



M A Y A B A Y

DUBAI

2022 - 2023

M A Y A  
*Collection*

# Sushi Soups

<b>EDAMAME</b> 	Young edamame beans served either steamed, with chilli garlic sauce or toasted	25 AED	
<b>TOM YAM KUNG (S)</b> 	Traditional Thai spicy and sour prawn soup	55 AED	p.14
<b>MISO SOUP (G)</b>	White miso soup with tofu and vegetables	25 AED	p.15
<b>DTOM KHA (N)</b>	Thai coconut soup with:		
<b>Vegetable</b> 		40 AED	p.16
<b>Chicken</b>		45 AED	
<b>Prawns (S)</b>		50 AED	
<b>Mixed (S)</b>		55 AED	
<b>CRAB AND TRUFFLE SOUP (S)</b>	Crab and truffle egg drop soup with chilli and coriander	75 AED	p.17

## NIGIRI

2 pieces

<b>MAGURO</b> : Tuna	60 AED
<b>SHAKE</b> : Salmon	55 AED
<b>SUZUKI</b> : Sea bass	45 AED
<b>EBI</b> : Cooked shrimps (S)	50 AED
<b>HOTATE</b> : Diver caught scallops (S)	55 AED
<b>HAMACHI</b> : Yellowtail	55 AED
<b>AMAEBI</b> : Sweet shrimps (S)	50 AED

## SEARED NIGIRI

2 pieces

<b>MAGURO</b> : Tuna with yuzu and spring onion (G)	60 AED
<b>SHAKE</b> : Salmon with yuzu and spring onion (G)	55 AED
<b>SUZUKI</b> : Sea bass with yuzu and spring onion (G)	45 AED
<b>HOTATE</b> : Scallops with yuzu and spring onion (S) (G)	55 AED
<b>HAMACHI</b> : Yellowtail with yuzu and spring onion (G)	55 AED
<b>GYU TATAKI</b> : Beef fillet with truffle sauce (G)	65 AED
<b>UNAGI</b> : Grilled fresh water eel (A) (G)	45 AED

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

# Sushi

## SASHIMI (OR TORCHED)

3 pieces

<b>MAGURO</b> : Lean tuna	65 AED
<b>CHU-TORO</b> : Medium lean tuna	80 AED
<b>O-TORO</b> : Fatty tuna	85 AED
<b>SHAKE</b> : Salmon	55 AED
<b>SUZUKI</b> : Sea bass	45 AED
<b>HAMACHI</b> : Yellowtail	60 AED
<b>UNAGI</b> : Fresh water eel (A) (G)	55 AED
<b>UNI</b> : Sea urchin roe (S)	135 AED
<b>IKURA</b> : Salmon eggs	40 AED
<b>KANI</b> : Crab (S)	95 AED
<b>HOTATE</b> : Diver caught scallops (S)	60 AED
<b>AMAEBI</b> : Sweet shrimps (S)	55 AED

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**GUNKAN SUSHI**

per piece

AVOCADO : Avocado	 20 AED
UNI : Sea urchin roe (S)	85 AED
KANI : Crab (S)	65 AED
IKURA : Salmon eggs	35 AED
SPICY MAGURO : Spicy tuna (G)(A) 	45 AED
SPICY SHAKE : Spicy salmon (G)(A) 	35 AED
CAVIAR: 8 grams of selected caviar	85 AED

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**TEMAKI HAND ROLL**

per piece

MAGURO : Tuna	55 AED
SHAKE : Salmon	45 AED
MAGURO AVOCADO : Tuna with avocado	60 AED
SHAKE AVOCADO : Salmon with avocado	50 AED
HOTATE TARTARE : Diver caught scallop tartare (S)	60 AED
IKURA : Salmon eggs	45 AED
EBI TEMPURA : Prawn tempura (S)(G)	65 AED
SPICY MAGURO : Spicy tuna with chilli (G)(A) 	55 AED
SPICY SHAKE : Spicy salmon with chilli (G)(A) 	45 AED
VEGETABLE: Mixed vegetables  	30 AED
UNAGI : Fresh water eel (A)(G)	65 AED
CALIFORNIA : Crab, avocado and cucumber (S)(G)	75 AED
CAVIAR : 25 grams of selected caviar	165 AED

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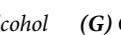
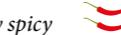
**Sushi****HOSOMAKI**

6 pieces

MAGURO MAKI : Tuna	70 AED
SHAKE MAKI : Salmon	60 AED
MAGURO AVOCADO MAKI : Tuna with avocado	70 AED
SHAKE AVOCADO MAKI : Salmon with avocado	60 AED
GAMBERONI ROSSO MAKI : (S) Scarlet prawn with avocado	95 AED
UNAGI MAKI : Fresh water eel with avocado (G)(A)	65 AED
KAPPA MAKI : Cucumber cut roll  	30 AED
AVOCADO MAKI : Avocado cut roll  	40 AED
EBI MAKI : Shrimp with avocado and mango (G)(S)	60 AED
AKAME TEMPURA MAKI (5 pieces) : (G) Asparagus tempura cut roll with tuna tartare	65 AED
GYU TEMPURA MAKI (5 pieces) : (G) Asparagus tempura cut roll with beef tartare	65 AED

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**URAMAKI**

6 pieces

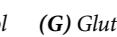
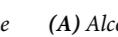
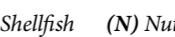
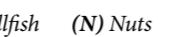
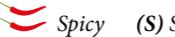
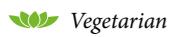
<b>MAYABAY KING CRAB ROLL : (S)</b>	95 AED
<i>King crab, green chilli and parmesan cheese</i>	
<b>SPICY MAGURO ROLL : Spicy tuna and cucumber (G) (A) 🌶</b>	75 AED
<b>SPICY SHAKE ROLL : Spicy salmon and cucumber (G) (A) 🌶</b>	65 AED
<b>HAMACHI ROLL : Yellowtail, avocado and wasabi tobiko (G)</b>	70 AED
<b>LOBSTER ROLL : Poached lobster with avocado (S) (G)</b>	175 AED
<b>VEGETABLE ROLL : Mixed vegetables 🥦</b>	40 AED
<b>SEAFOOD ROLL :</b>	75 AED
<i>Seared salmon, tuna, sea bass, cream cheese, cucumber and avocado</i>	
<b>HOTATE ROLL : Scallop, truffle and chilli sauce (S) (G)</b>	70 AED
<b>TIGER ROLL Prawn, avocado and fried onions (S) (G)</b>	70 AED
<b>FOAGURA ROLL : Foie gras, duck and truffle (SE) (G)</b>	110 AED
<b>CALIFORNIA ROLL : Crab, avocado, cucumber, tobiko (S) (G)</b>	95 AED
<b>SOFT-SHELL CRAB ROLL : (S) (G)</b>	70 AED
<i>Soft-shell crab, tobiko and spicy mayonnaise</i>	
<b>FIREKATU ROLL : (G) (A)</b>	75 AED
<i>Crispy panko beef fillet, miso and shiso leaf</i>	

