

# Khau Vi

## APPETIZER

- 1 GOI CUON** (2 cuon)  
Two Spring Rolls stuffed with vermicelli, lettuce, and bean sprouts 7.95  
Choice of:  
Tom (Shrimp)  
Ga (Grilled Chicken)  
Thit Nuong (Grilled Pork)  
Dau Hu (Fried Tofu)
- 2 CHA GIO** (4 cuon)  
Four Fried Vietnamese Eggrolls 9.95
- 3 CHA GIO CHAY** (4 cuon)  
Four Fried Vegetarian Eggrolls 8.95
- 4 CANH GA CHIEN**  
Fried Chicken Wings  
Garlic Salt and Pepper 12.95
- 5 XOI CHIEN**  
Fried Sticky Rice Patties 9.95  
Fried Sticky Rice Patties and Grilled Pork 16.95  
Fried Sticky Rice Patties and Grilled Chicken 16.95  
Fried Sticky Rice Patties and Grilled Flank Steak 19.95
- 8 SOUP HOANH THANH**  
Wonton Soup 9.95/cup 14.95/bowl
- 9 BANH MI BO KHO**  
Beef Stew with French Bread 16.95
- 10 BANH MI GA CARI**  
Curry Chicken Wing Stew with French Bread 16.95
- 11 CHAO**  
Rice Porridge 14.95  
Choice of:  
Ground Beef  
Chicken Chunks  
Long  
Huyet
- 12 GOI GA**  
Chilled Cabbage Chicken Salad 16.95
- 13 GOI NGO SEN TOM THIT**  
Lotus Root Salad mixed with shredded pork, shrimp, cucumber, carrots, celery, onion, and topped with roasted peanuts 18.95

## CLASSIC VIETNAMESE NOODLE SOUP

Pho

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 13.95
- \* 16 PHO TAI NAM BO VIEN**  
Rare beef, brisket, and meatball 17.95
- 17 PHO TOM**  
Shrimp 18.95
- 18 PHO GA NUOC**  
Chicken 13.95
- 19 PHO GA KHO**  
Seasoned Noodles and Chicken with broth on the side 14.95
- 20 PHO CHAY**  
Tofu and Vegetables 16.95  
(vegetarian broth upon request)
- 21 PHO GA RAU CAI**  
Rice Noodle Soup with Chicken and Vegetables 18.95
- 21A PHO TOM RAU CAI**  
Rice Noodle Soup with Shrimp and Vegetables 22.95

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

# 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 THANH**  
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 Xao

## STIR-FRIED NOODLE DISHES

- 28 **MI XAO 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 **MI XAO 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 HU**  
Singapore Vermicelli noodles stir-fried in curry seasoning  
with tofu, bean sprouts, bell peppers,  
onions, and egg 15.95

## VERMICELLI BOWLS

The following bowls are 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 DAU HU 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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# Banh Hoi 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 DAU HU CHIEN**  
Fried Tofu 21.95
- 45 **BANH HOI TOM NUONG**  
Grilled Shrimp 28.95
- 46 **BANH HOI BO NUONG XA**  
Grilled Flank Steak 29.95
- 48 **BANH HOI THAP CAM**  
Combination Fajitas (Choice of any two) 36.95

# 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.

+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

# Com Chien 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 XA XIU**  
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 RAU CAI CHAY

Mixed Vegetable Soup with Tofu 16.95

## 68 CANH CAI THAP CAM

Mixed Vegetable Soup with Shrimp and Chicken 19.95

# TOFU DISHES

## 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 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 DAU HU LUC 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 DAU HU 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 DAU HU XAO XA OT

Spicy Chilli Lemongrass Tofu

Fried tofu stir-fried with minced lemongrass, onion, and spicy chilli 14.95

## 76 DAU HU XAO CARI

Curry Tofu

Fried tofu stir-fried with curry 13.95

## 78 DAU HU XAO RAU CAI

Tofu stir-fried with Mixed Vegetables 14.95

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*Rau Cai*

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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

**80 LA DAU HOA LAN**  
Snow Pea Leaves 16.95

**81 RAU CAI**  
Mixed Vegetables 14.95

**82 DAU QUE**  
Fresh Green Beans 13.95

**83 CAI LAN**  
Chinese Broccoli 14.95

**84 BONG CAI**  
Broccoli 13.95

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*Mon Heo*

## PORK DISHES

The following dishes are all served with steam rice.

**90 SUON RIM MAN**  
Simmered Pork Ribs in Black Pepper Sauce 21.95

 **91 SUON RANG MUOI**  
Deep Fried Salt and Pepper Riblets 20.95

**92 SUON TOM RIM MAN**  
Simmered Pork Ribs and Shrimp in Black Pepper Sauce 25.95

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# Mon Bo

## BEEF DISHES

The following dishes are all served with steam rice.

