



Maile's Thai



Meet Maile - A Restaurateur – Carrying on Family Traditions

Maile Sengoura is the owner of Maile's Thai Bistro. She was practically raised in the kitchen since she always spent time watching and helping her mother cook the family's meals. Since the Thai and Laotian cultures are all about food, its beautiful flavors, strong spices, and fresh taste, Maile was very intrigued and began to learn at a very early age. She worked her first job as a prep cook at Thai Chef, in Lahaina, Maui. Unlike most children, Maile spent her summers cooking instead of playing.

During the ages of 16-18, she worked as a server at the now defunct Mekong Thai Restaurant on Beretania Street in Honolulu. By now, Maile had learnt the ropes of the restaurant business and was soon working at her Uncle Boun's restaurant, Paesano Ristorante Italiano in Manoa. After that, she quickly moved on to becoming an operating partner at her Aunt Siri's restaurant, Assaggio Ristorante Italiano in Hawaii Kai.

Having spent much of her time growing up in the restaurant business and inheriting the entrepreneurial spirit and family traditions of owning restaurants, it wasn't long before Maile wanted to have a restaurant of her own. She wanted the freedom to create food the way she envisioned. This gave birth to Maile's Thai Bistro in Hawaii Kai Towne Center in 2008 and Maile's Thai in Ward in 2017.

A handwritten signature in black ink that reads "Maile". The signature is fluid and cursive, with a small dot above the letter 'i'.



Appetizers

- GF** RICE PAPER WRAPPED ROLLS SEE PRICE BELOW
Lettuce, cucumber, carrots, bean sprouts and noodles with your choice of protein wrapped in soft rice paper served with special house sauce (2 rolls):
- ◆ Chicken Rolls - Seasoned chicken \$11.90
 - ◆ Summer Rolls - Blanched shrimp \$10.90
 - ◆ Tofu Rolls - Broiled Yaki tofu \$9.90
 - 🌿 ◆ Maile Rolls - Blanched shrimp & seasoned ground pork \$12.90
- SPRING ROLLS \$11.90
Deep-fried golden spring rolls stuffed with mushrooms, carrots, long rice, ground pork and spices Served with slices of fresh cucumber, mint leaves, lettuce and house sweet & sour sauce (6 rolls). Vegetarian style also available.
- GF** THAI FRIED CHICKEN \$13.90
Chicken seasoned with lemon grass and Thai spices then deep fried until golden brown served with sweet chili sauce.
- THAI STUFFED CHICKEN WINGS \$14.90
Deboned chicken wings stuffed with mushrooms, carrots, long rice, chicken & spices, fried until golden brown. Served with peanut sauce (4 pieces).
- CHICKEN SATAY (SA-TEH) \$11.90
Chicken breast kebabs marinated in curry spices, sautéed with coconut milk and served with peanut sauce (4 skewers).
- GF** GOLDEN CALAMARI \$13.90
Tender calamari seasoned, lightly battered and deep fried until golden brown served with sweet chili sauce.
- THAI SHORT RIBS \$15.90
Cross cut beef short ribs marinated in a sweet soy ginger sauce grilled and finished with Chinese parsley and green onions.
- ✱ BEEF SASHIMI \$16.90
Thinly sliced rare top round beef served on a bed of romaine lettuce, topped with sliced onions and served with a chili soy sauce.
- 🌿 PORK JERKY \$12.90
Pork seasoned and marinated in Thai spices deep fried served with shoyu vinegar sauce. Great with a cold beer!
- GF** FRIED FISH PATTIES (TOD MUN PLA) \$12.90
Boneless minced fish with Thai spices, kaffir lime leaves, and long beans. Deep-fried and served with a house pickled vegetable sauce.
- CRISPY WONTON \$10.90
Minced pork seasoned in Thai spices wrapped in wonton, deep-fried and served with a chili aioli sauce.
- GARLIC SOY EDAMAME \$7.90
Edamame sautéed in sizzling oyster garlic sauce.
- COLD TOFU \$6.90
Refreshing tofu blocks served with a light ginger soy chili sauce.
- 🌿 THAI SCETTA \$8.90
Cherry tomatoes, Thai sweet basil, and red onions seasoned with balsamic vinaigrette topped over toasted French bread.
- GF** FRENCH FRIES \$4.90
Shoestring fries cooked to a crisp.
- GF** ANGEL WINGS \$11.90
Crisp wings on bone seasoned with Thai spice. Served with chili aioli sauce.
- HAMACHI KAMA (by request) Market Price
Hamachi collar lightly seasoned deep fried to a crisp topped with garlic soy sauce. Served with homemade chili ponzu sauce.

