



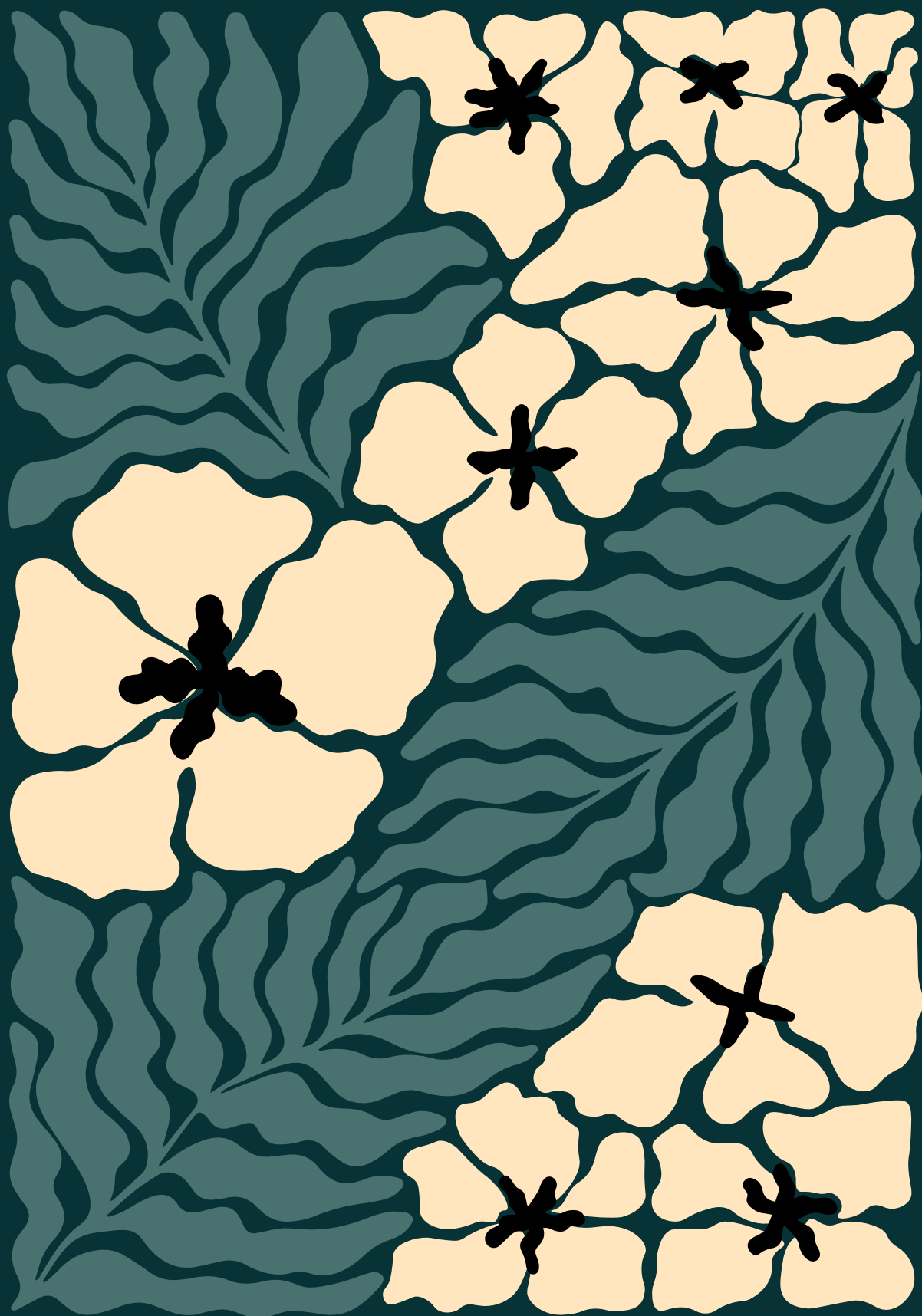
MAYABAY

THAI - JAPANESE

PORTO MONTENEGRO

2024-2025

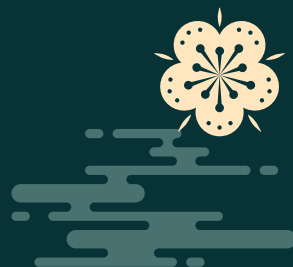
MAYA
Collection



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Steamed Dumplings

Knedle na pari

PHAK CRYSTAL 20 g  Chlorophyll Coloured Crystals, Mushrooms stuffing and Truffle Flavouring <i>Kristali Obojeni Hlorofilom, Nadjev od Pečuraka i Aroma Tartufa</i>	3 €	p. 20
SHUI JAO CRYSTAL HAR GAU 20 g Orange Crystals coloured with Carrot Juice, Smoked Scallops Stuffing <i>Narandžasti Kristali Obojeni Sokom od Šargarepe, Nadjev od Dimljenih Jakobovih Kapica</i>	4 €	
CRYSTAL HOMARD 20 g Black Crystals, Coloured with Squid Ink, Lobster Stuffing <i>Crni Kristali, Obojeni Mastilom od Lignje, Nadjev od Jastoga</i>	5 €	
KUNG CRYSTAL HAR GAU 20 g Transparent Crystals, Prawn Stuffing, Thai Basil Flavouring <i>Prozirni Kristali, Nadjev od Gambora, Aromatizovani Tajlandski Bosiljak</i>	4 €	
PLA CRYSTAL  Pink Crystals coloured with Beetroot Juice, Curry-flavoured Salmon Stuffing, Salmon Roe <i>Purpurni Kristali Obojeni Sokom od Cvekle, Nadjev od Lososa sa Aromom Karija, Ikra Lososa</i>	4 €	p. 20
BEEF GYOZA 25 g  Grilled Beef Gyoza and Julienne Vegetables <i>Juneća Gjoza i Sitno Povrće na Žaru</i>	3 €	
VEGETARIAN GYOZA 25 g Grilled Gyoza with Small Vegetables <i>Gjoza na Žaru sa Sitnim Povrćem</i>	2 €	
BAO PED TABTIM 150 g Homemade Steamed Brioche, Duck Confit with Pomegranate <i>Domaći Brioš Hleb na Pari, Konfit od Patke sa Narom</i>	11 €	p. 21



SASHIMI 3 pcs

GRILL

p. 24

O'TORO : Red Tuna Belly / <i>Trbuh Crvene Tune</i>	24 €	25 €
CHU-TORO : Medium-fat Red Tuna / <i>Crvena Tuna Srednje Masnoće</i>	26 €	26 €
AKAMI : Red Tuna / <i>Crvena Tuna</i>	15 €	17 €
SHAKE : Salmon / <i>Losos</i>	19 €	20 €
HAMACHI : Yellowtail / <i>Žutorepka</i>	23 €	25 €
SUZUKI : Sea Bass / <i>Brancin</i>	18 €	--
TAI : Sea Bream / <i>Orada</i>	14 €	15 €
TAKO : Octopus / <i>Hobotnica</i>	17 €	--
EBI : Baked Prawns / <i>Pečeni Gambori</i>	15 €	--
UNAGI : Traditional Sea Eel / <i>Jegulja na Tradicionalan Način</i>	--	17 €
TAMAGOYAKI : Japanese Omelette / <i>Japanski Omlet</i>	15 €	--
AMAEBI : Gambero Rosso / <i>Crveni Gambori</i>	20 €	--

SUGGESTIONS 5 pcs

p. 24

SASHIMI HOTATE	22 €	--
Scallops Sashimi, Jalapeño Sauce <i>Sashimi od Jakobovih Kapica sa Jalapeño Sosom</i>		



Sushi

NIGIRI 2 pcs

O'TORO : Red Tuna Belly / <i>Trbuh Crvene Tune</i>	22 €	22 €
CHU-TORO : Medium-fat Red Tuna / <i>Crvena Tuna Srednje Masnoće</i>	21 €	21 €
AKAMI : Red Tuna / <i>Crvena Tuna</i>	16 €	17 €
SHAKE : Salmon / <i>Losos</i>	14 €	15 €
HAMACHI : Yellowtail / <i>Žutorepka</i>	14 €	15 €
SUZUKI : Sea Bass / <i>Brancin</i>	13 €	14 €
TAKO : Octopus / <i>Hobotnica</i>	14 €	--
HOTATE : Scallops / <i>Jakobove kapice</i>	14 €	15 €
AMAEBI : Gambero Rosso / <i>Crveni Gambori</i>	17 €	18 €
TAMAGOYAKI : Japanese Omelette / <i>Japanski Omlet</i>	13 €	--
EBI : Baked Prawns / <i>Pečeni Gambori</i>	13 €	--
UNAGI : Traditional Sea Eel / <i>Jegulja na Tradicionalan način</i>	--	16 €

GRILL

p. 25

NIGIRI SUGGESTIONS

MAYABAY FREESTYLE 2 pcs

WAGYU JAPONAIS Japanese Wagyu <i>Japanski Wagyu</i>		31 €
SHAKE : Salmon and Mentaiko Roe in Aburi <i>Losos i Mentaiko Ikra u Aburi Stilu</i>		16 €
HAMACHI : Yellowtail and Bottarga in Aburi <i>Žutorepka i Botarga u Aburi Stilu</i>		16 €
BEEF : Beef Fillet, Garlic Chips and Spring Onions <i>Govedi Filet, Čips od Bijelog Luka i Mladi Luk</i>		16 €
UNAGI : Traditional Sea Eel and Foie Gras <i>Morska Jegulja na Tradicionalan Način i Foie Gras</i>		18 €

p. 25

GUNKAN 2 pcs

O'TORO 🍣 Red Tuna Belly, Kizami Wasabi, Spring Onions <i>Trbuh Crvene Tune, Kizami Wasabi i Mladi Luk</i>	23 €
CHU-TORO Medium-fat Red Tuna, Avocado / <i>Crvena Tuna Srednje Masnoće, Avokado</i>	22 €
SPICY AKAMI AVOCADO 🍣🍣 Spicy Red Tuna, Avocado / <i>Pikantna Crvena Tuna, Avokado</i>	17 €
SPICY SHAKE AVOCADO 🍣🍣 Spicy Salmon, Avocado / <i>Pikantni Losos, Avokado</i>	16 €
HOTATE, TOBIKO : Scallops, Tobiko / <i>Jakobove Kapice, Tobiko</i>	16 €
IKURA : Marinated Salmon Roe / <i>Marinirana Ikra Lososa</i>	17 €

p. 26

Hand-Roll



vegetarian dish / *vegetarijansko jelo*



slightly spicy / *blago ljuto*



spicy / *ljuto*

GUNKAN SUSHI SUGGESTIONS 2 pcs

p. 26

GUNKAN FIRE

19 €

Salmon Leaf, Cream Cheese and Aburi Salmon
List Lososa, Krem Sir i Grilovani Losos

TEMAKI HAND ROLL 1 pc

AKAMI AVOCADO

16 €

Red Tuna, Avocado / *Crvena Tuna, Avokado*

SHAKE AVOCADO

15 €

Salmon, Avocado / *Losos, Avokado*

IKURA : Salmon Roe / *Ikra Lososa*

18 €

SPICY AKAMI OR SPICY SHAKE 🌶️🌶️

15 €/14 €

Spicy Tuna or Spicy Salmon / *Pikantna Tuna ili Pikantni Losos*

VEGETABLE : Vegetables / *Povrće* 🌿

10 €

UNAGI : Traditional Sea Eel / *Morska Jegulja na Tradicionalan Način*

16 €

CALIFORNIA

14 €

King Crab, Avocado, Cucumber / *Kraljevska Kraba, Avokado, Krastavac*

TEMAKI MAYABAY SUGGESTION 1 pc

ONIGIRI SHAKE OR MAGURO CONFIT

19 €/20 €

p. 27

Aburi Salmon or Confit Tuna, Yukari and Shichimi
Losos Aburi ili Tuna Konfit, Yukari i Shichimi



HOSOMAKI 6 pcs

p. 28

O'TORO : Red Tuna Belly / *Trbuh Crvene Tune* 24 €

AKAMI : Red Tuna, Avocado / *Crvena Tuna, Avokado* 20 €

SHAKE : Salmon, Avocado / *Losos, Avokado* 18 €

UNAGI 19 €

Sea Eel, Pickled Radish, Eel Sauce

Morska Jegulja, Ukiseljena Rotkvica, Sos od Morske Jegulje

KAPPA : Cucumber / *Krastavac* 🌿 10 €

AVOCADO : Avocado / *Avokado* 🌿 11 €

HOSOMAKI TEMPURA 5 pcs

p. 28

VEGETABLE MAKI, AKAMI TARTARE 🍷 18 €

Vegetable Tempura Maki, Red Tuna Tartare

Tempura Maki od Povrća, Tartar od Crvene Tune

VEGETABLE MAKI, BEEF TARTARE 18 €

Vegetable Tempura Maki, Beef Tartare

Tempura Maki od Povrća, Juneći Tartar

CRUNCHY ROLL 🍷 18 €

Salmon Avocado Cheese Tempura Roll and Spicy Salmon Tartare

Tempura Rolnica sa Sirom od Lososa i Avokada i Pikantni Tartar od Lososa

FUTOMAKI SUGGESTIONS 5 pcs

p. 29

FUTOMAKI MAYABAY 24 €

Mixed Fish, Tobiko, Avocado, Spring Onions

Mješovita Riba, Tobiko, Avokado, Mladi Luk

URAMAKI 8 pcs

p. 30

MAYABAY ROLL 2025 BY MARIKO 45 €

Gambero Rosso, Asparagus with Japanese Mayonnaise

Crveni Gambor, Špagle sa Japanskim Majonezom

DRAGON ROLL 🍷 42 €

Almond Tempura, Salmon, Cream Cheese, Wasabi-Flavored Sesame

Tempura od Badema, Losos, Krem Sir, Susam sa Ukusom Wasabija

RAINBOW ROLL 30 €

Crabmeat, Avocado, Cucumber, Mixed Fish

Meso od Krabe, Avokado, Krastavac, Mješovita Riba

SPICY AKAMI OR SHAKE ROLL 🍷🍷 24 €/22 €

Spicy Red Tuna or Spicy Salmon, Cucumber

Pikantna Crvena Tuna ili Pikantni Losos, Krastavac



MANGO ROLL	25 €	p. 30
Ebi, Salmon, Tuna, Avocado, Mango, Jalapeño and Sweet Chili Sauce <i>Škamp, Losos, Tuna, Avokado, Mango, Jalapeño i Slatko-Ljuti Sos</i>		
SHAKE ABURI ROLL	23 €	
Salmon, Cream Cheese, Mango / <i>Losos, Krem Sir, Mango</i>		
HAMACHI ROLL 🍷	34 €	
Yellowtail, Avocado, Tobiko Wasabi / <i>Žutorepka, Avokado, Tobiko Wasabi</i>		
UNAGI ROLL	25 €	
Sea Eel, Avocado, Sesame, Eel Sauce, Sansho <i>Morska Jegulja, Susam, Sos od Morske Jegulje, Japanski Biber</i>		
BRYAN ROLL 🍷	23 €	
Grilled Salmon and Sea Bass, Cream Cheese, Cucumber, Avocado, Sriracha Sauce <i>Grilovani Losos i Brancin, Krem Sir, Krastavac, Avokado, Sriracha Sos</i>		
BEEF ROLL	24 €	
Beef Fillet, Foie Gras Terrine, Fig and Lime Zest <i>Juneći Filet, Terrine Gušče Džigerice, Smokva i Korica Limete</i>		
HOTATE ABURI ROLL	26 €	
Aburi Scallops, Shiso, Avocado, Carrot, Chives, Yuzu Tobiko <i>Grilovane Jakobove Kapice, Shiso, Avokado, Šargarepa, Vlašac, Yuzu Tobiko</i>		
O'TORO ABURI ROLL	34 €	
Crispy Vegetable, O'toro Tartare and Wafu Sauce <i>Hrskavo Povrće, O'Toro Tartar i Wafu Sos</i>		
URAMAKI TEMPURA 8 pcs		
WAGYU JAPONAIS ROLL 🍷	48 €	p. 31
Wagyu, Avocado, Asparagus Tempura, Spicy Mayonnaise, Sriracha Sauce / <i>Wagyu, Avokado, Špargle u Tempuri, Ljuti Majonez, Sriracha Sos</i>		
TEMPURA FUSION ROLL 🍷	31 €	
Large Prawns in Tempura, Sriracha, Cucumber, On Top Chu-Toro <i>Veliki Gambori u Tempuri, Sriracha, Krastavac, Chu-Toro Tuna</i>		
ROCK'N ROLL	22 €	
Prawn, Avocado and Cucumber Tempura Roll <i>Rolnica sa Gamborima, Avokadom i Krastavcem u tempuri</i>		
TIGER ROLL 🍷	25 €	
Large Prawns in Tempura, Avocado, Cream Cheese, Spicy Mayonnaise, Crispy Onions <i>Veliki Gambori u Tempuri, Avokado, Krem Sir, Ljuti Majonez, Hrskavi Crni Luk</i>		



Thai Sashimi

New Style

Ceviche & Tartare Nikkei

by MayaBay

RED TUNA TATAKI 125 g	25 €	p. 34
Snacked Tuna with Sweet Chili Condiment <i>Sjeckana Tuna sa Slatkim Čilijem</i>		
YELLOWTAIL THAI SASHIMI AND LIME 125 g	30 €	
Yellowtail Sashimi, Ginger and Lime Sauce <i>Sashimi od Žutorepke, Aromatizovan Umakom od Đumbira i Limete</i>		
BEEF FILLET THAI SASHIMI TRUFFLE FLAVOURED 125 g	22 €	p. 35
Beef Sashimi, Truffle Flavoured Soy Sauce <i>Juneći Sašimi, Soja Sos sa Ukusom Tartufa</i>		
SEA BASS THAI SASHIMI WITH SWEET PONZU 125 g	23 €	
Sea Bass Sashimi Sweet Ponzu Sauce and Japanese Plum <i>Sashimi Od Brancina, Slatki Ponzu Sos I Japanska Šljiva</i>		
MIX THAI SASHIMI 300 g	33 €	
Salmon, Tuna & Hamachi Sashimi Flavored with Ginger & Lime Sauce <i>Sashimi od Lososa, Tuna i Žutorepke, Aromatizovan Sosom od Đumbira i Limete</i>		
PLA DIP COCO 250 g 	26 €	p. 38
Tuna and Coconut Milk with Fresh Winegar and Spices <i>Tuna i Kokosovo Mlijeko sa Vinskim Sirćetom i Začinima</i>		
SHAKE & PASSION FRUIT CEVICHE NIKKEI 125 g	26 €	
Salmon and Passion Fruit Ceviche Nikkei <i>Nikkei Ceviche od Lososa i Marakuje</i>		
YELLOWTAIL CEVICHE WITH WARM CRISPY RICE 125 g	25 €	p. 39
Yellowtail, Lemon Zest, Chives, Warm Crispy Rice Cake <i>Žutorepka, Kora Limuna, Vlašac, Topli Hrskavi Rižin Kolač</i>		
BEEF CEVICHE NIKKEI 125 g	20 €	
Beef Fillet and Edamame Ceviche with Flavoured Soy Sauce <i>Filet Govedine i Edamame Ceviche sa Aromatizovanim Sosom od Soje</i>		



