



MAYABAY

THAI - JAPANESE

DUBAI

IFTAR MENU





# MOCKTAILS

## BLOSSOMING GARDEN

*Lychee cordial, London Essence peach and  
jasmine soda, Fresh lemon juice*

## STRAWBERRY FIELDS

*Strawberry purée, fresh lemon juice, homemade lemongrass cordial,  
Perrier strawberry soda*

# SOUPS

*(Choice of 1)*

## TOM YAM KUNG (S)

*Traditional Thai spicy and sour prawn soup*

## DTOM KHAA

*Thai coconut soup with chicken*

## MISO SOUP (G)

*White miso soup with tofu, wakame and spring onion*

# STARTERS

## YAM KAI (S)

*Shredded chicken and grilled corn salad with toasted coconut*

## KUNG (S)(G)(SE)

*Prawn har gau with Thai basil*

## POH PIA KHAI KUNG (G)(SE)

*Vegetable spring rolls*

*Please inform your server of any allergies.*



Vegetarian



Vegan



Mildly spicy



Spicy

(S)

Shellfish

(N)

Nuts

(SE)

Sesame

(G)

Gluten

# MAIN COURSE



## PAD PRIK KANG KUNG (S)(G)

*Wok-fried prawn with Thai basil*

## GENG GWIO KAI (S)

*Green curry with chicken and Thai vegetables*

## NEUA YANG (S)(G)

*Crying tiger steak*

# SIDE DISHES

## KHAO

*Steamed rice*

## PHAD PHAK RUAM (G)

*Mixed vegetables with soy sauce*

# DESSERTS

## PANDAN MILK SPONGE (G)(N)

*Pandan milk sponge cake with lemongrass ice cream*

## MAYAMOKI

*Traditional Japanese mochi*

# AED 300 per person

*Please inform your server of any allergies. Prices are subject to 7% municipality fees and 5% VAT*



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Spicy

(S) Shellfish

(N) Nuts

(SE) Sesame

(G) Gluten

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