

STARTERS

PACIFIC OYSTERS (4PCS)   \$24

Green Chilli Nam Jim, Chilli Jam, Crispy Shallots, Dill.

Add extra oyster \$6 each

SEARED HOKKAIDO SCALLOPS (3PCS)  \$24

Pad Cha Sauce, Krachai, Green Peppercorn, Chilli.

Add extra scallops \$8 each

SALMON SASHIMI   \$26

Two-Tone Thai Nam Jim, Coconut Cream, Dill, Chilli Oil.

THAI SALMON TARTARE   \$26

Red Onion, Chilli, Lemongrass, Coriander, Green Apple, Rice Crackers.

SLOW-COOKED BEEF SPRING ROLLS (3PCS) \$20

HOUSE-MADE VEGGIE SPRING ROLLS (5PCS) (VG)

Nước chấm, Fresh Coriander, Mint, Lettuce.

Add extra \$7 each / VGO Add extra \$4 each

GRILLED CHICKEN SATAY SKEWERS (2PCS) (VGO)  \$20

Served with Satay Sauce & Thai Ajad Pickles. Add extra \$10 each 

SON-IN-LAW FRIED CHICKEN \$20

Tamarind Caramel, Crispy Shallots, Fried Garlic, Dried Chilli

CHARCOAL CALAMARI (LGF available)  \$24

Red Seafood Nam Jim , Fresh Coriander.

CHICKEN BAO BUNS (2PCS) (VGO) \$20

Tom Yum Mayo, Thai Coleslaw, Coriander. Add extra \$10 each

SESAME PRAWN TOAST (4PCS)  \$20

Spicy Tom Yum Mayo, Tobiko, Micro Herbs.

Add extra \$5 each

SOM TUM THAI (VG)   \$22

Green Papaya, Carrot, Cherry Tomatoes, Garlic, Cashews, Chilli, Lime.

MAINS

AUSTRALIAN SCOTCH FILLET STEAK \$40

Thai Crying Tiger Salad, Cucumber, Toasted Rice, Fresh Herbs.

SOUTHERN THAI BARRAMUNDI   \$38

Pineapple Relish, Shrimp Paste Glaze, Bok Choy.

SLOW-COOKED LAMB SHANK CURRY  \$38

Massamun Curry, Grilled Pineapple, Cashew Crumb, Fried Potatoes.

HOLY BASIL FRIED RICE (VGO) \$36

Braised Beef, Chilli, Crispy Holy Basil.

ADD ROASTED BEEF BONE MARROW & EGG YOLK \$10

Add a luge shot: Prosecco +\$6 | Whisky +\$10

FIVE-SPICE DUCK LEG CONFIT \$36

Citrus Salad, Aromatic Master Stock, Potatoes.

PRAWN PAD THAI (VGO)   \$34

Rice Noodles, Egg, Peanuts, Chives, Bean Sprouts

ROASTED DUCK RED CURRY  \$36

Lychee, Pineapple, Cherry Tomatoes, Thai Basil.

CHICKEN PAD SEE EW (VGO) \$32

Dark Soy Caramel Sauce, Egg, Gai Lan, Crispy Garlic.

CRISPY BARRAMUNDI HERB SALAD   \$38

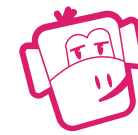
Green Apple, Chilli-Lime Dressing, Toasted Cashews.

ROASTED VEGETABLE GREEN CURRY (VG)  \$32

Dutch Carrots, Zucchini, Grilled Tofu, Crispy Basil.

WOK-TOSSED SEASONAL GREENS (VG)  \$30

Shiitake Mushroom Sauce, Bok Choy, Choy Sum, Gai Lan, Zucchini.



BALI HAI

FEED ME

FOR 2 GUESTS

2 STARTERS 2 MAINS 1 SIDE

\$49 / PERSON LUNCH

\$55 / PERSON DINNER

FOR EACH ADDITIONAL GUEST
ADD 1 STARTER, 1 MAIN, 1 SIDE

ALL GUESTS MUST PARTICIPATE

(MIN 2 GUESTS - MAX 5 GUESTS)

SIDES

Jasmine Rice \$5

Coconut Rice \$7

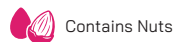
Mixed Leaf & Orange Salad (VG) \$7

Roti with Satay Sauce (VG)  \$7

Many of our menu items may contain traces of gluten, nuts and dairy. Please inform your server of any allergies or dietary requirements.

(VG) Vegan

(VGO) Vegan option available



 Prepared without gluten-containing ingredients. Traces of gluten may be present due to shared kitchen equipment.

 Australian seafood

 Imported seafood

DESSERTS

MANGO STICKY RICE \$18

Coconut Sticky Rice , Coconut Sauce, Fresh Mango.

TROPICAL COCONUT ICE CREAM \$16

Caramelised Pumpkin & Sweet Potato, Sweet Corn, Jackfruit.

ICE CREAM & SORBET \$12

Choice Of: Vanilla, Coconut or Passionfruit sorbet.(VG)

SIGNATURE MOCKTAILS



BALI HAI LYCHEE SOUR \$19

Four Pillars Bandwagon Rare Dry, Rose Water, Rose Tea, Lychee, Lime.

PANDAN PANDANCE \$19

Lyre's Tequila Alternative, Pandan, Coconut Milk, Pineapple, Lime.

WATERMELON SUMMER SPRITZER \$17

Watermelon, Mint, Lime, Soda

PASSIONFRUIT SUNRISE \$17

Raspberry Cordial, Passionfruit Purée, Passionfruit Juice, Lime.

COCONUT ISLANDS \$16

Cold-Brew Jasmine Tea, Coconut Water, Aromatic Coconut Cream Foam

YUZU HONEY MATCHA \$16

Japanese Yuzu Purée, Honey, Tonic Water, Matcha.



Reserve Your Event!

Host your private function with us and make your next milestone unforgettable.

Balihaiofficial@gmail.com

COME SAY HAI ON SOCIALS,

FIND US ON INSTAGRAM, TIKTOK AND FACEBOOK

FEEL

SIGNATURE COCKTAILS



BALI HAI \$23

Gin, Rosé Vermouth, Lychee, Rose Water, Lime.



WHITE LOTUS \$23

Gin, Jasmine, St-Germain Elderflower Liqueur, Lime.



PASSION JOURNEY \$23

Mekhong Thai Spirit, Passionfruit Liqueur, Passionfruit Purée, Lime.



MARIPOSA \$22

Vodka, Yuzu Soda, Passionfruit Purée, Kombucha, Prosecco.



BANGKOK GARDEN \$22

Vodka, Jasmine Tea, Apple Juice, Lemongrass, Pandan.



DANCING WATERMELON \$23

Altos Plata Tequila, Watermelon, Lime.



BAD HAIR DAY \$23

Junmai Sake, Rosella Tea, Lychee, Strawberry, Fairy Floss.



PANDAN PARADISE \$23

1800 Coconut Tequila, Pandan, Coconut Cream, Pineapple, Lime.



MANGO PILLOW \$23

Mekhong Thai Spirit, Mango, Coconut Foam, Dried Mango.



HONEY-TINI \$26

Honey Vodka, Raw Honey, Dry Vermouth, Lemon.



SPICE ROUTE NO. 5 \$26

Buffalo Trace Bourbon, Cinnamon Whisky, Cinnamon Sugar, Toasted Pear.

10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS
*** NO SPLIT PAYMENTS ***