

- 1 **GOI CUON** (2 cuon) \$8
Two Spring Rolls stuffed with vermicelli, lettuce, with a side of peanut sauce for dipping.
Choice of:
Tom (Shrimp)
Ga Nuong (Grilled Chicken)
Thit Nuong (Grilled Pork)
Dau Hu (Fried Tofu)
- 2 **CHA GIO** (4 cuon) \$10
Four Fried Vietnamese Eggrolls with a side of lettuce, mint, cilantro and fish sauce for dipping.
- 3 **CHA GIO CHAY** (4 cuon) \$9
Four Fried Vegetarian Eggrolls with a side of lettuce, mint, cilantro and plum sauce for dipping.
- 4 **CANH GA CHIEN** \$13
Fried Chicken Wings seasoned with Garlic Salt and black pepper with onions, bell peppers, and jalapenos.
- 5 **XOI CHIEN**
(2) Fried Sticky Rice Patties \$10
(2) Fried Sticky Rice Patties and Grilled Pork \$17
(2) Fried Sticky Rice Patties and Grilled Chicken \$17
(2) Fried Sticky Rice Patties and Grilled Flank Steak \$20
- 8 **SOUP HOANH THANH**
Wonton Soup \$10/cup \$15/bowl
- 9 **BANH MI BO KHO**
Beef Stew with French Bread. \$17
- 10 **BANH MI GA CARI**
Curry Chicken Wing Stew with French Bread. \$17
- 11 **CHAO**
Rice Porridge \$15
Choice of:
Ground Beef
Chicken
Long
Huyet
- 12 **GOI GA**
Chilled Cabbage Chicken Salad. \$17
- 13 **GOI NGO SEN TOM THIT**
Lotus Root Salad mixed with shredded pork, shrimp, cucumber, carrots, celery, onions, and topped with roasted peanuts. \$19



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Pho

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**

Rice Noodle Soup with Medium Rare Beef \$14

*** 16 PHO TAI NAM BO VIEN**

Rice Noodle Soup with Rare Beef, Brisket, and Meatball \$18

*** 17 PHO TOM**

Rice Noodle Soup with Shrimp \$19

18 PHO GA NUOC

Rice Noodle Soup with Chicken \$14

19 PHO GA KHO

Seasoned Noodles and Chicken with soup on the side. \$15

20 PHO CHAY

Rice Noodle Soup Tofu and Mixed Vegetables. \$17
(vegetarian broth upon request)

21 PHO GA RAU CAI

Rice Noodle Soup with Chicken and Mixed Vegetables. \$19

21A PHO TOM RAU CAI

Rice Noodle Soup with Shrimp and Mixed Vegetables. \$23



#15 Pho Tai



#18 Pho Ga

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.

22 BUN BO HUE

Hot and Spicy Noodle Soup with Sliced Beef \$17

23 BANH CANH

Udon Noodle Soup in savory tomato broth.

Choice of: Chicken, Shrimp, or Tofu. \$17

24 MI HOANH THANH

Egg Noodle Soup with Wonton. \$17

25 HU TIEU

Flat Rice Noodle Soup in Pork Broth

Choice of: Pork and Shrimp \$17 Tofu and Vegetables \$17

Chicken \$15 Beef Stew \$17

26 MI

Egg Noodle Soup in Pork Broth

Choice of: Pork and Shrimp \$17 Tofu and Vegetables \$17

Chicken \$15 Beef Stew \$17



#22 Bun Bo Hue

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Mi, Hu-Tieu, Bun Xao

STIR-FRIED NOODLE DISHES

28 MI XAO MEM

Stir-Fried Soft Egg Noodles
with Seafood and Mixed Vegetables \$22
with Meat, Seafood, and Mixed Vegetables \$22
with Tofu and Mixed Vegetables \$18

29 MI XAO DON

Crispy-Fried Egg Noodles
with Seafood and Mixed Vegetables \$22
with Meat, Seafood, and Mixed Vegetables \$22
with Tofu and Mixed Vegetables \$18

