



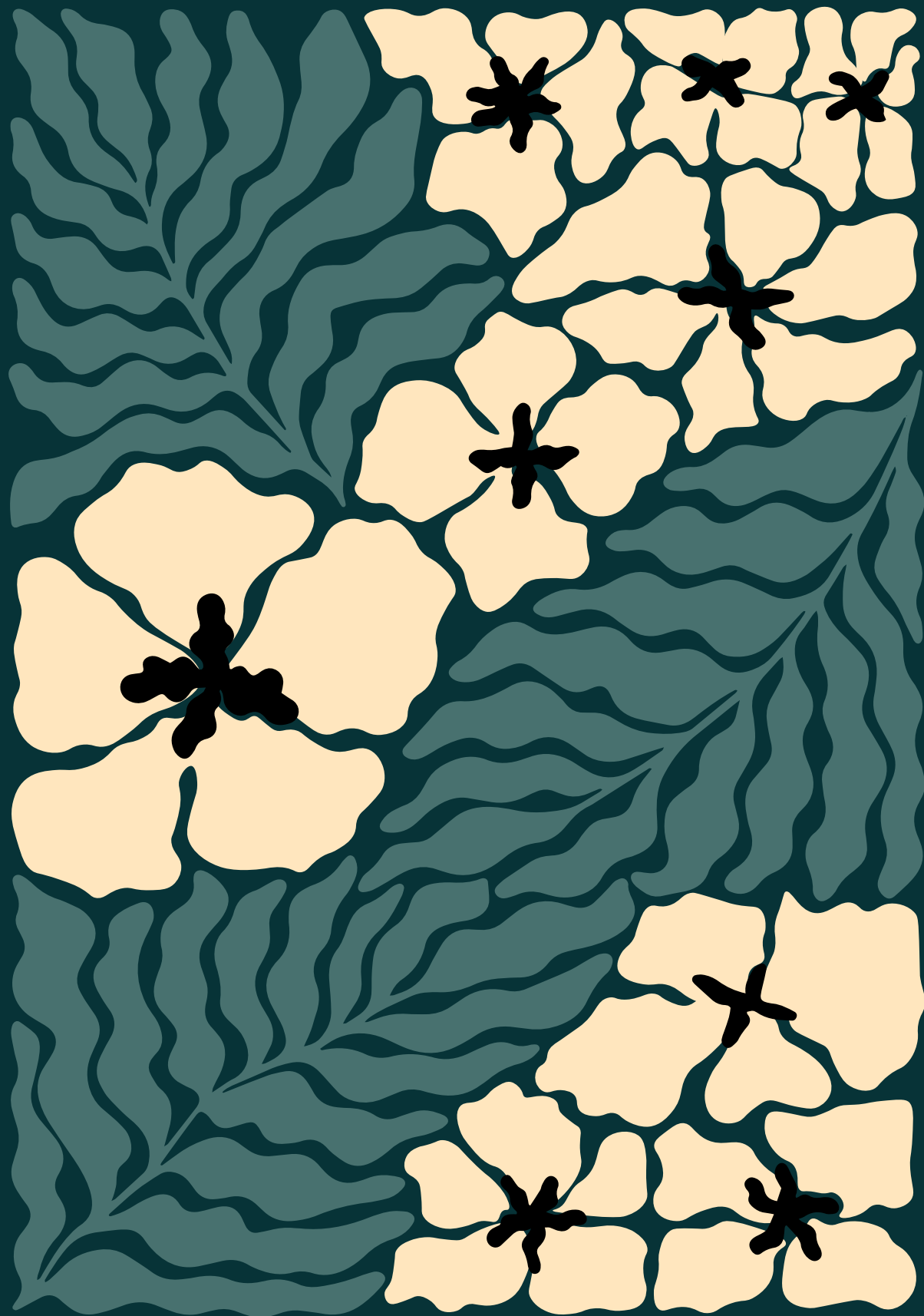
MAYABAY

THAI - JAPANESE

DUBAI

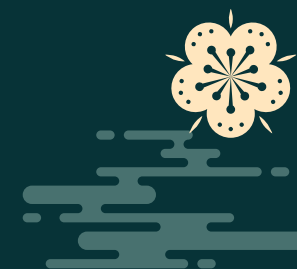
2025-2026

MAYA  
*Collection*



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PETROSSIAN CAVIAR

<b>TOPPING:</b> <i>Ossetra 10 grams</i>	500 AED
<i>Daurenki Royal 30 grams</i>	1,050 AED
<i>Daurenki Royal 50 grams</i>	1,750 AED
<i>Ossetra Tsar Imperial 30 grams</i>	1,250 AED
<i>Ossetra Tsar Imperial 50 grams</i>	2,050 AED
<i>Pericus Tsar Imperial 30 grams</i>	1,250 AED
<i>Pericus Tsar Imperial 50 grams</i>	2,050 AED
<i>Beluga Tsar Imperial 30 grams</i>	4,450 AED
<i>Beluga Tsar Imperial 50 grams</i>	7,350 AED

<b>EDAMAME</b> 🌱	35 AED
<i>Steamed</i>	
<i>Spicy (SE)(G)</i>	

<b>TOM YAM KUNG</b> (S) 🍷	65 AED	p.16
<i>Traditional Thai spicy sour shrimp soup</i>		

<b>MISO SOUP</b> (G)	30 AED	p.17
<i>White miso soup with tofu, wakame and spring onion</i>		

<b>CRAB AND TRUFFLE SOUP</b> (S)	85 AED	p.17
<i>Crab and truffle egg drop soup with chilli and coriander</i>		

<b>NIGIRI</b>		p.20
2 pieces		

<b>AKAMI</b> : <i>Tuna (R)</i>	75 AED
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<b>CHU-TORO</b> : <i>Medium fatty tuna (R)</i>	80 AED
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<b>O-TORO</b> : <i>Full fatty tuna (R)</i>	90 AED
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<b>SHA-KE</b> : <i>Salmon (R)</i>	65 AED
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<b>HAMACHI</b> : <i>Yellowtail (R)</i>	70 AED
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<b>SUZUKI</b> : <i>Sea bass (R)</i>	65 AED
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<b>MATOUDAI</b> : <i>John Dory (R)</i>	70 AED
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<b>KINMEDAI</b> : <i>Golden eye snapper (R)</i>	75 AED
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<b>HOTATE</b> : <i>Japanese sea scallops (S)(R)</i>	65 AED
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<b>TAMAGO</b> : <i>Japanese omelette (G)</i>	40 AED
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<b>EBI</b> : <i>Poached shrimps (S)</i>	75 AED
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<b>KANI</b> : <i>Crab (S)</i>	95 AED
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Please inform your server of any allergies. Prices are subject to 7% municipality fees and 5% VAT

SEARED NIGIRI

2 pieces		p.20
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<b>AKAMI</b> : <i>Tuna (G)</i>	75 AED
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<b>CHU-TORO</b> : <i>Medium fatty tuna (G)</i>	80 AED
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<b>O-TORO</b> : <i>Full fatty tuna (G)</i>	90 AED
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<b>SHA-KE</b> : <i>Salmon (G)</i>	65 AED
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<b>HAMACHI</b> : <i>Yellowtail (G)</i>	70 AED
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<b>SUZUKI</b> : <i>Sea bass (G)</i>	65 AED
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<b>MATOUDAI</b> : <i>John Dory (G)</i>	70 AED
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<b>KINMEDAI</b> : <i>Golden eye snapper (G)</i>	75 AED
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<b>JAPANESE WAGYU</b> : <i>Beef with truffle sauce (G)</i>	85 AED
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<b>UNAGI</b> : <i>Grilled fresh water eel (G)</i>	70 AED
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Gluten-free option available upon request.

<b>SASHIMI</b>		p.21
3 pieces		

<b>AKAMI</b> : <i>Tuna (R)</i>	75 AED
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<b>CHU-TORO</b> : <i>Medium fatty tuna (R)</i>	80 AED
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<b>O-TORO</b> : <i>Full fatty tuna (R)</i>	90 AED
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<b>SHA-KE</b> : <i>Salmon (R)</i>	65 AED
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<b>HAMACHI</b> : <i>Yellowtail (R)</i>	70 AED
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<b>SUZUKI</b> : <i>Sea bass (R)</i>	65 AED
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<b>MATOUDAI</b> : <i>John Dory (R)</i>	70 AED
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<b>KINMEDAI</b> : <i>Golden eye snapper (R)</i>	75 AED
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<b>HOTATE</b> : <i>Japanese sea scallops (S)(R)</i>	65 AED
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<b>UNAGI</b> : <i>Fresh water eel (G)</i>	70 AED
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<b>UNI</b> : <i>15 grams of sea urchin roe (S)(R)</i>	175 AED
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<b>KANI</b> : <i>Crab (S)</i>	95 AED
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# Hand-Roll

## GUNKAN SUSHI

2 pieces

<b>O-TORO</b> : <i>Full fatty tuna</i> (R)	90 AED
<b>CHU-TORO</b> : <i>Medium fatty tuna</i> (R)	80 AED
<b>SPICY AKAMI</b> : <i>Spicy tuna</i> (G)(SE)(R) 🍷	75 AED
<b>SPICY SHA-KE</b> : <i>Spicy salmon</i> (G)(SE)(R) 🍷	55 AED
<b>KANI</b> : <i>Crab</i> (S)	95 AED
<b>UNI</b> : <i>15 grams of sea urchin roe</i> (S)(R)	175 AED
<b>PETROSSIAN CAVIAR</b> : <i>12 grams of Petrossian Ossetra Caviar</i>	525 AED
<b>AVOCADO</b> : <i>Avocado</i> 🥑	35 AED
<b>KING CRAB TEMPURA</b> : <i>King crab tempura</i> (G)(S)	95 AED
<b>AMA-EBI</b> : <i>Sweet shrimp</i> (S)(R)	65 AED

## TEMAKI HAND-ROLL

per piece

<b>O-TORO</b> : <i>Full fatty tuna</i> (R)	90 AED
<b>AKAMI AVOCADO</b> : <i>Red tuna with avocado</i> (R)	70 AED
<b>SHA-KE AVOCADO</b> : <i>Salmon with avocado</i> (R)	55 AED
<b>UNAGI</b> : <i>Fresh water eel</i> (G)	70 AED
<b>IKURA</b> : <i>Salmon roe</i> (G)(R)	70 AED
<b>EBI TEMPURA</b> : <i>Shrimp tempura</i> (S)(G)	65 AED
<b>CALIFORNIA</b> : <i>Crab, avocado and cucumber</i> (S)	95 AED
<b>VEGETABLE</b> : <i>Mixed vegetables</i> 🥬	40 AED

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

p.22

# Hand-Roll

## URAMAKI

8 pieces

<b>MAYABAY KING CRAB ROLL</b> (S)(SE) <i>King crab, chilli, parmesan crisp, and tuna sauce</i>	105 AED
<b>HAMACHI</b> (G)(R) <i>Yellowtail, avocado, and truffle dressing</i>	85 AED
<b>LOBSTER ROLL</b> (S)(G)(SE)(R) 🍷 <i>Lobster, seared tuna, spicy mayonnaise</i>	225 AED
<b>MANGO ROLL</b> (G)(R) <i>Salmon, tuna, mango, and ikura</i>	75 AED
<b>SPICY AKAMI ROLL</b> (G)(SE)(R) 🍷 <i>Spicy tuna and cucumber</i>	80 AED
<b>SPICY SHA-KE ROLL</b> (G)(SE)(R) 🍷 <i>Spicy salmon and cucumber</i>	70 AED
<b>UNAGI ROLL</b> (G) <i>Grilled fresh water eel and avocado</i>	75 AED
<b>WAGYU ROLL</b> (G)(SE) 🍷 <i>Japanese wagyu beef with green chili and truffle mayonnaise</i>	220 AED
<b>WAGYU CAVIAR ROLL</b> (G)(SE) <i>Japanese wagyu beef with premium caviar</i>	425 AED
<b>CALIFORNIA ROLL</b> (S)(G)(SE) <i>Crab, avocado, cucumber, and tobiko</i>	105 AED
<b>TIGER ROLL</b> (S)(G) <i>Shrimp tempura, avocado, and crispy leeks</i>	85 AED
<b>SOFT-SHELL CRAB ROLL</b> (S)(G)(SE) <i>Soft-shell crab, tobiko, and creamy wasabi sauce</i>	80 AED
<b>VEGETABLE ROLL</b> (G)(SE) 🥬🍷 <i>Mixed vegetables and basil with spicy sauce</i>	45 AED
<b>SOFT SHELL CRAB FUTOMAKI</b> (G)(SE) 🍷 <i>Unagi, avocado, and spicy mayonnaise</i>	80 AED

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p.24



# Hand-Roll

## HOSOMAKI

6 pieces

<b>O-TORO</b> (R) <i>Full fatty tuna</i>	85 AED
<b>AKAMI</b> (R) <i>Red tuna with avocado</i>	75 AED
<b>SHA-KE MAKI</b> (R) <i>Salmon</i>	70 AED
<b>UNAGI</b> (G) <i>Fresh water eel</i>	75 AED
<b>CALIFORNIA</b> (S) <i>Crab, avocado, and cucumber</i>	95 AED
<b>KAPPA MAKI</b> 🥒 <i>Cucumber</i>	35 AED
<b>AVOCADO MAKI</b> 🥑 <i>Diced avocado</i>	40 AED