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**Sashimi****Salads**

<b>MAYABAY TUNA SASHIMI (G) (A) (SE)</b>	105 AED	p.28
<i>Tuna sashimi with smoked soy sauce and sesame</i>		
<b>MAYABAY BEEF TATAKI (G) (SE)</b>	80 AED	p.29
<i>Beef tataki with soy sauce and garlic</i>		
<b>MAYABAY YELLOWTAIL SASHIMI (G) (SE)</b>	85 AED	p.30
<i>Yellowtail sashimi with ginger and lime</i>		
<b>MAYABAY SALMON SASHIMI (G)</b>	55 AED	p.31
<i>Salmon sashimi with shiso and lemon sauce</i>		
<b>YAM WOON SEN NUA (S) (G) 🌶</b>	95 AED	p.34
<i>Spicy beef salad with vegetables and glass noodles</i>		
<b>YAM SAPPAROD (S)</b>	90 AED	p.35
<i>Grilled prawn and pineapple salad</i>		
<b>YAM PED TAP TIM (S) (G) (SE) (N)</b>	120 AED	p.36
<i>Duck salad with cress, grapes, celery and sweet plum sauce</i>		
<b>YAM HUA PLEE</b>		
<i>Banana blossom salad with:</i>		
<b>Chicken (G) (SE) (N)</b>	70 AED	p.37
<b>Lobster (S) (G) (SE) (N)</b>	155AED	
<b>TUNA TARTARE (N)</b>	95 AED	p.38
<i>Tuna tartare with coconut milk</i>		
<b>MAYABAY BEEF TARTARE (G) (SE)</b>	185 AED	p.39
<i>Beef tartare with 20 grams of selected caviar</i>		
<b>YAM SOM TAM (S) 🌶</b>	50 AED	p.40
<i>Papaya and green mango salad</i>		
<b>YAM KAI (S) (G) (N)</b>	75 AED	p.41
<i>Shredded chicken and grilled corn salad with toasted coconut</i>		

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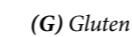
# Tempura

# Dim Sum

<b>OYMAN (S)(G)(SE)</b>	75 AED	p.44
<i>Veal, shrimp and foie gras dumplings, topped with sea urchin</i>		
<b>XIAOLONGBAO (S)(G)(SE)</b>	45 AED	p.44
<i>Chicken and shrimp soup dumplings</i>		
<b>PHAK (G)(SE) </b>	35 AED	p.45
<i>Vegetable crystal dumplings</i>		
<b>KUNG (S)(G)(SE)</b>	40 AED	p.45
<i>Prawn har gau with Thai basil</i>		
<b>CAVIAR CRYSTAL (S)(G)(SE)</b>	185 AED	p.46
<i>Caviar and prawn dumplings with 8 grams of selected caviar</i>		
<b>POO CRYSTAL (S)(G)(SE)</b>	75 AED	p.46
<i>Crab meat and prawn dumplings</i>		
<b>SHUI JAO (S)(G)(SE)</b>	40 AED	p.47
<i>Smoked scallop, chicken and carrot dumplings</i>		
<b>GYOZA YASAI (G)(SE) </b>	35 AED	p.47
<i>Pan-fried vegetable dumplings</i>		
<b>GYOZA GYUNIKU (G)(SE)</b>	45 AED	p.47
<i>Pan-fried beef dumplings</i>		
<b>POH PIA KAI KUNG (S)(G)</b>	50 AED	p.48
<i>Imperial spring rolls filled with prawns, minced chicken, shiitake mushrooms and glass noodles</i>		
<b>POH PIA THOD: (G)(SE)</b>		
Black tiger prawn spring rolls (3 pieces) (S)	55 AED	p.49
Free-range chicken spring rolls (3 pieces)	45 AED	
Mixed vegetable spring rolls (3 pieces) 	40 AED	
Mixed (Prawn, Chicken, Vegetables) (S)	55 AED	

<b>KANI TEMPURA (S)(G)</b>	75 AED	p.52
<i>Crispy soft-shell crab tempura with dipping sauce</i>		
<b>AKAZA EBI TEMPURA (S)(G)(SE)</b>	195 AED	p.53
<i>Crispy scampi tempura with green salad and a spicy cream dipping sauce</i>		
<b>IKA TEMPURA (G)</b>	60 AED	p.54
<i>Spicy baby squid tempura with chilli sauce</i>		
<b>MORIAWASE TEMPURA (S)(G)</b>	105 AED	p.55
<i>Ebi tempura (4 Pieces)</i>		
<i>Yasai tempura (6 Pieces)</i>		
<b>EBI TEMPURA (S)(G)</b>	145 AED	p.56
<i>Prawn tempura (5 pieces)</i>		
<b>YASAI TEMPURA (G) </b>	55 AED	p.57
<i>Vegetable tempura (8 pieces)</i>		

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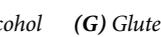
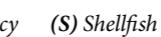


# Curries

# Robata

<b>GENG DTAENG BPET (S)(N) </b>	135 AED	p.60
<i>Red curry with duck, coconut and lychee</i>		
<b>GENG GWIO WARN PAK (N)  </b>	100 AED	p.61
<i>Vegetable green curry</i>		
<b>GENG MUSSAMAN NEUA (N) </b>	155 AED	p.62
<i>Mussaman curry with braised beef cheeks</i>		
<b>GENG GWIO WARN KAI (S)(N) </b>	125 AED	p.63
<i>Chicken green curry</i>		
<b>PANAENG MANGKORN (S)(N) </b>	235 AED	p.64
<i>Panaeng curry with lobster and Thai vegetables</i>		
<b>CHUU CHII KUNG (S)(N) </b>	185 AED	p.65
<i>Prawn red curry</i>		
<b>VEAL CHOP (G)(SE)</b>	200 AED	p.68
<i>Grilled veal chop with curry sauce and sesame seeds</i>		
<b>TOMAHAWK</b>	695 AED	p.69
<i>1kg ribeye beef steak (for 2 people)</i>		
<b>ROAST OCTOPUS LEG (G)(SE)</b>	155 AED	p.70
<i>Caramelised octopus leg with lemongrass and ginger</i>		
<b>YAKITORI (5 PIECES) (G)(A)</b>	90 AED	p.71
<i>Free-range chicken skewers in a homemade yakitori sauce</i>		
<b>GRILLED LOBSTER (S)(G)</b>	325 AED	p.72
<i>Grilled whole lobster with Asian-style dipping sauces</i>		
<b>CHILEAN SEA BASS (G)(A)</b>	210 AED	p.73
<i>Chilean sea bass marinated in spicy miso</i>		

