



MAYABRUNCH



Packages

NON-ALCOHOLIC - AED 425

*Coffee, water, mocktails, soft drinks,
and fresh juice*

HOUSE BEVERAGE - AED 595

*Prosecco, beer, house wine (White / Red / Rosé),
sake, house pouring spirits, and cocktails*

CHAMPAGNE - AED 795

Champagne plus house beverages

Wines

SPARKLING

Prosecco

WHITE WINE

2020, Colombard/Petit Manseng "IO", Côtes de Gascone, France

2023, Parellada , Vina Sol, Familia Torres, Penedès, Spain

RED WINE

2021, Merlot-Manseng Noir, "Moonseng", Plaimont, Côtes de Gascogne, France

ROSÉ WINE

2023, Château Gassier, Esprit Gassier, Côtes de Provence , France

Sake

SAKE

Kiku Masamune, Yogo, Honjozo

Premium

CHAMPAGNE

Prices are subject to 7% municipality fees and 5% VAT



Mocktails

ZANDAKA

Passion fruit purée, fructose, lime, homemade chilli cordial, pineapple soda

AMAZUPPAI

Strawberry purée, fructose, lemon, homemade lemongrass cordial, strawberry soda

Cocktails

KURASHIKU

Roku Gin, lemongrass, citrus, kaffir aroma

APEROL SPRITZ

Aperol, Prosecco, soda

MAYABAY ESPRESSO MARTINI

Vodka, espresso mix, cocoa, cookie

Spirits

KETEL ONE

Vodka

ROKU

Gin

OLMECA ALTOS PLATA

Tequila

MATUSALEM

Rum

WILD TURKEY

Bourbon

KIRIN

Beer

Prices are subject to 7% municipality fees and 5% VAT



Soups

(Choice of 1 Per person)

MISO SOUP (G)

White miso soup with tofu and spring onions

TOM YAM KUNG (S)

Traditional Thai spicy sour prawn soup

DTOM KHAA

Thai coconut soup with:

Vegetables 🌿🌿

Chicken

Prawns (S)

MAYABAY SALMON (G)

Salmon sashimi with shiso and lemon sauce

MAYABAY BEEF TATAKI (G)(SE)

Beef tataki with soy sauce and garlic

MAYABAY YELLOWTAIL SASHIMI (G)(SE)

Yellowtail sashimi with ginger and sesame dressing

MAYABAY TUNA TARTARE (G)(SE)

Tuna tartare with avocado and sesame dressing

GREEN SALAD (G)(SE) 🌿🌿

Green salad with avocado and cherry tomatoes

YAM KAI (S)

Shredded chicken and grilled corn salad with toasted coconut

YAM SOM TAM (S) 🌶️

Papaya and green mango salad

Vegetarian option available upon request

WOK AUBERGINE (G)(SE) 🌿🌶️

Wok aubergine with chilli bean sauce

PRAWN TOAST (S)(G)(SE)

Sesame prawn toast with chilli sauce

DUCK TACOS (S)(G)(SE)

Roast duck tacos with avocado and hoisin sauce

WAGYU BEEF TACOS (G) 🌶️

Wagyu beef tacos with avocado purée and chipotle

YASAI TEMPURA (G) 🌿

Vegetable tempura

Sushi

Steamed & Fried Dim Sums

MIXED SELECTION

OF SUSHI AND SASHIMI

Free-flowing

KUNG (S)(G)(SE)

Prawn har gau with Thai basil

HET CRYSTALS (G)(SE) 🌿🌿

Mushroom and truffle dumplings

PUMPKIN PUFFS (G)

Beef and pumpkin with black pepper

KAOW POD (G) 🌿🌶️

Spicy sweet corn dumplings

XIAO LONG BAO (S)(G)(SE)

Chicken and shrimp soup dumplings

VEGETABLE DUMPLINGS (G)(SE) 🌿🌿

Mixed vegetable dumplings

GYOZA GYUNIKU (G)(SE)

Pan-fried Wagyu beef dumplings

GYOZA YASAI (G)(SE) 🌿🌿

Pan-fried vegetable dumplings

TORINIKU GYOZA (G)(SE)

Chicken and spring onion gyoza

POH PIA THOD

Duck spring rolls (S)(G)(SE)