Spring Rolls, Japanese Tempura

Prolječne Rolnice, Japanska Tempura

Salads

Salate

YAM WOON SEN NUA 200 g 	18 €	p. 42
Spicy Beef Salad <i>Pikantna Goveda Salata</i>		
YAM PHAK 200 g  	19 €	
Vegetable and Fruits Salad with Gochugaru Chili Powder <i>Salata od Povrća i Voća sa Gochugaru Čili Prahom</i>		
YAM K 300 g	25 €	p. 43
Duck Breast Salad, Fresh Herbs, Grapefruit, Japanese Pear, Pomegranate <i>Salata od Pačjih Prsa, Svježe Začinsko Bilje, Grejpfrut, Japanska Kruška, Nar</i>		
YAM HOMARD 200 g	36 €	
Thai Seasoned Lobster Salad with Fresh Herbs and Tomatoes Confit <i>Tajlandska Salata od Jastoga sa Svježim Začinskim Biljem i Konfitom od Paradajza</i>		
PO PIA THOT 1 pc / 30 g		p. 46
Selection of Spring Rolls <i>Miks Prolječnih Rolnica</i>		
Vegetable / <i>Povrće</i> 	2 €	
Chicken / <i>Piletina</i>	3 €	
Shrimps / <i>Škampi</i>	5 €	
PO PIA NUA 1 pc / 30 g	3 €	
Beef / <i>Govedina</i>		
PO PIA THOT PED 1 pc / 20 g	4 €	
Marinated Duck Spring Rolls with Soy Sauce and Star Anise <i>Marinirane Prolječne Rolnice s Pačetinom, Soja Sosom i Zvezdastim Anisom</i>		
TOD MEN KUNG 90 g	17 €	p. 47
Prawns Croquettes Flavored with Curry <i>Kroketi od Gambora Začinjeni Karijem</i>		
YASAI 7 pcs / 350 g 	18 €	p. 48
7 Vegetable Combo Tempura <i>Kombinacija 7 Povrtnih Tempura</i>		
MORIAWASE 9 pcs / 350 g	26 €	
Mixed Tempura: 4 Prawns, 5 Vegetable <i>Miješana Tempura: 4 Gambora, 5 Povrće</i>		
EBI TEMPURA 5 pcs / 200 g	25 €	
5 Tempura Prawns <i>5 Gambora u Tempuri</i>		
HOMARD TEMPURA 400 g	35 €	p. 49
Half Lobster Tempura with Lebanese Cucumber and Amazu Sauce <i>Polovina Jastoga u Tempuri sa Libanskim Krastavcem i Amazu Sosom</i>		



vegetarian dish / vegetarijansko jelo



slightly spicy / blago ljuto



spicy / ljuto

Soups

Supe

TOM KHA 200 g		p. 52
Coconut Soup / <i>Supa od Kokosa</i>		
Phak (Vegetables / <i>Povrće</i>)	9 €	
Kaï (Chicken / <i>Piletina</i>)	12 €	
Kung (Prawns / <i>Gambori</i>)	17 €	
Mix (Vegetable, Chicken, Prawns / <i>Povrće, Piletina, Gambori</i>)	14 €	

MISO SOUP 140 g	9 €	p. 52
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TOM YAM KUNG 220 g 	16 €	p. 53
Spicy Shrimps Soup with Mushrooms		
<i>Pikantna Supa od Gambora sa Pečurkama</i>		

Curries

Kariji

KAENG DANG KUNG YANG 415 g 	27 €	p. 56
Grilled Prawns in Red Curry		
<i>Gambori na Grilu u Crvenom Kariju</i>		

LAMB MASSAMANN 480 g 	34 €	
"Chiang Mai" Lamb Shank Curry		
<i>Kari "Chiang Mai" sa Jagnjećom Koljenicom</i>		

PLA THRAY DAENG 400 g	29 €	p. 57
Grilled Sea Bream with Mango & French Beans, Curry Sauce		
<i>Grilovana Orada sa Mangom i Zelenom Boranijom, Kari Sos</i>		

KAENG KWIEN PHAK 310 g  	25 €	
Vegetable Green Curry (Vegetarian)		
<i>Zeleni Kari od Povrća (Vegetarijanski)</i>		

Robata

Japanese barbecue

YAKITORI 200 g / 5 pcs Free-range Chicken Skewers, homemade Yakitori Sauce <i>Pileći Ražnjići iz Slobodnog Uzgoja, Domaći Yakitori Sos</i>	19 €	p. 60
LAMB CUTLET 350 g / 5 pcs Robata Lamb Chops <i>Robata Jagnjeći Kotleti</i>	35 €	
PLA YANG BAITONG 240 g Grilled Turbot Fillet on Banana Leaf, served with Traditional Thai Cashew Nut Sauce <i>Grilovani File Turbota na Listu Banane, Poslužen sa Tradicionalnim Tajlandskim Sosom od Kikirikija</i>	30 €	p. 61
BEEF FILLET MAYABAY STYLE 200 g Grilled Beef With Sweet and Sour Sauce <i>Grilovana Govedina sa Kiselo-Slatkim Sosom</i>	39 €	p. 62
TOMAHAWK FOR TWO 1100 g BBQ Grilled Tomahawk <i>Tomahawk sa Roštilja</i>	230 €	p. 63



Specialities

Specijaliteti

PAD THAI

Stir-fried rice noodles / *Prženi Rižini Rezanci*

p. 66

Kung (Prawns / *Gambori*) 300 g

25 €

Kai (Chicken / *Piletina*) 300 g

23 €

Tow Hoo (Tofu / *Tofu*) 290 g

22 €

Homard (Lobster / *Jastog*) 300 g

57 €

Nua (Beef Fillet / *Juneći File*) 300 g

29 €

NUA PHAD PICK KANG 250 g 

32 €

p. 67

Sauteed Beef Fillet, Curry and Lemon Leaf

Sotirani Juneći File, Kari i List Limuna

LARMES DU TIGRE 180 g 

36 €

p. 68

Beef Sirloin Tiger Tears

Goveda Rozbratna Tigrove Suze

HOMARD PRICK PRAO 300 g

34 €

Sauteed King Prawn with Vegetables, Prick Prao Sauce

Sotirani Gambori Sa Povrcem, Prik Prao Sos

BLACK COD WITH CHILI PEPPERS 180 g 

49 €

p. 69

Miso Marinated Black Cod with Chili Peppers

Crni Bakalar Mariniran u Miso Sosu sa Čili Papričicama

PLA YANG PAK 1200 g

61 €

Baked Sea Bass with Tomato and Sauces

Pečeni Brancin sa Paradajzom i Sosovima



vegetarian dish / *vegetarijansko jelo*



slightly spicy / *blago ljuto*



spicy / *ljuto*

Garnishes

Garnishes

KHAO 100 g 	7 €	p. 72
Plain Steamed White Thai Rice <i>Bijeli Tajlandski Pirinač</i>		
KHAO NIAO YANG 125 g 	7 €	
Steamed Sticky Rice (Gluten Free) <i>Ljepljivi Pirinač (Bez Glutena)</i>		
KHAO PHAD SAPPAROD 150 g 	9 €	p. 73
Fried Rice with Pineapple and Raisins <i>Prženi Pirinač sa Ananasom i Suvim Groždem</i>		
MACULA YANG 350 g  	9 €	
Double Cooked Aubergine <i>Dvostruko Kuvani Patlidžan</i>		
MAN TOD 150 g  	10 €	p. 74
Crispy Sweet Potato Fries with Smoked Chipotle <i>Hrskavi Pomfrit od Slatkog Krompira sa Dimljenim Čipotle Paprikama</i>		
ROTI 120 g 	7 €	
Thai Bread <i>Tajlandski Hleb</i>		
PHAD PHAK RUAM 140 g 	9 €	p. 75
Glazed Mixed Vegetables in Soy Sauce <i>Glazirano Miješano Povrće u Soja Sosu</i>		
YAM AVOCADO 400 g 	11 €	
Avocado and Mixed Leaf Salad with Lime <i>Salata od Avokada i Miješanog Lisnatog Povrća sa Limetom</i>		



vegetarian dish / vegetarijansko jelo



slightly spicy / blago ljuto



spicy / ljuto

Desserts

Deserti

MAYA SPHÈRE 2025 150 g 66% Dark Chocolate Shell, Chocolate Ice Cream Mousse, Vanilla Ice Cream, Crispy Chocolate Caramel Pearls, Chocolate Sauce Infused with Tonka Bean <i>66% Tamna čokolada, Kremasti Čokoladni Mousse Sladoled,</i> <i>Sladoled od Vanilije, Hrskave Čokoladne Perle sa Karamelom,</i> <i>Čokoladni Sos Prožet Notama Tonka Zrna</i>	24 €	p. 78
CANDY FLOSS 75 g Plain or Chocolate Drizzled Candyfloss <i>Obična ili Čokoladom Prelivena Šećerna Vuna</i>	10 €	p. 79
HOSOMAKI MANGO STICKY RICE 150 g Vanilla and Coconut Sticky Rice, Vanilla Mango Tartare, White Chocolate Crisp, Coconut Sauce <i>Ljepljiva Riža s Vanilom i Kokosom, Tartar od Manga i Vanile,</i> <i>Hrskava Bijela Čokolada i Sos od Kokosa</i>	17 €	p. 80
ICE CREAM 2 scoops / 2 kugle Artisinal Ice Creams and Sorbets - Selection of Flavours <i>Artizanski Sladoledi i Sorbeti – Izbor Ukusa</i>	8 €	p. 81
INTENSELY CHOCOLATE 140 g 70% Organic Chocolate Soufflé <i>70% Organski Čokoladni Sufle</i>	18 €	p. 82
RASPBERRY PISTACHIO TACOS 170 g Crispy Chocolate-Raspberry Tuile, Creamy Praline Pistachio, Raspberry Brunoise and Pistachio Sauce <i>Hrskavi Tuile od Čokolade i Maline, Kremaste Praline od Pistaća,</i> <i>Brunoise od Maline i Sos od Pistaća</i>	17 €	p. 83
MAYA SIGNATURE 2025 (To share / Za dvoje) 300 g Vanilla Cheesecake Mousse, Chocolate Peanut Crunch, Hazelnut and Peanut Praline Cream <i>Mousse od Vanila Čizkejka, Čokoladni Kikiriki Krokant, Krem</i> <i>Pralina od Lješnika i Kikirikija</i>	27 €	p. 84
MOCHIS 1 pcs / 1 kom / 45 g Ice Cream Coated with Rice Paste - Selection of Flavours <i>Sladoled u Rižinoj Pasti – Izbor Ukusa</i>	6 €	p. 85

Maya Collection

MAYA COLLECTION	p. 86-87
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MAYA MIA	p. 110-111
REFUGE DE LA TRAYE	p. 112-113
MAYA ALTITUDE	p. 114-115



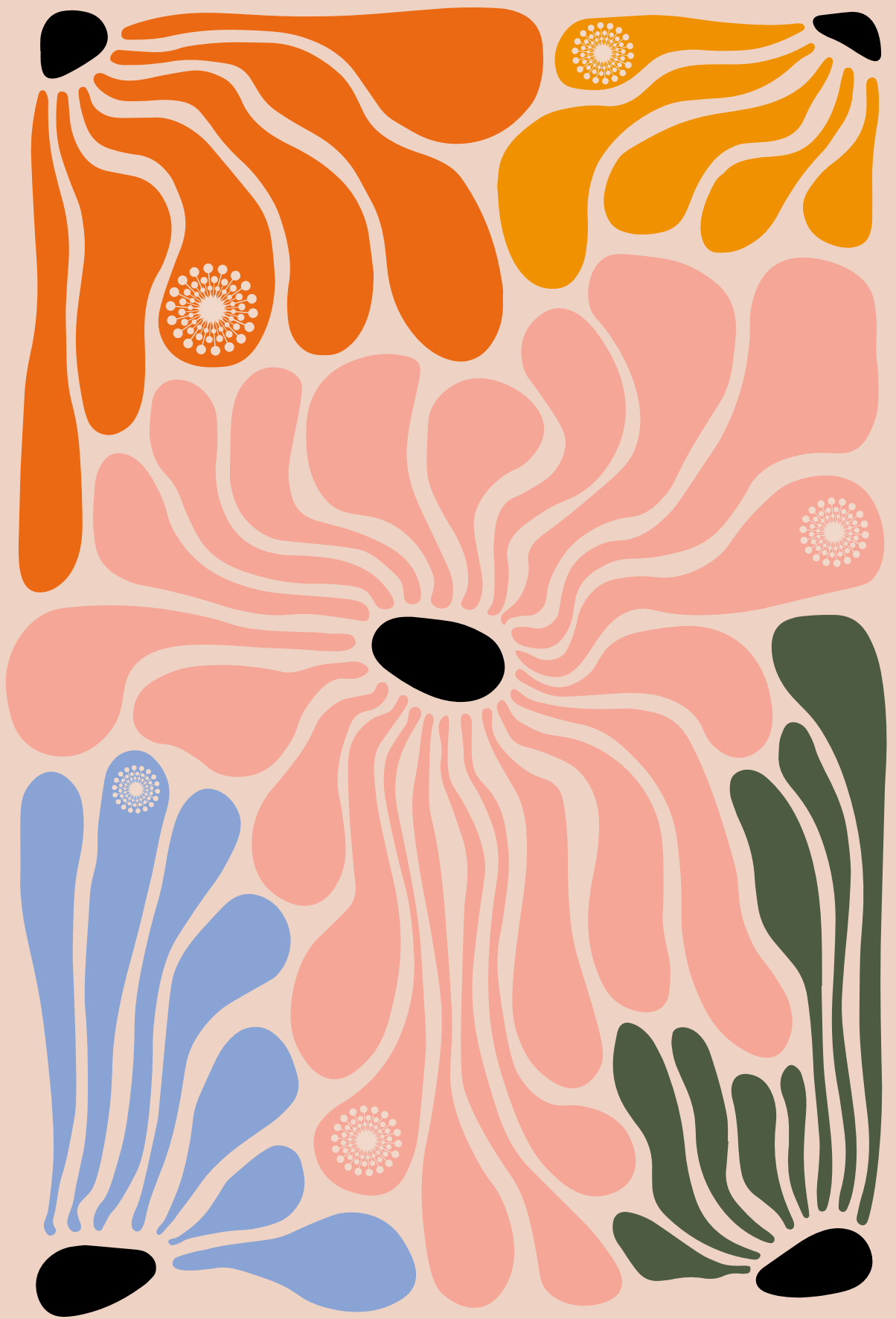
vegetarian dish / *vegetarijansko jelo*



slightly spicy / *blago ljuto*



spicy / *ljuto*



STEAMED DUMPLINGS

KNEDLE NA PARI

Dim Sum are delicious Asian delicacies that will delight your taste buds. Prepared with careful skill, these refined, healthy little marvels are served savoury or sweet, and require precise expertise.

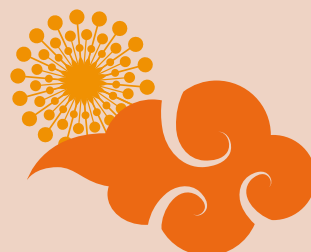
Steamed, fried, pan-fried or poached, each ravioli is a real gourmet gem, ideal as an "Asian tapas" to start your meal in style.

Our talented Chef, immersed in local culinary traditions, trained in Asia to master the art of making these unique delights. He makes the various pastas and fillings himself, guaranteeing authentic, unrivalled flavours.

Dim sum su ukusni azijski specijaliteti koji će oduševiti vaše nepce. Pripremljeni s velikom pažnjom i vještinom, ovi profinjeni, zdravi mali zalogaji mogu biti slani ili slatki i zahtijevaju preciznu izradu.

Kuvani na pari, prženi, pečeni na tiganju ili poširani, svaki raviol je pravi gurmanski dragulj, idealan kao „azijski tapas“ za elegantan početak obroka.

Naš talentovani šef, uronjen u lokalne kulinarske tradicije, školovao se u Aziji kako bi savladao umjetnost pripreme ovih jedinstvenih delicija. Sam izrađuje različite vrste tijesta i nadjeva, garantujući autentične i neponovljive ukuse.



PHAK CRYSTAL 🍄

Chlorophyll Coloured Crystals,
Mushrooms stuffing and Truffle Flavouring
*Kristali Obojeni Hlorofilom, Nadjev od Pečuraka
i Aroma Tartufa*

SHUI JAO CRYSTAL HAR GAU

Orange Crystals coloured with Carrot
Juice, Smoked Scallops Stuffing
*Narandžasti Kristali Obojeni Sokom od
Šargarepe, Nadjev od Dimljenih Jakobovih
Kapica*

CRISTAL HOMARD

Black Crystals, Coloured with Squid Ink,
Lobster Stuffing, Truffle Paste
*Crni Kristali, Obojeni Mastilom od Lignje,
Nadjev od Jastoga, Pasta od Tartufa*

KUNG CRYSTAL HAR GAU

Transparent Crystals, Prawn Stuffing,
Thai Basil Flavouring
*Prozirni Kristali Punjeni Škampima,
Aromatizovani Tajlandskim Bosiljkom*

PLA CRYSTAL 🐟

Pink Crystals coloured with Beetroot Juice,
Curry-flavoured Salmon Stuffing, Salmon Roe
*Purpurni Kristali Obojeni Sokom od Cvekle,
Nadjev od Lososa sa Aromom Karija, Ikra Lososa*



BEEF GYOZA 🐮

Grilled Beef Gyoza and Julienne Vegetables

Juneća Gjoza i Sitno Povrće

VEGETARIAN GYOZA 🌱

Grilled Gyoza with Small Vegetables

Gjoza na Žaru sa Sitnim Povrćem

BAO PED TABTIM

Homemade Steamed Brioche, Duck Confit
with Pomegranate

Domaći Brioš Hleb na Pari, Konfit od Patke sa Narom





SUSHI

ROLL HAND-ROLL

Japanese cuisine is indeed world known for its balance of delicacy and freshness of its ingredients.