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## Side Dishes

## Specialties

<b>NEUA YANG (S)(G)</b>	.....	220 AED	p.76
<i>Crying tiger sirloin steak</i>			
<b>PRIK PAO MANGKORN (S)(G)</b>	.....	325 AED	p.77
<i>Wok-fried lobster in prik pao sauce</i>			
<b>PAD THAI</b>			
<i>Stir-fried rice noodles with:</i>			
<b>Chicken (N)</b>	.....	85 AED	p.78
<b>Prawn (S)(N)</b>	.....	125 AED	
<b>Lobster (S)(N)</b>	.....	195 AED	
<b>Tofu (N) 🥑</b>	.....	75 AED	
<b>MAYA CRISPY DUCK (S)(G)(SE)</b>	.....		
<i>Peking duck with pancakes and hoisin sauce</i>			
<b>Classic</b>	.....	265 AED	p.79
<b>Pulled</b>	.....	295 AED	
<b>LEMONGRASS DUCK</b>	.....	130 AED	p.80
<i>Roasted duck in lemongrass and kaffir lime sauce</i>			
<b>KING CRAB LEG (S)</b>	.....	380 AED	p.81
<i>Steamed king crab leg</i>			
<b>PAD KRAPOW NEUA (S)(G)</b>	.....	170 AED	p.82
<i>Sautéed beef fillet with Thai basil</i>			
<b>PLA YANG BAITONG (G)(N)</b>	.....	190 AED	p.83
<i>Turbot wrapped in banana leaves with homemade curry</i>			
<b>PLA PAO</b>			
<i>Whole grilled sea bass with a selection of sauces</i>			
<b>GINDARA NO SAIKYO MISO YAKI (G)(A)</b>	.....	185 AED	p.85
<i>Black cod with miso and honey</i>			
<b>SWEET POTATO MOUSSELINE (SE) 🥑</b>	.....	40 AED	p.88
<i>Robata-style creamy sweet potato mousseline</i>			
<b>SPICY WOK AUBERGINE (G)(SE) 🥑</b>	.....	45 AED	p.88
<i>Spicy wok aubergine with chilli bean sauce</i>			
<b>KHAO PHAD SAPPAROD 🥑</b>	.....	55 AED	p.89
<i>Fried rice with pineapple and raisins</i>			
<b>PAD PAK BUNG (G)(SE)</b>	.....	45 AED	p.90
<i>Stir-fried water spinach with crispy shallots</i>			
<b>STIR-FRIED POTATOES (G)(SE) 🥑</b>	.....	45 AED	p.90
<i>Stir-fried potatoes with soy and ginger</i>			
<b>STIR-FRIED MUSHROOMS (G)</b>	.....	50 AED	p.91
<i>Wok stir-fried mixed mushrooms</i>			

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## Side Dishes

## Side Dishes

## Desserts

<b>KHAO NIAO YANG (N) 🥑</b>	.....	30 AED	p.91
<i>sticky rice with grilled coconut</i>			
<b>KHAO 🥑</b>	.....	25 AED	p.92
<i>Steamed Jasmine rice</i>			
<b>PAK PAO (SE) 🥑</b>	.....	40 AED	p.92
<i>Mixed grilled vegetables with crispy garlic</i>			
<b>YAM XAWOKHADO (G)(SE) 🥑</b>	.....	55 AED	p.93
<i>Avocado with mixed leaf salad and citrus vinaigrette</i>			
<b>ROTI (G) 🥑</b>	.....	25 AED	p.93
<i>Thai flatbread</i>			
<b>MAYAMOKI (3 PIECES / 5 PIECES) 🥑</b>	.....	65/95 AED	p.97
<i>Traditional Japanese mochi</i>			
<b>MAYA SPHÈRE (N) 🥑</b>	.....	65 AED	p.98
<i>Chocolate dome filled with vanilla mousse and caramel</i>			
<b>PANDAN MILK CAKE (N) 🥑</b>	.....	65 AED	p.99
<i>Pandan milk cake with caramelised nuts and jasmine ice cream</i>			
<b>CRÈME BRÛLÉE 🥑</b>	.....	55 AED	p.100
<i>Crème brûlée with lychees</i>			
<b>CANDYFLOSS 🥑</b>	.....	70 AED	p.101
<i>Candyfloss (choice of original or with chocolate sauce)</i>			
<b>CHOCOLATE SOUFFLÉ 🥑</b>	.....	75 AED	p.102
<i>Organic chocolate soufflé with vanilla ice cream</i>			
<b>CHOCOLATE SPRING ROLLS (G)</b>	.....	55 AED	p.103
<i>Chocolate spring rolls with mango sauce</i>			
<b>MAMUANG 🥑</b>	.....	55 AED	p.104
<i>Fresh mango</i>			
<b>ICE CREAM &amp; SORBET 🥑</b>	.....	60 AED	p.105
<i>Selection of ice creams and sorbets</i>			
<b>DESSERT PLATTER 🥑</b>	.....	350 AED	
<i>Assorted desserts platter</i>			

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# Soups

Authentic Asian soups are balanced in flavour and texture and are known for their perfect simplicity. It is a known secret that Thai soups offer many health benefits.

Diverse in aromas and techniques, Thai soups may be smooth and creamy or spicy and sour. No matter the local ingredients available to each region, Asian-inspired soups are authentic in flavour and rich in fresh ingredients.

# Tom Yam Kung (S)

## TRADITIONAL THAI SPICY AND SOUR PRAWN SOUP

A Popular Thai soup with mixed vegetables and prawns that are slowly poached in spicy broth. Flavoured with lemongrass, undertones of 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



# Miso Soup (G)

## WHITE MISO SOUP WITH TOFU AND VEGETABLES

A traditional Japanese soup that is made by fermenting soy beans. The resulting umami paste is steeped in a smokey fish broth and served with spring onion and tofu.

A very important dish in any Japanese kitchen, it is typically consumed during one or more meals throughout the day. This humble soup holds a crucial role in traditional Japanese culture.



