



# MAYABRUNCH



MAYABAY

THAI - JAPANESE  
DUBAI







## 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

## Packages

**NON-ALCOHOLIC - AED 425**

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

**HOUSE BEVERAGE - AED 595**

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

**CHAMPAGNE - AED 795**

Champagne plus house beverages

## Wines

**SPARKLING**

Prosecco

**WHITE WINE**

2020, Colombar/Petit Manseng "IO", Côtes de Gascone, France  
2021, "Passerina Terre di Chieti", Cantina Tollo, Abruzzo, Italy

**RED WINE**

2021, Syrah, Le Grand Noir, Languedoc Roussillon, France

## Sake

**SAKE**

"Karakuchi", Kikusui, Honjozo, Niigata

## Premium

**CHAMPAGNE**

NV Brut, Perrier-Jouët, Epernay, France

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

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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**  
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

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

Appetizers & Salads

(3 per person)

Steamed & Fried

Dim Sums

Sushi

**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

**NEUAHORPANG (G)(A)**  
Puff pastry with braised beef

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