\*  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 vinegarette dressing 21.95

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)
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\* 98

### BO TAI CHANH

Vietnamese Beef Carpaccio

Thinly sliced beef prepared medium-rare, topped with cumin mint, onion, and roasted peanuts, served with pineapple fish sauce and limes 20.95

 99

### BO MONG CO

Mongolian Beef 17.95

 100

### BO XAO SATE MANG TAY

Beef Sate with Asparagus 17.95

101

### BO XAO BONG CAI

Beef and Broccoli 15.95

102

### BO XAO THAP CAM

Beef with Mixed Vegetables 16.95

103

### BO XAO CAI LAN

Beef with Chinese Broccoli 17.95

104

### BO XAO LA DAU HOA LAN

Beef and Snowpea Leaves  
Stir-fried Beef with Oyster Sauce topped over Snowpea Leaves 22.95

# Mon Ga

## CHICKEN DISHES

The following dishes are all served with steam rice.

 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 vinegarette dressing 20.95

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)
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 107

### GA CHIEN XAO SOT CHUA CAY

General Tso's Chicken 16.95

108

### GA XAO CAI LAN

Chicken with Chinese Broccoli 16.95

 110

### GA MONG CO

Mongolian Chicken 15.95

 111

### GA XAO SATE MANG TAY

Chicken with Asparagus 16.95

112

### GA XAO LA DAU HOA LAN

Chicken with Snow Pea Leaves 21.95

113

### GA XAO THAP CAM

Chicken and Mixed Vegetables 16.95

114

### GA CHUA NGOT

Sweet and Sour Chicken 14.95

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# Mon Do Bien

## SEAFOOD DISHES

-  **116 CA KHO TO**  
Bone-in Catfish Fillets simmered in  
carmelized fish sauce 22.95
-  **120 SCALLOP RANG MUOI**  
Spicy Salt and Pepper Fried Scallop 19.95
-  **121 MUC RANG MUOI**  
Spicy Salt and Pepper Fried Squid 21.95
- 122 DO BIEN XAO THAP CAM**  
Seafood stir-fried with Mixed Vegetables 22.95
-  **123 TOM RANG MUOI**  
Salt-Toasted Shrimp 21.95

-  **124 TOM LUC LAC**  
Garlic Shrimp 21.95

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)

-  **125 TOM MONG CO**  
Mongolian Shrimp 16.95
- 126 TOM XAO THAP CAM**  
Shrimp with Mixed Vegetables 18.95
- 127 TOM XAO LA DAU HOA LAN**  
Shrimp with Snowpea Leaves 22.95

 spicy items

## 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

**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 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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JUNE 2022

# 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.



Houston.

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 ash. 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

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.

"He's going to think that I'm a jerk," he continued, then shrugged it off. We walked into Mai's Restaurant and sat in a quiet corner. I needed a place that could hold Bourdain's attention, so I picked my aunt-in-law's restaurant.

It was his first time at Mai's, but I was confident that my aunt-in-law would know what to serve. She brought out his list – grilled beef wrapped in betel leaf – and a few other grilled items. For dessert, she plopped down a gigantic fresh durian. I never knew how she got her hands on one. It wasn't easily available at the time. Bourdain scooped up that creamy, stinky goodness and scarfed down every bite. I don't think there was any left for me. He laughed. His face brightened up for the first time in the four hours I spent with him.

Years later, he would wax poetic about Mai's, crediting a local newspaper person for introducing him to the restaurant. He couldn't remember my name, but for him, that first visit to Mai's "will always be the taste of Houston -- the first, really authentic, just-like-Saigon Vietnamese I'd had in America."

When [Anthony Bourdain](#) thinks of Houston's food scene, it's not barbecue or burgers.

"The first great meal and most memorable great meal I had in Houston was Vietnamese," he says, referring to [Mai's Restaurant](#) in Midtown. "And so for me, that will always be the taste of Houston. The first really authentic, just-like-Saigon Vietnamese I'd had in America."

Culinary bad boy Anthony Bourdain said Mai's rice paper wraps with grilled pork take him back to Vietnam. We can't say we argue with him.

**Bourdain:** A few hours, basically. We've gonna roll in in the afternoon. If I get a shower and some clips out of the hotel main bar, I'll be way ahead of the game. Then off to the gig. I would like to think that I'll have some time to grab some Vietnamese food but I hear my favorite Vietnamese restaurant burned down recently.

**EOW:** It did.

**Bourdain:** Mai's?

**EOW:** Yeah, Mai's.

**Bourdain:** And I don't know that I'll be out in time. I usually have to be up at 4 in the morning, too. I have sort of a distorted experience when I do these gigs.

**EOW:** Will it be your first time in Houston?

**Bourdain:** I've been through a couple of times.

**EOW:** I'm surprised you've been to Mai's.

**Bourdain:** Yeah, somebody from a local paper brought me there years ago and I just loved the place. It was some of the best Vietnamese food I've had in the country. And we shot around Houston for *A Cook's Tour* years ago.

**Q:** [Meditation](#) [Phac](#) you spend a couple of pages describing eating pho in Hanoi. It's beautiful writing about a dish that obviously moves you. Houston has pretty good pho. Will you be eating any while you're here?

**A:** Yes it does. If I get a meal in Houston, it would be Mai's.

**Q:** It burned down.

**A:** I was really looking forward to that. It was one of the most authentic Vietnamese meals I've had in America. She brought me out a durian at the end of the meal. From my limited time in Houston, I've come to believe it has some of the best Vietnamese in the country, if not the best.

ANTHONY BOURDAIN  
1956-2018