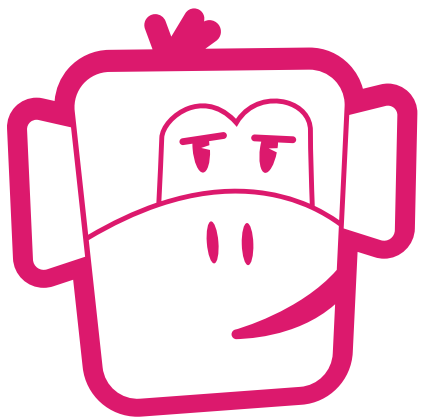


SIGNATURE COCKTAILS

Pandan Paradise	\$22
Coconut puree, Pandan extract, Lime Juice, Egg white.	
Hai Milk Tea	\$20
Homemade Cold Brew Thai Tea, Vodka, Think Cream, Vanilla.	
Magic Candy	\$24
Violet Gin, Lime & Cranberry Juice, Sweet Violet Vermont.	
Lost in Thai	\$22
Thai SangSom Rum, Pineapple & Cranberry Juice, Chamber Bitter.	
Siam Basil	\$20
Tequila Basil Infused, Agave, Lime Juice, Sea Salt & Chilli	
Coco Banana nana	\$22
White Rum, Banana Puree, Pineapple Juice, Coconut Cream, Lime Juice.	
First Sunrise	\$22
Mekhong Thai Whiskey, Mango Puree, Honey, Mango & Lime Juice, Egg white.	
King Islands	\$22
Barcadi, Contrieau, Blue Coracao, Apple Juice, Elder flower, Lime.	
Sex Worker	\$22
Vodka, Passion Fruit, Vanilla Syrup, Lime, Mango Juice, Passion Fruit Juice.	
Bali Hai	\$22
Pink Gin, Strawberry Syrup, Pomegranate, Lime, Egg white.	



BALI HAI



Come say Hai on socials,
find us on Instagram, TikTok and Facebook

STARTERS

Kingfish Sashimi (GF)	
with Green Nam Jim, dill, fried shallot, chili jam, coconut milk	\$26
Pattaya Fishing Tour (GF)	
Kingfish tartare, tom yum dressing, fresh herbs,sesame cracker.	\$26
Hat Yai Fried Chicken	
Boneless thighs, 6 spices, homemade chili sauce	\$19
Satay Beef (Contains peanuts)	
Peanut sauce, homemade pickles	\$19
Satay Tofu (Contains peanuts) (VG)	
Peanut sauce, homemade pickles	\$19
BBQ Chicken Skewer (GF)	
Green long chili, cherry tomato, pineapple	\$18
Scallop	
Malatang sauce, chili oil, spring onion, fried chickpea	\$21 (3 pcs)
(Add extra \$7 per piece)	
Sesame Prawn Toast	
Homemade chili sauce	\$18 (4 pcs)
Lemon-grass Prawn	
Prawns, chili jam, fresh lemon-grass, Thai herbs	\$24 (3 pcs)
Grilled Squid Loligo (GF)	
Red Nam Prik, lime, red chili, garlic, coriander	\$28
Spring Rolls (VG)	
Yum bean, green beans, black fungus, tofu, onion	\$18
Tempura Eggplant (VG)	
Sliced eggplant , batter, spicy mayo	\$18
Chicken Bao	
Tom yum mayo, Thai coleslow	\$18
Fried Peri-Peri Cauliflower	
Balihai seasoning, drizzled with Peri-Peri mayo and crispy kale	\$21

MAINS

250g Wagyu Steak (Strip loin) MB4+ (GF)	
Nam Jim Jaew, green veggie	\$42
Add extra \$10 FM	
Chicken Cashew Nut	
Chicken breast, cashew nuts, capsicum, chili jam, onion, spring onion	\$28
Soft Shell Crab with Garlic Sauce	
Mixed salad, coriander, fried garlic.	\$36
Add extra \$5 FM	
Crispy Fried Barramundi (GF)	
Tamarind sauce, fried shallot, dried chili, fried kaffir lime leaves	\$36
Palo (Moo Deng)	
Slow-cooked pork belly (5 hours), boiled eggs, Chinese broccoli	\$32
Tofu and Rice Vermicelli in a Clay Pot (VG)	
Spring onion, celery, ginger, garlic, mushroom sauce.	\$32
King Prawn and Rice Vermicelli in a Clay Pot	
Spring onion, celery, ginger, garlic, mushroom sauce.	\$34

Pad Thai King Prawn (GF)	
Rice noodles, garlic chives, beansprouts, tamarind sauce, tofu	\$32
Pineapple Fried Rice with Prawns & Chicken Combination (GF)	
Onion, capsicum, cashew nuts, raisins, chicken floss	\$32
Pad See Ew with Crispy Pork Belly	
Rolled rice noodles, Chinese broccoli, egg	\$32
Tom Yum King Prawn (GF)	
King mushrooms, lime leaf, galangal, lemon-grass, chili	\$34
Red Curry Duck	
Duck breast, cherry tomatoes, pineapple, grapes, lychee, basil	\$36
Add extra \$5 FM	
Khao Soi Grilled Chicken	
Crispy egg noodles, yellow curry, pickled cucumber	\$32
Kale Salad wok tossesd calamari	
Served with apple, tomato, crispy anchovy	\$30
Yum Zaab Crispy Pork	
Spring onion, coriander, celery, onion, chili, garlic, cherry tomato, cucumber	\$32
Stir-fried Seasonal Veggies (VG)	
Chinese broccoli, carrot, asparagus, capsicum, broccoli, and tofu	\$26
Pad Thai (VG)	
Broccoli, carrot, capsicum, chive, beansprout, peanut, and tofu	\$28
Green Curry (VG)	
Baby corn, carrot, capsicum, broccoli, and tofu	\$28
Fried Rice (VG)	
Onion, Chinese broccoli, cherry tomato, carrot, and tofu	\$28

DESSERT

Banana Fritters	\$16
Crumble, vanilla ice cream, honey	
Lemon Crème Brûlée	
lemon, thick cream, lemon zest and granulated sugar	\$16
Thai Milk Tea Tiramisu	
Mascarpone, ladyfingers, Thai milk tea powder	\$16
Ice Cream	
Choice of : Coconut,Vanilla,Thai milk tea	\$12

SIDE

Jasmine Rice	\$4.5
Coconut Rice	\$5.5
Roti	\$7.5
Kale Salad	\$7.5

FEED ME

2 SMALL + 2 MAIN + 1 SIDE

\$45pp

ALL MUST PARTICIPATE (MIN 2 GUESTS - MAX 5 GUESTS)