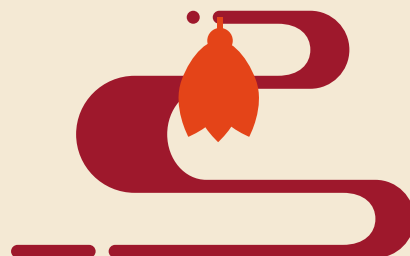
Essentially consisting of fish, vegetables, seaweed, rice or noodles, this cuisine is varied, healthy, flavoursome and precise, and is an essential part of the Asian culture.

The most typical dishes are sushi and sashimi, Udon and soba noodles, dishes with teriyaki sauce or the typical tempura that our Chef offers in a wide range of flavours and colours.

Japanska kuhinja je zaista svjetski poznata po svojoj ravnoteži između delikatnosti i svježine sastojaka.

Pretežno zasnovana na ribi, povrću, algama, pirinču i rezancima, ova kuhinja nudi raznolikost, zdravu ishranu, prefinjene ukuse i vrhunsku preciznost, te je neraskidivo povezana s azijskom kulturom.

Najtipičnija jela su suši i sašimi, udon i soba rezanci, jela sa terijaki sosom ili prepoznatljiva tempura, koju naš šef priprema u širokoj paleti ukusa i boja.



SUSHI

SASHIMI 3 pcs

O'TORO : Red Tuna Belly / *Trbuh Crvene Tune*

CHU-TORO : Medium-fat Red Tuna / *Tuna Srednje Masnoće*

AKAMI : Red Tuna / *Crvena Tuna*

SHAKE : Salmon / *Losos*

HAMACHI : Yellowtail / *Žutorepka*

SUZUKI : Sea Bass / *Brancin*

TAI : Sea Bream / *Orada*

TAKO : Octopus / *Hobotnica*

EBI : Baked Prawns / *Pečeni Gambori*

UNAGI : Traditional Sea Eel / *Jegulja na Tradicionalan Način*

TAMAGOYAKI : Japanese Omelette / *Japanski Omlet*

AMAEBI : Gambero Rosso / *Crveni Gambori*

SUGGESTIONS 5 pcs

SASHIMI HOTATE

Scallops Sashimi, Jalapeño Sauce

Sashimi od Jakobovih Kapica sa Jalapeño Sosom



NIGIRI 2 pcs

O'TORO : Red Tuna Belly / *Trbuh Crvene Tuna*

CHU-TORO : Medium-fat Red Tuna / *Tuna Srednje Masnoće*

AKAMI : Red Tuna / *Crvena Tuna*

SHAKE : Salmon / *Losos*

HAMACHI : Yellowtail / *Žutorepka*

SUZUKI : Sea Bass / *Brancin*

TAKO : Octopus / *Hobotnica*

HOTATE : Scallops / *Jakobove kapice*

AMAEBI : Gambero Rosso / *Crveni Gambori*

TAMAGOYAKI : Japanese Omelette / *Japanski Omlet*

EBI : Baked Prawns / *Pečeni Gambori*

UNAGI : Traditional Sea Eel / *Jegulja na Tradicionalan način*

NIGIRI SUGGESTIONS MAYABAY FREESTYLE 2 pcs

WAGYU JAPONAIS

Japanese Wagyu

Japanski Wagyu

SHAKE

Salmon and Mentaiko Roe in Aburi

Losos i Ikra Bakalara u Aburi Stilu

HAMACHI

Yellowtail and Bottarga in Aburi

Žutorepka i Botarga u Aburi Stilu

BEEF

Beef Fillet, Garlic Chips and Spring Onions

Govedi Filet, Čips od Bijelog Luka i Mladi Luk

UNAGI

Traditional Sea Eel and Foie Gras

Morska Jegulja na Tradicionalan Način i Foie Gras



HAND-ROLL

GUNKAN 2 pcs

O'TORO ~

Red Tuna Belly, Kizami Wasabi, Spring Onions
Trbuh Crvene Tuna, Kizami Wasabi i Mladi Luk

CHU-TORO

Medium-fat Red Tuna, Avocado
Crvena Tuna Srednje Masnoće, Avokado

SPICY AKAMI AVOCADO ~ ~

Spicy Red Tuna, Avocado / *Pikantna Crvena Tuna, Avokado*

SPICY SHAKE AVOCADO ~ ~

Spicy Salmon, Avocado / *Začinjeni Losos, Avokado*

HOTATE, TOBIKO : Scallops, Tobiko / *Jakobove Kapice, Tobiko*

IKURA : Marinated Salmon Roe / *Marinated Ikra Lososa*



GUNKAN SUSHI SUGGESTIONS 2 pcs

GUNKAN FIRE

Salmon Leaf, Cream Cheese and Aburi Salmon
List Lososa, Krem Sir i Grilovani Losos

TEMAKI HAND ROLL 1 pc

AKAMI AVOCADO OR SHAKE AVOCADO

Red Tuna or Salmon, Avocado

Crvena Tuna ili Losos, Avokado

IKURA

Salmon Roe / *Ikra Lososa*

HOTATE TARTARE

Scallops Tartare / *Scallops Tartare*

SPICY AKAMI OR SPICY SHAKE 🍣🍣

Spicy Tuna or Spicy Salmon

Pikantna Tuna ili Pikantni Losos

VEGETABLE 🌸

Vegetables / *Povrće*

UNAGI

Traditional Sea Eel

Morska Jegulja na Tradicionalan Način

CALIFORNIA

King Crab, Avocado, Cucumber

Kraljevska Kraba, Avokado, Krastavac



TEMAKI MAYABAY SUGGESTION 1 pc

ONIGIRI SHAKE OR MAGURO CONFIT

Aburi Salmon or Confit Tuna, Yukari and Shichimi

Grilovani Losos ili Tuna Konfit, Yukari i Shichimi

ROLL

HOSOMAKI 6 pcs

O'TORO

Red Tuna Belly
Trbuh Crvene Tune

AKAMI OR SHAKE

Red Tuna or Salmon, Avocado
Crvena Tuna ili Losos, Avokado

UNAGI

Sea Eel, Pickled Radish, Eel Sauce
*Morska Jegulja, Ukiseljena Rotkvica,
Sos od Morske Jegulje*

KAPPA 🍃

Cucumber / *Krastavac*

AVOCADO 🍃

Avocado / *Avokado*

HOSOMAKI TEMPURA 5 pcs

VEGETABLE MAKI, AKAMI TARTARE 🍷

Vegetable Tempura Maki, Red Tuna Tartare
Tempura Maki od Povrća, Tartar od Crvene Tune

VEGETABLE MAKI, BEEF TARTARE

Vegetable Tempura Maki, Beef Tartare
Tempura Maki od Povrća, JUNEČI Tartar

CRUNCHY ROLL 🍷

Salmon Avocado Cheese Tempura Roll and Spicy
Salmon Tartare
*Tempura Rolnica sa Sirom od Lososa i Avokada i
Pikantni Tartar od Lososa*



FUTOMAKI SUGGESTIONS 5 pcs

FUTOMAKI MAYABAY

Mixed Fish, Tobiko, Avocado, Spring Onions

Mješovita Riba, Tobiko, Avokado, Mladi Luk



URAMAKI 8 pcs

MAYABAY ROLL 2025 BY MARIKO

Gambero Rosso, Asparagus with Japanese Mayonnaise
Crveni Gambor, Špargle sa Japanskim Majonezom

DRAGON ROLL ~

Almond Tempura, Salmon, Cream Cheese, Wasabi-Flavored Sesame
Badem u Tempuri, Losos, Krem Sir, Susam sa Ukusom Wasabija

RAINBOW ROLL

Crabmeat, Avocado, Cucumber, Mixed Fish
Meso od Krabe, Avokado, Krastavac, Mješovita Riba

SPICY AKAMI OR SHAKE ROLL ~ ~

Spicy Red Tuna or Spicy Salmon, Cucumber
Pikantna Crvena Tuna ili Pikantni Losos, Krastavac

MANGO ROLL

Ebi, Salmon, Tuna, Avocado, Mango, Jalapeño and Sweet Chili Sauce
Škamp, Losos, Tuna, Avokado, Mango, Jalapeño i Slatko-Ljuti Sos

SHAKE ABURI ROLL

Salmon, Cream Cheese, Mango / *Losos, Krem Sir, Mango*

HAMACHI ROLL ~

Yellowtail, Avocado, Tobiko Wasabi
Žutorepka, Avokado, Tobiko Wasabi

UNAGI ROLL

Sea Eel, Avocado, Sesame, Eel Sauce, Sansho
Morska Jegulja, Susam, Sos od Morske Jegulje, Japanski Biber

BRYAN ROLL ~

Grilled Salmon and Sea Bass, Cream Cheese, Cucumber, Avocado, Sriracha Sauce / *Grilovani Losos i Brancin, Krem Sir, Krastavac, Avokado, Sriracha Sos*

BEEF ROLL

Beef Fillet, Foie Gras Terrine, Fig and Lime Zest
Juneći Filet, Terrine Gušče Džigerice, Smokva i Korica Limete

HOTATE ABURI ROLL

Aburi Scallops, Shiso, Avocado, Carrot, Chives, Yuzu Tobiko
Grilovane Jakobove Kapice, Shiso, Avokado, Šargarepa, Vlašac, Yuzu Tobiko

O'TORO ABURI ROLL

Crispy Vegetable, O'toro Tartare and Wafu Sauce
Hrskavo Povrće, O'Toro Tartar i Wafu Sos



URAMAKI TEMPURA 8 pcs

WAGYU JAPONAIS ROLL ~

Wagyu, Avocado, Asparagus Tempura, Spicy Mayonnaise, Sriracha Sauce

Wagyu, Avokado, Špargle u Tempuri, Ljuti Majonez, Sriracha Sos

TEMPURA FUSION ROLL ~

Large Prawns in Tempura, Sriracha, Cucumber, On Top Chu-Toro

Veliki Gambori u Tempuri, Sriracha, Krastavac, Chu-Toro Tuna

ROCK'N ROLL

Prawn, Avocado and Cucumber Tempura Roll

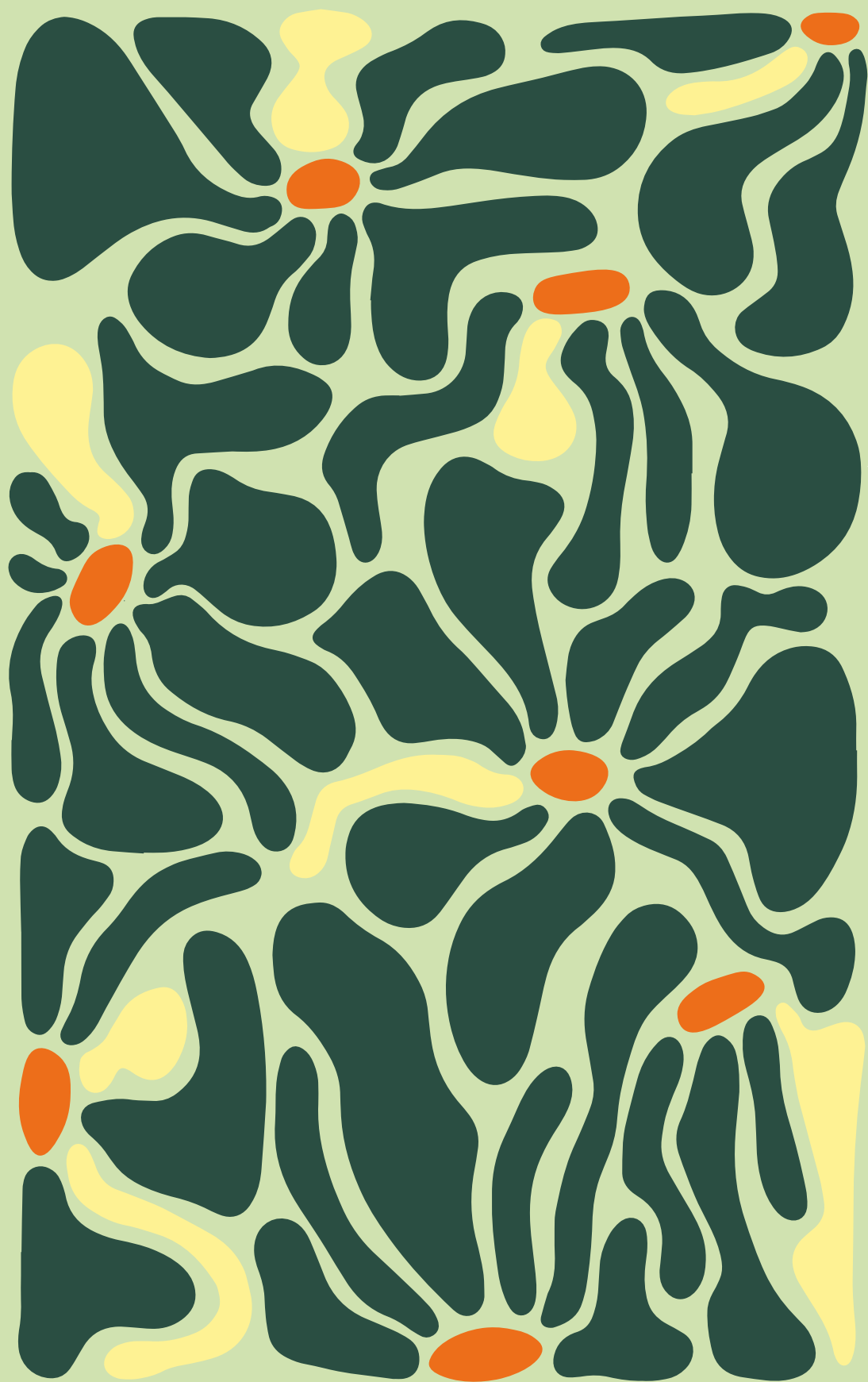
Rolnica sa Gamborima, Avokadom i Krastavcem u Tempuri

TIGER ROLL ~

Large Prawns in Tempura, Avocado, Cream Cheese, Spicy Mayonnaise, Crispy Onions

Veliki Gambori u Tempuri, Avokado, Krem Sir, Ljuti Majonez, Hrskavi Crni Luk





THAI SASHIMI

NEW STYLE

Daizen-Shoku, chef to the Emperor, invented sashimi in 710. During the Edo period, since 1600, sashimi became popular as an everyday dish in Japan. Sashimi, which literally means “trimmed body”, is a traditional dish in Japanese cuisine consisting of thinly sliced raw fish.

Sashimi can also be vegetarian, or more rarely made using raw meat. In addition to its freshness, the type of fish and how it is cut will determine the quality. In theory it is easy to prepare, but in practice it is a great art.

Daizen-Shoku, kuvar cara, izumio je sašimi 710. godine. Tokom Edo perioda, od 1600. godine, sašimi je postao popularan kao svakodnevno jelo u Japanu. Sama riječ „sašimi“ doslovno znači „izrezano tijelo“ i označava tradicionalno japansko jelo od tanko rezane sirove ribe.

Sašimi može biti i vegetarijanski, a rjeđe se priprema od sirovog mesa. Pored svježine, kvalitet jela određuju vrsta ribe i način na koji je isječena. Teoretski, priprema sašimija je jednostavna, ali u praksi predstavlja pravu umjetnost.



Thai Tuna Tataki

RED TUNA TATAKI

Yellowfin Tuna is delicately cooked on the outside and expertly sliced into exquisite thick sashimi. Each slice of tuna is adorned with the freshness of cucumber and bell pepper, crunchiness of grilled peanuts, bathed in a fragrant sweet chili sauce, with subtle touch of coriander. This way of preparation follows the tradition of Thai cuisine.

TATAKI CRVENE TUNE

Žutorepa Tuna je delikatno kuvana spolja i stručno isečena na predivne sašimi komade. Svaki komad tune ukrašen je svježinom krastavca i paprike, brskavošću pečenih kikirikija, okupanih mirisnim slatko-ljutim sosom, sa suptilnim dodirrom korijandera. Ovaj način pripreme prati tradiciju tajlandske kuhinje.



Yellowtail Thai Sashimi

YELLOWTAIL SASHIMI AND LIME

The yellowtail fish is a symbol of power and speed. The fish once sliced into sashimi is presented in a star shape and sprinkled with toasted sesame seeds and lime. A ginger water and Ponzu soya vinaigrette delicately enhance the flavour of the marinade.

SASHIMI ŽUTOPEKE TUNE SA LIMETOM

Riba Žutorepka simbol je snage i brzine. Kada se isiječe na sashimi, servira se u obliku zvijezde i posipa pečenim susamom i limetom. Voda od đumbira i ponzu soja vinegret suptilno pojačavaju ukus marinade.



Beef Fillet Thai Sashimi Truffle Flavoured

BEEF SASHIMI WITH TRUFFLE

Our chef offers you aburi thinly sliced Japanese beef, accompanied by a delicate truffle oil sauce. The beef slices are enhanced by a preparation of garlic and scallions, gently sautéed and simmered with soy sauce.

GOVEDI SASHIMI SA TARTUFIMA

Naš šef vam nudi aburi tanko rezanu japansku govedinu, posluženu uz delikatan sos od tartufovog ulja. Tanke šnite govedine dodatno su obogaćene pripremom od bijelog i mladog luka, lagano proprženih i krčkanih u soja sosu.