# Dtom Khaa (N)

THAI COCONUT SOUP WITH:  
 VEGETABLES   
 CHICKEN  
 PRAWNS

A creamy coconut soup cooked with lemongrass and galangal. The classic Tom Khaa is a salty, sweet and sour soup with either vegetables, chicken or prawns.

Dtom khaa in its literal translation means "boiled galangal" and is a mildly salty, sour soup seasoned with fresh lime juice. The wonderful balance of rich coconut milk and cream with lemongrass citrus and peppery galangal makes this a popular Thai dish.



# Crab and Truffle Soup (S)

EGG DROP SOUP WITH CRAB,  
 TRUFFLE, 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. The finest seasonal black truffles are added for an earthy and nutty taste.

The popular egg drop soup is a Chinese classic that is named after the preparation technique of dropping raw egg into hot soup. The Chinese translation is egg flower soup as the whisked egg creates beautiful swirls in a flower-like pattern.



# Sushi

An essential part of Japanese cuisine is sushi. Two staple ingredients that reflect the identity of Japanese cuisine, rice and fresh fish, are perfectly balanced together. The freshness of the product and the precision in compiling the sushi is a delicate art that takes years to master.

Typically incorporating speciality meats and vegetables rolled in seaweed, sushi rolls are vibrant in colour and served with spicy wasabi and soy sauce. Serving pickled ginger to cleanse the palette between courses is a Japanese tradition.





## Nigiri

(2 pieces)

**Maguro**  
Tuna

**Shake**  
Salmon

**Suzuki**  
Sea bass

**Ebi (S)**  
Cooked shrimps

**Hotate (S)**  
Diver caught scallops

**Hamachi**  
Yellowtail

**Amaebi (S)**  
Sweet shrimps



## Seared Nigiri

(2 pieces)

**Maguro (G)**  
Tuna with yuzu and spring onion

**Shake (G)**  
Salmon with yuzu and spring onion

**Suzuki (G)**  
Sea bass with yuzu and spring onion

**Hotate (S) (G)**  
Diver caught scallops with yuzu and  
spring onion

**Hamachi (G)**  
Yellowtail with yuzu and spring onion

**Gyu tataki (G)**  
Beef fillet with truffle sauce

**Unagi (A) (G)**  
Grilled fresh water eel



## Sashimi

(3 pieces)

**Maguro**  
Lean tuna

**Unagi (A) (G)**  
Fresh water eel

**Chu-Toro**  
Medium lean tuna

**Uni (S)**  
Sea urchin roe

**O-Toro**  
Fatty tuna

**Ikura**  
Salmon eggs

**Shake**  
Salmon

**Kani (S)**  
Crab

**Suzuki**  
Sea bass

**Hotate (S)**  
Diver caught scallops

**Hamachi**  
Yellowtail

**Amaebi (S)**  
Sweet shrimps



# Gunkan Sushi

(1 piece)



**Avocado** Avocado

**Uni (S)**  
Sea urchin roe

**Kani (S)**  
Crab

**Ikura**  
Salmon eggs

**Spicy Maguro (G)(A)**   
Spicy tuna

**Spicy Shake (G)(A)**   
Spicy salmon

**Caviar**  
8 grams of selected caviar



# Temaki Hand Roll

(1 piece)

**Maguro**  
Tuna

**Shake**  
Salmon

**Maguro Avocado or Shake Avocado**  
Tuna or salmon, with avocado

**Hotate Tartare (S)**  
Diver caught scallop tartare

**Ikura**  
Salmon eggs

**Ebi tempura (S)(G)**  
Prawn tempura

**Spicy Maguro (G)(A)**   
Spicy tuna with chilli

**Spicy Shake (G)(A)**   
Spicy salmon with chilli

**Vegetable**   
Mixed vegetables

**Unagi (A)(G)**  
Fresh water eel

**California (S)(G)**  
Crab, avocado, cucumber

**Caviar**  
25 grams of selected caviar





# Hosomaki (6 pieces)

**Maguro or Shake Maki**  
Tuna or salmon

**(6 pieces)** **Maguro avocado or Shake Avocado Maki**  
Tuna or salmon, with avocado

## Gamberoni Rosso Maki

## **Unagi Maki**

Fresh water eel (G) (A) avocado

## Kappa Maki Cucumber cut roll

## **Avocado Maki**

Avocado cut roll

## **Ebi Maki**

Shrimp with ~~avocado~~ (avocado) and mango

**Akame Tempura Maki (5 pieces)**  
Asparagus tempura cut roll with tuna (6) are

**Gyu Tempura Maki (5 pieces)**  
Asparagus tempura cut roll with beef tartare

# Uramaki (6 pieces)

**MayaBay King Crab Roll (S)**  
King crab, green chilli and parmesan cheese

## **Spicy Maguro Roll (G) (A)**

**Spicy Shake Roll** (G)(A)   
Spicy salmon and cucumber

**Hamachi Roll (G)**  
Yellowtail, avocado and tobiko

**Lobster Roll (S) (G)**  
Poached lobster with avocado

## Vegetable Roll

Mixed vegetables

**Seafood Roll**  
Seared salmon, tuna, sea bass, cream cheese,  
cucumber and avocado

**Hotate Roll (S) (G)**  
Scallops with truffle and chilli sauce

## **Tiger Roll (S) (G)**

Prawn with avocado and fried onions

## **Foagura Roll (SE) (G)**

**California Roll (S) (G)**  
Crab, avocado, cucumber and tobiko

**Soft-shell Crab Roll (S)(G)**  
Soft-shell crab, tobiko and spicy mayonnaise

**Firekatsu Roll (G) (A)**  
Crispy panko beef fillet, miso and shiso leaf





# MayaBay Sashimi

New Style

The name sashimi comes from its translation, "pierced meat". This Japanese delicacy is thinly sliced raw seafood and meat that is characterised by its simplicity and skillful preparation technique.

The art of sashimi lies in the quality of the ingredients and the science behind the delicate preparation process of slicing the raw cuts. Only the highest quality fish is served as sashimi. To appreciate the taste of soft, premium-quality meats, this dish is eaten raw and can be accompanied by wasabi, soy sauce and pickled ginger to clear the palate.

# Tuna Sashimi

(G)(A)(SE)

## TUNA SASHIMI WITH SMOKED SOY SAUCE AND SESAME

Premium tuna from Japan is delicately cooked on the outside and sliced into sashimi. The sliced tuna is topped with spring onion and doused with a spicy sauce made of sake, smoked soy sauce and a fruity hint of lime.

