



Maile's Thai

HAWAII KAI TOWNE CENTER

(808) 394-2488
333 KEAHOLE STREET
HONOLULU, HI 96825

MAILE'S THAI AT WARD

(808) 591-2488
1200 ALA MOANA BLVD.
HONOLULU, HI 96814



MEET MAILE - A RESTAURATEUR CARRYING ON FAMILY TRADITIONS

Maile Sengoura, the proprietor of Maile's Thai Bistro, has a deep-rooted connection to the culinary world, a tradition passed down through her family. Growing up, Maile immersed herself in the art of cooking, learning alongside her mother in their kitchen. The Thai and Laotian cultures, with their emphasis on vibrant flavors, bold spices, and fresh ingredients, captivated her from a young age, sparking her curiosity and passion for the culinary arts.

Her culinary journey began as a prep cook at Thai Chef in Lahaina, Maui, where she spent her summers honing her skills and dedication to the craft. While most children spent their summers playing, Maile dedicated hers to the kitchen, gaining invaluable experience and knowledge. Transitioning to a role as a server at the now-closed Mekong Thai Restaurant in Honolulu from ages 16 to 18 further solidified her foundation in the restaurant industry.

Building on her experiences, Maile ventured into the realm of restaurant management, starting at her Uncle Billy's establishment, Paesano Ristorante Italiano in Manoa. Her journey continued as she assumed the role of operating partner at her Aunt Siri's restaurant, Assaggio Ristorante Italiano in Hawaii Kai, showcasing her expertise and passion for the culinary arts.

Having spent much of her formative years immersed in the restaurant business and inheriting the entrepreneurial spirit and family traditions of restaurant ownership, it was only natural for Maile to aspire to have her own establishment. Driven by a desire for creative freedom and a vision to craft food in her own unique style, Maile's dream materialized with the opening of Maile's Thai Bistro in Hawaii Kai Towne Center in 2008 followed by her second location, Maile's Thai at Ward Center in 2017.

Maile's menu showcases her innovative and distinctive fusion of Thai, Laotian, and Hawaiian local flavors, creating a culinary experience that highlights the beauty of these cuisines through vibrant tastes, bold spices, and fresh ingredients.

In her dual roles as owner and executive chef, Maile is dedicated to refining her culinary vision, delivering exceptional dishes, and ensuring a memorable dining experience for her guests. She also prioritizes fostering a positive and rewarding team environment for her staff.

Beyond the confines of the restaurant, Maile enjoys spending quality time with her family, hiking in nature, collaborating with select non-profit organizations, and indulging in playtime with her beloved family dog, Matcha.

Maile





Maile's Thai

APPETIZERS

RICE PAPER WRAPPED ROLLS

Lettuce, cucumber, bean sprouts and noodles with your choice of protein wrapped in soft rice paper served with our special house peanut sauce.

 CHICKEN ROLLS Seasoned chicken	\$15	MAILE ROLLS Blanched shrimp and seasoned ground pork....	\$16
 SUMMER ROLLS Blanched shrimp	\$15	VEGAN TOFU ROLLS Broiled yaki tofu	\$13
TOFU ROLLS Broiled yaki tofu.....	\$13	VEGAN VEGETARIAN ROLLS Vegetables only	\$13

SPRING ROLLS 3 ROLLS FOR \$11 - 5 ROLLS FOR \$17

Deep-fried golden spring rolls stuffed with carrots, long rice, onions, ground pork and spices. Served with slices of fresh cucumber, mint, lettuce and sweet & sour sauce.

VEGETARIAN SPRING ROLLS..... 3 ROLLS FOR \$11 - 5 ROLLS FOR \$17

Deep-fried golden spring rolls stuffed with carrots, long rice, onions, and spices. Served with slices of fresh cucumber, mint, lettuce and sweet & sour sauce.

THAI FRIED CHICKEN \$17.50

Chicken seasoned with lemongrass and Thai spices then deep fried until golden brown served with sweet chili sauce.

CHICKEN SATAY (SA-TEH) \$17.50

Chicken breast kebabs marinated in curry spices then sauteed with coconut milk. Served with peanut sauce and pickled vegetables. (3 skewers)

ANGEL WINGS \$18.50

Crisp bone-in wings seasoned with Thai spices. Served with chili aioli sauce.

