

MALI RESTAURANT

“There’s No Better Place to Dine”

STARTER

MOO SHU 6
Two freshly made steamed rolls stuffed with sautéed chicken, shrimp, egg and vegetables. Served with sweet plum sauce.

SPRING ROLLS 6
Two crispy rolls stuffed with glass noodles, celery, carrot and cabbage. Served with peanut sauce.

BASIL ROLLS 6
Two non-fried rolls stuffed with homemade barbequed pork, shrimp, noodles, basil, bean sprouts and lettuce. Served with tamarind sauce topped with crushed peanuts.

YIN YANG 6
Fried wonton stuffed with onion and Ricotta cheese. Served with sweet chili sauce.

SATAY (chicken, beef or both)* 9
Thai herb and curry powder marinated meat on the skewer, brushed up with coconut cream, then charcoal grilled perfection. Served with curried peanut sauce and a side of cucumber salad.

 **NUA NUM TOK *** 9
Grilled beef with mint, shallot, scallion, dried chili & roasted rice powder, fish sauce and lime juice.

SOUP

 **TOM YUM SOUP ***
4 (chicken) 5 (shrimp)
Thai style hot & sour soup with mushrooms, lemongrass, cilantro, chili, and lime juice.

 **TOM KHA SOUP ***
4 (chicken) 5 (shrimp)
Authentic coconut soup with galangal, mushrooms, kaffir lime leave, cilantro, and lime juice.

SALAD

MALI SALAD * 6
Fresh mixed vegetables with your choice of ginger dressing or peanut dressing.

YUM YAI SALAD * 9
Garden green salad with chicken, shrimp, onions, and hard-boiled egg. Topped with ground peanuts and served with light sweet vinaigrette dressing.

ENTRÉE

MEAT & POULTRY

 **PANANG CHICKEN *** 8
Kaffir lime infused Panang curry with chicken, basil, bell pepper.

 **MASSAMAN CHICKEN *** 8
Mild spiced sweet coconut Massaman curry with chicken, onion, avocado and cashew nuts.

 **RED CURRY ***
8 (chicken) 9 (beef)
Thai traditional red curry with bamboo shoot, green peas, basil, bell pepper and your choice of chicken or beef.

 **CHICKEN WITH CASHEW NUTS** 8
Sautéed chicken with roasted cashew nuts, onion and chili in a mild spiced tomato sauce.

 **SPICY GARLIC**
10 (chicken) 11 (pork)
Your choice of meat, sautéed in a spicy garlic sauce. Accompanied with sautéed mixed vegetables and mushroom.

ENTRÉE

MEAT & POULTRY

GINGERINE
8 (chicken) 9 (pork or beef)
Your choice of meat, stir-fried with fresh ginger, scallion, onion, and shiitake mushroom.

 **FANTASY CHICKEN** 8
Stir-fried chicken with vegetables in a spicy tomato sauce.

ROYAL CHICKEN 8
Sautéed chicken with bamboo shoots, mushrooms, carrots, and scallion in a light brown sauce

 **RAINBOW CHICKEN** 8
Sautéed chicken with vegetables, mushroom in a roasted chili sauce.

 **SPICY BASIL**
8 (chicken) 9 (beef)
Your choice of meat, sautéed with fresh Thai basil, onion, bell pepper in a spicy basil sauce.

 **PIK KING PORK** 9
Sautéed pork tenderloin with string beans, shredded kaffir lime leaves, chili and basil in a traditional Pik King sauce.

MALI'S OWN GRILLED CHICKEN 12
Ginger soy marinated and charcoal grilled chicken breast. Served with garlic rice, sautéed mixed vegetables, mushroom, and a ginger soy sauce.

(* GLUTEN FREE)



VEGGIE LOVERS

 **SIAM TOFU** 8
Fried tofu sautéed with mixed vegetables in a roasted chili sauce.

 **CHINESE EGGPLANT W/BASIL** 8
Chinese eggplant sautéed with onion and pepper in a spicy basil sauce.

 **VEGETABLE MASSAMAN *** 8
Mixed vegetables sautéed with avocado, onion and cashew nuts in a famous Massaman curry.

NOODLES

PAD THAI * 8
Rice noodles stir-fried with shrimp, chicken, green onion and egg. Served with fresh bean sprouts, ground peanuts.

FAMOUS SEAFOOD NOODLES* 13
A classic Pad Thai noodles with shrimp, scallop, and ground peanuts.

 **PAD KEE MAO**
8 (chicken) 9 (beef or pork)
12 (shrimp) 13 (combination)
Rice noodles sautéed with your choice of meat, tomato, broccoli, carrot, mushroom, basil, and pepper in a Thai basil sauce.

SEAFOODS

  **GRILLED SALMON *** 14
Grilled Atlantic salmon with sautéed mixed vegetables, mushroom, basil, and pepper in a spicy basil sauce.

  **SHRIMP IN GREEN CURRY *** 12
Shrimp sautéed with zucchini, bamboo shoot, green pea, bell pepper and basil in a coconut green curry.

 **SHRIMP WITH SWEET CRISPY BASIL** 12
Shrimp sautéed with assorted vegetables in a spicy garlic sauce. Topped with sweet crispy basil.

 **MASSAMAN SHRIMP *** 12
Shrimp sautéed with sweet onion, avocado, coconut milk and cashew nuts in a Massaman curry

   **THE BEST OF THE BOATMAN** 13
Shrimp and diver's scallop sautéed with asparagus, onion, carrot and mushrooms in a sweet chili sauce.

  **SOFT SHELL CRAB** 14
Large soft shell crab served with asparagus, carrot, onion, and mushrooms in a roasted chili sauce.

SPICINESS SCALE

 MILD
  HOT
   VERY HOT

SIDES & EXTRAS

JASMINE RICE	1.5
BROWN RICE	2
GARLIC RICE	3
HOT SAUCE	0.5
PEANUT SAUCE	1

Any extra ingredients, sauces, or side dishes, price starts from 0.50 & up. Please ask your server for details.

(* GLUTEN FREE)


Food. Delivered. Fast.



PLEASE ASK YOUR SERVER FOR OUR SUSHI AND SPECIAL MENUS

WARNING

Consuming raw seafood may cause severe illness and even death in a person who has liver disease, cancer or other chronic illnesses that weaken the immune system. If you consume raw or undercooked meats, poultry, seafood, shellfish or eggs and become ill. You should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

POLICIES

- Separate checks can be accommodated; however, we limit them to five (5) which means we do not take more than 5 payment transactions for each party.
- All parties of five or more will have a service charge of 18% added to the pre-tax total, but 21% Gratuity will be added to the parties of five or more with separate checks.
- A minimum charge of \$8.00 (Tax & Tips are excluded) is required on credit card payment.
- We will have time limits on weekend and special days.
- Our hand crafted cocktails take at a minimum three minutes each to prepare. Your patience is appreciated.
- We do allow guests to bring in their own wine with the exception of any wines we may have on our list. There is a corkage fee of \$25.00 per bottle. Unfinished wine may be taken with you but the cork must be fully compressed in a bag and the bottle must be taped to prevent consuming prior to your destination.
- We reserve the right to refuse service to anyone at our discretion.
- Guests with food allergies should inform their server prior to ordering. Please discuss your food allergies with the server so the chef can adjust your meal if possible.**