The tuna sashimi is an innovative alternative to traditional sashimi. It takes great care and precision to lightly steam the meat. The result is a delicious and light appetiser where high-quality ingredients are presented in a simple fashion.



# Beef Tataki

(G)(SE)

## BEEF TATAKI WITH SOY SAUCE AND GARLIC

Beef tenderloin is coated in black pepper and seared on all sides creating an aromatic crust. Drizzled with garlic soy sauce and topped with crunchy radish cress.



## Yellowtail Sashimi (G)(SE)

### YELLOWTAIL SASHIMI WITH GINGER AND LIME

Delicately sliced yellowtail is dressed in a Japanese wasabi and citrus vinaigrette. Served with a mildly spicy acidic sauce, topped with toasted sesame oil and finely diced onions.

Japanese yellowtail is native to the Northwest Pacific Ocean and has a delicate and mild taste with a soft texture. A premium delicacy, only the highest quality fish is served as sashimi.



## Salmon Sashimi (G)

### SALMON SASHIMI WITH SHISO AND LEMON SAUCE

Sashimi grade salmon is thinly sliced and marinated with a homemade ponzu sauce. Topped with pomegranate seeds and mixed cress.

Salmon is a healthy and light fish that is rich in Omega 3. Featuring a high fat to flesh ratio, the salmon offers a deliciously buttery texture, which perfectly balances the rich flavour profile of the ponzu sauce and elevates the dish.



# Salads



Salads are essential in Thai cuisine with a contrast of flavours and textures. These salads are called "yam" meaning "mix" in Thai and can be made with a wide variety of ingredients as its main ingredient and nearly any type of protein, vegetable, fruit, herb, spice and noodle or combinations thereof, is possible. They are light and healthy and served in various ways.

Traditional Thai methods of pounding the ingredients using a pestle and mortar ensure the flavours are bold and tangy.

# Yam Woon Sen Nua (S) (G)

## SPICY BEEF SALAD WITH VEGETABLES AND GLASS NOODLES

A MayaBay dish of tender marinated beef mixed with blanched glass noodles and a tart savoury dressing that binds all of these components. Fresh mint leaves are combined with toasted rice for a nutty flavour and crunchy texture.

This is not a simple salad - but a multicourse meal on a plate with the right punch of spiciness to it. One of the best ways of ensuring the quality of this classic Thai salad is to use the most tender cuts of the beef.



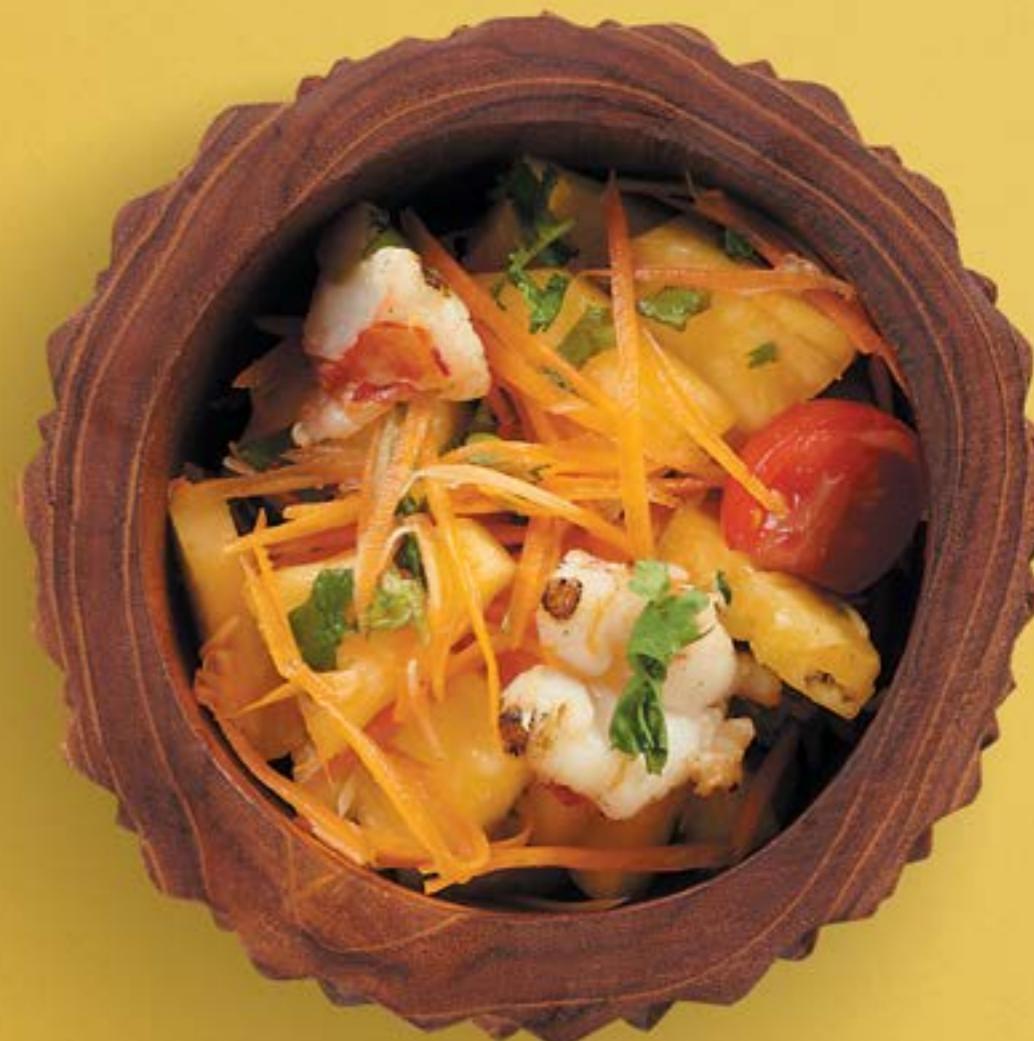
SALADS

# Yam Sapparod (s)

## GRILLED PRAWN AND PINEAPPLE SALAD

A refreshingly crunchy salad from Phuket with grilled plump prawns, carrots and mixed aromatic herbs, brought together with a tart sweet and sour sauce resulting in a depth of flavours.

Pineapples are one of the most popular fruits in Thai culture and available throughout the year. Although this salad may seem somewhat of an eccentric combination, the principle ingredients of prawns and pineapple marry exceedingly well together.