🌿 recommended 🌶️ Spicy **GF** gluten free

✱ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions! Our food may contain peanuts, tree nuts, wheat, egg, milk or soy product. Please ask your server, if you have any concerns.

Prices are subject to change without notice.
Parties of 6 or more will include 18% gratuity.



Salads

- GF** GREEN PAPAYA SALAD (SOM TUM)..... \$10.90
Shredded green papaya, fresh tomatoes, long bean and house tamarind sauce, topped with crunchy peanuts and served with lettuce and cabbage. Add Shrimp \$3.00
- GF** THAI SALAD..... \$9.90
Romaine lettuce tossed with onions, tomatoes, carrots, and egg with special homemade sweet and tangy dressing. Topped with garlic and peanuts. Add Chicken \$2.00
- GF** MINCED BEEF OR CHICKEN SALAD (LARB)..... \$12.90
Minced chicken or beef tossed with fresh herbs and spices. Served with wedge of cabbage.
- THAI MOZZARELLA SALAD..... \$12.90
Fresh vine ripened tomatoes topped Buffalo Mozzarella, sliced onions, Thai basil and Maile's special homemade dressing.
- GF** GLASS NOODLE SALAD WITH BEEF OR CHICKEN (YUM WOON SEN)..... \$11.90
Long rice tossed with tomatoes, onions, cucumbers, mint leaves, romaine lettuce, fresh spices, and tangy Thai dressing.
- ◆ Shrimp \$13.90 ◆ Seafood \$15.90

Soups



- WONTON SOUP..... \$10.90
Pork wontons simmered with choy sum and green onions in a mild broth topped with crispy garlic and Chinese parsley.
- PHO THAI STYLE..... (gluten free by request) \$12.90
Rice noodle with beef balls and rare steak served with onions, bean sprouts and homemade broth.
- DRAGON LADY SOUP..... \$13.90
Char siu, choy sum, wonton and saimin noodles in homemade broth.
- GF** SPICY LEMON GRASS SOUP WITH CHICKEN (TOM YUM)..... \$11.90
Prepared with mushrooms, parsley, lemon grass, Thai ginger and kaffir lime leaves in a special house broth (Medium or hot)
- GF** ◆ Shrimp \$11.90 ◆ Seafood \$12.90 ◆ Tofu \$8.90
- GF** THAI GINGER SOUP WITH CHICKEN (TOM KHA)..... \$12.90
Spicy tangy broth prepared with Thai ginger, tomatoes, cilantro, traditional spices and lightly sweetened with coconut milk.
- ◆ Shrimp \$13.90 ◆ Seafood \$14.90 ◆ Tofu \$11.90

Curries

- | | BF, CK, PK, or VEG | SHP | SEA, or FH |
|--|--------------------|---------|------------|
| GF YELLOW CURRY (KAENG LEUNG).....
<i>House yellow curry sauce, coconut milk, potatoes, carrots and onions.</i> | \$14.90 | \$16.90 | \$18.90 |
| GF RED CURRY (KAENG PED DAENG).....
<i>House red curry sauce, coconut milk, young bamboo shoots and sweet basil.</i> | \$14.90 | \$16.90 | \$18.90 |
| GF GREEN CURRY (KAENG KIEW WAN).....
<i>House green curry sauce, coconut milk, eggplant and sweet basil.</i> | \$14.90 | \$16.90 | \$18.90 |
| GF MASAMAN CURRY (MASAMAN NEUA)
<i>Masaman curry, coconut milk, potatoes, carrots and onions blended with peanuts.</i> | \$14.90 | \$16.90 | \$18.90 |
| GF PANANG CURRY.....
<i>Thick red curry, coconut milk, bell peppers, onions, and basil topped with peanut sauce.</i> | \$14.90 | \$16.90 | \$18.90 |
| GF PINEAPPLE (GAENG SAPAROT).....
<i>Rice curry prepared with coconut milk, onions, bell peppers, pineapple and sweet basil.</i> | \$14.90 | \$16.90 | \$18.90 |