## TEMPURA HOSOMAKI

8 pieces

<b>AKAMI TEMPURA</b> (G)(SE)(R) <i>Vegetables and tuna tartare</i>	90 AED
<b>BEEF TEMPURA</b> (G)(SE)(R) <i>Vegetables and beef tartare</i>	85 AED
<b>CRUNCHY ROLL</b> (G)(SE)(R) <i>Crispy salmon tempura</i>	75 AED

## JAPANESE WHOLE FISH

**WHOLE KINMEDAI** (G)(R)  
*Selection of raw nigiri, sashimi, tartare with caviar, and carpaccio*

## PLATTERS

<b>SASHIMI PLATTER</b> (S)(R) <i>Mixed sashimi platter</i>	345 AED	p.28
<b>MAYABAY PLATTER</b> (S)(G)(R)(SE) <i>Mixed sushi and sashimi platter</i>	595 AED	p.29

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# MayaBay. Sashimi

<b>MAYABAY TUNA SASHIMI</b> (G)(SE)(R) <i>Tuna sashimi with soy sauce and sesame</i>	95 AED	p.32
<b>MAYABAY BEEF TATAKI</b> (G)(SE)(R) <i>Beef tataki with soy sauce and garlic chips</i>	85 AED	p.33
<b>MAYABAY YELLOWTAIL SASHIMI</b> (G)(SE)(R) 🍷 <i>Yellowtail sashimi with ginger and lime</i>	85 AED	p.34
<b>MAYABAY SALMON SASHIMI</b> (G)(R) <i>Salmon sashimi with shiso and sweet soy sauce</i>	80 AED	p.34
<b>MAYABAY SEA BASS SASHIMI</b> (G)(SE)(R) <i>Sea bass sashimi with ponzu sauce</i>	70 AED	p.35

<b>YAM PED TAP TIM</b> (S)(G)(SE)(N) <i>Duck salad with cress, grapes, celery, and sweet plum sauce</i>	155 AED	p.38
<b>YAM KAI</b> (S) <i>Shredded chicken and grilled corn salad with toasted coconut</i>	95 AED	p.39
<b>YAM SOM TAM</b> (N) 🍷 <i>Papaya and green mango salad</i>	55 AED	p.40
<b>Add on: Poached lobster</b> (S)	155 AED	
<b>YAM WOON SEN NUA</b> (S)(G)(R) 🍷 <i>Spicy beef salad with vegetables and glass noodles</i>	95 AED	p.40
<b>WAGYU BEEF TACOS</b> (G) 🍷 <i>Wagyu beef tacos with tomato, spring onion and chipotle</i>	125 AED	p.41
<b>TUNA PIZZA</b> (G)(R) <i>Tuna Pizza with Mentaiko and truffle</i>	135 AED	p.42
<b>MAYABAY TUNA TARTARE</b> (G)(SE)(R) <i>Tuna tartare with avocado and sesame dressing</i>	105 AED	p.43
<b>MAYABAY BEEF TARTARE</b> (G)(SE)(R) <i>Beef tartare with 15 grams of premium caviar</i>	195 AED	p.43
<b>BAKED POTATO</b> (G) <i>Twice baked potato with chilli shiso butter</i>	55 AED	p.44
<b>SPICY WOK AUBERGINE</b> (G) 🥬🍷 <i>Spicy wok aubergine with chilli and spring onion</i>	55 AED	p.45
<b>TUNA TEMPURA CUT ROLL</b> (G)(R) <i>Tempura fried fresh tuna loin</i>	110 AED	p.46
<b>WHITE RADISH ROLL</b> (G)(R) <i>Red tuna and salmon</i>	70 AED	p.47

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Steamed  
Dumplings

<b>KUNG</b> (S)(G)(SE) <i>Shrimp har gau with Thai basil</i>	70 AED	p.50
<b>XIAO LONG BAO</b> (S)(G)(SE) <i>Chicken and shrimp soup dumplings</i>	65 AED	p.50
<b>CAVIAR CRYSTALS</b> (S)(G)(SE) <i>Crystal dumplings with imperial caviar</i>	165 AED	p.51
<b>PU CRYSTALS</b> (S)(G)(SE) <i>Crab meat and shrimp dumplings</i>	75 AED	p.51
<b>HET CRYSTALS</b> (G)(SE) 🌱 <i>Mixed mushroom and truffle dumplings</i>	75 AED	p.52
<b>MIXED DIM SUM BASKET</b> (S)(G)(SE) <i>Mixed steamed dim sum basket (7 pieces)</i>	165 AED	p.53
<b>GYOZA YASAI</b> (G)(SE) 🌱 <i>Pan-fried vegetable dumplings</i>	45 AED	p.54
<b>GYOZA GYUNIKU</b> (G)(SE) <i>Pan-fried wagyu beef dumplings</i>	75 AED	p.54
<b>NEUA HOR PANG</b> (G)(SE) <i>Puff pastry with braised beef</i>	65 AED	p.55

<b>POH PIA TOD</b> (3 pieces):		
<b>DUCK SPRING ROLLS</b> (S)(G)(SE) 🍷 <i>Shredded duck, spring onions, and red chillies with house sauce</i>	65 AED	p.58
<b>VEGETABLE SPRING ROLLS</b> (G)(SE) 🌱 <i>Chinese cabbage, peppers, peas, and bean sprouts</i>	55 AED	p.58
<b>POH PIA KHAI KUNG</b> (S)(G) <i>Imperial spring rolls</i>	65 AED	p.59
<b>LOBSTER TEMPURA</b> (G)(S) 🍷 <i>Lobster tempura</i>		p.60
<b>Whole</b>	370 AED	
<b>Half</b>	185 AED	
<b>KING CRAB TEMPURA</b> (S)(G)(SE) 🍷 <i>King crab leg tempura with shiso and salad leaves</i>	425 AED	p.61
<b>ROCK SHRIMP TEMPURA</b> (S)(G)(SE) 🍷 <i>Crispy rock shrimp with creamy spicy sauce</i>	165 AED	p.62
<b>EBI TEMPURA</b> (S)(G) <i>Shrimp tempura (5 pieces)</i>	155 AED	p.63
<b>YASAI TEMPURA</b> (G) 🌱 <i>Vegetable tempura (7 pieces)</i>	45 AED	p.63

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Curries

<b>GENG GARI KAI</b> (G) 🍷 <i>Yellow curry with chicken, potatoes, onion, and roti</i>	125 AED	p.66
<b>GENG DTAENG KUNG</b> (S) 🍷 <i>Red curry with prawns and Thai vegetables</i>	155 AED	p.67
<b>GENG PANAENG NUA</b> (S)(N) 🍷 <i>Panaeng curry with beef tenderloin and Thai basil</i>	165 AED	p.67
<b>GENG GWIO KAI</b> (S) 🍷🍷 <i>Green curry with chicken and Thai vegetables</i>	115 AED	p.68
<b>GENG GWIO PHAK</b> 🍷🍷 🌱 <i>Green curry with assorted Thai vegetables</i>	95 AED	p.68
<b>GENG DTAENG MANGKORN</b> (S) 🍷 <i>Red Curry with lobster and pineapple</i>	210 AED	p.69

Robata

<b>LAMB CUTLETS YAKINIKU</b> (G)(SE) <i>Lamb cutlets with Yakiniku sauce</i>	275 AED	p.72
<b>YAKITORI</b> (5 pieces) (G) <i>Chicken skewers in homemade yakitori sauce</i>	115 AED	p.72
<b>WAGYU CRISPY GARLIC</b> (G)(SE) <i>Grilled Japanese A5 wagyu with truffle mayonnaise</i>		p.73
<b>180 grams</b>	855 AED	
<b>300 grams</b>	1,375 AED	
<b>GINDARA NO SAIKYO MISO YAKI</b> (G) <i>Black cod with miso and honey</i>	225 AED	p.74
<b>Add gold leaf</b>	30 AED	
<b>CHILEAN SEA BASS</b> (G) 🍷 <i>Chilean sea bass marinated in spicy miso</i>	235 AED	p.75

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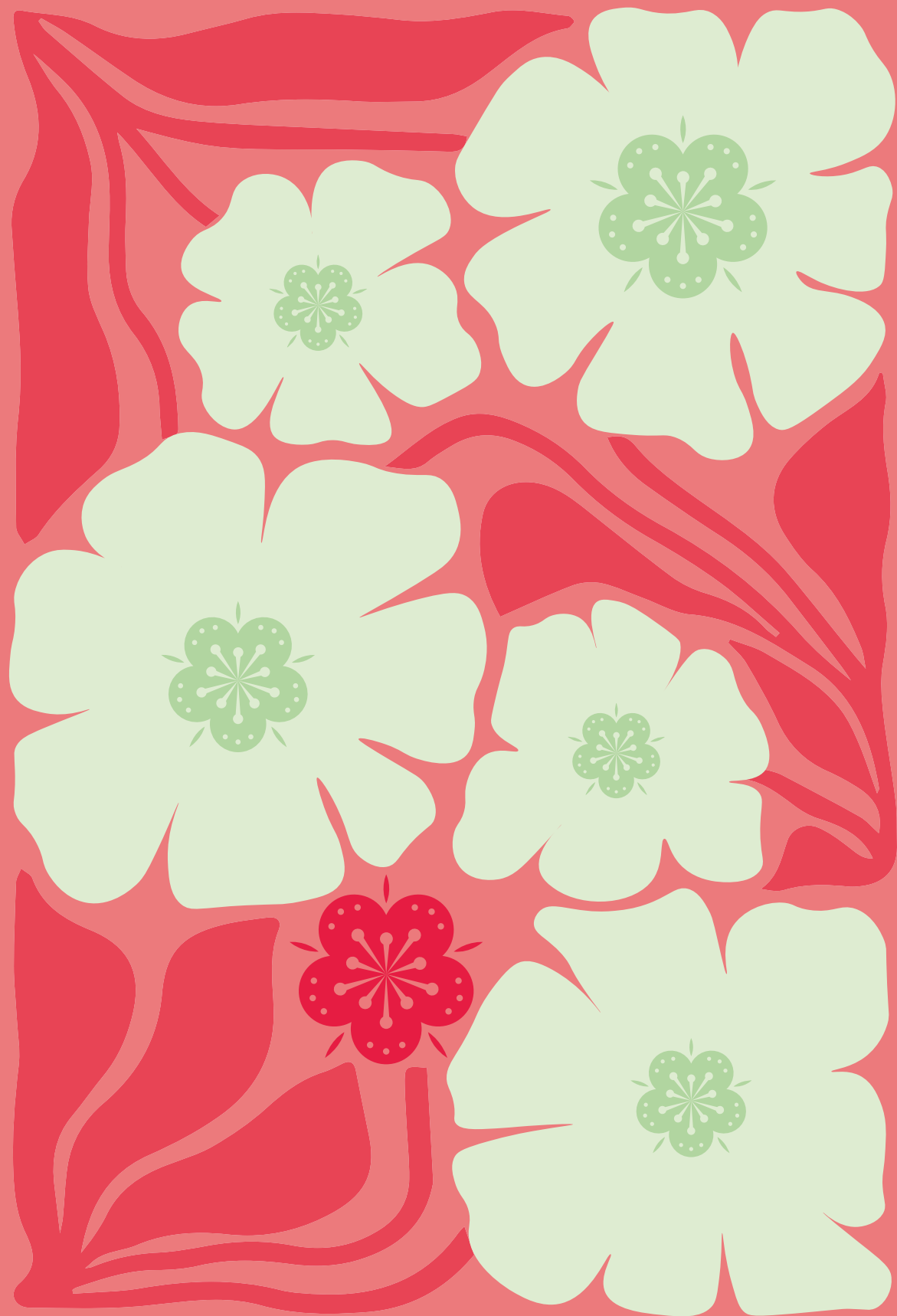
Specialities

Side Dishes

<b>NEUA YANG</b> (S)(G) 🍷 <i>'Larmes du Tigre' sirloin steak</i>	375 AED	p.78
<b>PRIK PAO MANGKORN</b> (S)(G) 🍷 <i>Wok lobster with mixed vegetables in prik pao sauce</i>	295 AED	p.79
<b>PAD THAI</b> <i>Stir-fried rice noodles with:</i>		p.80
<b>Chicken</b> (G)(N)	115 AED	
<b>Shrimp</b> (S)(G)(N)	125 AED	
<b>Tofu</b> (G)(N) 🌱	85 AED	
<b>MAYA CRISPY DUCK</b> (S)(G)(SE) <i>Cantonese roast duck with pancakes, vegetables, and hoisin sauce</i>	425 AED	p.81
<b>KING CRAB LEG</b> (S) 🍷 <i>King crab leg with wasabi gratin</i>	455 AED	p.82
<b>PAD PRIK KANG NUA</b> (S)(G) 🍷 <i>Wok fried beef with red curry and lime leaves</i>	195 AED	p.83
<b>VEGETABLE FRIED RICE</b> (G) 🌱 <i>Mixed vegetable fried rice</i>	55 AED	p.86
<b>KIMCHEE FRIED RICE</b> (G) 🍷 <i>Spicy kimchee fried rice</i>	60 AED	p.86
<b>EGG FRIED RICE</b> 🌱 <i>Egg fried rice</i>	60 AED	p.87
<b>KHAO NIAO YANG</b> 🌱 <i>Grilled sticky rice</i>	30 AED	p.87
<b>STEAMED RICE</b> 🌱 <i>Steamed jasmine rice</i>	25 AED	-
<b>ROTI</b> (G) 🌱 <i>Thai flatbread</i>	35 AED	p.88
<b>PAD PHAK RUAM</b> (G) 🌱 <i>Wok vegetables with soy sauce</i>	50 AED	p.88
<b>PAD PHAK BUNG</b> (G) 🌱 <i>Water spinach sprouts with fried shallots</i>	45 AED	p.89
<b>WOK POTATOES</b> (G) 🌱 <i>Wok potatoes with soy and ginger</i>	45 AED	p.89
<b>GRILLED CORN</b> 🌱 <i>Grilled sweet corn with truffle butter</i>	55 AED	p.90
<b>AVOCADO SALAD</b> (G)(SE) 🌱 <i>Avocado and tomato with mixed leaves</i>	55 AED	p.91
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Desserts