Vegetable spring rolls (G) 🌿🌿

MUSHROOM BAO (G)(SE)

Steamed bao buns with braised mushrooms and truffle

NEUA HOR PANG (G)(A)

Puff pastry with braised beef

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



Vegetarian



Vegan



Mildly spicy



Spicy

(S) Shellfish

(N) Nuts

(SE) Sesame

(A) Alcohol

(G) Gluten



Mains

(2 Per person)

LARME DU TIGRE (S)(G) 
Crying tiger steak

PAD THAI

Stir-fried rice noodles with:

Chicken (G)(N)

Prawn (S)(G)(N)

Tofu (G)(N)  

PAD PRIK KANG NUA (S)(G)

Wok beef with red curry and vegetables

PAD KRAPOW (S)(G)

Wok fried vegetables with Thai basil

Beef

Prawn (S)

GINDARA NO SAIKYO MISO YAKI (G)(A)

Black cod with miso and honey

CHILEAN SEA BASS (G)(A) 

Chilean sea bass marinated in spicy miso

BARBECUED LAMB CUTLETS (G)(SE)(A)

Grilled lamb cutlets with Yakniku sauce

GRILLED CHICKEN (G)(A)

Grilled chicken with kimchee miso

GENG PANAENG NUA (S)(N) 

Panaeng curry with beef tenderloin and Thai basil

GENG GWIO KAI (G)(A) 

Green curry with chicken and Thai vegetables

GENG DTAENG KUNG (S) 

Red curry with prawns and Thai vegetables

GENG LEUANG PLA (S) 

Yellow curry with sea bream, snake beans
and mango

GENG GWIO PHAK  

Green curry with assorted Thai vegetables

Sides

(2 Per person)

GRILLED CORN (G) 

Grilled sweet corn with truffle butter

CHOICE OF RICE  

Steamed rice or sticky rice

CHOICE OF FRIED RICE

Egg 

Vegetable (G)  

Kimchee (G) 

Chicken

Prawn (S)

CHOICE OF POTATO

Stir fried wok potatoes (G)  

Jacket potato (G) 

ROTI (G) 

Thai flatbread

Desserts

JAPANESE CHEESECAKE (G) 

Light and airy sponge cake with cream cheese

PANDAN MILK CAKE (G)(N) 

Pandan milk cake with caramelised nuts and
lemongrass ice cream

DATE & MISO TOFFEE PUDDING (G)(A) 

Sticky date and toffee pudding with miso

JAPANESE PEAR TART (G) 

Flaky tart shell filled with golden brown pears

BITTER CHOCOLATE FONDANT (G) 

Chocolate fondant with vanilla ice cream

CHOCOLATE SPRING ROLLS (G) 

Chocolate spring rolls with mango sauce

CRÈME BRÛLÉE 

Crème brûlée with lychees

ICE CREAM & SORBET (SE) 

Selection of ice creams and sorbets

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Vegetarian



Vegan



Mildly spicy



Spicy

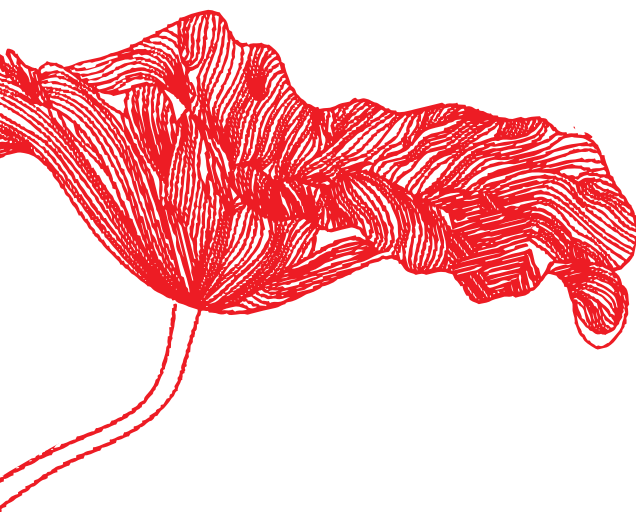
(S) Shellfish

(N) Nuts

(SE) Sesame

(A) Alcohol

(G) Gluten



MAYABAY

THAI - JAPANESE

DUBAI