# Yam Ped Tap Tim (S) (G) (SE) (N)

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

Complexity and simplicity are present with our crispy duck salad, 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 MayaBay timeless classic and considered a popular salad among Thais. The preparation of this dish demonstrates excellent culinary skills, with the salad being perfectly dressed while highlighting the unique taste of each component.

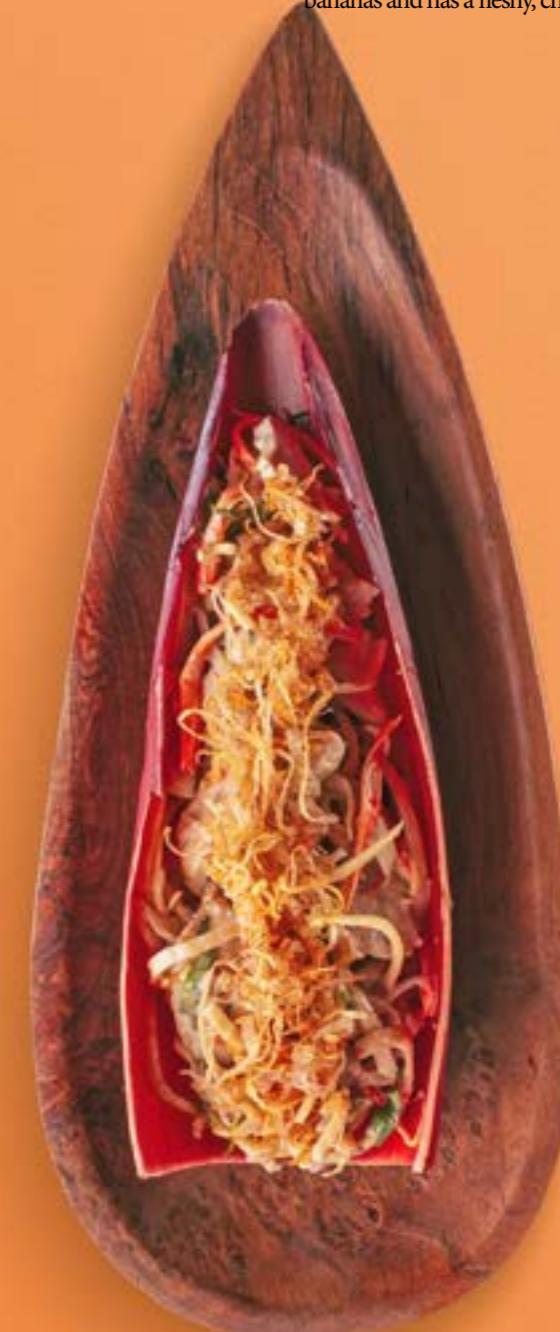


# Yam Hua Plee

## BANANA BLOSSOM SALAD WITH: LOBSTER (S) (G) (SE) (N) CHICKEN (G) (SE) (N)

Finely sliced banana blossom is mixed with a peanut dressing and served with lobster or chicken. The blossom is ever so mildly sharp in flavour, adding a unique bitterness to the rest of the ingredients in the salad.

This is yet another example of the dynamics of taste that works well in a completed recipe starting with banana blossom. Hailing from Southeast Asia, the purple-skinned flower grows at the end of a bunch of bananas and has a fleshy, chunky and flaky texture.



# Tuna Tartare (N)

## TUNA TARTARE WITH COCONUT MILK

The tuna is diced and briefly steeped in vinegar to lightly pickle and tenderise the meat. The tuna is served over avocado and in a creamy coconut milk making this combination of flavours somewhat extraordinary due to its unconventional blend of subtle flavours.

A light and tasty dish, tuna tartare is a derivation of the classic beef tartare variety. The base for this dish is merely fresh and premium quality tuna.



# Beef Tartare (G)(SE)

## BEEF TARTARE WITH 20 GRAMS OF SELECTED CAVIAR

Our modern version of the beef tartare uses the highest quality of beef that is balanced with several Asian ingredients including wasabi and soy sauce, which add a level of piquancy and seasoning. Tender beef is chopped and mixed with a variety of herbs and spices and topped with caviar.

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



# Yam Som Tam (S)

## PAPAYA AND GREEN MANGO SALAD

Finely shredded green papaya and green mango tossed with fresh semi-dried tomatoes. A dash of lime juice and bird's eye chilli add notes of spice and citrus to this popular rustic Thai salad.

Walk down any bustling street in Thailand and you will hear the rhythmic beat of wooden pestles striking clay mortars as vendors prepare iterations of som tam—pounded salads that are paired with a sour dressing. Originally a salad served around the market places in North Eastern Thailand as a lunchtime dish or snack, Yam Som Tam proved to be so irresistible that today it has become a national signature dish throughout Thailand.

*Vegan and vegetarian options are available upon request.*



# Yam Kai (S) (G) (N)

## SHREDDED CHICKEN AND GRILLED CORN SALAD WITH TOASTED COCONUT

An authentic Thai salad with shredded chicken that has been slow cooked with the addition of pandan leaves. The salad is tossed with finely chopped herbs, toasted coconut and grilled sweetcorn resulting in a perfectly balanced and tasty dish.

Many versions of this recipe have been recreated over time. A delicious, vibrant and healthy salad that's loaded with fresh flavours, the refreshing coconut-poached chicken salad is a perfect addition to any meal of the day.



# Dim Sum (Steamed and Fried)



Dim sums are savoury or sweet Chinese dumplings that can be steamed, deep-fried, pan-fried or poached. The traditional small size of the dumpling allows for a greater variety of tastes and flavours to be sampled. It is customary for groups to share dim sum together as it is a social dining experience.

A variety of pastes and fillings following secret, local traditions, are used to fill each dim sum with unique and authentic flavours. Dim sums are delicious bite-sized portions that are meant to "touch the heart" and not satiate the appetite.

# Oyman

## (S) (G) (SE)

### VEAL, SHRIMP AND FOIE GRAS DUMPLINGS, TOPPED WITH SEA URCHIN

Delicate transparent dumplings are filled with perfectly balanced tender veal fillet, prawn, premium duck foie gras and crowned with fresh Japanese sea urchin.

Crystal dumplings got their name from the beautiful translucent look of the dumpling wrappers. The unique and desirable characteristics of this dumpling are due to the combination of various fresh ingredients that have been classically paired in restaurants worldwide.



# Xiaolongbao

## (S) (G) (SE)

### CHICKEN AND SHRIMP SOUP DUMPLINGS

Considered as one of the greatest dim sum classics. It's made with a delicate wrapping, diced chicken and prawns in a hot tasty broth. 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.