30 HU TIEU XAO

Thin Flat Rice Noodles
with Seafood and Mixed Vegetables \$22
with Meat, Seafood, and Mixed Vegetables \$22
with Tofu and Mixed Vegetables \$18
with Beef and Chinese Broccoli \$22

31 BUN SINGAPORE

Singapore Vermicelli Noodles stir-fried in curry seasoning,
with pork, shrimp, bean sprouts, bell peppers, onions, and egg. \$18

32 BUN SINGAPORE DAU HU

Singapore Vermicelli Noodles stir-fried in curry seasoning,
with tofu, bean sprouts, bell peppers, onions, and egg. \$16

27 BUN SINGAPORE GA

Singapore Vermicelli Noodles stir-fried in curry seasoning,
with chicken, bean sprouts, bell peppers, onions, and egg. \$17



Bun

VERMICELLI BOWLS

The following bowls 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 \$16

34 BUN GA NUONG CHA GIO

Grilled Chicken and Vietnamese Eggrolls \$18

35 BUN THIT NUONG

Grilled Pork \$16

36 BUN THIT NUONG CHA GIO

Grilled Pork and Vietnamese Eggrolls \$18

37 BUN BO NUONG

Grilled Flank Steak \$19

38 BUN DAU HU XAO

Stir-Fried Tofu \$15

39 BUN TOM NUONG

Grilled Honey-Glazed Shrimp \$18

40 BUN CHA GIO CHAY

Fried Vegetarian Eggrolls \$15

41 BUN CHA GIO

Vietnamese Eggrolls \$16



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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 \$26
- 43 **BANH HOI GA NUONG**
Grilled Chicken \$26
- 44 **BANH HOI DAU HU CHIEN**
Fried Tofu \$22
- 45 **BANH HOI TOM NUONG**
Grilled Shrimp \$29
- 46 **BANH HOI BO NUONG XA**
Grilled Flank Steak \$30
- 48 **BANH HOI THAP CAM**
Combination Fajitas (Choice of any two) \$38



#42 Vietnamese Fajita with Grilled Pork

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 and taste.
+Add Broccoli \$5.95 +Add Eggrolls \$5 +Add Fried Egg \$2

- 49 **COM GA NUONG**
Grilled Chicken and Rice \$14
- 50 **COM THIT NUONG**
Grilled Pork and Rice \$14
- 51 **COM BO NUONG**
Grilled Flank Steak and Rice \$17
- 52 **COM SUON NUONG**
Grilled Pork Chops and Rice \$16
- 53 **COM SUON RIM**
Simmered Pork Ribs and Rice \$18
- 54 **COM TOM NUONG**
Grilled Honey-Glazed Shrimp and Rice \$15
- 55 **COM SUON TOM RIM**
Simmered Pork Ribs, Shrimp, and Rice \$22



#50 Rice with Beef Flank Steak



#53 Rice with Simmered Pork

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Com Chien

FRIED RICE

Stir-Fried seasoned rice mixed with peas, scallions, and eggs.

- 58 **COM CHIEN TOM**
with Shrimp \$17
- 59 **COM CHIEN BO**
with Beef \$17
- 60 **COM CHIEN GA**
with Chicken \$15
- 61 **COM CHIEN XA XIU**
with Pork \$15
- 62 **COM CHIEN THAP CAM**
Combination of Shrimp, Chicken, and Pork \$19
- 63 **COM CHIEN CHAY**
with Tofu and Mixed Vegetables \$15



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 or Tofu \$21, Catfish Fillet or Shrimp \$23
tomatoes, bean sprouts, cumin, mint, and Vietnamese spices make this soup a classic recipe that is hearty, savory, and comforting.
- 66 **CANH CAI THAP CAM**
Mixed Vegetable Soup with Shrimp and Chicken. \$20
- 67 **CANH CAI TOM**
Mixed Vegetable Soup with Shrimp \$20
- 68 **CANH RAU CAI CHAY**
Mixed Vegetable Soup with Tofu \$20



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Mon Day Hu

TOFU DISHES

72 DAU HU RANG MUOI

Salt-Toasted Tofu

Battered and fried tofu stir-fried with garlic, onions, bell peppers, and jalapenos in a creamy ginger sauce. \$17