Sea Bass Thai Sashimi

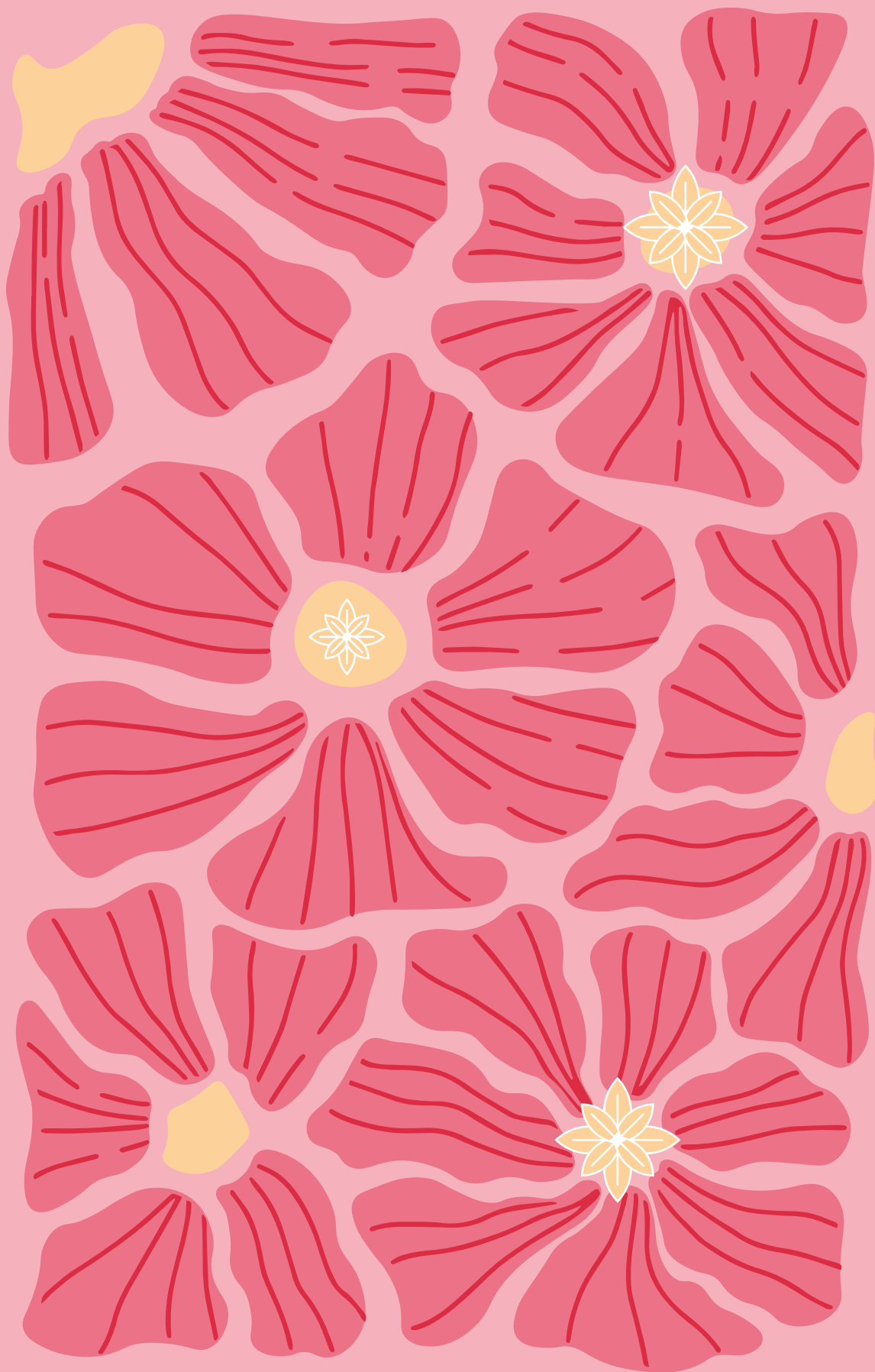
UMEBOSHI SEA BASS SASHIMI

Thin slices of raw sea bass are marinated in a sweet ponzu sauce, adding a touch of citrus and freshness. The dish is then enhanced with a hint of Japanese plum.

UMEBOSHI SEA SASHIMI OD BRANCINA

Tanko rezane kriške sirovog brancina mariniraju se u slatkim ponzu sosu, koji donosi osvježavajuću citrusnu notu. Jelo je dodatno obogaćeno suptilnim dodirima japanske šljive.





CEVICHE & TARTARE NIKKEI

BY MAYABAY

An explosive meeting between Peruvian and Japanese cultures.

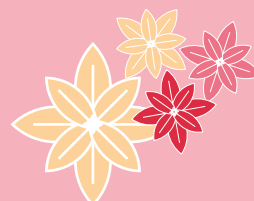
Nikkei is the name given to people who migrated from Japan to Peru in the 19th century. Lacking their traditional ingredients, they created a new culinary style by adapting their recipes to local produce. This unexpected encounter produced what is today a harmonious blend of original and eclectic flavours.

Ceviche, a Peruvian dish made of marinated raw fish cubes, lends itself perfectly to Japanese influences. A marinade made from lime, ginger, celery, garlic, red onion and coriander adds a touch of freshness to this dish. Our chef has drawn inspiration from this recipe to create four special versions, each offbeat yet amazing!

Eksplozivian spoj peruanske i japanske kulture.

Nikkei je ime dato ljudima koji su migrirali iz Japana u Peru u 19. vijeku. U nedostatku tradicionalnih sastojaka, stvorili su novi kulinarski stil prilagođavajući svoje recepte lokalnim proizvodima. Ovaj neočekivani susret proizveo je ono što je danas harmoničan spoj originalnih i eklektičnih ukusa.

Ceviche, peruansko jelo napravljeno od mariniranih kockica sirove ribe, savršeno se uklapa u japanske uticaje. Dašak svježine ovom jelu daje marinada od limete, đumbira, celera, bijelog luka, crvenog luka i korijandera. Naš kuvar je crpio inspiraciju iz ovog recepta za kreiranje četiri specijalne verzije, od kojih je svaka neobična, ali nevjerojatna!



Pla Dip Coco ~

TUNA TARTARE WITH COCONUT MILK

Cubes of tuna cut Tahitian style for a tartare full of freshness that will make you travel. Ginger lime will lightly pickle and tenderise the tuna. The exotic coconut milk adds smoothness and sweetness to this tasty dish.

TUNA I KOKOSOVO MLJEKO SA SVJEŽIM SIRČETOM I ZAČINIMA

Kocke tunjevine isječene na tahićanski način za tartar pun svježine, koji će učiniti da se osjećate kao da putujete. Đumbir će lagano kiseliti i omekšati tunu. Egzotično kokosovo mlijeko dodaje glatkoću i slatkoću ovom ukusnom jelu.



Shake & Passion Fruit Ceviche Nikkei

SALMON AND PASSION FRUIT CEVICHE

In this energetic recipe, discover a raw fish whose refined flavour is enhanced by passion fruit. Presented on a nori leaf in tempura for an elegant composition, the combination of this vitaminpacked fruit with the ceviche marinade will delight your taste buds in search of original, exotic flavours.

SEVIČE OD LOSOSA I MARAKUJE

U ovom energičnom receptu otkrijte sirovu ribu čiji je rafinirani ukus pojačan marakujom. Predstavljen na nori listu u tempuri zarad elegantne kompozicije, kombinacija ovog voća punog vitamina sa seviče marinadom oduševiće vaše nepce u potrazi za originalnim, egzotičnim ukusima.



Yellowtail Ceviche Nikkei

YELLOWTAIL CEVICHE WITH WARM CRISPY RICE

Surprise your palate with this ingenious combination of flavours. Yellowtail tartare, enhanced by lemon zest, is elevated with soy sauce and olive oil. It is accompanied by chives and a warm crispy Japanese rice cake.

CEVICHE OD ŽUTOREPKE SA TOPLOM HRKAVOM RIŽOM

Iznenađite svoje nepce ovom genijalnom kombinacijom ukusa. Tartar Žutorepe tune, pojačan aromom limunove kore, začinjen soja sosom i maslinovim uljem. Ukus upotpunjuju vlašac i topli, hrskavi japanski kolač od pirinča.



Beef Ceviche Nikkei

BEEF FILLET CEVICHE

The fillet of beef, delicately cut with a knife according to the rules of the art, is seasoned with a homemade smoked soy sauce to give it a subtle Asian touch. Delicious edamame beans are added for crunchiness, served on crispy wheat tuiles for a harmony of textures.

SEVIČE OD GOVEĐEG FILEA

Goveđi file, nježno isječen nožem u skladu sa pravilima umjetnosti, začinjen je domaćim sosom od dimljene soje kako bi dobio suptilan azijski štih. Ukusna edamame zrna dodaju se za hrskavost, servira se na hrskavim pšeničnim tuilima za harmoniju tekstura.





SALADS

SALATE

Salads are an essential part of Thai cuisine.

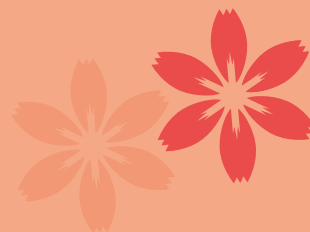
They are one of the most popular dishes among Thai people. Light, healthy and very tasty, they can be served in various ways: sweet, salty and sometimes sour.

The Chef proposes different varieties of salads that will delight you with their freshness and simplicity, yet each dish more exiting than the next.

Salate su esencijalni dio tajlandske kuhinje.

Jedno su od najpopularnijih jela među Tajlandanima. Lagane, zdrave i veoma ukusne, mogu se poslužiti na razne načine: slatke, slane i ponekad kisele.

Šef kuhinje predlaže različite varijante salata koje će vas oduševiti svojom svježinom i jednostavnošću, a ipak svako jelo uzbudljivije je od sljedećeg.



Yam Woon Sen Nua ~

SPICY BEEF SALAD

A classic MayaBay dish. A salad full of freshness with a combination of flavours and textures thanks to the finely minced and grilled beef. A slightly spicier and typically Thai sauce enhances the taste of the finely sliced vegetables and beef, harmoniously accompanying this salad from Phuket.

PIKANTNA GOVEDA SALATA

Klasično MayaBay jelo. Salata puna svježine sa kombinacijom ukusa i tekstura zahvaljujući fino usitnjennoj i grilovanoj govedini. Nešto pikantniji i tipični tajlandski sos pojačava ukus sitno isječenog povrća i govedine, harmonično prateći ovu salatu sa Puketa.



Yam Phak ~ ~

VEGETABLE AND FRUITS SALAD

This salad, composed of carrots, red bell peppers, papaya, cucumber, green apple, and cherry tomatoes, offers a vitamin-rich and flavorful composition. Each ingredient is finely cut into sticks to reveal its full flavor. Enhanced with Gochugaru chili powder, it is dressed with sesame oil and fish sauce, creating a perfectly balanced mix of fruits and vegetables.

VEGETABLE AND FRUITS SALAD

Ova salata, sastavljena od šargarepe, crvene paprike, papaje, krastavca, zelene jabuke i čeri paradajza, pruža bogatu kombinaciju vitamina i ukusa. Svaki sastojak se siječe na fine štapiće kako bi maksimalno oslobodio svoj pun aromatični potencijal. Uz dodatak Gochugaru čili praha, začinjena je susamovim uljem i sosom od ribe, stvarajući savršeno uravnotežen spoj voća i povrća.



Yam K

DUCK BREAST SALAD, FRESH HERBS, GRAPEFRUIT

This salad is a colorful mix of young salad greens garnished with fresh herbs, grapefruit, grenade seeds, and japanese pear cubes. The whole dish is delicately drizzled with a grenade sauce. The duck, sliced very thinly, adds depth of flavour to the dish. Crispy shallots provide texture and elevate the overall experience.

SALATA OD PAČJIH PRSA SVJEŽE BILJE, GREJPFRUT

Ova salata je šarena mješavina mladog zeleniša, ukrašena svježim začinskim biljem, grejpfrutom, zrcima narandže i kockicama japanske kruške. Cijelo jelo je suptilno preliveno sosom od nara. Patka, isječena na vrlo tanke kriške, dodaje dubinu ukusa. Hrskave šalotke pružaju teksturu i unapređuju celokupno iskustvo.



Yam Homard

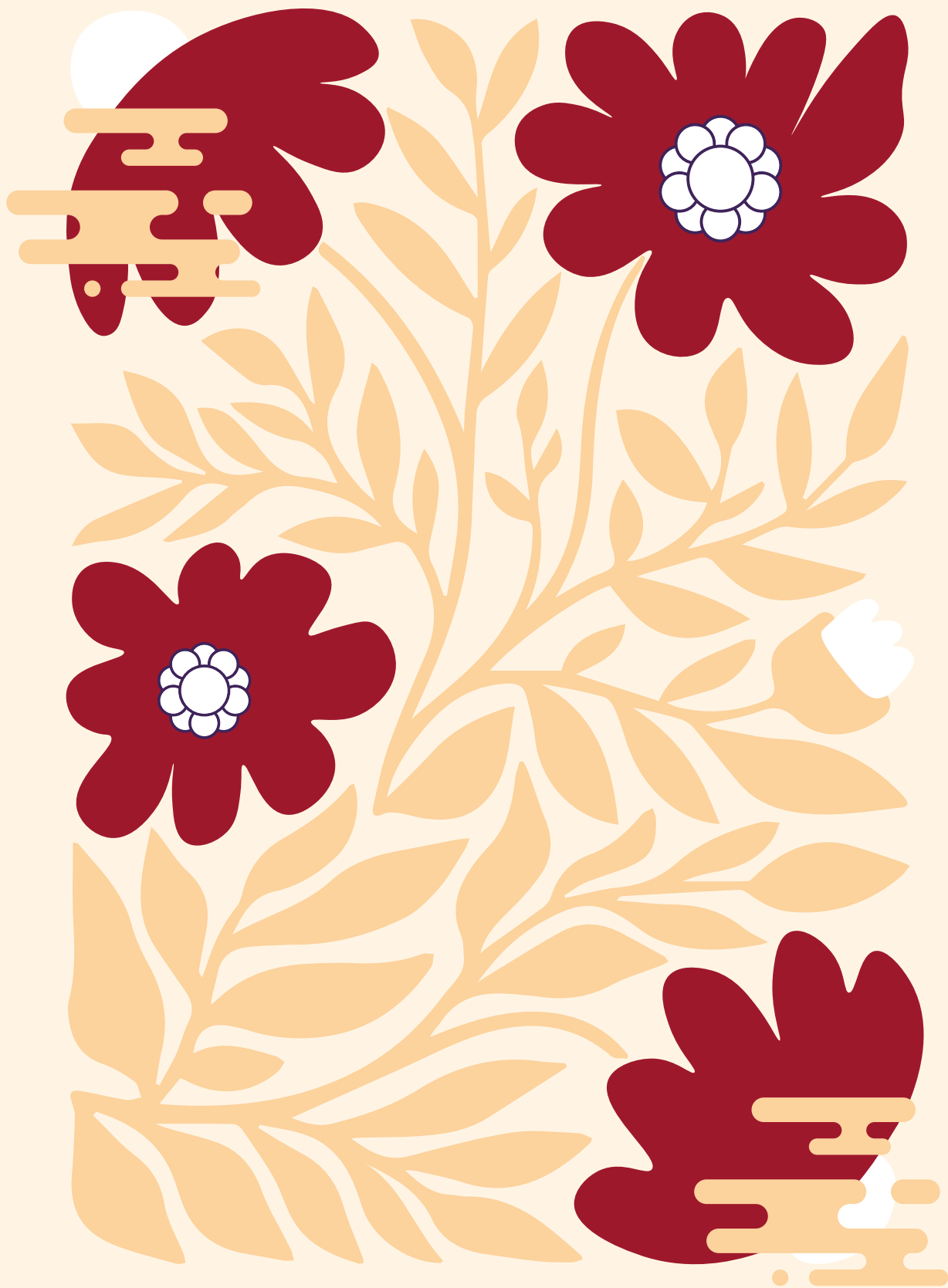
THAI LOBSTER SALAD WITH FRESH HERBS AND CONFIT TOMATOES

A skilfully prepared lobster. Cold noodles lovingly mixed with sweet chilli, carrots and oven-baked tomatoes for gourmandise, peanuts for crunch, mint, coriander and basil for freshness. Together, they make a distinguished salad in the spirit of the Bo Bun.

SALATA OD JASTOGA SA SVJEŽIM BILJEM I KONFI PARADAJZOM

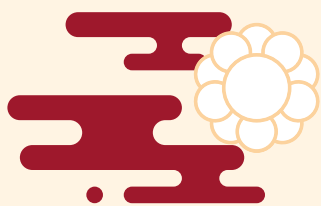
Vješto pripremljen jastog. Hladne nudle pomiješane sa slatkim čilijem, šargarepom i paradajzom pečenim u rerni za gurmanski ukus, kikirikijem za hrskavost, nanom, korijanderom i bosiljkom za svježinu. Zajedno prave izuzetnu salatu u duhu Bo Bun.





SPRING ROLLS JAPANESE TEMPURA

PROLJEĆNE ROLNICE JAPANSKA TEMPURA



Originating in Vietnam, spring rolls are now one of the leading symbols of Asian cuisine.

Here, our chefs prepare them with a Thai accent, using carefully selected spices and herbs to take you on an even longer journey.

Tempura, on the other hand, comes to us from Japan, after the Japanese were inspired by Portuguese immigrants who cooked their food in batter. The Japanese batter is lighter and more fluid, allowing the ingredients to retain their natural flavours, colours and qualities.

In Asia, all these dishes are served and eaten at the same time, in the spirit of sharing. They are enjoyed as starters, side dishes or even desserts. Put yourself on Asian time and try them out at any time, and allow yourself to be tempted by our sweet versions.

Porijeklom iz Vijetnama, proljećne rolnice su danas jedan od vodećih simbola azijske kuhinje. Ovdje ih naši kuvari pripremaju sa tajlandskim naglaskom, koristeći pažljivo odabrane začine i bilje kako bi vas odveli na još duže putovanje.

Tempura nam, s druge strane, dolazi iz Japana, nakon što su Japanci bili inspirisani portugalskim imigrantima koji su svoju hranu kuvali u tijestu. Japansko tijesto je laganije i tečnije, što omogućava sastojcima da zadrže svoje prirodne ukuse, boje i kvalitete.

U Aziji se sva ova jela serviraju i jedu u isto vrijeme, u duhu dijeljenja. U njima se uživa u vidu predjela, priloga ili čak deserta. Stavite se na azijsko vrijeme i isprobajte ih u bilo kojem trenutku i dopustite sebi da budete u iskušenju sa našim slatkim verzijama.

Po Pia Thot

SELECTION OF PRAWN, CHICKEN AND VEGETABLE SPRING ROLLS

Assortment of crispy golden spring rolls: free-range chicken, prawn or vegetables. Each one is served with a thick sweet and sour sauce made from a perfectly balanced combination of sugar, vinegar and chilli.

IZBOR PROLJEĆNIH ROLNICA OD GAMBORA, PILETINE I POVRĆA

Asortiman hrskavih zlatnih proljećnih rolnica: od piletine iz slobodnog uzgoja, gambora ili povrća. Svaki se servira sa gustim slatko-kiselim sosom napravljenim od savršeno izbalansirane kombinacije šećera, sirćeta i čilija.



Po Pia Nua

BEEF SPRING ROLL

A fried puff pastry with a spicy filling. These delicious spring roll filled with beef and vegetables are seasoned with herbs and spices to sublimate the flavours of Thai cuisine.