GOLDEN CALAMARI \$19.50

Tender calamari seasoned, lightly battered and deep fried until golden. Served with sweet chili sauce.

THAI SHORT RIBS \$22.50

Cross cut beef short ribs marinated in a sweet soy ginger sauce grilled and finished with cilantro and green onions.

PORK JERKY \$16.50

Pork seasoned and marinated in Thai spices deep fried until crisp. Served with a chili soy sauce.

CRISPY WONTON \$15.50

Minced pork and onions seasoned in Thai spices wrapped in wonton, deep fried until golden and served with a chili aioli sauce.

GARLIC SOY EDAMAME..... \$9.50

Edamame sauteed in sizzling oyster garlic sauce.

COLD TOFU..... \$9.50

Refreshing tofu blocks topped with thinly sliced ginger, cilantro and green onions drizzled with our house ginger soy chili sauce.

THAI SCETTA..... \$12.50

Cherry tomatoes, Thai sweet basil, and red onions seasoned with a balsamic vinaigrette. Served on toasted French bread.

FRENCH FRIES..... \$8

Shoestring fries cooked to a crisp.

HAMACHI KAMA..... MARKET PRICE

Japanese style hamachi collar lightly seasoned and deep fried to a crisp topped with garlic soy sauce. Served with chili soy sauce and garlic lime sauce.

 RECOMMENDED

 SPICY

 GLUTEN FREE

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









SALADS

-  **GREEN PAPAYA SALAD (SOM TOM)** **\$16.50**
Shredded green papaya, fresh tomatoes, long bean and house tamarind sauce. Served with crunchy peanuts. Add Shrimp \$3.00
-   **THAI SALAD** **\$14.25**
Romaine lettuce tossed with onions, tomatoes, cilantro, green onions, carrots and egg with homemade sweet and tangy dressing. Topped with garlic and crunchy peanuts. Add Chicken \$2.00
-  **LAAB SALAD (CHICKEN OR BEEF OR PORK)** **\$19**
Your choice of minced meat tossed with fresh herbs, Thai spices, onions, cilantro, mint green onions. Served with a wedge of cabbage.
- GLASS NOODLE SALAD (YUM WOON SEN)**
Long rice tossed with tomatoes, onions, cucumbers, mint leaves, cilantro, green onions and a tangy Thai dressing over romaine lettuce
- TOFU OR VEGETABLE \$17.50 BEEF, CHICKEN, PORK, \$19.50 SHRIMP \$22.50 SEAFOOD OR FISH \$24.50**



SOUPS

- WONTON SOUP** **\$17.50**
Our homemade pork wontons simmered with choy sum in a mild broth. Topped with green onions, cilantro and crispy garlic.
- PHO THAI STYLE** **\$18.50**
Rice noodle with beef balls and rare steak in a homemade broth. Topped with green onions, cilantro, onions and crispy garlic. Served with fresh Thai basil, bean sprouts, sriracha and hoisin sauce.
- DRAGON LADY SOUP** **\$18.50**
Char siu pork, choy sum, and wontons with saimin noodles in a homemade broth.
-  **SPICY LEMONGRASS SOUP (TOM YUM) (SPICY)**
Prepared with mushrooms, tomatoes, lemongrass, Thai ginger and kaffir lime leaves and your choice of protein in a special house broth. (medium or hot)
- SHRIMP \$19.50 SEAFOOD \$21.50 TOFU \$16.50 CHICKEN \$17.50**
-  **THAI GINGER SOUP (TOM KHA)**
Tangy broth prepared with Thai ginger, tomatoes, mushrooms. Topped with cilantro and lightly sweetened with coconut milk.
- SHRIMP \$21.50 SEAFOOD \$23.50 TOFU \$17.50 CHICKEN \$19.50**