<b>MAYAMOKI (3 PIECES / 5 PIECES)</b> 🌱 <i>Traditional Japanese mochi</i>	75/110 AED	p.95
<b>MAYA SPHÈRE 2025</b> (G)(N) 🌱 <i>66% dark chocolate shell, chocolate ice cream mousse, vanilla ice cream, crispy chocolate caramel pearls, chocolate sauce infused with Tonka bean</i>	80 AED	p.96
<b>PANDAN MILK SPONGE</b> (G)(N) 🌱 <i>Pandan milk sponge cake with lemongrass ice cream</i>	80 AED	p.97
<b>PISTACHIO &amp; RASPBERRY TACOS</b> (G)(N) 🌱 <i>Crispy chocolate-raspberry tuile, creamy praline pistachio, raspberry brunoise and pistachio sauce</i>	65 AED	p.98
<b>CANDYFLOSS</b> 🌱 <i>Candyfloss (choice of original or with chocolate sauce)</i>	70 AED	p.99
<b>YUZU SOUFFLÉ</b> 🌱 <i>Yuzu caramel soufflé with yuzu lemon ice cream</i>	65 AED	p.100
<b>KHAO NIEW MAMUANG</b> 🌱 <i>Fresh mango and sticky rice</i>	65 AED	p.101
<b>INTENSELY CHOCOLATE FONDANT</b> (G) 🌱 <i>Chocolate fondant with green tea ice cream</i>	75 AED	p.102
<b>ICE CREAM &amp; SORBET</b> 🌱 <i>Selection of ice creams and sorbets</i>	60 AED	p.102
<b>DESSERT PLATTER</b> (G)(N) 🌱 <i>Assorted dessert platter</i>	395 AED	p.103
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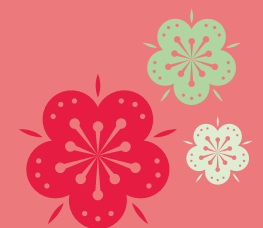
# SOUPS

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, Asian 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.





# Tom Yam Kung (s) ~

## TRADITIONAL THAI SPICY SOUR SHRIMP SOUP

A popular Thai soup with mixed vegetables and shrimps that are slowly poached in spicy broth. Flavoured with lemongrass, lime leaves and seasoned with lime and fish sauce, the broth results in a salty, sour, and hot balance.

One of the most widely associated Thai dishes, it appears on every Thai restaurant menu throughout the world. It is very easy to understand why this soup has become a culinary classic using only the finest ingredients. It offers a unique blend of heat and spice with fresh Thai aromas.



# Miso Soup (G)

## WHITE MISO SOUP WITH TOFU, WAKAME AND SPRING ONION

A traditional soybean-based soup is crafted through the art of fermenting soybeans. A rich umami paste, born from the fermentation process, is delicately steeped in a smoky fish broth. Served alongside spring onions, seaweed, and tofu, this dish holds a pivotal place in the Japanese kitchen.

More than a mere dish, it is a cornerstone of traditional Japanese cuisine, often enjoyed throughout the day, embodying the humble yet crucial role of this flavourful soup.



# Crab and Truffle Soup (s)

## CRAB AND TRUFFLE EGG DROP SOUP WITH CHILLI AND CORIANDER

A royalty among seafood, sweet king crab leg meat is flaked and added to a modern version of an egg drop soup.

Named after its unique preparation technique of gently dropping raw egg into hot soup, this culinary masterpiece is aptly translated as "egg flower soup" in Chinese. The whisked egg creates mesmerising swirls, resembling a beautiful flower-like pattern, adding both visual allure and delightful flavour to this timeless dish.





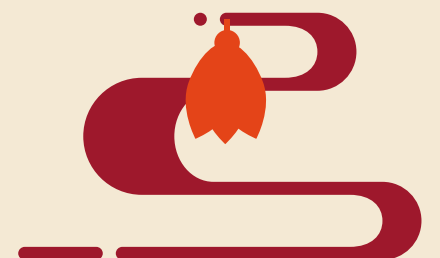
# SUSHI

## SASHIMI & 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.





# Nigiri

(2 pieces)

- |  |   |
|--|---|
| <b>AKAMI (R)</b><br>Tuna                 | <b>MATOUDAI (R)</b><br>John Dory              |
| <b>CHU-TORO (R)</b><br>Medium fatty tuna | <b>KINMEDAI (R)</b><br>Golden eye snapper     |
| <b>O-TORO (R)</b><br>Full fatty tuna     | <b>HOTATE (S)(R)</b><br>Japanese sea scallops |
| <b>SHA-KE (R)</b><br>Salmon              | <b>TAMAGO (G)</b><br>Japanese omelette        |
| <b>HAMACHI (R)</b><br>Yellowtail         | <b>EBI (S)</b><br>Poached shrimps             |
| <b>SUZUKI (R)</b><br>Sea bass            | <b>KANI (S)</b><br>Crab                       |



# Sashimi

(3 pieces)

*Optional: Torched with sweet soy  
Gluten-free option available upon request.*

- |  |   |
|--|---|
| <b>AKAMI (R)</b><br>Tuna                 | <b>SUZUKI (R)</b><br>Sea bass                   |
| <b>CHU-TORO (R)</b><br>Medium fatty tuna | <b>KINMEDAI (R)</b><br>Golden eye snapper       |
| <b>O-TORO (R)</b><br>Full fatty tuna     | <b>HOTATE (S)(R)</b><br>Japanese sea scallops   |
| <b>SHA-KE (R)</b><br>Salmon              | <b>UNAGI (G)</b><br>Fresh water eel             |
| <b>MATOUDAI (R)</b><br>John Dory         | <b>UNI (S)(R)</b><br>15 grams of sea urchin roe |
| <b>HAMACHI (R)</b><br>Yellowtail         | <b>KANI (S)</b><br>Crab                         |



# Seared Nigiri

(2 pieces)

- |  |  |
|--|--|
| <b>AKAMI (G)</b><br>Tuna                 | <b>SUZUKI (G)</b><br>Sea bass                        |
| <b>CHU-TORO (G)</b><br>Medium fatty tuna | <b>MATOUDAI (G)</b><br>John Dory                     |
| <b>O-TORO (G)</b><br>Full fatty tuna     | <b>KINMEDAI (G)</b><br>Golden eye snapper            |
| <b>SHA-KE (G)</b><br>Salmon              | <b>JAPANESE WAGYU (G)</b><br>Beef with truffle sauce |
| <b>HAMACHI (G)</b><br>Yellowtail         | <b>UNAGI (G)</b><br>Grilled fresh water eel          |



*Gluten-free option available upon request.*



# Gunkan Sushi

(2 pieces)

**O-TORO (R)**  
Full fatty tuna

**CHU-TORO (R)**  
Medium fatty tuna

**SPICY AKAMI (G)(SE)(R)** 🍴  
Spicy tuna

**SPICY SHA-KE (G)(SE)(R)** 🍴  
Spicy salmon

**KANI (S)**  
Crab

**UNI (S)(R)**  
15 grams of sea urchin roe

**PETROSSIAN CAVIAR**  
12 grams of  
Petrossian Ossetra Caviar

**AVOCADO** 🍴  
Avocado with cucumber

**KING CRAB TEMPURA (G)(S)**  
King crab tempura

**AMA-EBI (S)**  
Sweet shrimp

# Temaki Hand Roll

(1 piece)

**O-TORO (R)**  
Full fatty tuna

**AKAMI AVOCADO (R)**  
Red tuna with avocado

**SHA-KE AVOCADO (R)**  
Salmon with avocado

**UNAGI (G)**  
Fresh water eel

**IKURA (G)(R)**  
Salmon roe

**EBITEMPURA (S)(G)**  
Shrimp tempura

**CALIFORNIA (S)**  
Crab, avocado and  
cucumber

**VEGETABLE** 🍴  
Mixed vegetables





# Uramaki

(8 pieces)

**MAYABAY KING CRAB ROLL** (S)(SE)  
King crab, chilli, parmesan crisp, and tuna sauce

**HAMACHI** (G)(R)  
Yellowtail, avocado, and truffle dressing

**LOBSTER ROLL** (S)(G)(SE)(R) ~  
Lobster, seared tuna, spicy mayonnaise

**MANGO ROLL** (G)(R)  
Salmon, tuna, mango, and ikura

**SPICY AKAMI ROLL** (G)(SE)(R) ~  
Spicy tuna and cucumber

**SPICY SHA-KE ROLL** (G)(SE)(R) ~  
Spicy salmon and cucumber

**UNAGI ROLL** (G)  
Grilled fresh water eel and avocado

**WAGYU ROLL** (G)(SE)  
Japanese wagyu beef with green chili and truffle mayonnaise

**WAGYU CAVIAR ROLL** (G)(SE)  
Japanese wagyu beef with premium caviar

**CALIFORNIA ROLL** (S)(G)(SE)  
Crab, avocado, cucumber, and tobiko

**TIGER ROLL** (S)(G)  
Shrimp tempura, avocado, and crispy leeks

**SOFT-SHELL CRAB ROLL** (S)(G)(SE)  
Soft-shell crab, tobiko, and creamy wasabi sauce

**VEGETABLE ROLL** (G)(SE) ~ ~  
Mixed vegetables and basil with spicy sauce

**SOFT-SHELL CRAB FUTOMAKI** (G)(SE) ~  
Unagi, avocado, and spicy mayonnaise

# Hosomaki

(6 pieces)

**O-TORO** (R)  
Full fatty tuna

**AKAMI** (R)(SE)  
Tuna tempura, nori seaweed

**SHA-KE MAKI** (R)  
Salmon

**UNAGI** (G)  
Fresh water eel

**CALIFORNIA** (S)  
Crab, avocado, and cucumber

**KAPPA MAKI** ~  
Cucumber

**AVOCADO MAKI** ~  
Sliced avocado







# Hosomaki

(8 pieces)

**AKAMI TEMPURA** (G)(SE)(R)

Crunchy cut roll with tuna tartare

**BEEF TEMPURA** (G)(SE)(R)

Crunchy cut roll with beef tartare

**CRUNCHY ROLL** (G)(SE)(R)

Crunchy cut roll with salmon tartare

# Japanese Whole Fish

(G)(R)

## WHOLE KINMEDAI

Selection of Raw & Seared Nigiri,  
Sashimi, tartare with caviar, carpaccio

Experience the full flavor of Kinmedai with our Whole Japanese Fish platter, featuring a mix of raw and seared nigiri and fresh sashimi. Each preparation is designed to highlight the unique qualities of this premium fish.

‘Kinmedai’ literally translates to "golden eye sea bream," a deep-sea fish highly prized in Japanese cuisine for its tender texture and naturally rich, buttery flavor. Served raw and lightly seared, the fish reveals layers of umami in every bite.





# Sashimi Platter *(S)(R)*

## MIXED SASHIMI PLATTER

Our mixed sashimi platter includes five varieties of sashimi, accompanied with shiso leaves, daikon radish, ginger, wasabi, and citrus.

Rooted in the traditional Japanese culinary practice of ikejime, this artful preparation technique preserves the freshness of the seafood. Sashimi is a delicacy that has been cherished in Japan for centuries and is celebrated for its globally revered status.