# Phak (G) (SE)

### VEGETABLE CRYSTAL DUMPLINGS

Once braised in Asian sauces, the mushrooms are mixed with stir-fried vegetables to counter balance its robust nature and earthy flavour. After the cooking process, the mix is wrapped in delicate pastry and steamed.



# Kung (S) (G) (SE)

### PRAWN HAR GAU WITH THAI BASIL

Prawn is the traditional stuffing for har gau, the sweet plump nature of the prawn adds a toothsome crunch to the har gau, making it incredibly rich in texture. The touch of Thai basil adds an ever so slight soothing effect for this interesting and unique version of a classical dim sum.

This dish is said to be the one that the skill of a dim sum chef is judged on. Traditionally, har gau should have at least seven but preferably ten or more pleats imprinted on its wrapper. The skin must be thin and translucent, yet be sturdy enough not to break.



## Caviar Crystal (S) (G) (SE)

### CAVIAR AND PRAWN DUMPLINGS WITH 8 GRAMS OF SELECTED CAVIAR

Sturgeon caviar is gently placed onto the open face of the dumpling, adding a velvety texture and rich nutty flavour to this quintessential appetizer.

This is a modern and premium take on a classic dim sum, filled with minced prawn and crowned with caviar. Considered a highly-coveted delicacy, caviar is a hallmark of haute cuisine and adds a creamy, buttery, slightly nutty and salty taste.



## Poo Crystal (S) (G) (SE)

### CRAB MEAT AND PRAWN DUMPLINGS

Once steamed, the crab meat and prawns are dressed with a homemade sweet and spicy sauce and garnished with fresh chives.

Crab meat is known to have a soft and delicate taste yet also sweet and salty. Mixed with juicy prawns, these dumplings are packed full of flavours. The success for this particular mix comes from small prawns that harvest more taste and perfectly pairs with the crab.



## Shui Jao (S) (G) (SE)

### SMOKED SCALLOP, CHICKEN AND CARROT DUMPLINGS

By smoking the scallops, it deepens their natural flavours, perfectly complementing the filling of corn-fed chicken, carrots and coriander. Gently steamed and served with a pungent homemade chilli oil.

Scallops are often referred to as the "candy of the sea". It is a delicate seafood and when prepared correctly, it adds a sweet, buttery and silky texture to any dish.



## Gyoza Yasai (G) (SE)

### PAN-FRIED VEGETABLE DUMPLINGS

Popular as an appetiser or served alongside rice or ramen noodles, the gyozas are gently steamed and then seared, creating a crispy exterior texture and soft-centred filling with several varieties of vegetables and light spices.

## Gyoza Gyuniku (G) (SE)

### PAN-FRIED BEEF DUMPLINGS

A well-balanced blend of spicy kimchi and tender beef fillet. The steeped cabbage is perfectly balanced next to the white radish and diced beef adding a redolence to the Asian spices. Serving the dumplings with ponzu sauce adds a sharply sour note to this dish.

# Poh Pia Khai Kung

(S) (G)

## IMPERIAL SPRING ROLLS

Crispy, savoury Imperial spring rolls filled with prawns, 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.



DIMSUM (STEAMED AND FRIED)

# Poh Pia Thod

(S) (G) (SE)

## BLACK TIGER PRAWN, FREE-RANGE CHICKEN, OR MIXED VEGETABLE SPRING ROLLS (3 PIECES)

Crispy spring rolls in three flavours. Choose from black tiger prawn, free-range chicken, mixed vegetables or a combination of all three. Served with a sweet and sour dipping sauce.

Spring rolls are a popular Asian appetizer that has origins linked to the Chinese New Year celebration. They are eaten on the first day of the Spring Festival as a way of welcoming the arrival of the spring season.



DIMSUM (STEAMED AND FRIED)

# Tempura



Tempura is an extremely popular Japanese dish that consists of deep-fried battered seafood, meat or vegetables. It is deliciously crispy on the outside with a flaky, golden colour.

This Japanese staple was first introduced during the 16th century by the Portuguese. The Japanese were inspired by this technique of cooking and refined the recipe to create tempura. The thinner batter ensures a lighter frying technique, allowing the dish to retain its flavour and golden colour.

# Kani Tempura (S)(G)

## CRISPY SOFT-SHELL CRAB TEMPURA WITH DIPPING SAUCE

Moist and meaty soft-shell crab meat is doused in potato flour and dipped into tempura batter for deep frying. The crab meat forms a deliciously crispy exterior while retaining a plump and juicy interior. Served with a refreshingly light dipping sauce.

Having outgrown their shells, crabs will shed their shells in order to keep growing. This rich meat is sweet and salty with a butter like taste and texture, perfectly balanced with the light savoury tempura batter.



# Akaza Ebi Tempura (S)(G)(SE)

## CRISPY SCAMPI TEMPURA WITH GREEN SALAD AND A SPICY CREAM DIPPING SAUCE

Clearwater New Zealand langoustine tails are coated in potato starch and cooked in a light batter until crispy. Served with a lightly seasoned garden salad and a spicy cream dipping sauce.

Regarded as one of the top shellfish delicacies on the market, langostines are in high demand for their delicate meat and sweet taste. Seafood is an important fixture in Asian food culture and is popular for its versatility of cooking with Asian spices.



# Ika Tempura (G)

## SPICY BABY SQUID TEMPURA WITH CHILLI SAUCE

Tender baby squid is marinated, dusted with flour and shallow fried until perfectly crispy. Finished with fresh garlic, curry leaves and spicy chillies for a fragrant balance of flavours. Served with a mildly spicy chilli and garlic dipping sauce.

An extremely popular Japanese dish, tempura is found across the world from street food vendors to fine dining restaurants, each with their own twist. Typically served with fresh lemon wedges to add a touch of acidity against the deep-fried batter.



# Moriawase Tempura (S)(G)

## PRAWN TEMPURA (4 PIECES) VEGETABLE TEMPURA (6 PIECES)

A popular choice, deep-fried battered seafood and vegetables are lightly fried for a combination of tastes and crunchy golden textures. Served with a classic, savoury Japanese dipping sauce.

Vegetable tempura will differ based on the availability of seasonal vegetables. Typically, anything from carrots, onions, avocados, aubergines, asparagus and peppers can be cooked as tempura. The flavour profile of mixed vegetables and succulent prawn meat pairs perfectly and allows the palate to sample a variety of sweet and salty undertones.



# Ebi Tempura (S)(G)

## PRAWN TEMPURA (5 PIECES)

Moist and flavourful prawns 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, prawns 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 (8 PIECES)

Deliciously 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

Thai curry pastes are a concentrate of flavours and fragrances that were first introduced through Indian influences.

