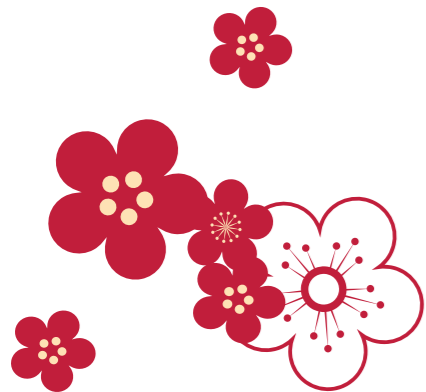


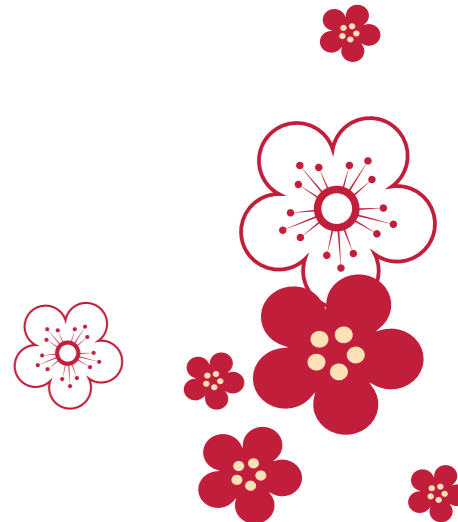
DIM SUM LUNCH




MAYABAY
THAI - JAPANESE
DUBAI




AED 295 per person
Saturdays | 12 PM to 3 PM





Appetizer

CRUDITES 
Mixed seasonal vegetables with dipping sauces

Steamed
Dim Sums

MUSHROOM TRUFFLE (G)(SE) 
Braised mixed mushrooms with coriander, truffle and chili garlic sauce

SZECHUAN BEEF & SHRIMP (G)(SE)(S)
Diced beef tenderloin mixed with shrimps and Szechuan sauce

CHICKEN, SCALLOP & CORIANDER (G)(S)
Minced chicken, smoked scallop and coriander

WAGYU BEEF DUMPLINGS (G)(SE)
Wagyu beef with kimchee and onion

CHICKEN SIU MAI (G)(S)(E)
Chicken, shrimp with white pepper, ginger and black truffle

PRAWN HAR GAU (G)
Prawn with water chestnuts, truffle and Thai basil


XIAO LONG BAO (G)(SE)(S)
Shanghainese soup dumplings with chicken & prawn

Fried
Dim Sums


SPICY CHICKEN WONTONS (G)
Minced chicken with Thai spices, celery and sweet dipping sauce

WAGYU BEEF GYOZA (G)
Diced wagyu beef with spring onion, kimchee and smokey ponzu

CHICKEN & MUSHROOM GYOZA (G)(SE)
Minced chicken with spring onion, morel, sesame and Szechuan peppercorn sauce

MIXED VEGETABLE GYOZA (G)(SE) 
Mixed medley of vegetables with spring onion, chili coriander sauce

SHREDDED BEEF HARUMAKI (G)(SE)
Braised short rib of beef spring rolls, confit of shallots with grated parmesan and grated truffle

MIXED VEGETABLE HARUMAKI (G)(S) 
Crispy spring rolls with mixed vegetables, sweet & sour

BLACK COD ROLLS (G)
Black cod wrapped in kataifi with mango mayonnaise

PUMPKIN PUFFS (G)(S)
Diced pumpkin & white pepper beef with oyster sauce

VEGETABLE BUNS (G)(SE)
Steamed and pan-fried buns with a vegetable filling

DUCK BUNS (G)(SE)
Steamed & pan-fried buns with a shredded duck filling

Dessert

SELECTED PLATTER OF MIXED DESSERTS

Cocktails

KAIFFIRINHA
Cachaca, Kaffir Lime leaves, Yuzu, Sansho

MATCHA MOJITO
Matcha infusion, White Rum, Bergamot Tea & Mint Cordial

Wines
By the glass

SAKE
Honjozo

WHITE WINE
House white

RED WINE
House red

Mocktails

PEACH & TEA
0% ABV White wine, Peach, Jasmine, Soda Water

TROPICAL FIZZ
0% ABV White wine Mango & Passion fruit, Bergamot

Japanese
Tea

JUGETSUDO YUZU SENCHA W/ MATCHA
Spring harvest medium-steamed Sencha, Yuzu from the finest orchards of Kochi Prefecture, and a dash of Matcha powder

JEGUTSUDO ORGANIC GENMAICHA W/ MATCHA
Organic Genmaicha is a blend of summer Sencha, roasted rice, and Matcha powder, with a toasty aroma and sweet umami finish

JUGETSUDO ORGANIC HOJICHA
Organic Hojicha, roasted green tea leaves, with natural flavors of toasted grains, cocoa, and dried fruits

JUGETSUDO ORGANIC SENCHA ASA
Organic spring harvest, medium-steamed Sencha tea leaves, sourced from premium tea gardens

Avantcha
Tea

RUSH HOUR BERRY
Mouthwatering combination of flavourful garden and luscious forest berries

ORGANIC ENGLISH BREAKFAST
Full bodied and malty Assam blended with fruity Ceylon and earthy Yunnan tea





ORGANIC MOROCCAN MINT
Traditional blend of organic green gunpowder and Moroccan Nana mint leaves

ORGANIC CHAMOMILE COOLER
Soothing organic chamomile flowers combined with refreshing peppermint

JASMINE JIAN
Delicate and velvety silver needle tea, infused with fragrant fresh jasmine flowers

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

All our Japanese teas are served in handmade tokoname-yaki kyusu clay tea pot made in Aichi Prefecture, Japan.

 Vegetarian  Vegan  Mildly spicy  Spicy (S) Shellfish (N) Nuts (SE) Sesame (R) Raw (G) Gluten

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