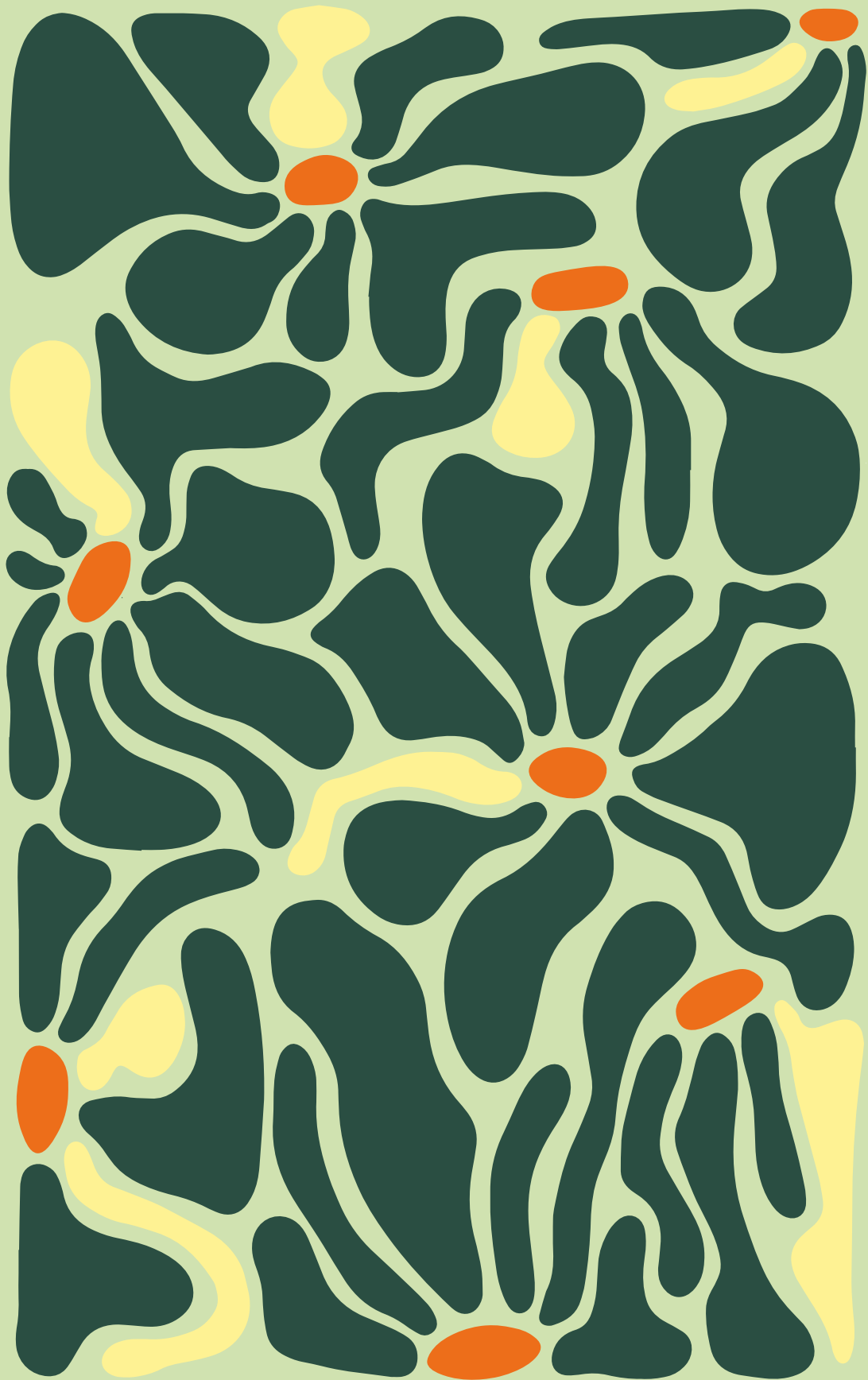
# MayaBay Platter *(S)(G)(R)(SE)*

## MIXED SUSHI AND SASHIMI PLATTER

Enjoy the best of both worlds with our mixed sushi and sashimi platter, which includes 3 varieties of uramaki, 5 selections of sashimi, and a nigiri platter.

The term "sushi" finds its roots in the Japanese words 'su' for vinegar and 'meshi' for rice. On the other hand, 'sashi' signifies to pierce or stick, and 'mi' refers to meat, highlighting the meticulous art of crafting these dishes. Sushi and sashimi-grade fish represent the pinnacle of seafood quality and are revered delicacies in Japanese cuisine.





# MAYABAY SASHIMI

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.





# MayaBay

## Tuna Sashimi

(G)(SE)(R)



### TUNA SASHIMI WITH SOY SAUCE AND SESAME

Premium Japanese tuna is delicately cooked on the outside and expertly sliced into exquisite sashimi. Each slice of tuna is adorned with the freshness of spring onion and bathed in a tantalising sauce crafted from non-alcoholic sake, smoked soy sauce, and a subtle hint of fruity lime.

This innovative take on tuna sashimi goes beyond tradition, requiring meticulous care and precision in the art of lightly steaming the meat. The result is a delectable and light appetiser where high-quality ingredients shine in their purest, simple form.

# MayaBay

## Beef Tataki

(G)(SE)(R)



### BEEF TATAKI WITH SOY SAUCE AND GARLIC CHIPS

Exquisite flavours of the beef tenderloin are encased in a peppery crust and meticulously seared on all sides, creating an aromatic sensation. Drizzled with a luscious garlic soy sauce and crowned with the crisp freshness of radish cress.

In the tradition of healthy Japanese cuisine, our beef tataki showcases the art of lightly searing the fillet, allowing it to remain rare on the inside. As the king of beef cuts, the fillet's unparalleled tenderness is beautifully presented, akin to the finest sashimi.



## MayaBay Yellowtail Sashimi (G)(SE)(R) ~

### YELLOWTAIL SASHIMI WITH GINGER AND LIME

Delicate slices of Japanese yellowtail are elevated with a tantalising Japanese wasabi and citrus vinaigrette. The sashimi is generously bathed in a mildly spicy acidic sauce, heightened with the richness of toasted sesame oil and the subtle crunch of finely diced onions.

Native to the Northwest Pacific Ocean, Japanese yellowtail offers a mild and delicate taste with a soft, premium texture. A testament to our commitment to quality, only the finest sashimi is served.



## MayaBay Salmon Sashimi (G)(R)

### SALMON SASHIMI WITH SHISO AND SWEET SOY SAUCE

Each thin, succulent slice of sashimi-grade Salmon is delicately marinated in our homemade ponzu sauce and crowned with a vibrant mix of cress.

Our carefully selected salmon, known for its health benefits and rich Omega-3 content, showcases a perfect harmony of a buttery texture and the robust flavours of our signature ponzu sauce.

## MayaBay Sea Bass Sashimi (G)(SE)(R)

### SEA BASS SASHIMI WITH PONZU, PICKLED PLUM

Sea bass is considered one of the greats of the raw seafood world as it's mild taste and flavor makes it incredibly versatile. Sea bass sashimi is sweet and a bit firm in texture that can take on or absorb bolder flavours, and the meat is milky white with a buttery taste.

A very simple dish combining the sliced sashimi with a light refreshing citrusy sauce, spring onions and Japanese pickled plum. The word umeboshi is often translated into English as 'salted Japanese plum', although is more closely related to the apricot.







# SALADS AND STARTERS

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.



# Yam Ped Tap Tim

(S)(G)(SE)(N)

## DUCK SALAD WITH CRESS, GRAPES, CELERY, AND SWEET PLUM SAUCE

Complex flavours with simple ingredients, our crispy duck salad is topped with mixed cress, sweet grapes, celery, and apple. Sweet plum and sesame dressing coats each piece and elevates the flavours with sweet and aromatic tendencies.

A timeless classic at MayaBay, this dish showcases our culinary prowess, perfectly dressing the salad to accentuate the unique taste of each component.



# Yam Kai (S)

## SHREDDED CHICKEN AND GRILLED CORN SALAD WITH TOASTED COCONUT

A Thai delicacy, this dish features slow-cooked shredded chicken infused with the aromatic essence of pandan leaves. Tossed with a vibrant medley of finely chopped herbs, toasted coconut, and grilled sweet corn, this salad achieves a perfect balance of flavours.

A revered recipe recreated through the ages, this warm coconut-poached chicken salad delivers a vibrant and healthy explosion of fresh aromas.







## Yam Som Tam

PAPAYA AND GREEN MANGO SALAD (N) ~  
ADD ON: POACHED LOBSTER (S)

Finely shredded green papaya and sour mango is entwined with fresh tomatoes with softly poached lobster, coated in a dressing that boasts chopped chilies, fish sauce, lime juice, and palm sugar.

The simplicity of the salad belies its bold flavours, deriving from a sauce that perfectly complements the assortment of vegetables and fruits. The full spectrum of tastes, from heat to sourness, sweetness, and saltiness, captures the essence of Thai cuisine.



## Yam Woon Sen Nua (S)(G)(R) ~

SPICY BEEF SALAD WITH VEGETABLES AND GLASS NOODLES

Marinated, tender beef is tossed with blanched glass noodles in a harmonious union. Fresh mint leaves add a burst of freshness, while toasted rice introduces a nutty essence and a delightful crunch. A robust, tart, and savoury dressing beautifully unites these elements.

Elevating the classic Thai salad, delicacy is thoughtfully curated with the right punch of spiciness and only the most tender cuts of beef.

## Wagyu Beef Tacos (4 pieces) (G) ~

WAGYU BEEF TACOS WITH TOMATO, SPRING ONION AND CHIPOTLE

Each piece of the prized Wagyu beef undergoes a meticulous 24-hour marination in our homemade sauce and spices. The pan-fried Wagyu is placed inside deep-fried corn tortillas for a tantalising contrast of textures. Underneath the beef is a smooth layer of avocado, while the tacos are topped with chipotle, tomato sauce, and crowned with spring onions.

Served with lime wedges, this dish is a symphony of flavours and textures that showcases the unparalleled tenderness of Wagyu beef.





# Tuna Pizza

(G)(R)

## TUNA PIZZA WITH MENTAICO AND TRUFFLE

The dish starts with a slightly crispy yet chewy baked pastry base that is composed of wheat flour, butter, egg, salt and water, and is then baked until golden brown. The resulting disc is the base for the tuna pizza which is then smothered in a light taramasalata made from softened bread, mentaiko Japanese smoked cured fish roe, oil and lemon juice.

It is topped with very thinly sliced fresh loin of tuna and finished with sliced black truffle. Mentaiko comes in a range of colors from light pink to bright red. Typically, the deeper the red, the spicier the flavor.



# MayaBay Tuna Tartare

(G)(SE)(R)

## TUNA TARTARE WITH AVOCADO AND SESAME DRESSING

The finest tuna is diced and gently pickled in vinegar to achieve a perfect balance of tenderness. Served atop an avocado galette, this dish is beautifully complemented by a nutty and aromatic sauce that elevates the simplicity of the ingredients.

A simple yet aromatic dish, the finest quality tuna is used for the base of the tartare. The extraordinary flavour profile is due to the unconventional blend of subtle tastes and textures.



# MayaBay Beef Tartare

(G)(SE)(R)

## BEEF TARTARE WITH 15 GRAMS OF PREMIUM CAVIAR

Tender beef, diced to perfection, is tossed with apples, olives, herbs, and spices. Delicately topped with caviar, this dish blends the highest quality beef with Asian nuances like soy sauce and smoky bonito flakes. The bonito flakes add a subtle smoky tone to the tartare and indicate the presence of dried fish, enhancing its depth of flavour.

A dish that is simple and honest in nature with a rich history. Eating raw was associated with freshness, vitality, and health. Over the years, the classic beef tartare has evolved into many variations.



# Baked Potato (G)

## TWICE BAKED POTATO WITH CHILLI SHISO BUTTER

A Russet potato with thick skin is baked until it develops a crispy exterior and a fluffy interior. It is then filled with a delicious blend of potato, aromatic shiso, red chilli, butter, chives, and Parmesan cheese. The stuffed potato is returned to the oven for an extra layer of crispiness.

Through a meticulous baking method, this once-simple staple transforms into a crowd-pleasing dish, enriched with a medley of spices and aromatics.



# Spicy Wok Aubergine (G) 🌿 🍴

## SPICY WOK AUBERGINE WITH CHILLI BEAN SAUCE

Crispy aubergine is lightly wok-fried and coated in a fragrant chilli bean sauce. Topped with fresh spring onions, this vegetarian dish promises a satisfying texture and an earthy, savoury taste.

The traditional Chinese spicy bean sauce is popular in the Sichuan province where spicy flavours dominate. Bursting with umami from fermented soybeans, it forms the foundation of many exquisite Chinese dishes.







# Tuna Tempura Cut Roll *(G)(R)*

## TUNA TEMPURA CUT ROLL

The word "tempura", or the technique of dipping fish or vegetables into a batter and frying them, stemming from the Latin word "tempora" meaning "time". The batter used for tempura is light and airy, and it doesn't absorb much oil making it crispy. Sashimi grade tuna is sliced into long thick strips and seasoned, it is then rolled into Japanese nori, very thinly battered and deep fried.

Tempura became popular in Japan largely due to the abundance of seafood, and as a result of cooking oil becoming cheaper became a popular street food, this was due to the majority of the buildings being comprised of wood.