GOVEĐE PROLJEĆNE ROLNICE

Prženo lisnato tijesto sa začinenim punjenjem. Ove ukusne proljećne rolnice punjene govedinom i povrćem začinjene su biljem i začинима kako bi se uzdigli ukusi tajlandske kuhinje.



Tod Men Kung

PRAWNS CROQUETTES FLAVORED WITH CURRY

This recipe features prawns croquettes, subtly flavored with red curry and fish sauce. The filling consists of prawns, red curry and green beans. They are served with a sweet and sour sauce.

KROKETI OD GAMBORA ZAČINJENI KARIJEM

Ovaj recept sadrži krokete od gambora, suptilno začinjene crvenim karijem i sosom od ribe. Punjeni su škampima, crvenim karijem i boranijom. Servirani su uz slatko-kiseli sos.



Po Pia Thot Ped

DUCK SPRING ROLLS MARINATED WITH SOY AND STAR ANISE

Our duck leg spring rolls are cooked with soy and star anise with rice vinegar, then shredded for a perfect texture. They are accompanied by fragrant mushrooms, cucumber, and carrot, offering a balanced combination of flavours.

PROLJEĆNE ROLNICE S PAČETINOM, SOJA SOSOM I ZVJEZDASTIM ANISOM

Naše proljećne rolnice sa patkom pripremljene su sa soja sosom, zvjezdastim anisom i rižinim sirćetom, a zatim isjeckani na male komade za savršenu teksturu. Servirane su sa mirisnim pečurkama, krastavcem i šargarepom, pružajući uravnoteženu kombinaciju ukusa.



Yasai 🌿

7 VEGETABLE COMBO TEMPURA

A dazzling blend of 7 carefully selected vegetables to make every bite a real explosion of flavour. Lightly coated in a fine, crispy tempura batter, the vegetables retain all their freshness and colour.

KOMBINACIJA 7 POVRTNIH TEMPURA

Blistava mješavina 7 pažljivo odabranih vrsta povrća kako bi svaki zalogaj bio prava eksplozija ukusa. Lagano premazano finim, hrskavim tempura tijestom, povrće zadržava svu svježinu i boju.

Ebi Tempura

5 TEMPURA PRAWNS

Fresh and juicy prawns are enhanced by their light and tasty tempura batter. Each one is skilfully prepared to retain its natural tenderness and flavour.

5 GAMBORA U TEMPURI

Svježi i sočni gambori su poboljšani njihovim laganim i ukusnim tijestom od tempura. Svaki od njih je vješto pripremljen da zadrži svoju prirodnu nježnost i ukus.

Moriawase

ASSORTMENT:

4 PRAWNS, 5 VEGETABLE

A symphony of crispness, thanks to a combination of prawn and vegetable tempura. Expert cooking turns these fritters into golden morsels.

IZBOR:

4 GAMBORA, 5 POVRĆA

Simfonija hrskavosti, zahvaljujući kombinaciji tempura od gambora i povrća. Stručno kuvanje pretvara ove fritule u zlatne zalogaje.



Homard Tempura

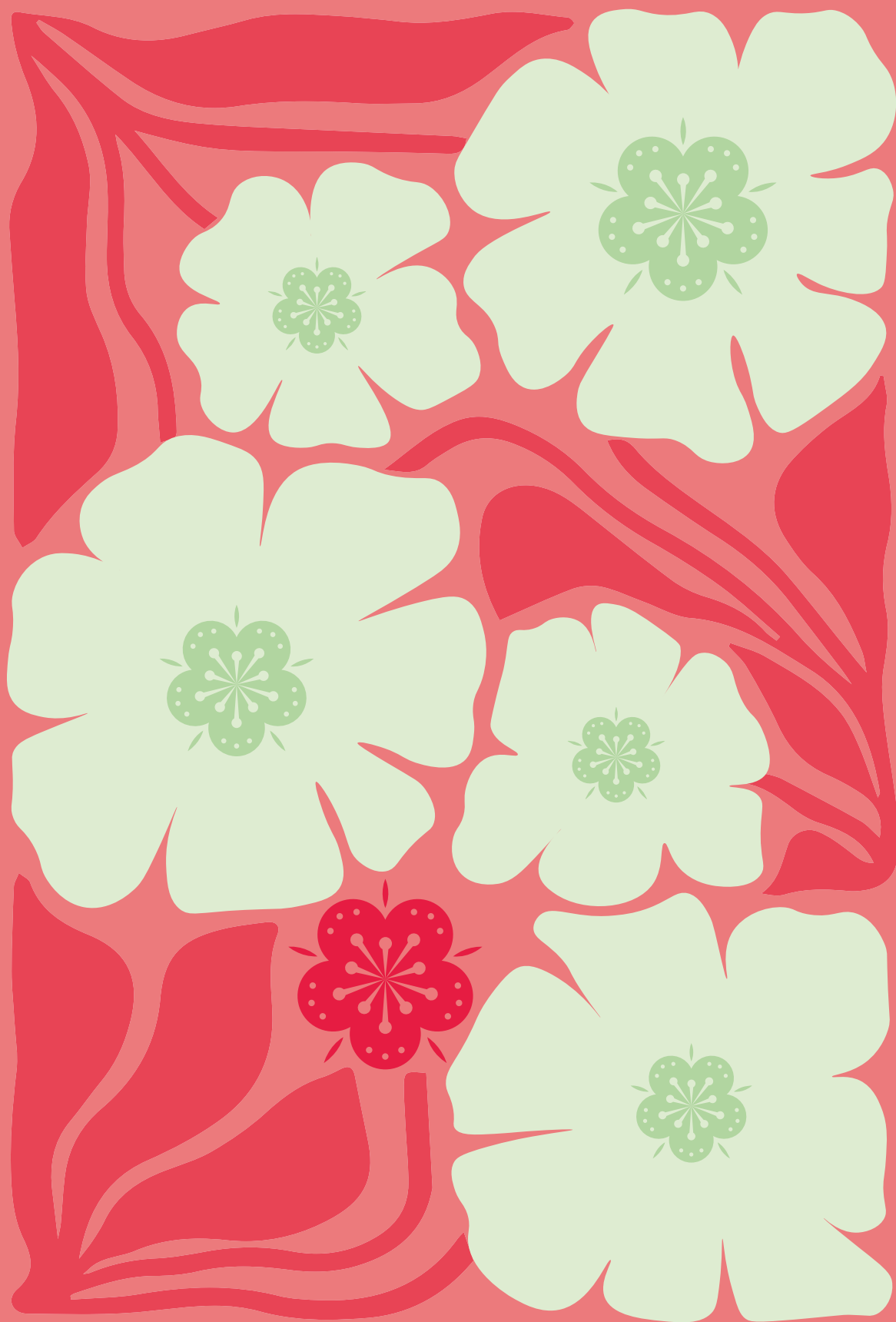
LOBSTER TEMPURA AMAZU SAUCE

This dish features a half lobster shell removed, delicately coated in tempura batter and fried until crispy. The lobster is accompanied by fresh Lebanese cucumber marinated with an amazu sauce.

JASTOG U TEMPURI SA AMAZU SOSOM

Ovo jelo sadrži polovinu jastoga bez opne, nježno umotanu u tempura brašno i prženu do hrskavosti. Jastog je poslužen uz svježi libanski krastavac mariniran u amazu sosu.





SOUPS

SUPE

The balance of flavours textures and colours...

A true exercise in simplicity, the secret is in the selection of the products and the freshness of the ingredients.

Known for their digestive and dietary benefits, Thai soups are highly nutritious.

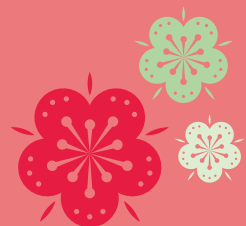
Some are smooth and creamy; others are a simple tasty and spicy broth. Contrary to what one might think, these dishes are always eaten with chopsticks.

Balans ukusa, tekstura i boja...

Prava vježba u jednostavnosti, tajna je u izboru proizvoda i svježini sastojaka.

Poznate po svojim dobrobitima za varenje i ishranu, tajlandske supe su veoma hranljive.

Neke su glatke i kremaste; druge su jednostavno ukusne i ljutkaste supe. Suprotno onome što bi se moglo pomisliti, ova jela se uvijek jedu štapićima.



Tom Kha (Phak, Kaï, Kung, Mix)

COCONUT SOUP (VEGETABLE, CHICKEN, PRAWNS OR MIX)

This creamy coconut milk soup, enhanced with the captivating aromas of galangal and lemongrass and enriched with mushrooms, is a gem of Thai cuisine. Depending on your preference, you can choose to prepare it with vegetables, chicken, shrimp, or a combination of all three, resulting in a dish that is both nourishing and richly flavorful chicken, prawn or mixed.

SUPA OD KOKOSA (OD POVRĆA, PILETINE, GAMBORA ILI MIKS)

Ova kremasta supa od kokosovog mlijeka, obogaćena očaravajućim aromama galangala i limunske trave, te oplemenjena pečurkama, pravo je blago tajlandske kuhinje. U zavisnosti od vaših želja, možete je pripremiti sa povrćem, piletinom, gamborima ili kombinacijom sve tri, stvarajući jelo koje je istovremeno hranljivo i bogato ukusima.



Miso Soup

REVISITED MISO SOUP

Miso soup, along with rice, is one of the essential elements of a traditional Japanese cuisine. The main ingredient is miso, fermented and salted soya bean paste. This soup full of flavours is certainly the most emblematic and the most classic of Asian cuisine to bring you energy and well-being.

OSVJEŽENA MISO SUPA

Miso supa, zajedno sa pirinčom, jedan je od bitnih elemenata tradicionalne japanske kuhinje. Glavni sastojak je miso, fermentisana i slana pasta od soje. Ova supa puna ukusa je svakako najamblematičnija i najklasičnija u azijskoj kuhinji koja će vam donijeti energiju i blagostanje



Tom Yam Kung ~

SPICY SHRIMPS SOUP

The spicy prawns and lemongrass soup is an iconic and highly popular dish in Thailand. This signature dish stands out for its unique flavour, combining the heat of spices with the freshness of galangal. It is enhanced with baby corn and mushrooms.

PIKANTNA SUPA OD GAMBORA

Pikantna supa sa gamborima i limunskom travom je poznato i veoma popularno jelo u Tajlandu. Ovo prepoznatljivo jelo izdvaja se svojim jedinstvenim ukusom, kombinujući pikantnost začina sa svježinom galangala. Obogaćeno je baby kukuruzom i pečurkama.





CURRIES

KARIJI

Curry pastes are a concentrate of flavours and fragrances. Their recipes have evolved throughout time and have been influenced by different civilizations.

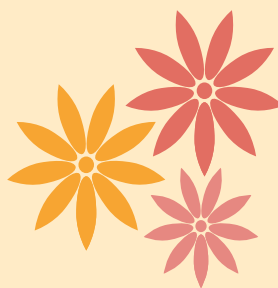
Curry pastes are traditionally prepared in a mortar to obtain a subtle blend of spices and herbs.

We have chosen five varieties of traditional and revisited Thai curries, each served with a fresh produce that enhances thier flavour: chicken, beef, lobster, prawns, Pagrus fish or simply fresh vegetables.

Kari paste su intenzivna mješavina ukusa i mirisa. Njihovi recepti su se razvijali kroz vrijeme i bili pod uticajem različitih civilizacija.

Kari paste se tradicionalno pripremaju u avanu kako bi se postigla suptilna mješavina začina i bilja.

Odabrali smo pet vrsta tradicionalnih i reinterpretiranih tajlandskih kari jela, svako posluženo sa svježim sastojkom koji pojačava njihov ukus: piletinom, govedinom, jastogom, škampima, ribom Pagrus ili jednostavno svježim povrćem.



Kaeng Dang Kung Yang ~

GRILLED PRAWN IN RED CURRY

A red curry with fragrant scents of spices enhanced with lightly grilled and smoked prawns. You will be transported to the Maya Bay beach, a small paradise on earth, totally unspoilt and mythical, where one can enjoy the fascination and flavours of this sublime dish.

GAMBORI NA GRILU U CRVENOM KARIJU

Crveni kari sa mirisnim začinima pojačan lagano pečenim i dimljenim gamborima. Bićete prebaćeni na plažu Maya Bay-a, mali raj na zemlji, potpuno netaknut i mitski, gdje možete uživati u fascinaciji i ukusima ovog uzvišenog jela.



Lamb Massamann ~

"CHIANG MAI" LAMB SHANK CURRY

Massaman is a mild and fragrant curry native to southern Thailand. The very tender Lamb Shank, after slowly simmering, is cooked in a massaman curry with tamarind juice and bay leaves. Peanuts are added to produce a creamy and crunchy sauce.

"CHIANG MAI" KARI SA JAGNJEĆOM KOLJENICOM

Masaman je blag i mirisan kari, koji vodi porijeklo iz južnog Tajlanda. Ova veoma sočna jagnjeća koljenica, nakon laganog ključanja, kuva se u masaman kariju sa sokom od tamarinda i lovorovim listom. Kikiriki se dodaje kako bi se dobio kremast i hrskav sos



Pla Thray Daeng

SEA BREAM FILLET, YELLOW CURRY AND MANGO

Sea bream is a protein-rich fish with delicate flesh and a more pronounced flavor. In this inventive recipe, the fillet is lightly marinated before being cooked on one side to achieve the perfect texture. It is then lavishly coated with our homemade yellow curry sauce, enhanced with fresh mango, green beans, and basil. A new fish curry that offers a fruity and smooth tasting experience.

FILE ORADE, ŽUTI KARI I MANGO

Orada je riba bogata proteinima, delikatnog mesa i izraženijeg ukusa. U ovom inventivnom receptu, file se lagano marinira pre nego što se kuva sa jedne strane da bi se postigla savršena tekstura. Zatim se raskošno premazuje našim domaćim žutim kari sosom, obogaćenim suježim mangom, boranijom i bosiljkom. Novi riblji kari koji nudi voćno i glatko iskustvo ukusa.



Kaeng Kwien Phak 🍃🥰

GREEN VEGETARIAN CURRY

Ultra-healthy, ultra-green, with a maximum of vegetables! Green curry is the main dish in vegetarian Thai cuisine. Combined vegetables from near and far: Makreu Puang pea and aubergine, Pack Choy cabbage and PiT'si water chestnuts, makes a deliciously mouth-watering curry.

ZELENI VEGETARIJANSKI KARI

Ultra-zdravo, ultra-zeleno, sa maksimumom povrća! Zeleni kari je glavno jelo u vegetarijanskoj tajlandskoj kuhinji. Kombinovano povrće iz blizine i iz daljine: Makreu Puang grašak i patlidžan, Pack Choi kupus i Pi-T'si vodeni kesteni, čine ukusan kari od kog ide voda na usta.





ROBATA JAPANESE BARBECUE JAPANSKI ROSTILJ ROBATA

In Japanese cuisine, Robatayaki, often abbreviated as Robata, referring to an authentic method of cooking, similar to a barbecue, in which foods are cooked over various heat sources.

The origin of the Robatayaki was initially inspired by the coals used during the tea ceremony in the houses and then taken up by the old fishermen of the island of Hokkaido in the North of Japan, who used this method of cooking on the boats to cook and fight the cold during their long journeys.

This traditional method of cooking, which gives priority to grilled meats, makes it possible to cook meat and fish perfectly and healthily by allowing them to slowly grill and exalt their flavours.

U japanskoj kuhinji, Robatayaki, često skraćeno Robata, odnosi se na autentični način spremanja, sličan roštilju, u kojem se hrana sprema na različitim izvorima toplote.

Porijeklo Robatayakija je prvobitno inspirisano ugljem koji se koristio tokom ceremonije čaja u kućama, a zatim su ga preuzeli stari ribari ostrva Hokaido na sjeveru Japana, koji su koristili ovu metodu spremanja na čamcima za kuvanje i borbu sa hladnoćom tokom svojih dugih putovanja.

Ova tradicionalna metoda kuvanja, koja daje prednost mesu sa roštilja, omogućava savršeno i zdravo kuvanje mesa i ribe omogućavajući im da se lagano peku na roštilju i uzdižu svoje ukuse.



Yakitori (5pcs)

FREE-RANGE CHICKEN SKEWERS, IN A HOMEMADE YAKITORI SAUCE

Yakitori literally means “grilled bird” in Japanese. This term refers to skewers, each bite-sized piece cooked on a grill. Traditionally chicken based, although there are many variations, these brochettes are extremely popular in Asia. The Japanese seasoning consists of a marinade of mirin, sake and soy sauce that add a nice caramel flavour.

FREE-RANGE CHICKEN SKEWERS, IN A HOMEMADE YAKITORI SAUCE

Yakitori na japanskom doslovno znači "ptica na žaru". Ovaj izraz se odnosi na ražnjice, svaki komad veličine zalogaja pečen na roštilju. Tradicionalno na bazi piletine, iako postoje mnoge varijacije, ove brošete su izuzetno popularne u Aziji. Japanski začini se sastoje od marinade od mirina, sakea i soja sosa koji daju finu aromu karamela.



Lamb Cutlet

ROBATA LAMB CHOPS

Sourced from a local producer in Montenegro, the lamb chops are refined and grilled. Marinated in a subtle mixture of yakitori sauce and Japanese barbecue sauce, its delicate coloring is obtained with beet juice. To complement this delicious dish, a slight zest of lemon brings a tangy kick!

ROBATA JAGNJEĆI KOTLETI

Jagnjeći kotleti, nabavljeni od lokalnog proizvođača u Crnoj Gori, su fino pripremljeni i grilovani. Marinirani su u prefinjenoj mješavini yakitori sosa i japanskog roštilj sosa, a njihova delikatna boja se dobija uz pomoć soka od cvekle. Da upotpuni ovo ukusno jelo, suptilan dodatak limunove kore donosi osvježavajuću kiselo!



Pla Yang Baitong

GRILLED TURBOT FILLET ON BANANA LEAF, SERVED WITH TRADITIONAL THAI SAUCE

The turbot, with its dense, firm, and flavorful flesh, is marinated and grilled on a banana leaf. It is served with a traditional Thai sauce with vegetables and cashews, delicately enhancing the flavour of the turbot.

GRILOVANI FILET TURBOTA NA LISTU BANANE, POSLUŽEN SA TRADICIONALNIM TAJLANDSKIM SOSOM

Rumbač, sa svojim gustim, čvrstim i punim mesom, marinira se i peče na listu banane. Poslužuje se sa tradicionalnim tajlandskim sosom sa povrćem i kikirikijem, koji delikatno poboljšava ukus rumbača.



