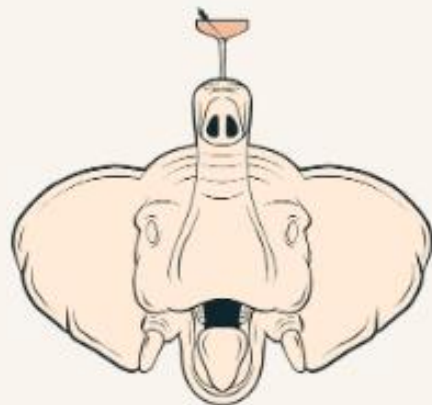




MAI'KING ME HUNGRY

MAI SNACKS

KINGFISH SASHIMI 24 GF

chilli lime dressing, Thai basil, coconut cream

STICKY POPCORN CHICKEN 19 GF V NSO

crispy chicken, sesame seeds, fresh shallots and Kewpie

CRISPY CAULIFLOWER 15 GF V NSO

drizzled with creamy Sriracha and sesame

SICHUAN SALTED SQUID 19 GF

dusted and lightly fried, fresh chilli, sesame seeds and fresh shallots with lemon and yuzu mayo

VEGETARIAN SPRING ROLLS 14 V

baby cos lettuce, cherry tomatoes, cucumber, red onions, sweet chilli and nam jim

BAO'S AND THINGS

MAI'K YOUR OWN BAO (2):

CRISPY CAULIFLOWER BAO 16 V NSO

lightly fried cauliflower, crunchy cucumber, lettuce, pickled cabbage and Sriracha mayo

POPCORN CHICKEN BAO 18

crispy chicken, crunchy cucumber, lettuce, pickled cabbage and Korean style sauce

MORETON BAY BUG ROLL (1) 19

Moreton Bay bug roll with Sriracha mayo, herb mayo, iceberg lettuce, toasted milk bun

extra \$6 for a cauliflower bao, \$7 for a popcorn chicken bao

MAI'NS

CRISPY WHOLE BABY FISH 40

house made sweet chilli, kaffir lime, herbs

TWICE COOKED SHORT RIB 41

18 hour cooked marbled Cape Grim beef rib, chilli caramel, herb salad

GRILLED SALMON SALAD 29

grilled salmon salad with lime chilli dressing, seaweed, fresh herbs, bean sprouts, cucumber, cherry tomatoes, crispy shallots

STICKY PORK BELLY 36

free range crispy pork , master caramel, pineapple, fresh onion, bean sprouts, chilli, herbs and nam jim

YAM STYLE GRILLED CHICKEN SALAD 27

poached and grilled chicken in coconut and soy dressing, crunchy vegetables, herbs, cherry tomatoes and peanut dressing

MAI ADVENTURES

MUSHROOM FRIED RICE 21

mushroom, tomatoes, Asian greens and crispy shallots

add chicken +6

PAD THAI NOODLES 26

chicken, tamarind and tofu, roasted pine nuts

PAD SEE EW 27

grass-fed Cape Grim braised beef, noodles, gai laan, crispy shallots

MAI SWEETS

MANGO ICECREAM 11

mango, toasted coconut, strawberries

MAI CURRIES

CRISPY BARRAMUNDI YELLOW CURRY 31

wild barramundi, snake beans, Japanese eggplant, cauliflower florets, chilli oil

BRISKET MASSAMAN 33

grass-fed Cape Grim beef, rich coconut cream, confit onion, kipfler potatoes, peanuts

PORK BELLY PANANG CURRY 34

free range crispy pork belly, kaffir lime, peanuts, fresh chilli

ROTI BASKET 11

paratha roti, Mai Gai curry dip

MAI-BE MORE

STIR FRIED GREENS 14

Asian vegetables, soy, garlic, sesame

THAI SALAD 14

lime chilli dressing, seaweed, fresh herbs, bean sprouts, cucumber, cherry tomatoes, crispy shallots

COCONUT RICE 6

STEAMED RICE 5

Sharpen your chopstick skills and enjoy the full taste of adventure with this delicious 5-course banquet. Immerse your taste buds in the perfectly balanced culinary journey of sweet, sour, salt and spice as you travel through the five colourful culinary courses featuring iconic dishes from every corner of the menu.

At just \$60 per person, this crowd-pleasing set menu is suitable for two or more adventurers and is truly reminiscent of a Contiki tour of Southeast Asia – an adrenaline-packed, pre-planned adventure featuring all the best highlights, giving you more Bangkok for your buck!