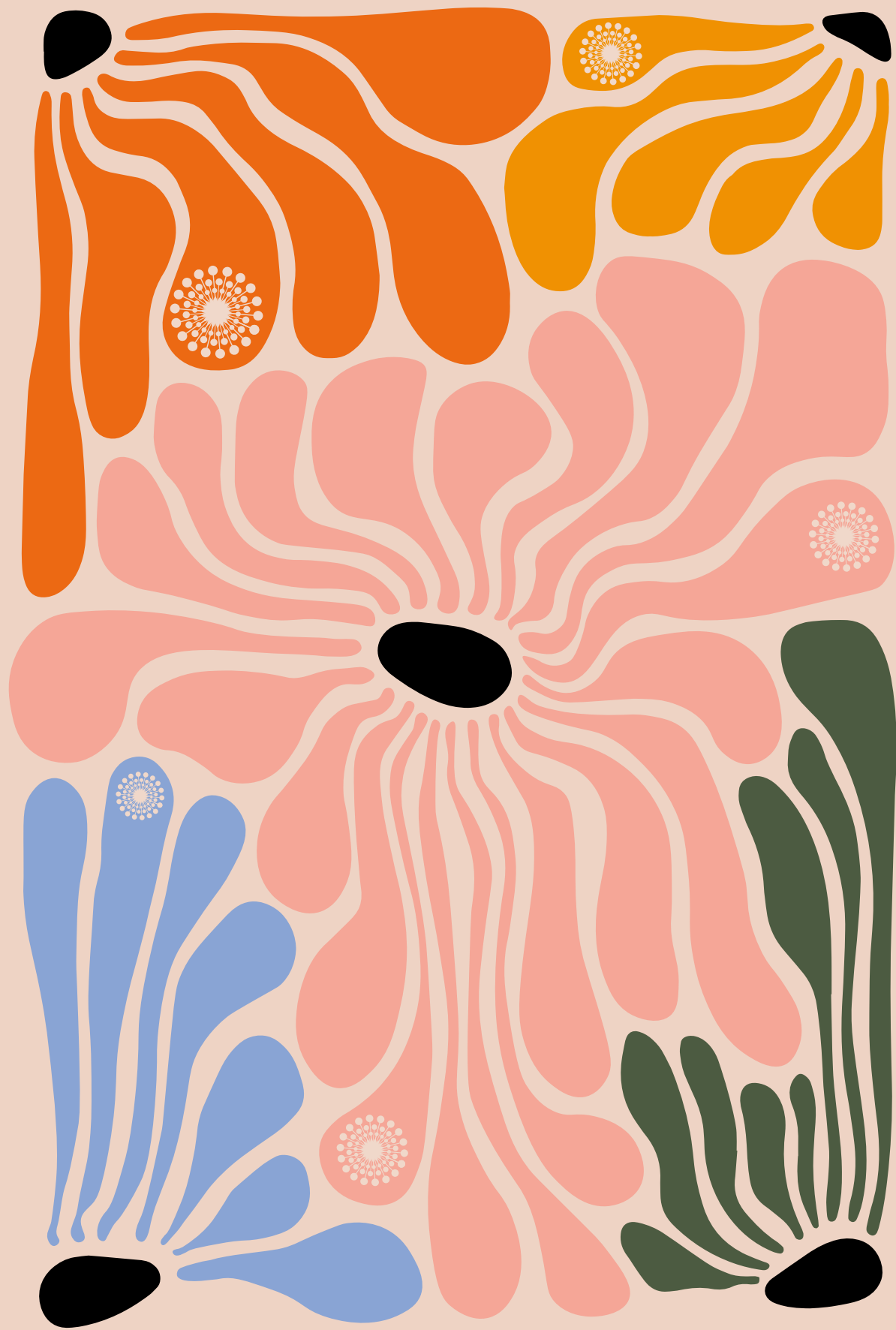
# White Radish Roll *(G)(R)*

## RED TUNA AND SALMON

Both varieties are nutritious fish that complement each other in terms of flavor and texture, and are often served together in various sushi dishes including cut rolls such as rainbow rolls, and chirashi in which mixed seafood and vegetables are layered over vinegared rice.

A creative dish where sushi-grade strips of tuna and salmon are wrapped around chives and rolled in crunchy white Japanese radish, then sliced into six bite-sized pieces. Served alongside a wasabi and soy dipping sauce with a touch of vinegar, it creates a blend of tangy, salty, and mildly spicy notes that pair beautifully with the fish and crisp radish.



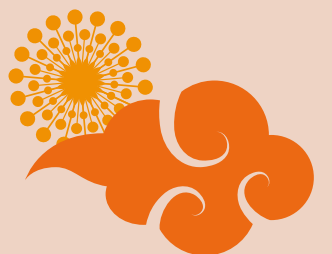


# STEAMED DUMPLINGS

Dumplings are delicious Asian delicacies that will delight your taste buds. Crafted with care and precision, these refined, healthy little marvels come in savoury or sweet varieties and require true culinary expertise.

Steamed, fried, pan-fried or poached, each dumpling is a gourmet gem, perfect as an "Asian tapas" to begin your meal in style.

Our talented Chef, deeply rooted in local culinary traditions and trained in Asia, has mastered the art of dumpling making. He personally prepares the doughs and fillings, ensuring authentic and unforgettable flavours.





## Kung (S)(G)(SE)

### SHRIMP HAR GAU WITH THAI BASIL

Har gau, a classical dim sum, is elevated with the traditional stuffing of shrimp, imparting a sweet and plump essence that delivers a delightful crunch. The addition of Thai basil introduces a unique and interesting twist, offering a slight soothing effect to enrich the overall texture and flavour.

The hallmark of a well-crafted har gau lies in its wrapper, traditionally adorned with at least seven, preferably ten or more, pleats. Achieving a delicate, translucent skin that is robust enough not to break is the artistry that defines this dish.



## Caviar Crystals (S)(G)(SE)

### SHRIMP DUMPLINGS WITH 12 GRAMS OF PREMIUM CAVIAR

This is a modern and premium take on a classic dim sum, filled with minced shrimp and crowned with caviar. Sturgeon caviar delicately adorns the open face of the dumpling, introducing a velvety texture and rich, nutty flavour to this quintessential appetiser.

Caviar, deemed a highly-coveted delicacy, is a hallmark of haute cuisine, contributing a creamy, buttery, slightly nutty, and salty taste to the dish.



## Xiao Long Bao (S)(G)(SE)

### CHICKEN AND SHRIMP SOUP DUMPLINGS

Considered as one of the greatest dim sum classics, the filling is composed of diced chicken and shrimp in a hot and tasty broth, held together with a delicate wrapper. It's best savoured dipped in a mixture of Chinese black vinegar and julienned ginger for the perfectly balanced bite.

The name Xiaolongbao refers to a small Chinese dumpling traditionally prepared in a bamboo steaming basket called a xiaolong. Originating in tea houses, the secret to these soup-filled dumplings lies in the well-balanced flavours of its savoury meat filling and rich umami soup within the pleated pouch.



## Pu Crystals (S)(G)(SE)

### CRAB MEAT AND SHRIMP DUMPLINGS

Premium crab meat and shrimps are delicately steamed and then crowned with a sweet and spicy sauce, garnished with fresh chives for a delightful finish.

Blending the soft and delicate taste of crab meat with the sweetness and saltiness it offers, these dumplings, enriched with juicy shrimps, are flavourful. The use of small shrimps intensifies the taste and harmonises well with the flaky crab meat.





# Het Crystals

(G)(SE) 🍴

## MIXED MUSHROOM AND TRUFFLE DUMPLINGS

An exquisite medley of wild mushrooms, such as shiitake, king oyster, and shimeji, is meticulously diced and braised with shaved truffle, soy sauce, vegetarian oyster sauce, and sesame oil. Coriander is also delicately folded in, introducing a tart, refreshing, and mildly citrusy note to the earthy mushrooms. Each dumpling is then crowned with crispy shallots.

Being among the ingredients that carry umami, the fifth primary taste, wild mushrooms contribute a subtly woody and meaty flavour to the dish.



# Mixed Dim Sum Basket

(S)(G)(SE)

## MIXED DIM SUM BASKET

The MayaBay mixed dim sum basket presents an opportunity to savour seven distinct dumpling varieties in one serving. From crab and shrimp to mushroom and truffle, har gau, among other unique profiles, each dumpling is a delightful journey. Served with three different Asian-inspired dipping sauces.

In Chinese dining traditions, it's customary to order a diverse selection of dim sum with various fillings for communal sharing. The small, traditional bite-sized portions enable diners to explore a wide array of tastes and aromas to enjoy the diversity of dim sum offerings.







## Gyoza Gyuniku (G)(SE)

### PAN-FRIED BEEF DUMPLINGS

A well-balanced composition of spicy kimchi and tender beef fillet elevates each dumpling. The pickled cabbage, steeped to perfection, introduces a delightful contrast that complements the crispness of white radish, infusing the dumplings with the rich aroma of Asian spices.

Heightening the culinary experience, each dumpling comes with a side of ponzu sauce, introducing a sharp and tangy note that enhances the overall flavour profile of this enticing dish.



## Gyoza Yasai (G)(SE) ♣

### PAN-FRIED VEGETABLE DUMPLINGS

These delicate parcels are tenderly steamed to perfection and then expertly seared, resulting in a harmonious fusion of textures—crispy on the outside, yet yielding to a sumptuously soft and flavourful centre. Crafted with an exquisite blend of various vegetables and delicate spices, each bite promises a symphony of tastes that captivate the palate.

Gyozas are typically favoured as a delightful appetiser or as a delectable accompaniment to rice or savoury ramen noodles.

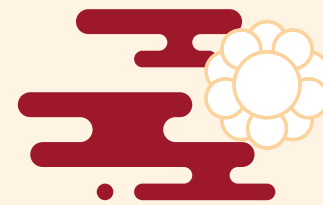
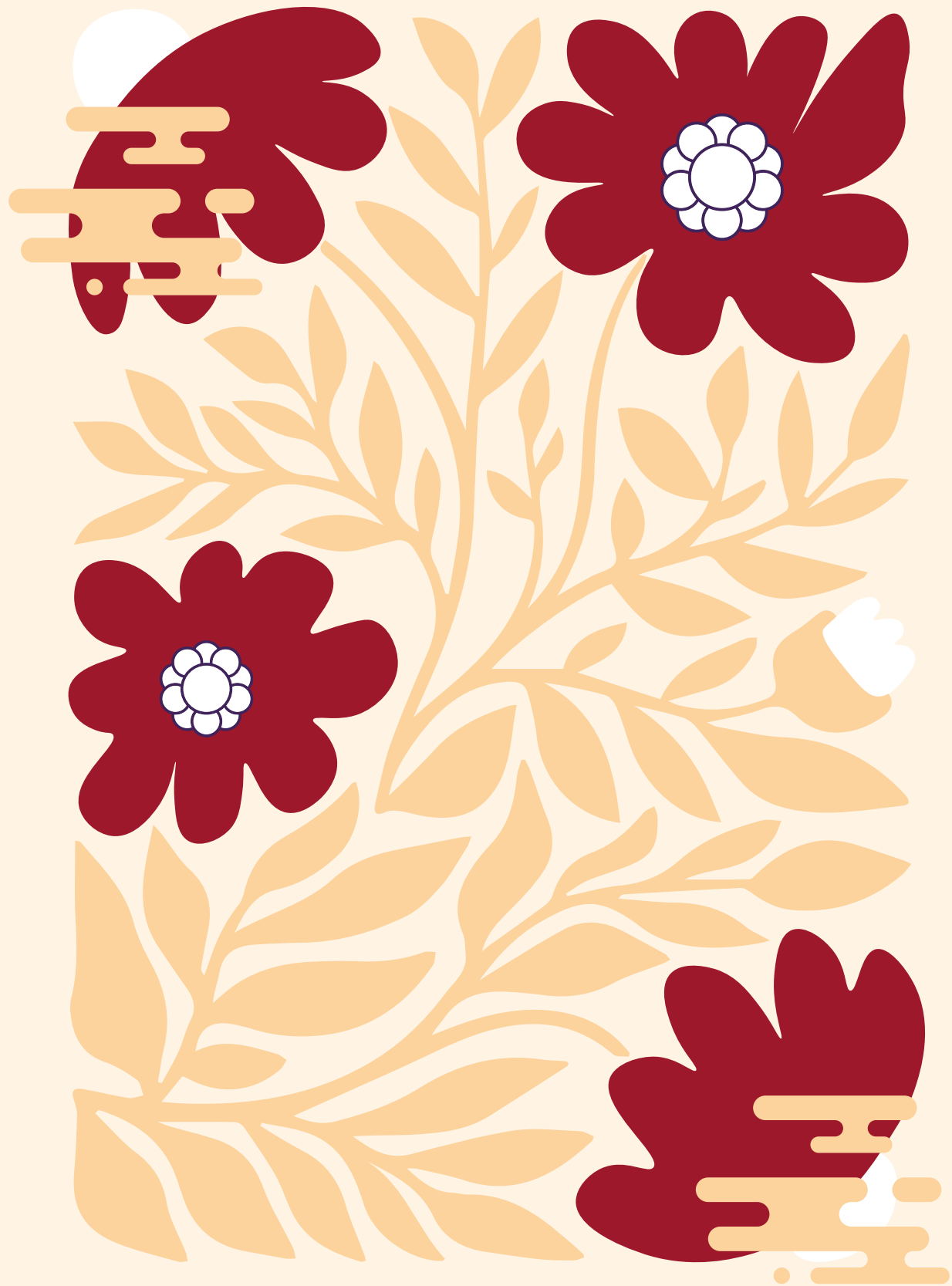
## Neua Hor Pang (G)(SE)

### PUFF PASTRY WITH BRAISED BEEF

Braised short ribs are slow-cooked to a point just before they would fall apart. The tender meat is then meticulously shredded, blended with various Asian-inspired ingredients, and enveloped in pastry crust before baking.

Traditionally, beef short ribs are subjected to braising, a cooking method that combines dry and moist techniques involving searing the meat followed by slow cooking it in a liquid. Through proper braising, the typically tough meat of the short rib transforms into a soft and tender texture.





## SPRING ROLLS AND JAPANESE TEMPURA

Originating in Vietnam, spring rolls have become a defining symbol of Asian cuisine. In our kitchen, they're given a Thai twist, enhanced with carefully chosen spices and herbs that take your taste buds even further on their journey.

Tempura hails from Japan, where Portuguese culinary influence inspired the technique of frying in batter. The Japanese version uses a lighter, more delicate batter that preserves the natural flavours, colours and textures of each ingredient.

Across Asia, these dishes are traditionally served all at once, celebrating the joy of sharing. They can be enjoyed as starters, sides or even desserts. Embrace the rhythm of Asian dining and sample them anytime. Don't miss out on our tempting sweet variations.