Add Broccoli	5.95
Add Asparagus	5.95
Add Snow Peas	5.95
Add Mushroom	5.95
Add All Four Above	18.95
<small>(no substitutions)</small>	



#73 Garlic Tofu

73 DAU HU LUC LAC

Garlic Tofu

Crispy fried tofu stir-fried with garlic, onions, bell peppers, and jalapenos in a rich garlic pepper sauce. \$17

Add Broccoli	5.95
Add Asparagus	5.95
Add Snow Peas	5.95
Add Mushroom	5.95
Add All Four Above	18.95
<small>(no substitutions)</small>	



#74 Spicy General Mai's Tofu

74 DAU HU CHUA CAY

Spicy General Mai's Tofu

Battered and fried tofu stir-fried with Mai's version of General Tso's sauce. \$17

75 DAU HU XAO XA OT

Spicy Chilli Lemongrass Tofu

Fried tofu stir-fried with minced lemongrass, onions, and spicy chilli. \$15

76 DAU HU XAO CARI

Curry Tofu

Fried tofu stir-fried with curry. \$14



#75 Lemon Grass Tofu

78 DAU HU XAO RAU CAI

Tofu stir-fried with Mixed Vegetables. \$15

Rau Cai

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 \$17

81 RAU CAI

Mixed Vegetables \$15

82 DAU QUE

Fresh Green Beans \$14

83 CAI LAN

Chinese Broccoli \$15

84 BONG CAI

Broccoli \$14



#80 Snow Pea Leaves



#83 Chinese Broccoli

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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 a Black Pepper Sauce. \$22



#90 Simmered Pork Ribs

91 **SUON RANG MUOI**
Deep Fried Salt and Pepper Riblets. \$21



#91 Deep Fried Pork Riblets

92 **SUON TOM RIM MAN**
Simmered Pork Ribs and Shrimp in a Black Pepper Sauce. \$26

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 cloves, onions, bell peppers, and jalapeno topped over a bed of lettuce and tomato in a vinegarett dressing. \$22

Add Broccoli	5.95
Add Asparagus	5.95
Add Snow Peas	5.95
Add Mushroom	5.95
Add All Four Above	18.95
<small>(no substitutions)</small>	



#97 Garlic Beef

* 98 **BO TAI CHANH**
Vietnamese Beef Carpaccio
Thinly sliced beef prepared medium-rare, topped within cumin, mint, onion, and roasted peanuts. \$21



#99 Mongolian Beef

99 **BO MONG CO**
Mongolian Beef \$18

100 **BO XAO SATE MANG TAY**
Beef Sate with Asparagus \$18

101 **BO XAO BONG CAI**
Beef and Broccoli \$16

102 **BO XAO THAP CAM**
Beef with Mixed Vegetables \$18

103 **BO XAO CAI LAN**
Beef with Chinese Broccoli \$18



#104 Beef and Snow Pea Leaves

104 **BO XAO LA DAU HOA LAN**
Beef and Snowpea Leaves
Stir-fried Beef with Oyster Sauce topped over Snowpea Leaves. \$23

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Mon Ga CHICKEN DISHES

The following dishes are all served with steam rice.

106 QA LUC LAC

Garlic Chicken

Chunks of chicken stir-fried with garlic cloves, onions, bell peppers, and jalapenos served over a bed of lettuce and tomato in a vinaigrette dressing. \$22

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)