Beef Fillet Maya Bay Style

GRILLED BEEF WITH SWEET AND SOUR SAUCE

The tender beef fillet is expertly cooked in open flame of robata grill, creating a delightful charred exterior and juicy interior, representing a mix of Japanese flavors. The slightly sour sweet spicy sauce, with some crunchy note of aromatic roasted rice, was imagined by our chef during a special evening event.

GRILOVANA GOVEDINA SA KISELO-SLATKIM SOSOM

File junetine je stručno spreman na otvorenoj vatri robata grila, stvarajući predivno zapečenu spoljašnjost i sočnu unutrašnjost, predstavljajući mješavinu japanskih ukusa. Blago kiselo-slatki ljuti sos, sa hrskavim notama aromatičnog pečenog pirinča, zamišljen je od strane našeg šefa za posebni večernji događaj.



Tomahawk for two

SELECTED MATURED RIB OF BEEF

This grilled rib of beef is coated in tamarind and tomato sauce, sprinkled with crushed condiments. The Robatayaki kitchen uses the basics, highlighting the ingredient in all its simplicity. Without contact with the flame, the cooking of beef Robata style gives it a pure flavour, crispy on the outside, juicy on the inside obtained thanks to the intense temperatures.

GOVEĐA REBRA NA GRILU

Ovo goveđe rebro na žaru premazano je sosom od tamarinda i paradajza, posuto zdrobljenim začinima. Robataiaki kuhinja koristi osnove, ističući sastojak u svoj njegovoj jednostavnosti. Bez kontakta sa plamenom, kuvanje govedine na Robata grilu daje čist ukus, hrskav spolja i sočan iznutra, dobijen zahvaljujući intenzivnim temperaturama.





SPECIALITIES

SPECIJALITETI

Although Thai cuisine is reputed to be one of the spiciest in the world, we were able to moderate the spiciness of each dish to better appreciate the flavours.

The Chef has chosen a selection of specialities that he feels are truly representative of Thai cuisine.

Let yourself be surprised by the finesse of the dishes, always cooked with respect for tradition, and worthy of an haute cuisine combining influences from Asia and Europe.

Iako je tajlandska kuhinja poznata po tome što je jedna od najpikantnijih na svijetu, uspjeli smo da ublažimo začinenost i ljutinu svakog jela kako biste bolje uživali u ukusima.

Šef je odabrao selekciju specijaliteta koji, po njegovom mišljenju, najbolje predstavljaju pravu tajlandsku kuhinju.

Preпустите се изненађујућој финеси јела, увијек припремљених с поштовањем према традицији, а vrijednih statusa prefinjene kuhinje koja спаја uticaje Azije i Evrope.



Pad Thai

(Kung, Kai, Tow
Hoo, Homard, Nua)

STIR FRIED RICE NOODLES (PRAWNS, CHICKEN, TOFU, LOBSTER OR BEEF FILLET)

Pad Thai is a “must eat” of Thai cuisine. We offer you several options: free range chicken, tofu, beef fillet, with prawns or even lobster. The various preparations are sauteed, seasoned with home-made tamarind sauce and accompanied by peanuts, soya beans and lime to flavour the most popular of traditional Thai recipes to your own taste.

DINSTANE PIRINČANE NUDLE (GAMBORI, PILETINA, TOFU, JASTOG ILI GOVEĐI FILE)

Pad Thai je „obavezno jelo“ tajlandske kuhinje. Nudimo vam nekoliko opcija: sa gamborima, piletinom iz slobodnog uzgoja, tofu sirom, goveđim fileom ili čak jastogom. Razni preparati su sotinani, začinjeni domaćim sosom od tamarinda i praćeni kikirikijem, sojinom klicom i limetom kako biste začinili najpopularniji tradicionalni tajlandski recept po sopstvenom ukusu.



Nua Phad Pick Kang ~

GRILLED FILLET OF BEEF, STIR-FRIED WITH CURRY SAUCE

A delicious beef fillet, marinated and robata-grilled before being sliced and stir-fried. The magic happens when it's coated in our savoury red curry paste sauce and garnished with lemon leaves, which give it an enchanting flavour.

JUNEČI FILE NA GRILU, PRŽEN SA KARI SOSEM

Ukusan juneči file, mariniran i pečen robata stilom prije nego što je narezan i pržen. Čarolija se dešava kada je premaže našim slanim umakom od crvene kari paste i ukrasi listovima limuna, koji mu daju očaravajući ukus.



Larmes du Tigre ~

BEEF SIRLOIN TIGER TEARS

The slices of beef represent the striped fur of the Tiger, and the water spinach the jungle in which it lives. To represent the beef sirloin tiger tears, a slightly sweet soy sauce coats this great classic dish. Made from beef sirloin marinated in a spicy sauce prior to griddling. The water spinach is a tropical plant of which only the stems and leaves are used for their delicate flavours.

JUNEĆA ROZBRATNA TIGROVE SUZE

Kriške junetine predstavljaju prugasto krzno tigra, a vodeni spanać džunglu u kojoj živi. Da bi se predstavile suze, malo slatkog soja sosa prekriva ovo odlično klasično jelo. Napravljeno je od junećeg mesa mariniranog u začinjenom sosu prije pečenja. Vodeni spanać je tropska biljka čije se stabljike i listovi samo koriste zbog svog delikatnog ukusa.



Homard Prick Prao

LOBSTER IN PRICK PRAO SAUCE

Indulge in exotic Thai cuisine, at the crossroads of influences and with richly flavoured dishes. A perfect balance of spices and flavours redolent of Asia, the lobster is fried in a spicy prik prao sauce. Small straw mushrooms accompanied by chopped crunchy vegetables offer a true feast for the taste buds.

JASTOG U PRIK PRAO SOSU

Prepustite se egzotičnoj tajlandskoj kuhinji, na raskršću uticaja i uz jela bogatog ukusa. Savršen balans začina i aroma koje odišu Azijom, jastog je pržen u pikantnom prik prao sosu. Male slamnate pečurke uz isjeckano hrskavo povrće predstavljaju pravu gozbu za nepce.



Black Cod With Chili Peppers ~

MISO MARINATED BLACK COD WITH CHILI PEPPERS

A signature recipe from MayaBay!

A beautiful blend of tradition and modernity: inspired by an ancient Japanese dish, gindara kasuzuke, this fillet of cod with very tender and incomparably fine white flesh is marinated in white miso and seasoned with mirin. Enhanced with a touch of chili to elevate the delicate flavor of the fish.

CRNI BAKALAR MARINIRAN U MISU SA ČILI PAPRIČICAMA

Autentičan MayaBay specijalitet!

Prekrasan spoj tradicije i modernosti: inspirisan drevnim japanskim jelom gindara kasuzuke, ovaj filet bakalara, sa izuzetno nježnim i profinjenim bijelim mesom, marinira se u bijelom misu i začinja mirinom. Obogaćen daškom čilija kako bi se istakao njegov suptilni i delikatni ukus.





GARNITURES

PRILOZI

A complete meal in Thailand usually includes a soup, a curry or a spicy salad and a side dish.

The curry in most cases is served with fragrant or plain rice. We offer you a wide selection of garnishes as an alternative to rice.

Be it stir-fried noodles or vegetables, double cooked aubergines flavoured with traditional sauces and authentic know-how, our chefs transform these sides into unique and exotic dishes.

Potpun obrok u Tajlandu obično uključuje supu, kari ili začinjenu salatu, te prilog.

Kari se u većini slučajeva poslužuje sa mirisnim ili običnim pirinčem. Mi vam nudimo širok izbor priloga kao alternativu pirinču.

Bilo da su to prženi rezanci ili povrće, dvostruko kuvani patlidžan sa tradicionalnim sosovima i autentičnim umijećem, naši šefovi pretvaraju ove priloge u jedinstvena i egzotična jela.

Khao

STEAMED THAI WHITE RICE

The main ingredient in Thai cuisine, Thai rice is distinguished by its delicate taste. In Thailand a meal without rice is not considered complete. "Kin Khao" before being seated at the table means "it is time to eat rice"...

TAJLANDSKI BIJELI PIRINAČ NA PARI

Tajlandski pirinač, glavni sastojak tajlandske kuhinje, odlikuje delikatni ukus. Na Tajlandu se obrok bez pirinča ne smatra potpunim. "Kin Khao" prije nego što se sjedne za sto znači "vrijeme je da se jede pirinač"...



Khao Niao Yang

STEAMED STICKY RICE

Sticky rice is a dry nutty flavour tacky rice. This is the main variety of rice eaten in Laos and northeastern Thailand. The rice is soaked overnight before being steamed in small bamboo containers. Coconut milk is added before grilling the rice in a banana leaf.

LJEPLJIVI PIRINAČ NA PARI

Ljepljivi pirinač je suvi pirinač sa ukusom orašastih plodova. Ovo je glavna sorta pirinča koja se jede u Laosu i sjeveroistočnom Tajlandu. Pirinač se natapa preko noći, nakon čega se kuva na pari u malim posudama od bambusa. Kokosovo mlijeko se dodaje prije pečenja pirinča u listu banane.



Khao Phad Sapparod

FRIED RICE WITH PINEAPPLE AND RAISINS

A side dish emblematic of Thai cuisine with a fresh and fruity taste. The pineapple gives an unexpected gentle touch to the rice while the sultanas and raisins ensure it has bite.

PRŽENI PIRINAČ SA ANANASOM I GROŽĐICAMA

Prilog koji je simbol tajlandske kuhinje sa svježim i voćnim ukusom. Ananas daje neočekivani nježan dodir pirinču, dok sultanine i grožđice osiguravaju da ima pun zalogaj.



Macula Yang

DOUBLE COOKED AUBERGINE

Rolled in a tasty preparation and then fried for a crispy texture, the aubergine is then cooked in a wok in a slightly spicy sauce coating it with its fragrances.

DVOSTRUKO KUVAN PATLIDŽAN

Nakon što se obloži aromatičnom smjesom i prži do savršene hrskavosti, patlidžan se zatim lagano dinsta u woku u pikantnom sosu koji ga prožima bogatim mirisima.



Man Tod

CRISPY SWEET POTATO FRIES WITH SMOKED CHIPOTLE

Sweet potato sticks are rolled in corn flour before being fried, making them crispy on the outside and tender on the inside. To enhance the dish, they are sprinkled with smoked chipotle pepper, adding a spicy and smoky touch.

HRSKAVI POMFRIT OD SLATKOG KROMPIRA SA DIMLJENIM ČIPOTLEOM

Štapići slatkog krompira uvaljaju se u kukuruzno brašno prije prženja, što im daje hrskavu spoljašnjost i mekanu unutrašnjost. Za dodatnu aromu, posipaju se dimljenom čipotl paprikom, koja donosi pikantan i dimljeni završni dodir.



Roti

THAI BREAD

Usually served as a dessert or snack with toppings, this bread is pan-fried before being put in the oven, and here it's been given a slight twist with toasted sesame seeds for original, gourmet notes.

TAJLANDSKI HLJEB

Obično se servira kao desert ili užina sa dodacima, ovaj hljeb se prži na tiganju prije stavljanja u rernu, a ovdje je dobio lagani zaokret sa pečenim susamom zarad originalnih, gurmanskih nota.



Phad Phak Ruam

GLAZED MIXED VEGETABLE IN SOY SAUCE

A colourful mixed of sautéed stir-fried vegetables in a homemade sauce. Ideal for vegetarians, this vegetable assortment is prepared with soy sauce.

GLAZIRANO MIJEŠANO POVRĆE U SOJA SOSU

Šarena mješavina sotiranog prženog povrća u domaćem sosu. Idealno za vegetarijance, ovaj asortiman povrća pripremljen je sa soja sosom.



Yam Avocado 🌸

AVOCADO AND MIXED LEAF SALAD WITH LIME

A taste of Asia when trying this fresh and colourful Thai salad, that adds a touch of summer in all seasons. The sweetness of avocado, and a mixture of tender salad shoots with slight aniseed flavour, tomato and lime, oil and sesame seeds. A light salad with Asian flavours that add colour and taste to this salad.

SALATA OD AVOKADA I MIJEŠANOG LISNATOG POVRĆA SA LIMETOM

Ova svježa i vibrantna tajlandska salata unosi dašak ljeta u svako godišnje doba. Slatkoća avokada savršeno se stapa s nježnim mladim listovima salate koja odiše blagom aromom anisa, paradajza i limete, te uljem i sjemenkama susama. Lagana salata bogata azijskim ukusima koja osvaja i izgledom i ukusom.





DESSERTS

DEZERTI

Our Pastry Chef proposes traditional Thai dessert recipes plus a selection of his more personal desserts. Typical flavours can be found here, Asian spices blend with fresh fruit, in addition to candyfloss dressed in chocolate...

For lovers of chocolate, it is worth trying the House classics for example the chocolate-passion rolls or the more full-bodied chocolate soufflé.

We have planned this menu in a spirit of lightness by reducing sugar and increasing the natural flavours.

Gluten free recipes are also available.

The best way to end your gastronomic journey in MayaBay is to simply enjoy one of its desserts.

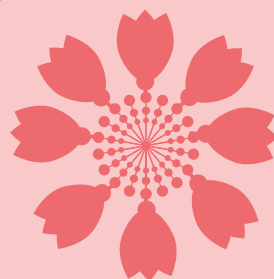
Naš poslastičar nudi tradicionalne tajlandske deserte zajedno sa izborom svojih ličnih kreacija. Ovdje možete pronaći autentične azijske ukuse, gdje se začini savršeno spajaju sa svježim voćem, a tu su i šećerna vuna obavijena čokoladom...

Za ljubitelje čokolade preporučujemo klasične MayaBay poslastice, poput rolni sa čokoladom i marakujom ili bogatog čokoladnog suflea.

Ovaj meni je pažljivo osmišljen s ciljem postizanja lakših i prirodnijih ukusa, smanjujući količinu šećera.

Takođe, dostupni su i deserti bez glutena.

Najbolji način da završite svoje gastronomsko putovanje u MayaBay-u je da se prepustite i uživajte u jedinstvenim desertima koje smo pripremili za vas.



Maya Sphère 2025

DARK CHOCOLATE AND TONKA BEAN

Once again this year, the iconic dessert of MayaBay is reinvented with a new design. Returning to a 66% dark chocolate shell for this season, it will melt before your eyes under a velvety chocolate sauce infused with tonka bean, served hot. It will reveal a chocolate ice cream mousse with vanilla ice cream, and inside, crispy caramel pearls, for an even more indulgent recipe.

DARK CHOCOLATE AND TONKA BEAN

I ove godine, kultni desert MayaBay-a dobija novo ruho. Za ovu sezonu, vraća se u omotač od 66% tamne čokolade, koji će se pred vašim očima topiti pod baršunastim toplim čokoladnim sosom s infuzijom tonka zrna. Unutra vas očekuje čokoladni mousse sladoled u kombinaciji sa sladoledom od vanilije, dok hrskave karamelne perle dodaju još više užitka ovoj neodoljivoj poslastici.



Candy Floss

PLAIN OR CHOCOLATE DRIZZLED CANDYFLOSS

The history of candyfloss began in 1897, when William Morrison, a dentist, and John C. Wharton, American confectioner, invented a machine that produced spun sugar from granulated sugar, which once wrapped around a stick, became candyfloss. Chocolate drizzle upon request for this totally indulgent and gourmet dessert.

OBIČNA ILI ČOKOLADNA ŠEĆERNA VUNA

Istorija šećerne vune počela je 1897. godine, kada su Vilijam Morison, stomatolog, i Džon C. Vorton, američki poslastičar, izumili mašinu koja je proizvodila centrifugirani šećer od granuliranog šećera, koji je jednom umotan oko štapića postao šećerna vuna. Posipa se čokoladom na zahtjev za ovaj potpuno ugodan i gurmanski desert.



Hosomaki Mango Sticky Rice

MANGO AND COCONUT HOSOMAKI

Presented in the form of hosomaki, this sweet sushi is wrapped in vanilla coconut rice and filled with a mango tartare infused with vanilla. It is drizzled with a coconut sauce and garnished with crispy white chocolate shards.

MANGO I KOKOS HOSOMAKI

Predstavljeno u obliku hosomaki rolnice, ovo slatko sushi jelo je obavijeno rižom s vanilijom i kokosom, a punjeno mango tartarom obogaćenim vanilijom. Preliveno je kokosovim sosom i ukrašeno hrskavim komadićima bijele čokolade.





Artisinal Ice Creams

ARTISANAL ICE CREAMS AND SORBETS, SELECTION OF FLAVOURS

The ice creams and sorbets proposed are made in the Italian tradition with fresh and natural products. We offer you an authentic and delicious range of flavours.

ARTIZANSKI SLADOLEDI I SORBETI, IZBOR UKUSA

Predloženi sladoledi i sorbeti su napravljeni po italijanskoj tradiciji od svježih i prirodnih proizvoda. Nudimo vam autentičnu i ukusnu paletu ukusa.



Intensely Chocolate

70% ORGANIC CHOCOLATE SOUFFLÉ

An organic Grand Cru chocolate soufflé, the essential dessert for all chocolate lovers. We chose to work with a 70% organic chocolate with a divine spring cocoa bean aroma that is enhanced when heated. A chocolate that is light, smooth and powerful from the very first bite, with a burst of flavours on the palate.

70% ORGANSKI ČOKOLADNI SUFLE

Organski Grand Cru čokoladni sufle, nezaobilazni desert za sve ljubitelje čokolade. Odlučili smo raditi sa 70% organske čokolade s božanskom proljećnom aromom kakao zrna koja se pojačava kada se zagrije. Čokolada koja je lagana, glatka i moćna od prvog zalogaja, sa naletom ukusa na nepcu.



Tacos Pistache Framboise

PISTACHIO AND RASPBERRY TACOS

Indulge in this recipe that is both fresh and delicious, combining crispy and creamy textures with sweet and tangy flavours for a perfectly balanced tasting experience! On crunchy raspberry chocolate tiles, sits a pistachio cream, topped with raspberry brunoise, pistachio praline and drizzled with pistachio sauce.

PISTACHIO AND RASPBERRY TACOS

Uživajte u ovom receptu koji je istovremeno sujež i ukusan, spajajući hrskave i kremaste teksture s slatkim i kiselkastim aromama za savršeno uravnotežen doživljaj ukusa! Na hrskavim pločicama s malinom i čokoladom nalazi se krem od pistača, brunoise od maline i pralina od pistača, prelivena sosom od pistača.