# Poh Pia Tod

## Duck Spring Rolls (S)(G)(SE) ~

### BRAISED DUCK SPRING ROLLS

Whole ducks undergo slow braising with a medley of Asian spices, including orange peel, cinnamon, star anise, and peppercorns. The result is perfectly soft and tender duck meat, hand-shredded and combined with a rich house sauce, finely sliced spring onions, and diced red chillies for an added kick of spice.

Crispy spring rolls, a popular Asian appetiser, are meant for sharing among groups at the dining table. With distinctive savoury characteristics, these crunchy delights are paired with a rich sweet sauce, creating a unique and delightful flavour profile.



# Vegetable Spring Rolls (G)(SE) ♣

### MIXED VEGETABLE SPRING ROLLS

A delicious mixture of Chinese cabbage, carrots, sweet peas, mung bean shoots, garlic, and coriander is wrapped in a delicate spring roll sheet and deep fried for a crispy exterior. The filling is light yet exceptionally flavourful while the exterior wrapper is perfectly crunchy for a well-balanced spring roll.

Asian cuisine places a strong emphasis on incorporating seasonal vegetables, considering them essential ingredients for crafting a variety of dishes.



# Poh Pia Khai Kung (S)(G)

### IMPERIAL SPRING ROLLS

Crispy, savoury imperial spring rolls filled with shrimps, minced chicken, shiitake mushrooms, and glass noodles. Served with salad, mint leaves, and a sweet and sour dipping sauce.

The authentic Asian-inspired dipping sauce has layers of umami flavours. The "Nahm Pla Raa" in particular adds a distinct savoury characteristic and is combined with various aromatics to reduce the pungency of the sauce.





# Lobster Tempura

(G)(S) ~

## LOBSTER TEMPURA Half/Whole

The success of these types of simple dishes relies on the cooking, lobster is a luxurious, delicious seafood for any occasion and in its facile nature is truly delicious. It has an incredibly sweet flavour that is rich and satisfying.

Sweet and succulent lobster tails are deep fried in a light and airy tempura batter until they are golden brown, This simple batter has just three ingredients that are flour, egg, and iced water resulting in a crunchy thin coating. Served with pickled Lebanese cucumbers.



# King Crab Tempura

(S)(G)(SE) ~

## KING CRAB LEG TEMPURA WITH SHISO AND SALAD

The delicate and soft crab meat is delicately dipped into a light flour batter and then expertly deep-fried. This technique ensures a juicy and sweet interior while maintaining a deliciously light and crispy exterior.

The king crab, known for its delicate and soft appearance, possesses a distinctive sweetness and meatiness unparalleled by any other crab meat. Prized for its snow-white body and leg meat, the King Crab stands out as one of the most sought-after crab species.





# Rock Shrimp Tempura

(S)(G)(SE) ~

## CRISPY ROCK SHRIMP TEMPURA WITH CREAMY SPICY SAUCE

Rock shrimp tails are delicately dusted with potato starch and cooked in a light batter. These succulent tails are then generously coated in a creamy, spicy sauce and finished with a garnish of fresh chilli for an extra kick.

Deep-water rock shrimp, resembling miniature lobsters, get their name from their thick, rock-hard shells. Characterised by a plump profile and an exceptionally crunchy texture, these shrimp are a noteworthy addition to Asian menus.



# Ebi Tempura

(S)(G)

## SHRIMP TEMPURA (5 PIECES)

Moist and flavourful shrimps are coated in a light Japanese tempura batter and fried until golden. Served with a salty and umami flavour dipping sauce.

Commonly found in Asian recipes, shrimps are rich in flavour with sweet and salty notes and a semi-firm texture. This makes it a versatile ingredient to add to any filling. Available year-round and most typically caught in fresh waters.



# Yasai Tempura

(G) 🌸

## VEGETABLE TEMPURA (7 PIECES)

Delicious and crunchy seasonal vegetables are lightly coated in batter and deep fried until crispy and golden in colour. Served with Tentsuyu, a savoury Japanese dipping sauce.

Tentsuyu is a classic tempura dipping sauce, which has an ever-changing recipe. The sauce is dependant on the season and on the ingredients available. Typically, the sauce contains dashi, mirin, and soy sauce and is packed with savoury and umami flavours.





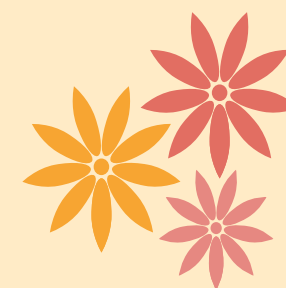


# CURRIES

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, shrimp, Pagrus fish or simply fresh vegetables.



# Geng Gari Kai (G) ~

## YELLOW CURRY WITH, CHICKEN, POTATOES, ONION, AND ROTI

A spice-driven curry, luxuriously enriched with coconut cream, is crafted using a blend of ground coriander seeds, cardamom, and an array of dried spices, perfectly balanced by the fiery kick of red chillies. This flavoursome curry is served with a medley of vegetables, including carrots, onions, and potatoes, and is served with Thai roti.

Geng Gari, or "aromatic curry" in Thai, has its roots in Indian cuisine and hails from the southern part of Thailand, representing one of the oldest styles of curries.



# Geng Dtaeng Kung (S) ~

## RED CURRY WITH PRAWNS AND THAI VEGETABLES

Grilled to perfection, succulent black tiger prawns take the lead in a harmonious blend of Thai vegetables and a homemade curry paste enriched with cracked coconut cream. The final touch involves a generous addition of Thai basil, infusing the curry with a burst of freshness.

Crafting an authentic Thai culinary experience begins with our homemade curry paste—a vital element that defines the rich flavours of our dishes. Particularly, our red curry, distinguished by a slightly thicker texture compared to its green counterpart, is celebrated for its medium-spiced profile and strikes a delicate balance between salty and sweet notes.



# Geng Panaeng Nua (S)(N) ~

## PANAENG CURRY WITH BEEF TENDERLOIN AND THAI BASIL

Presenting a distinctive red curry style, our culinary creation involves beef tenderloin paired with tenderstem broccoli, potatoes, and Thai aubergines. This curry is characterised by the bold richness of red chilli, the fragrant aroma of Thai basil, and the creamy essence of peanut paste.

Panaeng curry, hailing from central Thailand, is a robust and well-loved Thai curry named after an island near Malaysia. It is distinguished from other Thai curries by the inclusion of whole spices such as cinnamon, coriander seeds, and nutmeg.







## Geng Gwio Kai (s) ~

### GREEN CURRY WITH CHICKEN AND THAI VEGETABLES

The spiciest in the Thai repertoire of curries, our homemade curry paste is a vibrant blend of dry aromatics, zesty ginger, and lemongrass, generously infused with the aromatic essence of Thai basil. During the cooking process, this fragrant paste is combined with coconut milk and coconut cream, enveloping succulent chicken breast, Thai peas, and Thai eggplants.

This curry stands out as one of the most beloved and timeless selections in Thai cuisine, a staple found on nearly every Thai restaurant menu.



## Geng Gwio Phak ~

### GREEN CURRY WITH VEGETABLES

With exotic vegetables like Thai pea eggplant and apple eggplant, this curry achieves a perfect balance of firm textures, rich flavours, and a subtle bitterness. The hallmark of this curry is its intense heat, complemented by the natural sweetness derived solely from the coconut cream.

The small, unripened Thai green chilies, with a moderate level of heat, blend seamlessly with citrus-infused elements like galangal and lemongrass, along with an array of dried spices. The curry is finished with additional Thai basil leaves, giving it an extra layer of depth and flavour.

## Geng Dtaeng Mangkorn (s) ~

### RED CURRY WITH LOBSTER AND PINEAPPLE

A defining character of this particular Thai curry is due to the paste giving the curry a rich light red colour or shade. The paste is made by crushing small vibrant red Thai chilies which are slightly fruity in flavour, and are considered medium spicy. The chilies are then pounded with garlic, coriander root, ginger, galangal and lemongrass producing a zesty and acidic curry.

With the addition of rich and earthy shrimp paste due to Thailand's large coastal region, fresh fish or shellfish are normally served with this curry and the addition of sweet pineapple adding a touch of sweetness and a crunchy texture. This moderately mild curry is flavoured with a rich curry paste. Salty, sweet and packed full of Thai basil, enriched with coconut cream and with an underlying taste, the red curry is one of the most popular in the Thai repertoire.







# ROBATA

## JAPANESE BARBECUE

In Japanese cuisine, Robatayaki, often abbreviated as Robata, refers 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.





# Lamb Cutlets Yakiniku

(G)(SE)

## LAMB CUTLETS WITH YAKINIKU SAUCE

Tender lamb cutlets are prepared and marinated in a sweet and aromatic Japanese style Yakiniku sauce. They are grilled over the barbecue for a deliciously smokey aroma and crispy exterior texture. Juicy on the inside, the lamb cutlets are full of flavour with a soft texture.

Japanese style Yakiniku sauce can be used to grill a variety of different meats over the barbecue. The style of Yakiniku focuses on drawing out the natural flavour of the meat. The name of the sauce is derived from the Japanese word "yaki" meaning grilled and "niku" meaning meat.



# Yakitori

(5 pieces) (G)

## CHICKEN SKEWERS IN A HOMEMADE YAKITORI SAUCE

A popular Japanese dish, tender, chicken skewers are grilled and basted with a homemade yakitori marinade.

Kushiyaki, enjoyed as street food and served in many restaurants all over Japan, is a popular grilled dish. There are many variations of this dish including seafood, vegetables, meat, and minced items. The sauce is normally a dark, beautiful soy-based marinade with basting being the key to retaining the flavours of the skewered meat.

# Wagyu Crispy Garlic (G)(SE)

## GRILLED JAPANESE A5 WAGYU WITH TRUFFLE MAYONNAISE

A5 Wagyu beef, known for its exceptional tenderness, undergoes a marination process in mushroom soy before being expertly grilled over hot coals. The dish is elevated with crispy ginger, garlic, and a decadent truffle mayonnaise.

Wagyu beef, hailing from Japan, is renowned as one of the finest beef varieties globally. This premium beef is sourced from four distinct types of Japanese cattle, each originating from different regions within Japan.





# Gindara No Saikyo Miso Yaki (G)

## BLACK COD WITH MISO AND HONEY

Rich black cod is briefly steeped in a Japanese sweet miso sauce and cooked over smoking embers. Adding character to the dish, a sweet and acidic miso sauce is served alongside the grilled cod.

During the cooking process, the fat of the fish drips over open coals and results in a slightly smokey flavour and a glazed golden colour. The acidity of the miso sauce provides a rich umami flavour.

*Additional gold leaf available upon request.*



# Chilean Sea Bass (G) ~

## CHILEAN SEA BASS MARINATED IN SPICY MISO

Chilean sea bass is briefly marinated in a spicy miso sauce and cooked over the charcoal grill to caramelize the exterior. A delicious and lightly smoked flavour is present when cooking the fish robata style.

A rich and buttery whitefish, the Chilean sea bass features thick and flaky meat. Cooking the sea bass over a long period of time over the open grill tightens the fibres of the meat giving it a firm texture. Briefly marinating it in a spicy miso sauce adds an element of umami creating a depth of flavour that is characteristic to Japanese cuisine.







# SPECIALTIES

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.



# Neua Yang

(S)(G) ~

## LARMES DU TIGRE SIRLOIN STEAK

Marinated for twenty-four hours, tender beef is expertly cooked over an open flame, creating a delightful charred exterior and a juicy, flavourful interior. It is then served with a sweet and spicy sauce, adding a perfect balance of heat and sweetness.

The "crying tiger" is a popular Thai dish, aptly named for the intense heat of its chilli sauce, believed to be potent enough to make even a tiger shed tears. This spicy, savoury, and aromatic sauce serves as a perfect complement to the tenderness of the steak.



# Prik Pao Mangkorn

(S)(G) ~

## WOK LOBSTER WITH MIXED VEGETABLES IN PRIK PAO SAUCE

In this delectable dish, succulent poached lobster tail and crisp mixed vegetables are skilfully stir-fried and coated in "Nam Prik Pao," a Thai chilli jam.

Traditionally, there are two versions of this labor-intensive sauce, involving either grilling the ingredients or frying them in the wok. The result is a slightly thick, umami-rich, sweet, and spicy sauce. The chillies, when charred, contribute a smoky complexity to the cooking paste. The final touch involves the addition of palm sugar, imparting a delightful butterscotch-type sweetness to this culinary masterpiece.





# Pad Thai

**STIR-FRIED RICE NOODLES WITH:**  
**CHICKEN** (G)(N)  
**PRAWN** (S)(G)(N)  
**TOFU** (G)(N) 🌱

An incredibly versatile dish, stir-fried noodles are tossed with a medley of crunchy vegetables and a choice of protein—be it prawn, chicken, or tofu. The dish is elevated with the addition of crushed peanuts, providing a delightful crunch, and a squeeze of fresh lime for a burst of acidity.

Pad Thai stands out as one of the most beloved dishes in Thai cuisine. This iconic dish tantalises the taste buds by hitting all three flavour notes - the sweetness, sourness, and saltiness.



# Maya Crispy Duck (S)(G)(SE)

**CANTONESE DUCK WITH PANCAKES, VEGETABLES, AND HOISIN SAUCE**

The Cantonese duck is meticulously prepared days in advance, undergoing a specialised drying-out process that results in perfectly crispy skin. Served alongside a selection of crudités, a delectable dipping sauce, and homemade pancakes.

