

MAYABRUNCH


MAYABAY
THAI - JAPANESE
DUBAI



Saturday & Sunday
12 PM to 3:30 PM

Sides

(1 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) 🌿 🌿

CHOICE OF POTATO
Stir fried wok potatoes (G) 🌿 🌿
Jacket potato (G) 🌿

ROTI (G) 🌿
Thai flatbread

Desserts

DESSERT PLATTER (G) 🌿
Assorted dessert platter



Steamed & Fried Dim Sums

PUMPKIN PUFFS (G)

Beef and pumpkin with black pepper

VEGETABLE SPRING ROLLS (G)

Mixed vegetables with sweet and sour dipping sauce

Mains

(1 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 KRAPOW

Wok fried vegetables with Thai basil

Beef (G)

GINDARA NO SAIKYO MISO YAKI (G)

Black cod with miso and honey

BARBECUED LAMB CUTLETS (G)(SE)

Grilled lamb cutlets with Yakiniiku sauce

GENG GWIO KAI (S)

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

Wines

SPARKLING

Prosecco

WHITE WINE

House white

RED WINE

House red

ROSÉ WINE

House rosé

Sake

SAKE

Honjozo

Premium

CHAMPAGNE

House Champagne

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



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 (R) Raw (G) Gluten

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Mocktails

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

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

Cocktails

KURASHIKU
Beefeater, Lemongrass, citrus, kaffir aroma

APEROL SPRITZ
Aperol, Prosecco, soda

MAYA-MULE
Absolute Vodka, Brandy, Italian Amaro, Ginger Ale

Spirits

ABSOLUTE
Vodka

BEEFEATER
Gin

ALTOS BLANCO
Tequila

HAVANA 3
Rum

FAMOUS GROUSE
Whisky

KIRIN
Beer

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 (S)
Thai coconut soup with chicken and prawn

Appetizers & Salads



(1 per person)

MAYABAY BEEF TATAKI (G)(SE)(R)
Beef tataki with soy sauce and garlic

WOK AUBERGINE (G)(SE)  
Wok aubergine with chilli bean sauce

MIXED TACOS (S)(G)(SE)
Wagyu, duck

AVOCADO TEMPURA (G) 
Vegetable tempura

GREEN SALAD (G)(SE)  
Green salad with avocado and cherry tomatoes

YAM KAI (S)
Shredded chicken and grilled corn salad with toasted coconut

YAM PED TAP TIM (S)(G)(SE)(N)
Duck salad with sweet plum sauce

YAM SOM TAM (S) 
Papaya and green mango salad with black tiger prawns
Vegetarian option available upon request



Sushi

MIXED SELECTION OF SUSHI AND SASHIMI (R)
Free-flowing



Steamed & Fried Dim Sums

KUNG (S)(G)(SE)
Prawn har gau with Thai basil

XIAO LONG BAO (S)(G)(SE)
Chicken and shrimp soup dumplings



HET CRYSTALS (G)(SE)  
Mushroom and truffle dumplings

VEGETABLE DUMPLINGS (G)(SE)  
Mixed vegetable dumplings

KAOW POD (G)  
Spicy sweet corn dumplings

GYOZA GYUNIKU (G)(SE)
Pan-fried Wagyu beef dumplings





GYOZA TORINIKU (G)(SE)
Chicken, onion and mushroom dumplings

GYOZA YASAI (G)(SE)  
Pan-fried vegetable dumplings

POH PIA KHAI KUNG (S)(G)
Imperial spring rolls

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