

MAU MENU

Day // August 2012

SPICED PEANUTS

SALT AND PEPPER SCALLIONS

GRILLED CORN

in the husk with chili and lime

GREEN PAPAYA SALAD

classic thai style made to order

SALAD ROLL

shrimp and pork rolled in rice paper

VEGETARIAN SALAD ROLL

cabbage and seared tofu with mint and cilantro

PORK BAHN MI

barbecue pork, pickled vegetables, cilantro

TOFU BAHN MI

lemongrass tofu, pickled vegetables, cilantro

SHRIMP BAHN MI

battered shrimp, pickled vegetables, cilantro

GRILLED BEEF SALAD

marinated top round, toasted rice, birds eye chili

BEEF RICE NOODLE SOUP

classic vietnamese style, sliced round and flank

SWEET AND SOUR PRAWN SOUP

whole prawns, lemongrass, and ginger

CHICKEN AND RICE

poached chicken and rice, broth on the side

DUROC PORK BELLY RICE BOWL

slow roasted pork belly, pickled cucumber, cilantro

Chef: Sante Salvoni

We seek out produce & meat from farms & ranches that practice ecologically sound agriculture.

MAU does not accept reservations.

An 18% gratuity will be added to all parties of 6 or more.

We accept Visa and Mastercard. No personal checks.

Not responsible for lost or stolen articles.

MAU MENU

Night // August 2012

SPICED PEANUTS

SCALLION AND SHRIMP PANCAKE

GREEN PAPAYA SALAD

classic thai style, made to order

GRILLED CORN

in the husk with chili and lime

GREEN BEAN SALAD

toasted coconut and garlic

TOFU AND TOMATO STEW

jasmine rice

VEGETARIAN SALAD ROLL

cabbage and seared tofu with mint and cilantro

BEEF NOODLE SOUP

classic vietnamese style with flank and round

GRILLED BEEF SALAD

marinated top round, toasted rice, birds eye chili

TOFU AND MUSHROOM BUN

cold rice noodles, grilled onion, tamari dressing

STEAMED SALMON

galangal, lemongrass and scallions

SPICY TAMARIND GRILLED CHICKEN

cucumber and jasmine rice

BEEF PANAENG

classic beef coconut curry

GRILLED BONE IN PORK LOIN CHOP

gai lan, heirloom cucumbers, assorted pickle (for 2)

BANANA LEAF WRAPPED WHOLE FISH

steamed in scallion, lime, and chili (for 2)

JASMINE RICE

BROWN RICE

STICKY RICE

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