#106 Garlic Chicken



#107 General Mai's Chicken

107 QA CHIEN XAO SOT CHUA CAY

General Mai's Chicken \$17

108 QA XAO CAI LAN

Chicken with Chinese Broccoli \$17

110 QA MONG CO

Mongolian Chicken \$17

111 QA XAO SATE MANG TAY

Chicken with Asparagus \$17

112 QA XAO LA DAU HOA LAN

Chicken with Snow Pea Leaves \$22

113 QA XAO THAP CAM

Chicken and Mixed Vegetables \$17

114 QA CHUA NGOT

Sweet and Sour Chicken \$15



#114 Sweet & Sour Chicken



#113 Chicken & Mixed Vegetables

Mon Do Bien SEAFOOD DISHES

116 CA KHO TO

Bone-In Catfish Fillets simmered in caramelized \$23

121 MUC RANG MUOI

Spicy Salt and Pepper Fried Squid \$22

122 DO BIEN XAO THAP CAM

Shrimp and Squid stir-fried with Mixed Vegetables \$23

123 TOM RANG MUOI

Salt-Toasted Shrimp \$22

124 TOM LUC LAC

Garlic Shrimp \$22

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 \$17

126 TOM XAO THAP CAM

Shrimp with Mixed Vegetables \$19

127 TOM XAO LA DAU HOA LAN

Shrimp with Snowpea Leaves \$23



#116 Simmered Catfish Fillet



#121 Salt & Pepper Fried Squid



#124 Garlic Shrimp

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BEVERAGES

NUOC NGOT

Fountain Sodas \$3
Coke, Sprite, Diet Coke, Dr. Pepper

DA CHANH

Fresh Lemonade (no refills) \$3
Soda Lemonade (no refills) \$4
Arnold Palmer (no refills) \$3

SUA DAU NANH

Soy Bean Milk \$3

TRA DA

Freshly Brewed Ice-Tea \$3

TRA NONG

Hot Tea / Green / Jasmine \$3

CA PHE SUA

Vietnamese Coffee Iced or Hot \$7

THAI TEA

Freshly Brewed Thai Tea \$4

COCONUT JUICE

Sweet Coconut Juice \$6

JUICES (no refills)

Cranberry, Orange Juice, Pineapple,
Ruby Red Grapefruit \$3

NUOC LANH

Bottle Water \$4

RED BULL \$6

CLUB SODA \$4

TOPO CHICO \$5

SIGNATURE COCKTAILS

Saigon Expresso Martini \$15

Vodka, Bailey's, Frangelico, Vietnamese Coffee

Mai's Mule \$15

Vodka, ginger beer, lime juice with mint leaf

Vietnamese 75 \$15

Gin, lemon juice, simple syrup, sparkling wine, twist of lemon

Saigon Southside \$15

Gin, lime juice, simple syrup, fresh muddled mint

Pink Moon Paloma \$15

Tequila, ruby red grapefruit juice, lime juice, simple syrup, mint

Manhattan Mai \$15

Whiskey, sweet vermouth, bitter, cherry

Carajillo \$15

Liquor 43, Vietnamese Coffee

MAI-GARITAS

The Classic Mai-Garita \$15

Tequila, lime, simple syrup

Flavor Options: Mango, Peach,
Raspberry, Strawberry,

The Grand Margarita \$16

Featuring Espolon Tequila Blanco
and Grand Marnier

SAKE

Gekkeikan Sake

\$16/Carafe

BEERS

Domestic Beer \$6

Budweiser, Bud Light, Miller Lite,
Michelob Ultra

Import Beer \$7

Asahi, Blue Moon, Corona, Dos Equis,
Heineken, Kirin, Modelo, Shiner Bock,
Sapporo, TsingTao

MAI-TINIS

The Mai-Tini \$15

Vodka, coconut syrup, muddled
ginger, lime juice, pineapple juice

Lychee Mai-Tini \$15

Vodka, sweetened lychee juice,
Soho lychee liquor, lychee fruit

Sour Apple Mai-Tini \$15

Vodka and sour apple liquor

Lotus Blossom Mai-Tini \$15

Vodka, Gekkeikan Sake, pear syrup,
lime juice, lychee fruit

MAI-JITOS

The Classic Mai-Jito \$15

Rum, lime, mint, simple syrup, soda water

Flavor Options: Coconut, Mango,
Strawberry, Watermelon

WINES

WHITE

Riesling J Lohr Bay Mist- Monterey, CA

Pinot Grigio Chloe - Italy

Sauvignon Blanc Whitehaven - New Zealand

Chardonnay Franciscan - California

\$10 glass

\$36 bottle

RED

Red Blend Unshackeled, Prisoner Wine Co. - CA

Merlot Seven Falls - Washington State

Cabernet Franciscan - California

ROSE La Jolie Fleur - Iprovence, FR

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 it's 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.



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 parent's 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 Houston.

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 in 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.