrimp in Black Pepper Sauce 16

Mon Ro BEEF DISHES

The following dishes are all served with steam rice. Brown Rice upon request. House Fried Rice Substitute: 2

- 97 **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 jalapeno, and topped over a bed of lettuce and tomato in a vinaigrette dressing 14
Add Broccoli 3.5
Add Asparagus 3.5
Add Snow Peas 3.5
Add Mushroom 3.5
Add All Four Above 10
- 98 **BO TAI CHANH**
Vietnamese Beef Tar Tar
Thinly sliced beef prepared medium-rare, topped with cumin mint, onion, and roasted peanuts, served with pineapple fish sauce and limes 13
- 99 **BO MONG CO**
Mongolian Beef 12
- 100 **BO XAO SATE MANG TAY**
Beef Sate with Asparagus 12
- 101 **BO XAO BONG CAI**
Beef and Broccoli 10
- 102 **BO XAO THAP CAM**
Beef with Mixed Vegetables 12
- 103 **BO XAO CAI LAN**
Beef with Chinese Broccoli 12
- 104 **BO XAO LA DAU HOA LAN**
Beef and Snowpea Leaves
Stir-fried Beef with Oyster Sauce topped over Snowpea Leaves 16
- 105 **BO XAO OT XANH**
Pepper Steak
Stir-fried beef with onion, bell pepper, and tomato in a savory sauce 12

Mon Ga CHICKEN DISHES

The following dishes are all served with steam rice. Brown Rice upon request. House Fried Rice Substitute: 2

- 106 **GA LUC LAC**
Garlic Chicken
Chunks of chicken stir-fried with garlic, onion, bell pepper, and jalapenos, served over a bed of lettuce and tomato in a vinaigrette dressing 14
Add Broccoli, Asparagus, Snow Peas or Mushrooms 3.5
Add All Four Above 10
- 107 **GA CHIEN XAO SOT CHUA CAY**
General Tso's Chicken 12
- 108 **GA XAO XA OT**
Spicy Lemongrass Chicken
Chicken stir-fried with spicy chilli and minced lemongrass 10
- 109 **GA XAO DAU QUE**
Chicken with green beans 12
- 110 **GA MONG CO**
Mongolian Chicken 12
- 111 **GA XAO SATE MANG TAY**
Chicken with Asparagus 12
- 112 **GA XAO BOK CHOY**
Chicken and Bok Choy 12
- 113 **GA XAO THAP CAM**
Chicken and Mixed Vegetables
with Creamy Garlic Sauce and Curry Coconut Sauce 12
- 114 **GA CHUA NGOT**
Sweet and Sour Chicken 12
- 115 **GA XAO SOT CAM CHUA**
Orange Chicken 12

Mon Do Bien SEAFOOD DISHES

Brown Rice upon request. House Fried Rice Substitute: 2

- 116 **CA KHO TO**
Bone-in Catfish Fillets simmered in caramelized fish sauce 16
- 117 **CA BONG LAO CHIEN**
Fried Catfish Fillets 16
- 118 **CUA LOT CHIEN BO**
Deep Fried Soft-Shell Crab topped with Garlic Butter 19
- 119 **CUA LOT RANG MUOI**
Deep Fried Soft-Shelled Crab Stir-Fried with Spicy Salt and Pepper 19
- 120 **SCALLOP RANG MUOI**
Spicy Salt and Pepper Fried Scallop 14
- 121 **MUC RANG MUOI**
Spicy Salt and Pepper Fried Squid 14
- 122 **DO BIEN XAO THAP CAM**
Seafood stir-fried with Mixed Vegetables 17
- 123 **TOM CHIEN BO**
Fried Shrimp with Garlic Butter 14
- 124 **TOM RIM MAN**
Shrimp simmered in Oyster Sauce 14
- 125 **TOM RANG MUOI**
Salt-Toasted Shrimp 14
- 126 **TOM LUC LAC**
Garlic Shrimp 14
- 127 **TOM CHIEN SOT CHUA CAY**
General Tso's Shrimp 14
- 128 **TOM XAO THAP CAM**
Shrimp with Mixed Vegetables 16
- 129 **TOM XAO LA DAU HOA LAN**
Shrimp with Snowpea Leaves 18