Noodles

	BF, CK, PK, or VEG	SHP	SEA, or FH
 RICE NOODLES WITH BEAN SPROUTS (PAD THAI) (gluten free by request) \$14.90		\$16.90	\$18.90
<i>Thai rice noodles prepared in sizzling hot wok with egg, bean sprouts and chives. Served with fresh bean sprouts and crunchy peanuts.</i>			
CHOW FUN SOY SAUCE (PAD SIEW) (gluten free by request) \$14.90		\$16.90	\$18.90
<i>Chow Fun noodles prepared in a sizzling wok with broccoli, egg, and soy sauce.</i>			
STIRFRIED LONG RICE NOODLES (PAD WOON SEN) \$14.90		\$16.90	\$18.90
<i>Bean thread (long rice) noodles stir-fried with young corn, onions egg, and bean sprouts in soy sauce.</i>			
BROCCOLI NOODLES (RAD NA) \$15.90		\$17.90	\$19.90
<i>Chow Fun noodles prepared in a sizzling hot wok with broccoli and egg topped with a savory oyster sauce gravy.</i>			
 SPICY BASIL NOODLES (PAD KI MAO) \$15.90		\$17.90	\$19.90
<i>Chow Fun noodles prepared in a sizzling wok with garlic, basil, egg, bean sprouts, broccoli and chili sauce.</i>			

Fried Rice

	BF, CK, PK, or VEG	SHP
 THAI FRIED RICE \$14.90		\$16.90
<i>Rice fried with egg, onion, and green onion in Thai spices.</i>		
 BASIL FRIED RICE \$14.90		\$16.90
<i>Rice fried with egg, onion, broccoli and Thai basil in chili sauce.</i>		
 HOUSE FRIED RICE \$14.90 (NO CHOICE)		
<i>Fried rice with egg, tomato, char siu, spam, green onion and cilantro.</i>		
 PINEAPPLE FRIED RICE \$15.90		\$17.90
<i>Rice fried with egg, onion, tomato and pineapple.</i>		

Jasmine, sticky rice and brown rice \$2.90 per order (serves two).

Vegetable a La Carte

CHOY SUM GARLIC SAUCE (PAD PAK PAGGAD) \$13.90
<i>Chinese broccoli steamed and topped with sesame seed oil and garlic sauce.</i>
ONG CHOY TOFU (PAK BUNG TOFU) \$13.90
<i>Chinese water spinach and tofu sautéed in a sizzling hot wok with yellow bean sauce topped with crispy garlic.</i>
SPICY TOFU MIXED VEGETABLES (PAD PED TOFU) \$14.90
<i>Tofu sautéed with onions, straw mushrooms, long bean, bamboo shoots, bell peppers, and basil.</i>
GARLIC VEGETABLES (PAD KRA TEIM) \$13.90
<i>Tofu sautéed with broccoli, carrots, young corn, cabbage, and straw mushrooms in a savory garlic sauce.</i>
VEGAN SPECIAL \$14.90
<i>Seasonal vegetables stir-fried.</i>

BF = Beef | CK = Chicken | PK = Pork | SHP = Shrimp | SEA = Seafood | FH = Fish | VEG = Vegetables

 recommended  Spicy  gluten free

Spice Levels: Mild, Medium, Hot, Thai Hot (\$1), Lao Hot (\$2) Maile Hot (\$3)

Please be careful in requesting your spice level. We will be unable to remake a dish mild once requested spicy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions!
Our food may contain peanuts, tree nuts, wheat, egg, milk or soy product. Please ask your server, if you have any concerns.



Stir-Fried Entree

BF, CK or PK

- EVIL PRINCESS (PAD PED)**..... (gluten free by request) \$14.90
Stir-fried in red curry sauce, onions, bamboo shoots, long beans, and Thai basil.
- SIZZLING BASIL (PAD HORAPA)** \$14.90
Stir-fried in a sizzling wok with long beans, onions and sweet basil served in a chili sauce.
- THAI LOCO MOCO (PAD KAPAU)** \$15.90

Stir-fried in a sizzling wok with sweet basil, bell peppers, and onions. Served over rice and topped with an over easy egg.
- THAI GARLIC (PAD KA TIEM)**..... \$15.90
Sautéed in garlic, onion, bell pepper, and a savory Thai sauce.
- CASHEW (PAD MET MAMUANG)**..... \$15.90
Freshly roasted cashew nuts stir-fried with chives, onions, bell peppers & a savory house sauce, topped with Chinese parsley.
- ONG CHOI (PAD PAK BUNG)**..... \$14.90
Sautéed with garlic and ong choi in a sizzling wok with savory sauce.
- EGGPLANT (PAD MAHKUA)**..... \$14.90
Stir-fried with garlic, basil and eggplant in a sizzling wok topped with savory sauce.
- BROCCOLI (PAD KANA)**..... \$14.90
Stir fried with garlic, carrots, broccoli in a sizzling wok topped with savory sauce.