GET IN MAI BELLY

5 COURSE BANQUET - 60 PP

(minimum 2 people, bookings of 7 or more required to select this set menu)

KINGFISH SASHIMI

chilli lime dressing, Thai basil, coconut cream

STICKY POPCORN CHICKEN

crispy chicken, sesame seeds, fresh shallots and Kewpie

VEGETARIAN SPRING ROLLS

baby cos lettuce, cherry tomatoes, cucumber, red onions, sweet chilli and nam jim

STICKY FREE RANGE PORK BELLY



master caramel, pineapple, salad mix and nam jim

BRISKET MASSAMAN CURRY

grass fed Cape Grim beef, rich coconut cream, confit onion, Kipfler potatoes, peanuts,

STEAMED RICE

 Gluten Free Option  Vegetarian Option  Vegan Option

 Gluten Free  Vegetarian  Vegan  Spicy

Our Gai's will tailor your adventure to suit your dietary requirements

Please advise your server if you have any dietary requirements and every effort will be made to accommodate these. Although we take these requests very seriously, food is prepared in an environment that handles gluten, dairy and nuts.



MAKING ME THIRSTY

AFTER A CLASSIC COCKTAIL? ASK OUR GAI'S



BANGKOK HIGHBALL

Makrut lime infused vodka, ginger liqueur, salted pandan syrup, lime, ginger beer



PINK PONG MAITINI

Absolut vodka, lychee, rose syrup, apple, lemon



WATERMELON HAI

Absolut watermelon vodka, lemon, watermelon syrup, cranberry, watermelon sugar rim



MANDARIN & YUZU MARGARITA

Olmea Altos Plata, triple sec, mandarin, yuzu infused agave, lime, pepper berry salt



BIG BUDDAH STIRDOWN

Husk Bam Bam spiced rum, rye whiskey, sherry, salted pandan syrup, house five spice bitters, barrel aged



ALOE VERA WANG

Beefeater gin, aloe vera, lemon, yuzu & elderflower, soda, Thai basil



THRILLA IN MANILLA

Lemongrass gin, melon liqueur, makrut lime syrup, pineapple, lime, wasabi



BLUE ISLAND BOI

Dead Man's Fingers coconut rum, blue curacao, coconut cream, lime, pineapple



TAIJUTSU

Havana Especial, Husk agricole rum, Szechuan pepper syrup, lime, pineapple, passionfruit

MOCKTAILS

ALOE VERA WANG

Lyre's london dry, aloe vera, lemon, yuzu & elderflower, soda, Thai basil

VIRGIN MANDARIN & YUZU MARGARITA 14

Lyre's blanco, Lyre's orange- sec, mandarin, yuzu infused agave, lime, pepper berry salt

KOH SAMUI

Lychee, cloudy apple, lemon soda

BLUE ISLAND BOI

Coconut syrup, blue curacao, coconut cream, lime, pineapple

MAI SIPS



WHITE

MAI GAI SAUVIGNON BLANC 2023

South Australia

MOTLEY CRU PINOT GRIGIO 2022

King Valley, Victoria

SHAW & SMITH SAUVIGNON BLANC 2021

Adelaide Hills, South Australia

JIM BARRY'S LODGE HILL RIESLING 2021

Clare Valley, South Australia

TAYLOR MADE CHARDONNAY 2021

Adelaide Hills, South Australia

RED

MAI GAI SHIRAZ 2022

South Eastern Australia

EARTHWORKS TEMPRANILLO 2022

Barroosa, SA

CREDARO FIVE TALES CABERNET MERLOT 2022

Margaret River, WA

THE PAWN EL DESPERADO PINOT NOIR 2022

Adelaide Hills SA

ROSE

MAI GAI ROSÉ 2022

South Australia

JIM BARRY ANNABELLE'S ROSÉ 2022

Adelaide Hills, South Australia

RAMEAU D'OR PROVENCE ROSÉ 2022

Provence, France

AIX PROVENCE ROSÉ 2021

Provence, France

SPARKLING/CHAMPAGNE

MAI GAI CUVÉE BRUT NV

South Australia

BANDINI PROSECCO NV

Veneto Italy

MOËT & CHANDON BRUT IMPERIAL NV

Champagne, France

VEUVE CLICQUOT YELLOW LABEL NV

Champagne, France

MAI BREWS

BOTTLED BEER

ASAHI SUPER DRY

Lager, Japan, 5.2% ABV

SAN MIGUEL

Pale Pilsen, Philippines, 5% ABV

GREAT NORTHERN SUPER CRISP

Lager, Yatala Qld, 3.5% ABV

GREAT NORTHERN 0%

Lager, Yatala Qld, 0% ABV

HELLO SUNSHINE CIDER

Palmyra WA 5.1% ABV

BEER ON TAP pint/schooner/jug

MAI GAI LAGER

Yenda, NSW 4.2% ABV

STONE AND WOOD PACIFIC ALE

Byron Bay, NSW 4.4% ABV

BROOKVALE UNION GINGER BEER

Manly, NSW, 4% ABV

HEADS OF NOOSA JAPANESE LAGER

Noosa, QLD, 4.5% ABV

NON ALCOHOLIC (SOFT DRINKS)

PUREZZA SPARKLING WATER 5 (unlimited refills per person)

COKE, COKE NO SUGAR, LEMONADE, GINGER ALE, GINGER BEER 6.5

LEMON, LIME & BITTERS 7

APPLE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, ORANGE JUICE 6.5