The Cantonese style roast duck preparation demands skill and dedication to render out the duck fat and achieve the desired crispy skin. The unique aspect of this dish lies in its interactive presentation, allowing each diner to assemble it according to their personal preference.





# King Crab Leg (s)

## KING CRAB LEG WITH WASABI GRATIN

Wild caught red king crab is delicately poached and steamed for a soft and juicy texture. Covered with wasabi mayonnaise, the king crab leg is lightly grilled to achieve a slightly caramelised texture and appearance.

The culinary term of gratin derives from the crust element. The simplicity and richness of the dish comes from the unique combination of king crab meat and Japanese horseradish.



# Pad Prik Kang Nua (S)(G) ~

## WOK FRIED BEEF WITH RED CURRY AND LIME LEAVES

This dry-style curry stir-fry is a culinary delight, featuring a rich red curry paste and flavourful beef tenderloin. The high-heat wok cooking method cooks the succulent beef with red onions, smoky shiitake mushrooms, and the essential Thai basil. Coconut milk is added to deglaze the wok, creating a rich sauce that coats each ingredient.

Finished with fresh basil leaves, the dish boasts a smooth and spicy taste with citrus undertones from the lime leaves, offering a harmonious blend of Thai-inspired flavours.







# SIDE DISHES

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.

## Vegetable Fried Rice (G) 🌱

### MIXED VEGETABLE FRIED RICE

Mixed vegetable fried rice is a wholesome and flavourful dish that harmoniously combines the goodness of fresh vegetables with the satisfying simplicity of fried rice. The rice is expertly seasoned with soy sauce and garlic, resulting in a delectable blend of savoury and aromatic notes.

Mixed vegetable fried rice is not only a delicious standalone dish but also a fantastic way to use up leftover rice and various vegetables, making it both practical and flavourful for a quick and satisfying meal.



## Kimchee Fried Rice (G) 🌱

### SPICY KIMCHEE FRIED RICE

Kimchee fried rice marries the bold and tangy flavours of kimchee with the comforting simplicity of fried rice. This Korean-inspired delight usually consists of stir-fried cooked rice blended with kimchee, a fermented cabbage dish, complemented by a mix of vegetables and seasonings. Ingredients like soy sauce and green onions add depth to the overall savoury profile.

The kimchee contributes a punch of umami, while its natural acidity adds a delightful tanginess to the dish.



## Egg Fried Rice 🌱

### EGG FRIED RICE

Fluffy grains of steamed jasmine rice are wok-fried with scrambled egg, adding both texture to the rice and a golden hue to its appearance.

Fried rice, originating from China, has become one of the most versatile dishes. Its introduction to Thai cuisine occurred during the late 19th century with the extensive immigration of Chinese communities to Siam. As food stalls gained popularity, rice became a significant component of the Thai culinary repertoire.



## Khao Niao Yang 🌱

### GRILLED COCONUT STICKY RICE

Soaked overnight, sticky rice is cooked in coconut milk to allow the rice to absorb the natural flavours. Once cooled, sticky rice is grilled in a banana leaf and served piping hot.

Wrapping sticky rice in banana leaves is a popular Asian-inspired technique to impart the rice with a wonderful aroma and flavour. Banana leaves are not meant to be eaten but rather a method to wrap and hold the glutinous rice.





## Roti (G) 🌿

### THAI FLATBREAD

Wheat flat bread is pan-fried and often served as a side dish.

A popular bread recipe in South Asia, it is often served with curry dishes or soups and sauces to absorb the delicious flavours and spices of the dish.



## Pak Phak Ruam (G) 🌿

### MIXED VEGETABLES WITH SOY SAUCE

This vibrant medley of mixed vegetables harmonises the crisp freshness of broccoli, the colourful crunch of capsicum, the subtle sweetness of baby corn, and the refreshing crispness of snow peas all coated in a delicious soy sauce.

What unites these diverse flavours is our expertly crafted soy sauce, adding a rich umami depth without overshadowing the natural goodness of the vegetables. Whether enjoyed on its own or as a flavourful side, this dish promises to tantalise the senses.



## Pad Pak Bung (G) 🌿

### WATER SPINACH SPROUTS WITH FRIED SHALLOTS

Fresh water spinach is stir-fried in a garlic Asian bean curd. Topped with crispy shallots for added texture.

Morning glory is the name of a popular Asian flower that mostly blooms in the early morning. Its thick but hollow stem creates a crunchy texture and juicy interior when cooked. The base of the sauce has similar flavour tones to that of the Japanese miso and is steeped in the same manner, adding a deep and delicious umami flavour to the stir-fry.



## Wok Potatoes (G) 🌿

### WOK POTATOES WITH SOY AND GINGER

Potatoes are stir-fried with garlic, sliced green chilli, and fresh ginger, creating a vibrant and aromatic dish.

Thai cuisine is known for its intense flavours and heat. Authentic and simple ingredients like green chilli and fresh ginger impart a delicious, fiery kick to the dish.



# Grilled Corn

(G) 🌿

## GRILLED SWEET CORN WITH TRUFFLE BUTTER

Steamed corn is seasoned with salt, pepper, and olive oil, before being cooked over wood to add a beautiful smoky flavour from the grill.

Elevating the dish, the corn is brushed with rich truffle butter and served with a generous amount of grated truffle.

This intricate preparation results in a dish that not only showcases the natural sweetness of the corn but also introduces layers of smokiness and earthy truffle notes, offering a truly indulgent and aromatic experience. The delightful interplay between the sweet crunch of corn on the cob and a hint of smoky char renders this side dish truly exceptional.



# Avocado Salad

(G)(SE) 🌿

## AVOCADO AND TOMATO WITH MIXED LEAVES

An ensemble of mixed lettuce varieties is artfully combined with sweet tomatoes and creamy avocado, harmonised by an Asian-inspired vinaigrette that beautifully ties together all the elements.

The spectrum of Thai salads encompasses a rich variety, with hundreds of unique iterations. Broadly, these salads fall into four distinct categories: yam, tam, laab, and pla. Despite sharing many core ingredients, each category possesses defining characteristics that contribute to the diverse and dynamic landscape of Thai salads.







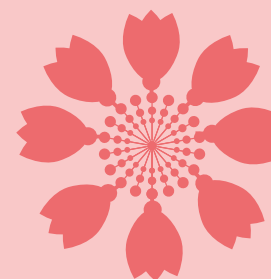
# DESSERTS

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 intensely chocolate fondant or the Maya Sphère 2025.

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.





## Maya Moki Mochis, available at MayaBay:

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.



## MayaMoki

TRADITIONAL JAPANESE MOCHI  
(CHOICE OF 3 OR 5)

Our MayaMoki, a sticky rice preparation with a creamy centre and a fondant coating, are available in a selection of flavours. They can be served at the table in 3 or 5 pieces or can be packed to take away and enjoy at home.



# Maya Sphère

## 2025 (G)(N) 🌸

### 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.



# Pandan Milk Sponge

## (G)(N) 🌸

### PANDAN MILK SPONGE CAKE WITH LEMONGRASS ICE CREAM

This light and airy sponge cake is luxuriously soaked in a blend of cream, evaporated milk, and condensed milk, infused with the aromatic essence of pandan leaves. To elevate the experience, crunchy nuts are meticulously caramelised and layered on top, offering a delightful contrast in texture. Served alongside a scoop of lemongrass ice cream for a refreshing balance of flavours.

Loosely based around the famous "Tres Leches" dessert, this steamed sponge cake is steeped in three varieties of milk and cream in order to achieve a dense and moist cake with a sweet flavour throughout.





# Pistachio & Raspberry Tacos (G)(N) 🌸

CRISPY CHOCOLATE-RASPBERRY  
TUILE, CREAMY PRALINE PISTACHIO,  
RASPBERRY BRUNOISE AND  
PISTACHIO SAUCE

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.



# Candyfloss 🌸

CANDYFLOSS (CHOICE OF ORIGINAL  
OR WITH CHOCOLATE SAUCE)

Fluffy candyfloss is available in its original flavour or with a drizzle of chocolate sauce.

Liquified or granulated sugar is spun at a high speed in order for the molten sugar to solidify and send the particles into a spinning head, resulting in fluffy candyfloss. Several flavours and colours have been invented throughout its history and is a popular festival treat.





# Yuzu Soufflé



## YUZU CARAMEL SOUFFLÉ WITH YUZU LEMON ICE CREAM

An egg based soufflé with a creamy custard like filling incorporating mildly salted yuzu juice from Japan and creamy caramel. The rich creamy centre is balanced with an airy and soft exterior and is served with a light fragrant yuzu ice cream. Introduced to Japan from Tibet the yuzu is known for it's characteristically strong aroma, being compared to mandarins and grapefruits although somewhat of a highbred in comparison.

Originating from France, the soufflé is made by gently whisking egg yolks and whites separately before folding them together and adding sweet or savoury items. Soufflé's should have a rich flavour with a light and airy outer texture with the centre being creamy and custard like.



# Khao Niew Ma Muang

## FRESH MANGO AND STICKY RICE

Steamed rice grains are combined with a blend of sugar, coconut cream, and fragrant pandan leaves. The lush and creamy essence of the rice forms a harmony with the freshness and sweetness of Thai mango slices.

Thailand is acclaimed for having the best sticky rice and the sweetest mangoes worldwide. This classic Thai dessert is renowned in the country, being one of the most popular recipes.





## Intensely Chocolate Fondant (G) 🌸

### CHOCOLATE FONDANT WITH VANILLA ICE CREAM

A petite chocolate cake, boasting a tender outer layer, encases a luscious hot chocolate paste at its centre. The soft chocolate cake perfectly pairs with the pudding-like chocolate filling, creating a decadent treat. The addition of vanilla ice cream provides a refreshing counterpoint to this indulgent dessert.

Claimed to have been created by Michelin chef Michel Bras in 1981, the key to this fondant is the baking time and temperature.



## Ice Cream and Sorbet 🌸

### SELECTION OF ICE CREAMS AND SORBETS

Fresh and natural products are used to make homemade ice creams and sorbets. Choose from a selection of daily flavours.

Well known across the globe, ice cream has been renowned for its diversity of flavours. Asian-inspired ice cream can range from matcha green tea to banana, pandan or coconut. Exotic sorbets such as mandarin, mango or lychee are perfectly refreshing and ideal to end the meal on a sweet note.

## Dessert Platter (G)(N) 🌸

### ASSORTED DESSERT PLATTER

Ideal for sharing, indulge in our decadent dessert platter. The selection includes pandan milk cake, cheesecake tacos, ice cream, MayaMoki, fresh mango slices, candyfloss, and our signature Maya Sphère.

Featuring a diverse array of sweet flavours and meticulously crafted combinations, our dessert platter serves as the perfect conclusion to your MayaBay culinary journey.





# MAYA *Collection*

## ABOUT MAYA COLLECTION

Maya Collection offers a refined blend of luxury hospitality and fine dining, inspired by a passion for crafting exceptional experiences. With over 18 years of expertise in hospitality and restaurants, the Collection has established itself in some of the world's most sought-after locations, including Monaco and the French Alps, while expanding globally to destinations such as Dubai, Montenegro and beyond. Maya Collection effortlessly connects the elegance of the ultra-exclusive destinations' sophistication with the charm of seaside and alpine retreats, creating year-round havens for an international clientele.

At the heart of Maya Collection lies an unwavering commitment to innovation, excellence, and delivering memorable experiences. Each destination within the Maya Collection portfolio is thoughtfully designed, combining unparalleled and ultra-personalized service, exceptional quality, and culinary artistry. Highlights include the iconic MayaBay restaurants, celebrated for their elevated Thai and Japanese-inspired cuisine, and Maya Mia in Monaco, offering authentic Italian gastronomy and trattoria cuisine with a contemporary touch. The upcoming Maya Hotel in Courchevel (opening December 2025) will feature the new MayaBay Courchevel restaurant and exclusive stay packages linked to Le Refuge de la Traye and Maya Altitude in Méribel, delivering unparalleled alpine experiences. Further global expansion includes Maya Hotel and MayaBay West Palm Beach (2026) and MayaBay Mykonos (2027). Committed to quality and culinary creativity, Maya Collection is also developing its own mochi products with the Maya Moki brand, and chocolate with Maison Vertueux.