Seafood

- SPICY SEAFOOD COMBO (PAD PED HOM MID)**..... \$19.90
A combination of tiger shrimp, scallop, and calamari sautéed in our sizzling wok flavored with chili, garlic, onions, bell peppers, bamboo shoots, mushrooms, long bean and fresh basil.
- SWEET AND SOUR SHRIMP (KUNG PIO WAN)**..... \$17.90
Tiger shrimp sautéed with onions, bell peppers, cucumber, tomato, and pineapple in a sweet and sour sauce.
- THAI GARLIC SHRIMP (KUNG KA TIEM)** \$17.90
Ocean shrimp lightly sautéed in garlic, onions, bell peppers, green onion, and house special sauce.
- EVIL SHRIMP (PAD PED KUNG)**..... \$17.90
Ocean Shrimp sautéed in red curry sauce with onions, bamboo shoots, long bean, and fresh basil.

Fish

- SWEET AND SOUR BASA (PLA PRIO WANH)** \$18.90
Crispy deep-fried Basa with tomato, cucumber, pineapple, onions, bell peppers and garlic in a savory sweet & sour sauce.
- GF
RED CURRY SAUCE..... \$18.90
Crispy deep-fried Basa prepared with a red curry sauce, onion, bell pepper and fresh basil.
- GF
GARLIC LIME..... \$18.90
Crispy deep-fried Basa prepared with fresh lime juice, garlic, chilis, green onion and cilantro.
- GARLIC-SOY FISH**..... \$18.90
Basa seasoned and crispy deep-fried then topped with crispy garlic-soy sauce.



Vegan Menu

(No fish sauce, no oyster sauce, no egg and we use mushroom broth)

VEGAN TOFU ROLLS	\$9.90
<i>Rice paper rolls with Tofu with lettuce, cucumber, bean sprouts, carrots and noodles. Served with our vegan peanut sauce.</i>	
VEGETARIAN ROLLS	\$9.90
<i>Rice paper rolls with lettuce, cucumber, bean sprouts, cabbage, carrots and noodles. Served with our vegan peanut sauce.</i>	
VEGAN EVIL PRINCESS (PAD PED)	\$14.90
<i>Stir-fried Vegetables in yellow curry sauce, onions, bamboo shoots, long beans and thai basil.</i>	
VEGAN SPECIAL	\$14.90
<i>Seasonal vegetables stir-fried in the wok.</i>	
YELLOW CURRY VEGAN	\$14.90
<i>House yellow curry sauce, coconut milk, broccoli, cabbage, potatoes, carrots and onions.</i>	
VEGAN FRIED RICE	\$14.90
<i>Fried Rice with tomato, onion, broccoli, carrot and cabbage. (Choice of jasmine, brown or sticky rice)</i>	
VEGAN PAD SIEW	\$14.90
<i>Chow fun noodles, carrots, broccoli and cabbage prepared in a sizzling wok with soy sauce.</i>	
VEGAN PAD THAI	\$14.90
<i>Rice noodles prepared in a sizzling hot wok with tofu, carrots, cabbage, broccoli, bean sprouts and chives. Topped with peanuts.</i>	

Dessert

CARROT CAKE	\$6.90
THAI CREPE	\$7.90
FRESH MANGO WITH STICKY RICE (SEASONAL)	\$8.90
TAPIOCA	\$2.90
GELATO (THAI TEA, VANILLA OR COCONUT)	\$4.90
MANGO SORBET	\$4.90
ALA MODE (ADD TO ANY DESSERT)	\$2.00

Beverages

THAI ICED TEA OR COFFEE	\$5.00
COFFEE OR HOT TEA	\$3.00
SUPREME THAI TEA	\$8.00