CURRIES

-  **YELLOW CURRY (KAENG LEUNG)**
House yellow curry sauce, coconut milk, potatoes, carrots and onions.
-  **RED CURRY (KAENG PED DAENG)**
House red curry sauce, coconut milk, young bamboo shoots and sweet Thai basil.
-   **GREEN CURRY (KAENG KIEW WAN)**
House green curry sauce, coconut milk, eggplant and sweet Thai basil.
- TOFU OR VEGETABLE \$20 SEAFOOD OR FISH \$26 SHRIMP \$23 BEEF, CHICKEN, PORK \$21**
-  **MASAMAN CURRY (MASAMAN NEUA)**
Masaman curry sauce, coconut milk, potatoes, carrots, onions and whole peanuts.
-  **PANANG CURRY**
 Thick red curry, coconut milk, bell peppers, onions and basil blended with peanut sauce.
-  **PINEAPPLE CURRY (GAENG SAPAROT)**
Red curry with coconut milk, onions, bell peppers, pineapple and sweet Thai basil.

NOODLES

-  **RICE NOODLES WITH BEAN SPROUTS (PAD THAI)**
Thai rice noodles prepared in a sizzling wok with egg, bean sprouts and chives. Served with fresh bean sprouts and crunchy peanuts. (Gluten free by request)
- CHOW FUN SOY SAUCE (PAD SIEW)**
Chow fun noodles prepared in a sizzling wok with broccoli, egg and soy sauce.
- TOFU OR VEGETABLE \$20 SEAFOOD OR FISH \$26 SHRIMP \$23 BEEF, CHICKEN, PORK \$21**
- STIR-FRIED LONG RICE NOODLES (PAD WOON SEN)**
Bean thread (long rice) noodles stir-fried in a sizzling wok with young corn, mushrooms, celery, egg, carrots and bean sprouts in soy sauce. Topped with cilantro.
-  **SPICY BASIL NOODLES (PAD KI MAO)**
Chow fun noodles prepared in a sizzling wok with garlic, egg, basil, bean sprouts, broccoli and chili sauce.

SPICE LEVELS: MILD, MEDIUM, HOT, THAI HOT (\$1), LAO HOT (\$2), MAILE HOT (\$3) , THAI CHILI TRAY \$5

Please be careful when requesting your spice level as we CANNOT take a spicy dish back and remake it mild.

3% Kitchen Charge will be added to all food items

FRIED RICE

THAI FRIED RICE

Rice fried with egg, onion, tomato, green onions and Thai spices. Topped with cilantro and served with slices of cucumber. Add pineapple \$1. Add Basil \$1

TOFU OR VEGETABLE \$18 BEEF, CHICKEN, PORK \$19 SHRIMP \$21 SEAFOOD OR FISH \$23

HOUSE FRIED RICE..... \$18 (NO CHOICE)

Fried rice with egg, tomato, char siu pork, spam and green onions. Topped with cilantro and served with slices of cucumber.

BOWL OF RICE..... \$4 PER ORDER

8oz choice of jasmine, sticky or brown rice

VEGETABLE A LA CARTE

CHOY SUM GARLIC SAUCE (PAD PAK PAGGAD)..... \$17.50

Chinese broccoli steamed and topped with sesame seed oil and garlic sauce.

ONG CHOY TOFU (PAD BUNG TOFU) \$18.50

Chinese water spinach with tofu sauteed in a sizzling wok with yellow bean sauce topped with crispy garlic.

SPICY TOFU MIXED VEGETABLES (PAD PED TOFU) \$18.50

Tofu sauteed with onions, straw mushrooms, long bean, bamboo shoots, bell peppers and basil.

GARLIC VEGETABLES (PAD KRA TEIM)..... \$18.50

Tofu sauteed with broccoli, carrots, young corn, cabbage, and straw mushrooms in a savory garlic sauce.

STIR-FRIED ENTREE

THAI LOCO MOCO..... \$21

Your choice of beef, chicken or pork sauteed with onions, Thai basil and bell peppers. Served over your choice of rice (jasmine, sticky or brown) topped with an over easy egg.

EVIL PRINCESS (PAD PED)

Thick red curry sauce, onions, bamboo shoots, long beans and Thai basil.

CASHEW (PAD MET MAMUANG)

Roasted cashew nuts with onions, bell peppers in our savory house sauce. Topped with cilantro.

SIZZLING BASIL

Long beans, onions and Thai basil in a chili sauce.