For more information and reservations, visit [mayacollection.net](https://mayacollection.net)



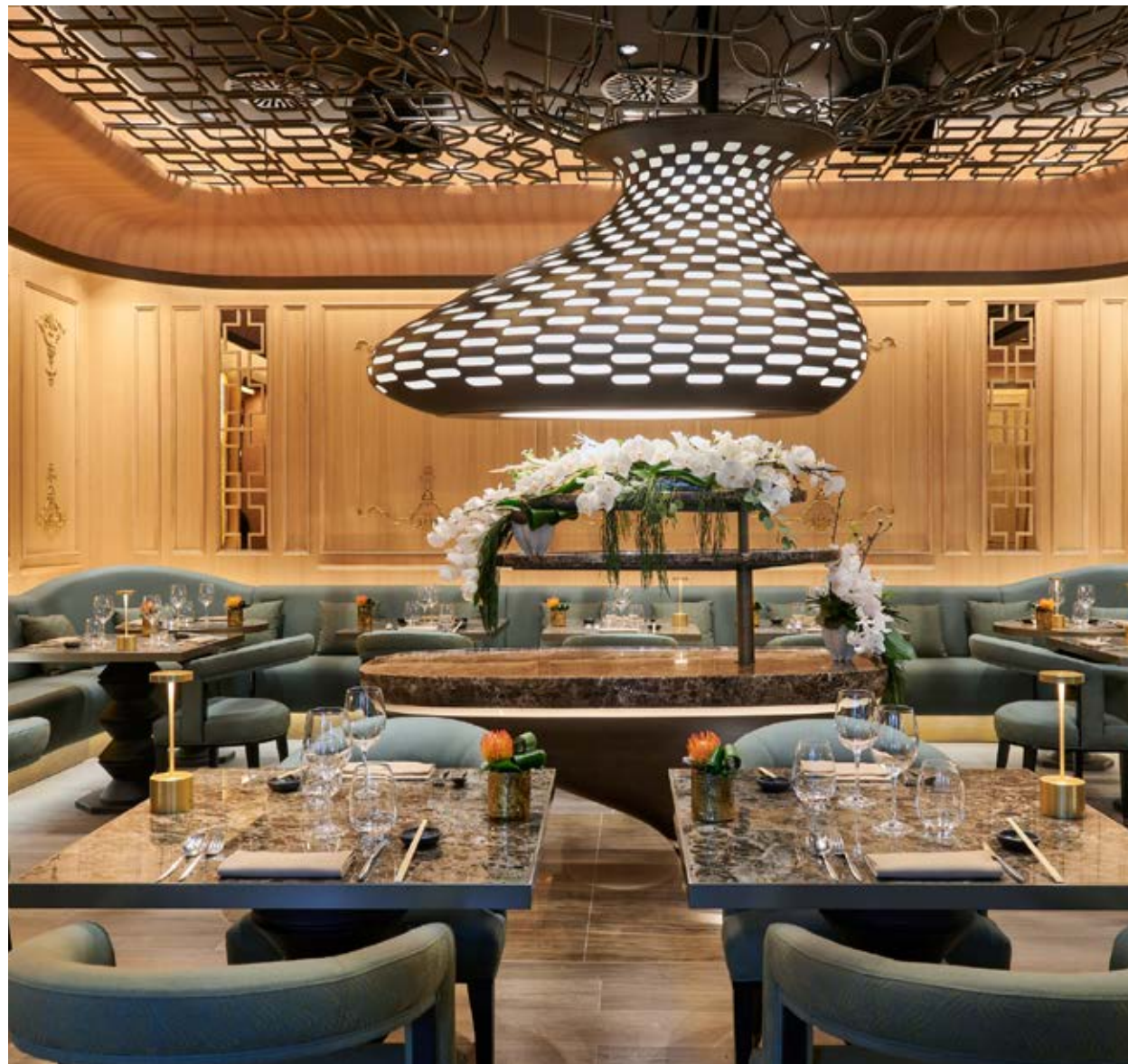


# MAYABAY MONACO

## Thai Side



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.





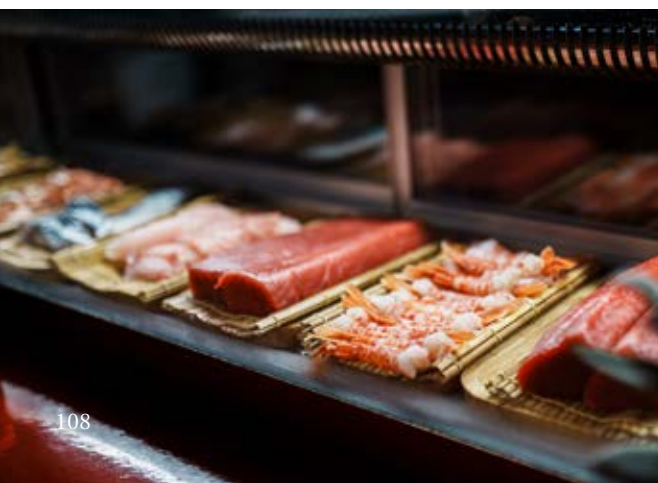
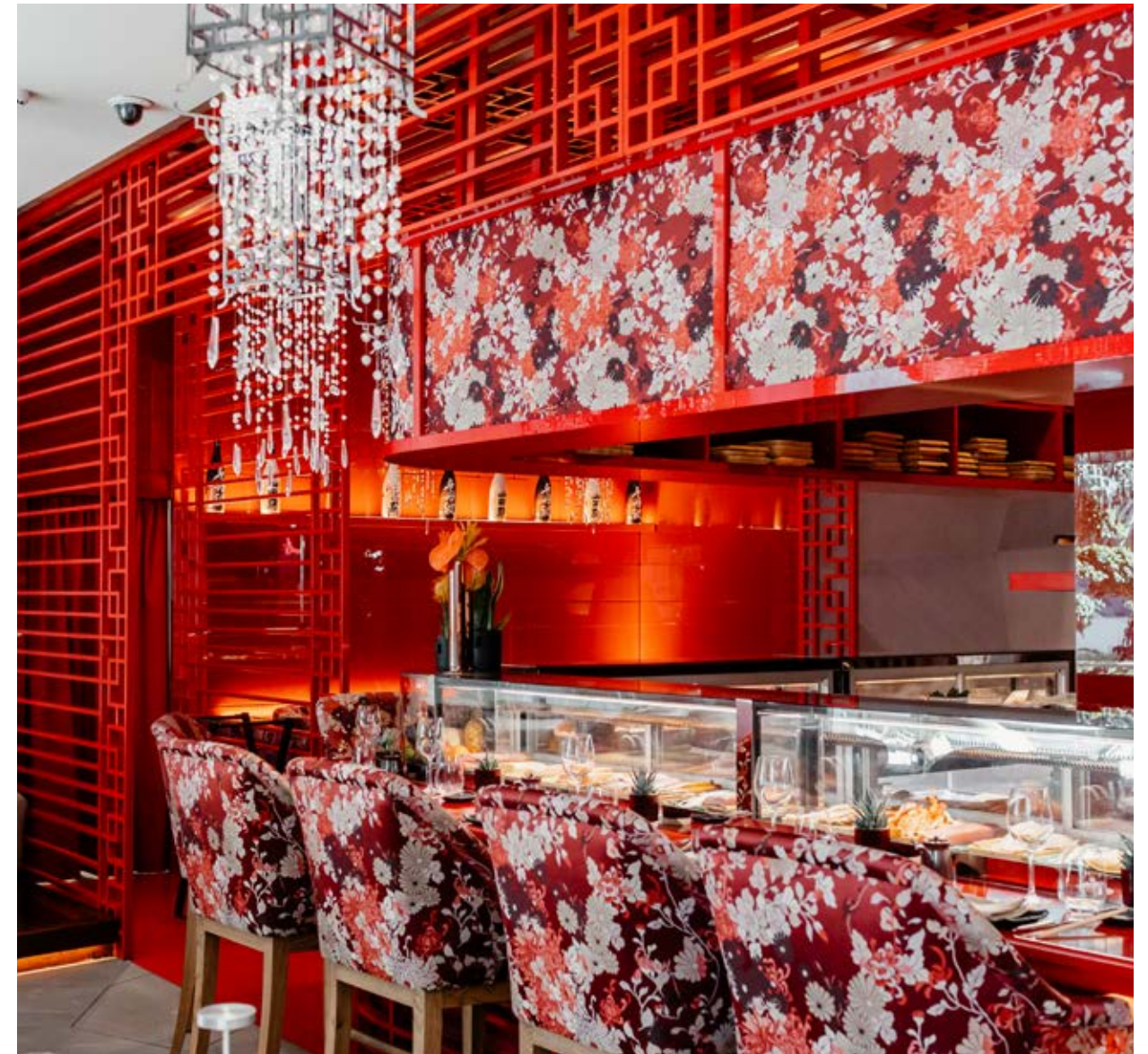


# MAYABAY MONACO

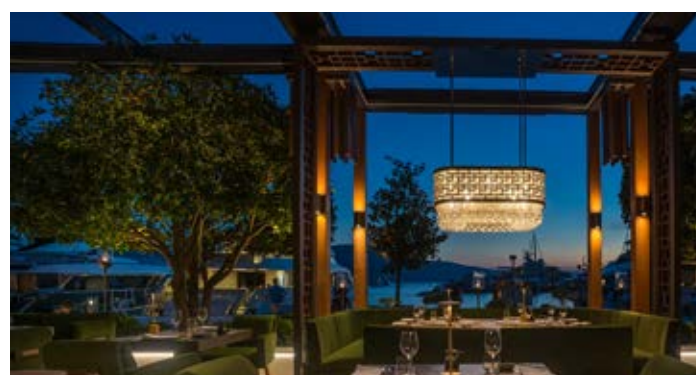
## Japanese Side



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.







# 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.







# MAYABAY & MAYA HOTEL WEST PALM BEACH



*Maya Hotel and MayaBay Thai-Japanese Restaurant are opening in the stunning new destination of West Palm Beach, with an exclusive concept collaboration between the Maya Collection and BIBA Social.*

*The highly anticipated invitational BIBA membership is unveiling its salubrious and much sought after El Cid location, where early in 2026, the exquisite MayaBay restaurant will be integrated into the core offering of what BIBA provides to its discerning membership.*

*The luxurious venue has been reimagined around the BIBA Social ideals of: Sense of Place • Way of Life • State of Mind, an opulent private members club purveying invitational access to vibrant and eclectic spaces throughout the club.*

*Nestled in a beautifully fashioned setting next to the BIBA club, Maya Hotel ensures elegant rooms and suites, diligently designed in line with the brands traditional values, blending seamlessly into Florida's unique style.*

*The grandeur of BIBA Social Club leads out into immaculately landscape gardens, carved amongst its distinctive palm trees and refined, decadent spaces, giving members an array of experiential services operated by Maya Collection, such as:*

- MayaBay's renowned Thai-Japanese restaurant, presented as an immersive chef's table experience.
- Mediterranean restaurants located both indoor and out.
- Bustling full service bars serving up both energy and passion at every pour.

- Pool club with dedicated bar area.
- Wellness spaces with many other intimate rooms, ideal for private moments and business meetings.

*In terms of design, the atmosphere remains true to Maya Collection's mantra: "Welcome Home", a sanctuary where members and their guests are immersed in a unique elegant style with extreme comfort that encourages well-being and relaxation. Here contemporary design, noble materials and original artworks, blend harmoniously, creating a seamless flow between indoor and outdoor spaces.*

*Hosting a rich program of lifestyle, plus professional events and culturally curated experiences throughout its calendar of events, BIBA Social represents access to only the most desirable, personalised services, focussed on attentiveness, discretion and a way of life full of delight.*

*The alliance between Maya Collection and BIBA Social in this extraordinary venue, marks the arrival of a very special concept in West Palm Beach, combining Maya Collection's expertise in hospitality and gastronomy, with BIBA's unparalleled vision in moving the dial within the private members sphere. From its conception and tradition, which still holds true today, to its modern day vibrancy and cultural programming, MayaBay look forward to this exciting journey with BIBA.*



## BIBA

320 Belvedere Rd

West Palm Beach Fl 33405

BIBA SOCIAL MEMBERSHIP CLUB

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# MAYABAY MYKONOS



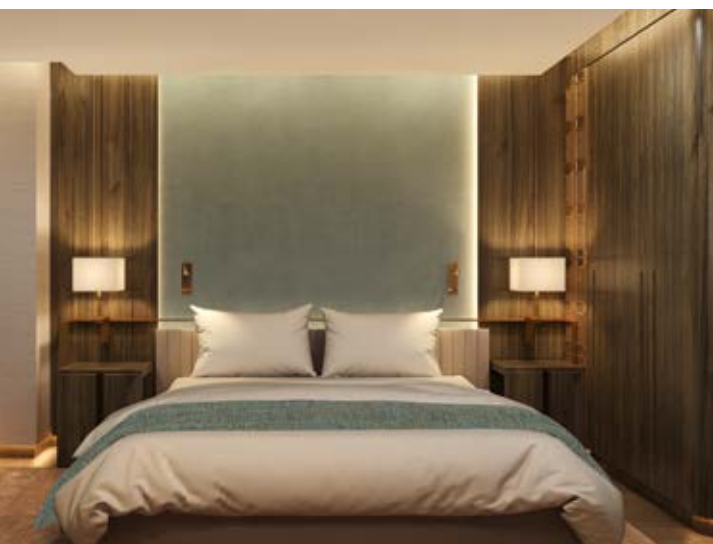
And in summer 2027 MayaBay is reinventing itself once again, setting up in the sumptuous bay of Kalafati Beach, to the south-east of the legendary island of Mykonos. A centuries-old land steeped in history, where sun-drenched ancient monuments rub shoulders with the sophistication and luxury of modern 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](http://www.mayabay.mc)







# 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. Composed of several rooms and suites, including an exceptional suite and a duplex apartment of over 230 m<sup>2</sup> 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.





# MAYA JAH DOHA



For December 2025, 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.







# 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.





# 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.







# 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.





MAYABAY, EXCLUSIVE DISTRIBUTOR  
OF PETROSSIAN IN MONACO

In our restaurant, 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**  
THAI - JAPANESE  
DUBAI

Jumeirah Al Naseem - Dubai  
For reservations: 04 275 2500, [reservations@mayabay.ae](mailto:reservations@mayabay.ae)

[@mayabaydubai](https://www.instagram.com/mayabaydubai) [@mayabaymonaco](https://www.instagram.com/mayabaymonaco)

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