Maya Signature 2025 Infiniment Cacahuète

PEANUT AND CHOCOLATE ENTREMETS TO SHARE (2 pers.)

This entremets, inspired by the colors of MayaBay, is an invitation to share and enjoy. Beneath a delicate white chocolate shell, a vanilla cheesecake mousse is paired with a hazelnut and peanut praline cream. This delightful combination is set on a chocolate and peanut crunch. The textures and flavours intertwine elegantly, creating a dessert that is both indulgent and perfectly balanced thanks to its refined execution.

PEANUT AND CHOCOLATE ENTREMETS TO SHARE (2 pers.)

Ovaj desert u bojama MayaBay-a je poziv na dijeljenje i druženje. Ispod tankog sloja bijele čokolade, nalazi se mousse od vanilije s ukusom cheesecake-a, u kombinaciji s kremom praline od lješnjaka i kikirikija. Ova divna kombinacija smještena je na hrskavi sloj od čokolade i kikirikija. Teksture i ukusi se elegantno prepliću, stvarajući desert koji je istovremeno bogat i savršeno uravnotežen, zahvaljujući svojoj rafiniranoj izvedbi.



Mochis 1 pc / 1 kom

ICE CREAM AND RICE PASTE

Mochi, which originated in China, is a sticky rice preparation that accompanies many Asian dishes. A creamy centre in a fondant coating!

This is a wonderful frozen dessert, which is a special and refreshing treat at the end of the meal. We suggest you wait a few minutes before diving in, to allow the mochi to release its full flavour and abundance of pleasure.

They are available in different flavours: a choice of 3 or 5 pieces. Don't hesitate to ask for our tasting assortment of 13 flavours.

SLADOLED I PIRINČANA PASTA

Moči, koji potiče iz Kine, pripremljen je od ljepljivog pirinča koji prati mnoga azijska jela. Kremasti centar u premazu od fondana!

Ovo je divan smrznuti desert, koji je posebna i osvježavajuća poslastica na kraju obroka. Predlažemo da sačekate nekoliko minuta prije nego što zaronite, kako biste omogućili močiju da oslobodi svoj puni ukus i obilje zadovoljstva.

Dostupne su u različitim ukusima: izbor od 3 ili 5 komada. Ne ustručavajte se da zatražite naš degustacijski asortiman od 13 ukusa.



MAYA Collection

ONCE UPON A TIME... MAYA COLLECTION

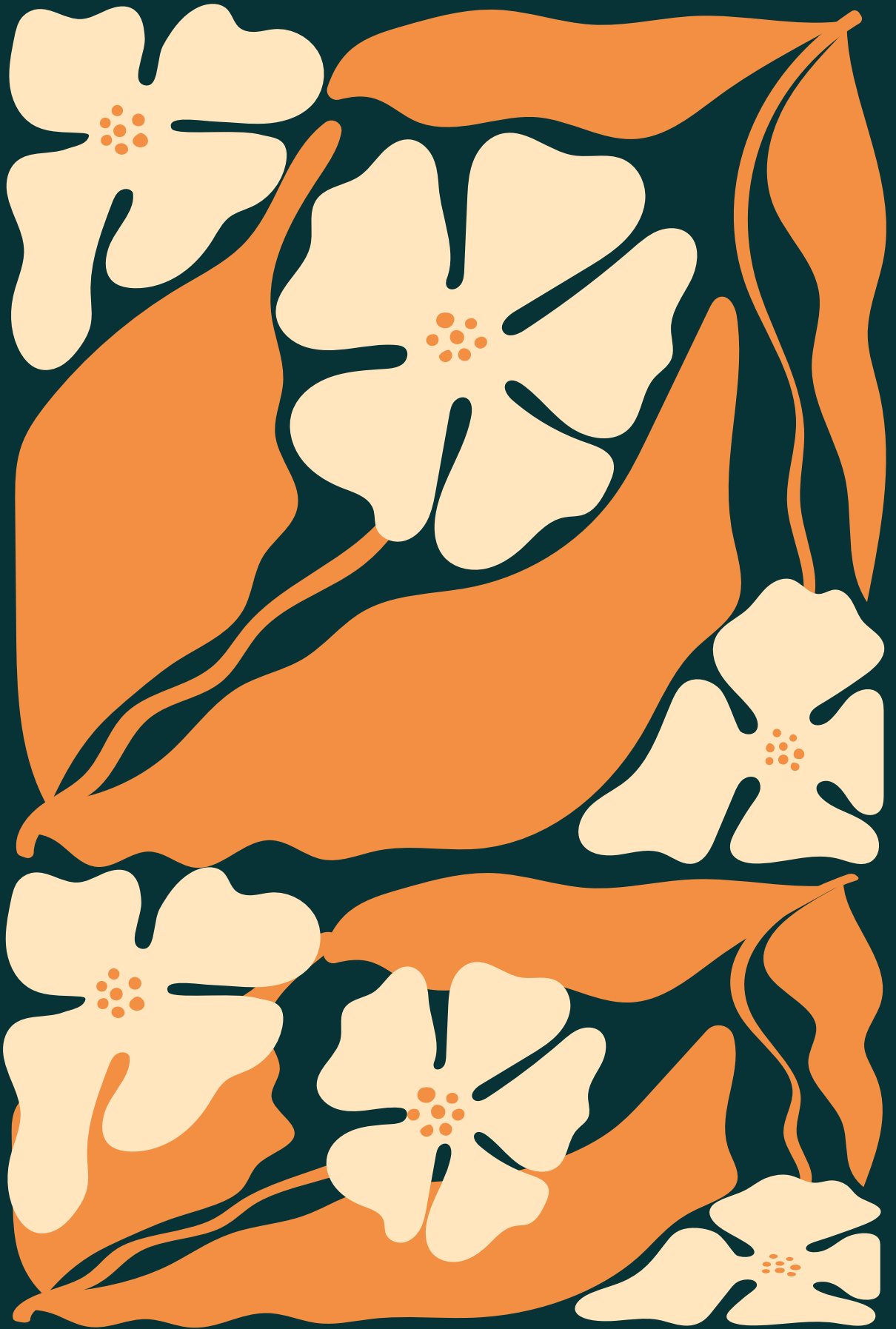
Building on its heritage in luxury real estate, the JV PASTOR group has successfully diversified its offerings by entering the world of luxury hospitality and fine dining with the creation of Maya Collection. The ambition remains unchanged: to offer exceptional locations, high-quality products, and impeccable service tailored to the most demanding international clientele. Maya Collection has firmly established itself in the Principality of Monaco and the Savoyard Alps, providing unforgettable experiences that blend luxury and refinement. The recent openings of MayaBay in Dubai and Porto Montenegro mark a significant milestone in the brand's global expansion.

Maya Collection continues its growth with upcoming international openings: MayaBay Riyadh in 2026, MayaBay Mykonos in summer 2026, and Maya Jah Doha in December 2024. The first Maya Hotel will open for the winter season of 2025 in Courchevel, featuring an integrated MayaBay restaurant. Continuing its tradition of excellence, Maya Collection is proud to announce the recent opening of "Da Valentino" in Monaco in May 2024. Located in the heart of the Principality, Da Valentino promises to be a must-visit culinary destination, offering an authentic Italian dining experience with a touch of luxury, delighting both local residents and international visitors.

Bila jednom... MAYA COLLECTION

Oslanjajući se na svoje nasljeđe u luksuznim nekretninama, grupa JV PASTOR je uspješno diversifikovala svoju ponudu ulaskom u svijet luksuznog ugostiteljstva i vrhunske gastronomije stvaranjem Maya Collection. Ambicija ostaje nepromijenjena: ponuditi izuzetne lokacije, proizvode visokog kvaliteta i besprijekornu uslugu prilagođenu najzahtjevnijoj međunarodnoj klijenteli. Maya Collection je čvrsto uspostavljena u Kneževini Monako i Savojskim Alpama, pružajući nezaboravna iskustva koja spajaju luksuz i prefinjenost. Nedavna otvaranja MayaBay restorana u Dubaiju i Porto Montenegro predstavljaju značajan korak u globalnoj ekspanziji brenda.

Maya Collection nastavlja svoj rast sa nadolazećim međunarodnim otvaranjima: MayaBay Rijad 2026. godine, MayaBay Mikonos na ljeto 2026. godine i Maya Jah Doha u decembru 2024. godine. Prvi Maya Hotel otvoriće svoja vrata za zimski period 2025. godine u Courchevelu, sa integrisanim MayaBay restoranom. Nastavljajući svoju tradiciju izvrsnosti, Maya Collection je ponosna na nedavno otvaranje "Da Valentino" u Monaku u maju 2024. godine. Smješten u srcu Kneževine, Da Valentino obećava da će biti nezaobilazna kulinarska destinacija, nudeći autentično italijansko iskustvo sa daškom luksuza, oduševljavajući kako lokalne stanovnike, tako i međunarodne posjetioce.



MAYABAY MONACO

Côte Thailandaïs

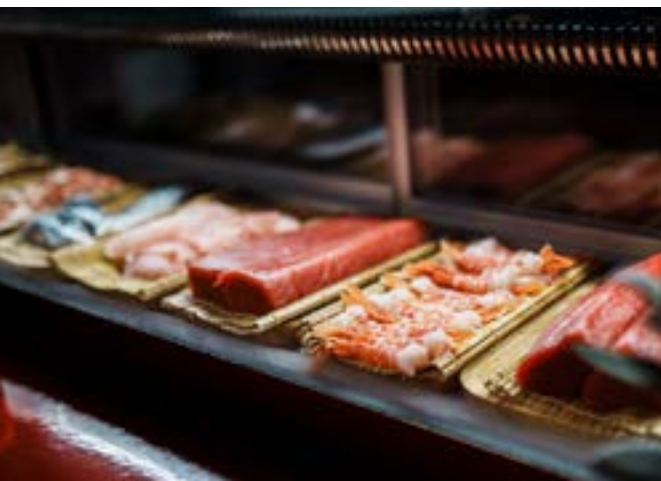
At MayaBay Monaco, heighten all your senses in the same way as if you were on the Paradisiac Island of the same name. A soft and warm musical ambiance with elegant and refined décor, reminiscent of Asia both traditional and contemporary, the harmony of the materials, subtle flavours with a delicious and refined cuisine, makes MayaBay an invitation to awaken your sense.



U MayaBay Monaco, pojačajte sva svoja čula na isti način kao da ste na istoimenom Rajskom ostrvu. Mek i topao muzički ambijent sa elegantnim i prefinjenim dekorom, koji podsjeća na Aziju i tradicionalnu i savremenu, harmonija materijala, suptilni ukusi sa ukusnom i prefinjenom kuhinjom, čini da MayaBay postane pozivnica za buđenje vaših čula







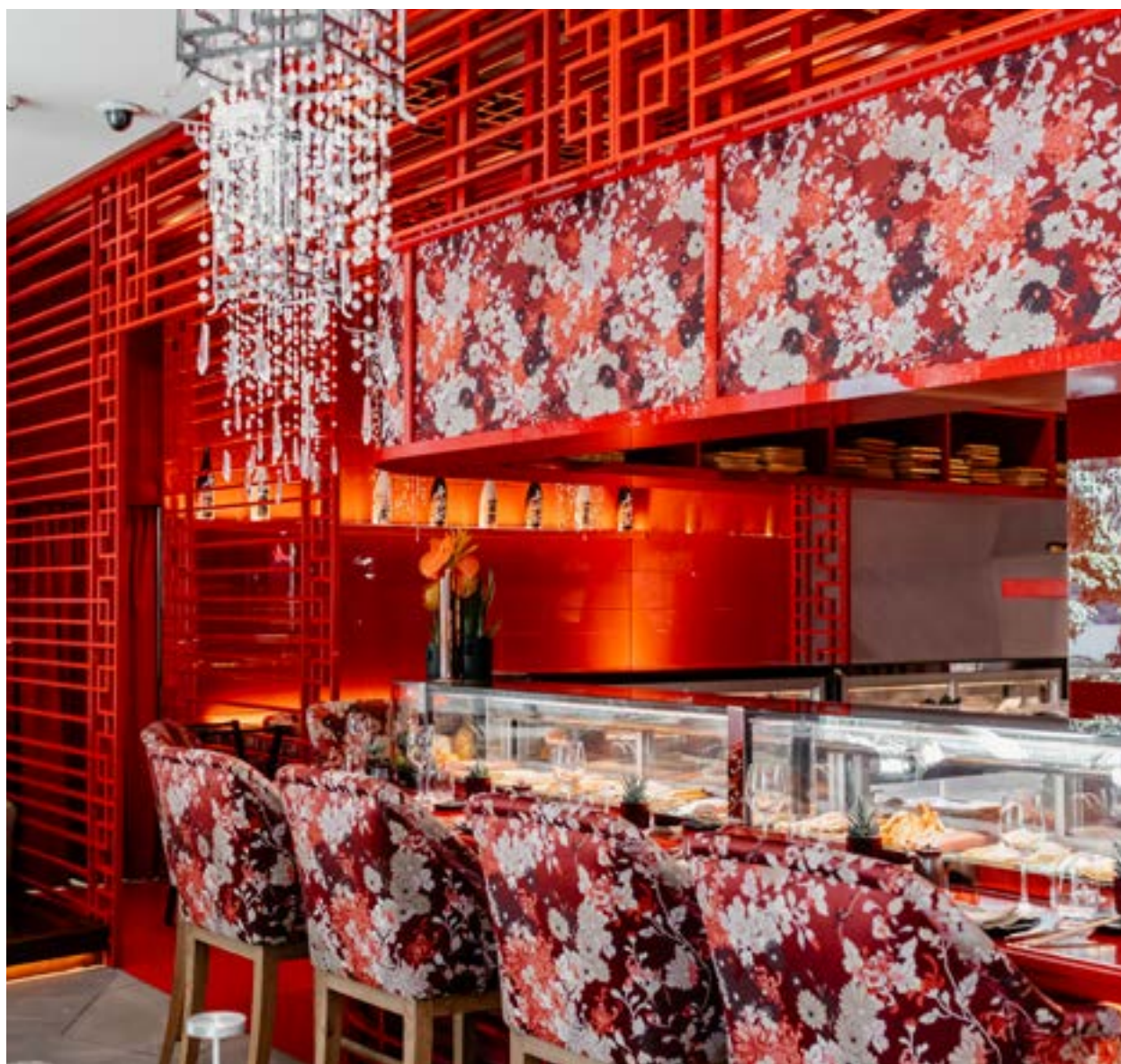
MAYABAY MONACO

Côte Japonais

Your eyes will appreciate the attention to detail in the presentation of the dishes, your palate will be delighted by the Asian flavours, your sense of smell will detect scents from elsewhere, your sense of touch will understand the need to experience another country when using traditional chopsticks and finally, your ears will enjoy the zen atmosphere especially created for a quintessential tasting experience; enjoy traditional dishes, sometimes revisited, to satisfy your craving for an Asian journey.



Vaše oči će cijeniti pažnju posvećenu detaljima u prezentaciji jela, vaše nepce će oduševiti azijski ukusi, vaše čulo mirisa će prepoznati mirise sa drugih mjesta, vaše čulo dodira će razumjeti potrebu da doživite drugu zemlju kada koristite tradicionalne štapiće za jelo i konačno, vaše uši će uživati u zen atmosferi posebno stvorenoj za suštinsko iskustvo degustacije; uživajte u tradicionalnim jelima, koja se ponekad ponavljaju, kako biste zadovoljili svoju želju za putovanjem po Aziji.



EXCLUSIVE PRODUCTS:

Maya Moki Mochis, available at Maya Bay.

Maya Moki Mochi, dostupni u MayaBay-u.

Mochi has been the favourite dessert in Japan for almost 2000 years. It is traditionally eaten during various festivals such as New Year's Eve, although it can be eaten all year round. Its preparation is a festive community ritual known as "Mochitsuki". The pastry is made from ultra-steamed glutinous rice to form a sticky dough, which is then pounded with a hammer to produce a soft, elastic texture. Inside lies a melting centre, sometimes sweet, sometimes savoury.

At MayaBay, we offer an ice cream version of this delicious bite, in a pretty assortment of Asian flavours. Let yourself be tempted by our mochis with their soft, powdery, translucent shell, for an original yet trendy tasting experience.

Food lovers and gourmets beware! Our Mochi Corner will have you hooked on these little Japanese balls, sweet artisanal treats to enjoy in the restaurant or to take away.

Moči je omiljeni desert u Japanu skoro 2000 godina. Tradicionalno se jede tokom raznih festivala kao što je doček Nove godine, iako se može jesti tokom cijele godine. Njegova priprema je svečani ritual zajednice poznat kao "Mochitsuki". Pecivo je napravljeno od ultranaparenog ljepljivog pirinča kako bi se formiralo ljepljivo tijesto, koje se zatim udara čekićem kako bi se dobila mekana, elastična tekstura. Unutra se nalazi centar topljenja, ponekad sladak, ponekad slan.

U MayaBay-u nudimo sladolednu verziju ovog ukusnog zalogaја, u lijepom izboru azijskih ukusa. Prepustite se iskušenju kada su u pitanju naši močiji s njihovom mekom, praškastom, prozirnom ljuskom, za originalno, ali moderno iskustvo ukusa.

Ljubitelji hrane i gurmani oprez! Naš Moči kutak će vas navući na ove male japanske kuglice, slatke zanatske poslastice za uživanje u restoranu ili za ponijeti.



MAYAMORI

MAYABAY, EXCLUSIVE DISTRIBUTOR
OF PETROSSIAN IN MONACO

In MayaBay Monaco, you'll find the full range of caviar and smoked salmon which has made the reputation of this famous Parisian house. Petrossian products are also used by our Chefs in the recipes of our establishments.

MAYABAY, EKSKLUZIVNI DISTRIBUTER
PETROSSIAN KAVIJARA U MONAKU

U restoranu MayaBay Monaco ćete naći čitav asortiman kavijara i dimljenog lososa, proizvoda koji su zaslužni za reputaciju ove poznate pariške kuće. Petrosijeve proizvode koriste i kuvari MayaBay Monaco u recepturama.





Christophe Dupuy
Executive Chef
MAYA Collection



Simone Giorgeschi
Pastry Chef
MAYA Collection



Gianluca Bennardo
Corporate Chef
MAYA Collection



Julien Douis
MayaBay Assistant Director



Eric Gorjux
Director of Operations
MAYA Collection



Richard Maria
CEO
MAYA Collection

Two types of Asian cuisine with one exceptional brigade. Our international team are always busy preparing the specialties of their homelands with skill and exceptional attention to detail. Under the wings of Chef Christophe Dupuy, who's creativity and need for perfection, adds the essential and expert finishing touches. In the dining room, the attentive staff combine French "savoir faire" with Asian cultural finesse, to guide you through your excursion in the lands of Asian delights.