ONG CHOY (PAD PAK BUNG)

Chinese water spinach sauteed with garlic in a savory sauce.

THAI GARLIC (PAD KA TIEM)

Sauteed garlic, onions and bell pepper in our savory Thai garlic sauce. Topped with cilantro.

EGGPLANT (PAD MAH KUA)

Sauteed eggplant, basil and garlic with a savory sauce.

TOFU OR VEGETABLE \$19 BEEF, CHICKEN, PORK \$20 SHRIMP \$23 SEAFOOD OR FISH \$25

FISH

SWEET AND SOUR BASA (PLA PRIO WAHN)..... \$24.50

Crispy deep-fried basa sauteed with tomato, cucumber, onions, bell peppers, and garlic in a savory sweet and sour sauce. Our sweet & sour stir fry with crispy deep-fried basa.

GARLIC LIME..... \$24.50

Crispy deep-fried basa topped in our house garlic lime sauce and cilantro.

GARLIC SOY FISH..... \$24.50

Panko breaded Basa seasoned and deep-fried then topped with crispy garlic soy sauce.

 RECOMMENDED




 SPICY

 GLUTEN FREE

SPICE LEVELS: MILD, MEDIUM, HOT, THAI HOT (\$1), LAO HOT (\$2), MAILE HOT (\$3) ,THAI CHILI TRAY \$5

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SEAFOOD



-  **SPICY SEAFOOD COMBO (PAD PED HOM MID)**..... \$26
Tiger shrimp, scallop and calamari sauteed in a sizzling wok with onions, chili, garlic, bell peppers, bamboo shoots, mushroom, long bean and fresh Thai basil. Add clams \$6
-  **THAI GARLIC SHRIMP (KUNG KA TIEM)** \$23
Tiger Shrimp lightly sauteed in garlic, onions, bell peppers and our savory garlic sauce.
-  **EVIL SHRIMP (PAD PED KUNG)** \$23
Tiger Shrimp sauteed in a thick red curry sauce with onions, bamboo, long bean and fresh basil.
-  **THAI SPICY CLAMS**..... \$21.50
Fresh Manila clams sauteed with bell peppers and basil in a savory garlic chili sauce. Served with toasted French bread.

VEGAN MENU

(NO FISH SAUCE, NO OYSTER SAUCE, NO EGG AND MUSHROOM BROTH SUBSTITUTE)

- VEGAN EVIL PRINCESS (PAD PED)** \$19.50
Stir-fried vegetables in thick yellow curry sauce, onions, bamboo shoots, long beans and Thai basil.
- VEGAN SPECIAL** \$19.50
Seasonal vegetables stir-fried in a sizzling wok with a savory sauce.
- VEGAN YELLOW CURRY** \$19.50
House yellow curry sauce, coconut milk, broccoli, carrots, cabbage, potatoes, and onions.
- VEGAN FRIED RICE**..... \$19.50
Fried rice with tomatoes, onions, broccoli, carrot and cabbage. (Choice of jasmine, brown or sticky)
- VEGAN PAD SIEW**..... \$19.50
Chow fun noodles, carrots, broccoli and cabbage prepared in a sizzling wok with soy sauce.
- VEGAN PAD THAI** \$19.50
Rice noodles with tofu, carrots, cabbage, broccoli, bean sprouts and chives prepared in a sizzling hot wok. Served with peanuts.

DESSERT

-  **THAI CREPE**..... \$12.50
A flaky and chewy crepe filled with condensed milk drizzled in chocolate. Served with a scoop of coconut gelato.
-  **FRESH MANGO WITH STICKY RICE (SEASONAL)**..... \$13.50
Warm coconut sticky rice topped with freshly sliced mango.
- TAPIOCA WITH FRUIT**..... \$10
Our homemade coconut tapioca topped with fresh fruits.
- GELATO (VANILLA OR COCONUT)**..... \$7
Single scoop of gelato.
- MANGO SORBET** \$7
Single scoop of sorbet.

BEVERAGES

- THAI ICED TEA OR COFFEE** \$7.25
- HOT TEA**..... \$5

Prices are subject to change without notice | Parties of 6 or more will include 18% gratuity. All food purchases will include a 3% Kitchen Charge that directly goes to our kitchen employees.