Dva tipa azijske kuhinje sa jednom izuzetnim brigadom. Naš međunarodni tim je uvijek zauzet pripremanjem specijaliteta svojih rodni zemalja sa vještinom i izuzetnom pažnjom prema detaljima. Pod vodstvom šefa kuhinje Christophe Dupuy-ja, čija kreativnost i potreba za savršenstvom dodaju ključne i stručne završne detalje. U trpezariji, pažljivo osoblje spaja francuski "savoir faire" sa azijskom kulturnom finesom, kako bi vas vodilo kroz vaše putovanje po zemljama azijskih užitaka.

MAYABAY DUBAI

You can admire the view over the iconic Burj Al Arab hotel through the large windows and from the spacious terrace.

With decor that is both warm and sophisticated, giving preference to natural materials, the architect Sylvestre Murigneux has created a tailor-made interior, adorned with wooden panels, stone and colours reminiscent of the atmosphere at the Monegasque establishment.

The menu is composed of MayaBay specialties, from Crystals Caviar to Robata, Thai Sashimi to unmissable Tiger Tears and Maya Crispy Duck... It will also surprise you with delicious Laotian cuisine.

Perfectly located in the heart of lively Dubai nightlife, near the Jumeirah Al Nassem Lagoon Turtle Sanctuary, this new establishment will become your favourite place to eat in Dubai and will see the soul of the MAYABAY MONACO travel to the Emirates.



MAYABAY

THAI - JAPANESE
DUBAI

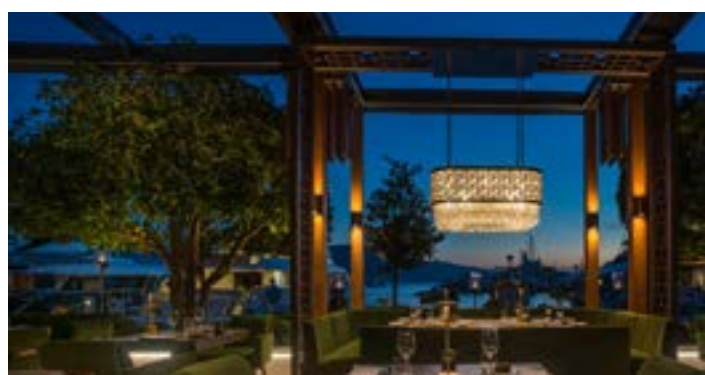
Možete se diviti pogledu na kultni hotel Burj Al Arab kroz velike prozore i sa prostrane terase. Sa dekorom koji je i topao i sofisticiran, dajući prednost prirodnim materijalima, arhitekta Sylvestre Murigneux kreirao je enterijer po mjeri, ukrašen drvenim pločama, kamenom i bojama koji podsjećaju na atmosferu u monaškoj ustanovi.

Jelovnik se sastoji od MayaBay specijaliteta, od Crystals Caviara do Robate, tajlandskog sašimija do nezaobilaznih tigrovih suza i Maya hrskava pačetina... Iznenadiće vas i ukusnom laoskom kuhinjom.

Savršeno lociran u srcu živahnog noćnog života Dubaija, u blizini utočišta za kornjače u laguni Jumeirah Al Nassem, ova nova ustanova će postati vaše omiljeno mjesto za jelo u Dubaiju i vidjeće kako duša MAYABAY MONACO putuje u Emirate.







MAYABAY

PORTO MONTENEGRO

On the sumptuous Bay of Kotor and at the forefront of the luxurious Tivat Marina, the new MayaBay Porto Montenegro is already delighting its customers.

Its majestic, shaded and ornate terrace, on the edge of the sunny quayside, makes for a chic in/out experience. Once again, Hong Kong based architect Sylvestre Murigneux has brought his creativity and expertise to bear by creating a cutting-edge atmosphere, using increasingly noble materials while retaining the very essence and universe of MayaBay Monaco.

In terms of cuisine, there is a delicious combination of the traditional and contemporary Asian dishes from the Monaco address, highlighted by its meticulous artistic presentation, providing an upscale and conceptual dining experience. Nestled in the very centre of Porto-Montenegro, this is the new must-visit destination to take MAYABAY MONACO around the world.



Na raskošnoj obali Bokokotorskog zaliva, u srcu luksuzne tivatske marine, novi MayaBay Porto Montenegro već oduševljava svoje goste. Njegova veličanstvena, natkrivena i raskošno dekorisana terasa, smještena uz sunčano šetalište, pruža sofisticirano iskustvo koje spaja unutrašnji i spoljašnji ambijent. Još jednom, hongkonški arhitekta Sylvestre Murigneux unosi svoju kreativnost i ekspertizu, stvarajući savremen i profinjen ambijent. Koristeći sve plemenitije materijale, uspio je da očuva suštinu i prepoznatljivu duhu MayaBay Monaco restorana. Kada je riječ o gastronomiji, gosti mogu uživati u savršenom spoju tradicionalnih i modernih azijskih jela sa čuvene monaške adrese, uz besprijekornu umjetničku prezentaciju koja pruža vrhunski i konceptualni gastronomski doživljaj. Smješten u samom srcu Porto Montenegra, ovaj restoran postaje nezaobilazna destinacija koja pronosi duh MayaBay Monaco širom svijeta.





MAYABAY RIYAD

At the end of 2026, MayaBay will also open its doors in Riyadh, although thousands of kilometres away, you will find everything that makes up the soul of MayaBay: outstanding architecture and decor, made from exceptional materials; different spaces and atmospheres, to vary the pleasures; impeccable top-of-the-range service; and fusion cuisine prepared with the same talent, dedication and high standards as here, at MayaBay Monaco. Follow the progress of this brand new address and become a fan on our website: www.mayabay.mc



Krajem 2026. godine, MayaBay će otvoriti svoja vrata i u Rijadu. Iako udaljen hiljadama kilometara, ovaj restoran će u sebi nositi sve ono što čini duh MayaBay-a: izuzetnu arhitekturu i dekor oblikovan od vrhunskih materijala, pažljivo osmišljene prostore i ambijente koji obogaćuju svaki trenutak uživanja, besprijekornu uslugu na najvišem nivou, kao i fuzijsku kuhinju pripremljenu s istim talentom, strašću i visokim standardima kao u MayaBay Monaco.

Pratite napredak ove nove destinacije i postanite dio naše priče putem sajta: www.mayabay.mc.



MAYABAY MYKONOS

And in summer 2026 MayaBay is reinventing itself once again, setting up in the sumptuous bay of Kalafati Beach, to the south-east of the legendary island of Mykonos. A centuries-old land steeped in history, where sun-drenched ancient monuments rub shoulders with the sophistication and luxury of modern times. Nestling in the heart of the future One&Only Resort, this new gastronomic stopover will be a delicious Asian getaway, to the rhythm of the Mediterranean art of living in the Cyclades. Once again, the spirit of MayaBay and its high-flying cuisine will astonish you for an unrivalled experience. Immerse yourself in MayaBay's Greek adventure by following its progress on our website: www.mayabay.mc



A tokom ljeta 2026. godine, MayaBay ponovo se iznova definiše, smještajući se u raskošni zaliv plaže Kalafati, na jugoistoku legendarnog ostrva Mikonos. Ovo drevno tlo, ispunjeno istorijom, spaja sunčane antičke spomenike sa sofisticiranošću i luksuzom modernog doba.

Skriven u srcu budućeg One&Only Resort-a, ovaj novi gastronomski kutak biće prava azijska oaza, uskladen s mediteranskim načinom života Kiklada. Duh MayaBay-a i njegova vrhunska kuhinja ponovo će vas iznenaditi, pružajući neponovljivo iskustvo.

Uronite u grčku avanturu MayaBay-a i pratite njen razvoj na našem sajtu: www.mayabay.mc.







DA VALENTINO

MONACO

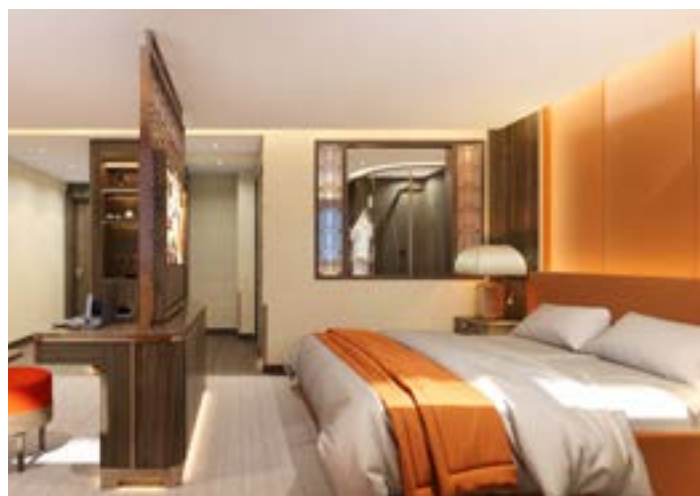
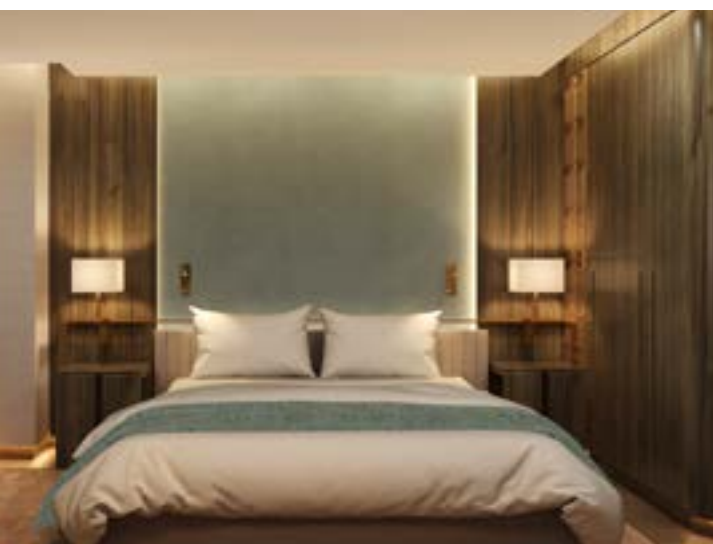
Da Valentino, the new gem of the Maya Collection group since mai 2024, embodies Italian glamour in Monaco. Located on Avenue Princesse Grace, this restaurant stands out for its refined elegance and warm ambiance. The decor, blending cream and dark brown tones, creates a luxurious atmosphere enhanced by passionate red accents. The cuisine, focused on fresh products from southern Italy, highlights exceptional fish and meat dishes, accompanied by seasonal vegetables. The service, provided by a stylish Italian staff, offers an unforgettable experience, complemented by signature aperitifs and exquisite desserts.



Da Valentino, novi dragulj grupe Maya Collection od maja 2024. godine, unosi italijanski glamur u Monako. Smješten na Aveniji Princeze Grejs, ovaj restoran se ističe profinjenom elegancijom i toplom atmosferom. Enterijer, u kojem se prepliću tonovi krem i tamnosmeđe boje, odiše luksuzom, dok strastveni crveni detalji dodatno naglašavaju njegov šarm. Kuhinja, inspirisana svježim proizvodima iz južne Italije, donosi izvanredne specijalitete od ribe i mesa, upotpunjene sezonskim povrćem.

Besprijekornu uslugu pruža otmjeno italijansko osoblje, nudeći nezaboravan doživljaj, upotpunjen prepoznatljivim aperitivima i vrhunskim poslasticama.





MAYA HOTEL COURCHEVEL

For the 2025 winter season, Maya Collection will unveil its very first boutique hotel, the Maya Hotel, ideally located in the heart of Courchevel 1850, right at the foot of the slopes. With 14 prestigious rooms and suites, including an exceptional suite and a duplex apartment of over 230 m² designed in collaboration with Maison Lalique, featuring a dining room, multiple suites, a Japanese spa, and a private treatment room, the Maya Hotel promises a unique and refined experience.

The hotel will also welcome a new MayaBay restaurant, whose fusion cuisine blends Japanese and Thai influences, already popular in Monaco, Dubai, and Porto Montenegro, along with a bar offering a menu of exclusive cocktails, and a boutique featuring pieces from Maison Lalique.



U zimskoj sezoni 2025. godine, Maya Collection će otkriti svoj prvi butik hotel, Maya Hotel, idealno smješten u srcu Courchevela 1850, u podnožju staze. Sa 14 prestižnih soba i apartmana, uključujući izuzetan apartman i duplex apartman od više od 230 m², dizajniran u saradnji sa Maison Lalique, koji sadrži trpezariju, više apartmana, japanski spa, i privatnu sobu za tretmane, Maya Hotel obećava jedinstveno i rafinirano iskustvo.

Hotel će takođe ugostiti novi restoran MayaBay, čija fuzijska kuhinja spaja japanske i tajlandske uticaje, već popularne u Monaku, Dubaiju i Porto Montenegro, zajedno sa barom koji nudi meni ekskluzivnih koktela, te butik sa komadima iz Maison Lalique.



MAYA JAH

DOHA

For December 2024, Doha: a fascinating, fast-growing capital at the crossroads of continents, where ultra-modern life and traditional cultures blend harmoniously. With a fusion of two cuisines with strong Indian and Moroccan identities, there is no better setting for Maya Jah. Like this sumptuous city of a thousand and one treasures, constantly evolving without abandoning its historical charms and ancestral traditions, the Maya Jah cuisine is innovative and experimental, while highlighting the legendary flavours and culinary heritage of these two mythical cultures. Open the doors of Maya Jah and discover the journey.



Za decembar 2024. godine, Doha: fascinantna, brzo rastuća prijestonica na raskršću kontinenata, gdje se harmonično spajaju ultramoderni život i tradicionalne kulture. Sa fuzijom dvije gastro tradicije sa snažnim indijskim i marokanskim identitetima, nema boljeg ambijenta za Maya Jah. Kao i ovaj veličanstveni grad hiljadu i jednog blaga koji se stalno razvija, a da ne napušta svoj istorijski šarm i tradiciju predaka, kuhinja Maya Jah je inovativna i eksperimentalna, dok ističe legendarne ukuse i kulinarsko nasljeđe ova dva mitska naroda. Otvorite vrata Maya Jah i iskusite ovo putovanje.







MAYA MIA MONACO

An address that quickly became a must with its warm and friendly atmosphere in the heart of Monaco. An all day dining destination where you can enjoy a gourmet break and discover the renowned colours and fragrances of Italy. A perfect alchemy is created between a colourful and welcoming decor and fresh produce, all in a relaxed family atmosphere. Antipasti, pizza, pasta, charcuterie and desserts, our Chef creates many specialties for a journey through Italy, from the Amalfi Coast to the sunny lands of Tuscany.



Adresa koja je brzo postala nezaobilazna zbog svoje tople i prijateljske atmosfere u srcu Monaka. Destinacija za obrok tokom cijelog dana, gdje možete uživati u gurmanskoj pauzi i otkriti poznate boje i mirise Italije. Savršen spoj stvoren je između šarenog i dobrodošlog enterijera i svježih namirnica, sve u opuštenoj porodičnoj atmosferi. Antipasti, pizza, pasta, suhomesnati proizvodi i deserti, naš šefkuhinje stvara mnoge specijalitete za putovanje kroz Italiju, od Amalfijske obale do sunčanih predela Toskane.



REFUGE DE LA TRAYE

MÉRIBEL

Nestled in a lush green haven, on the edge of the 3 Vallées skiing area, Refuge de la Traye lives at its guests' pace for a wonderful escape in the heart of the mountains. An exclusive mountain-top hamlet housing six cosily laid out bedrooms and suites. Refuge de la Traye makes it possible to stay comfortably in the mountains in both winter and summer. It also offers the chance to discover the Chef's specialties, and try regional wines, cheeses and local produce.

At Refuge de la Traye, luxury takes the form of little everyday pleasures in the leisure areas, beside the fireplaces or in the Spa, cinema room or the farm, and through the multitude of activities available for the whole family.



Skriiven u bujnom zelenom raju, na ivici ski oblasti Tri Doline (Les 3 Vallées), Refuge de la Traye živi u ritmu svojih gostiju, pružajući predivan bijeg u srce planina. Rijel je o ekskluzivnom planinskom naselju koje se sastoji od šest udobno uređenih soba i apartmana. Refuge de la Traye omogućava udoban boravak u planinama tokom zime i ljeta. Takođe pruža priliku da otkrijete specijalitete šefa kuhinje, te probate regionalna vina, sireve i lokalne proizvode.

U Refuge de la Traye luksuz se ogleda u malim svakodnevnim zadovoljstvima u prostorima za odmor, pored kamina ili u Spa centru, bioskopskoj sali, farmi, kao i kroz brojne aktivnosti dostupne za cijelu porodicu.







MAYA ALTITUDE MÉRIBEL

MAYA ALTITUDE, THE 3 VALLEES
HAUTE CUISINE

Opened in December 2021, Maya Altitude is a cozy chalet-restaurant situated at 2,300 meters above sea level, nestled on the slopes of the world's largest ski area. With its expansive terraces offering a 360-degree view of the Alps, including Mont Blanc, it's a must-visit destination. The interior, decorated in a Himalayan style by Sylvestre Murigneux, can accommodate up to 300 guests. Chef Stéphane Desprez offers a high-end brasserie menu, blending Savoyard specialties with cooking techniques using a charcoal grill and a Tandoor oven. A live DJ also sets the mood in the afternoon.



MAYA ALTITUDE, VISOKA KUHINJA 3
DOLINE

Otvorena u decembru 2021. godine, Maya Altitude je prijatan šalet-restoran smješten na 2.300 metara nadmorske visine, u podnožju najveće ski oblasti na svijetu. Sa svojim prostranim terasama koje nude panoramski pogled od 360 stepeni na Alpe, uključujući Mont Blanc, ovo je destinacija koju morate posjetiti. Enterijer, uređen u himalajskom stilu od strane Sylvestre Murigneux, može ugostiti do 300 gostiju. Šef kuhinje Stéphane Desprez nudi meni visoke klase, spajajući savojske specijalitete sa tehnikama kuvarstva koristeći roštilj na uglj i tandoor pećnicu. Živi DJ takođe stvara atmosferu tokom popodneva.





MAYA BAY

THAI - JAPANESE

PORTO MONTENEGRO

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