Traditionally, green curries are sweet in flavour and made with young green chillies. This makes them significantly spicier than other curries. Red curries are more savoury and made with bigger red chillies, offering significant heat. Yellow curries are bold and sweet with subtle hints of spices. An Indian-influenced curry, Mussaman curry is the sweetest curry of all and offers hints of tangy tamarind.

Prepared in-house daily, fresh herbs and spices are used to create our homemade, flavourful curry pastes. Six varieties of traditional Thai curries have been crafted to feature premium ingredients and bring out the Asian-inspired flavours of the dishes.



# Geng Dtaeng Bpet (S) (N)



## RED CURRY WITH DUCK, COCONUT AND LYCHEE

A classic Thai curry made with crushed, dried red chillies, coriander root, ginger and shallots. The paste is cooked out with coconut cream and served with marinated grilled duck breast and sweet lychees. The rich sauce with hints of galangal and kaffir lime leaves is cooked with chopped, seasonal vegetables for added texture.

The defining character of this Thai curry is the intense, deep earthy aromas of the homemade paste. The bold flavours and intense red chilli spice bring out the Asian-inspired flavours of the curry.



# Geng Gwio Warn Pak (N)



## GREEN VEGETABLE CURRY

Extremely flavourful, this Thai green curry is made from minced dry aromatics, zesty ginger and lemongrass with copious amounts of Thai basil. Coconut milk and cream is added to create a mildly thick sauce, which is cooked with Thai peas, aubergines and long beans.

Originating from central Thailand, this is one of the most popular and classic Thai curries. Highlighting the fresh flavours of seasonal Thai vegetables, this is a spicy and flavourful vegetarian dish.



# Geng Mussaman Neua (N)

## MUSSAMAN CURRY WITH BRAISED BEEF CHEEKS

Slow cooked ox cheeks, new potatoes and fragrant mushrooms are cooked in a spice driven curry that is rich with coconut cream.

Thought to be introduced to Thailand by Indian merchants and Arab traders, the Mussaman curry is known for its intense, nutty and spicy flavours. Complex and time consuming but one of the most delicious curries with a concentrate of sweet flavours and fragrances.

*Vegan and vegetarian options are available upon request.*



# Geng Gwio Warn Kai (S) (N)

## GREEN CHICKEN CURRY

A fragrant green curry paste is made from zesty ginger and lemongrass with plenty of Thai basil. The homemade paste is cooked with coconut milk and cream along with Thai peas, aubergines, long beans and chicken.

The flavour from the aromatics adds delicious heat and spice to the dish. Traditionally, green curries are made from young green chillies and offer hints of sweet undertones. This classic dish from central Thailand is a popular dish served with chicken in a creamy and mildly thick sauce.



# Panaeng Mangkorn (S) (N)

## PANAENG CURRY WITH LOBSTER AND THAI VEGETABLES

A moderately spicy curry featuring poached lobster and seasonal Thai vegetables. Made in-house daily, the curry is flavoured with a creamy peanut curry paste for an underlying nutty taste and texture.

This full-bodied curry originates from Panaeng and is sweet, salty and packed full of Thai basil. Enriched with coconut cream rather than the traditional coconut milk, the Panaeng curry is richer and sweeter than most red curries. Uniquely plated, the lobster head brings vibrance to the dish and importance to Asian-inspired cooking methods where every part of the animal can be utilized.



# Chuu Chii Kung (S) (N)

## RED PRAWN CURRY

This rich curry is made with ground coriander seeds, cardamom and other dried spices along with red chillies for a spicy flavour profile. Cracked coconut cream is used to cook out the aromatics with grilled prawns and a mixture of Thai vegetables.

Homemade curry paste is single-handedly the most important component of crafting an authentic curry that is bursting with Asian-inspired flavours. The spice from the red chillies offers a punch of heat.





# Robata

## Japanese Barbecue

Robatayaki, also known as robata, is a style of cooking originating from Northern Japan, referring to the cooking of food over hot charcoal on an open fire. The intense heat from the charcoal caramelizes the exterior of the protein or vegetable while preserving the juicy and tender interior. Any type of meat, seafood or vegetable can be prepared robata style.

This method of robata cooking is said to have originated with Japanese fishermen. The technique behind robata grilling is to have the juices from the fat drip onto the coals and cause a little puff of smoke that rises up and enhances the flavour of the dish.

## Veal Chop (G) (SE)

### GRILLED VEAL CHOP WITH CURRY SAUCE AND SESAME SEEDS

A tender and lean veal cutlet is steeped in a coconut and mushroom-based marinade and cooked over hot coals. Topped with sesame seeds and served with a mildly spicy cream sauce.

The curry undertones in this dish are perfect for beef recipes, as the curry is able to pierce the milk-fed veal without masking the flavour. Through the robata cooking technique, the natural and enriched flavours of the bone-in veal cutlet blossom in this dish. The high temperatures of the coals allow the meat to preserve its juices and natural tenderness.



## Tomahawk

### 1KG RIBEYE BEEF STEAK (FOR 2 PEOPLE)

Marinated bone-in ribeye steak is coated with a savoury tamarind and tomato marinade balancing the richness of the steak marbling. The tender one kilogram cut of beef is slow cooked over charcoal, creating a crispy texture and adding a smokey flavour to the exterior. The tenderness of the meat is preserved through this robata cooking style.

The Tomahawk steak is a premium cut that features a "Frenched" bone, meaning the bone is trimmed of fat and meat. This allows the tender meat to insulate while it cooks and also makes for a stunning presentation.



# Roast Octopus Leg (G) (SE)



## CARAMELISED OCTOPUS LEG WITH LEMONGRASS AND GINGER

Slow poached octopus tentacle is caramelised and basted over the grill with an aromatic citrus sauce of lemongrass and ginger.

This simple dish of grilled octopus is complemented by the aromatic sauce that it is served with. To allow the Asian flavours of the sauce to shine, the octopus is first quickly poached and then air dried to retain its beautiful texture before being cooked robata style. Grilling the octopus tentacle over burning embers gives the dish an ever so slightly smoked flavour.

# Yakitori (5pcs) (G) (A)



## FREE-RANGE CHICKEN SKEWERS IN A HOMEMADE YAKITORI SAUCE

A popular Japanese dish, tender, free-range 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.

# Grilled Lobster (S) (G)

## GRILLED WHOLE LOBSTER WITH ASIAN-STYLE DIPPING SAUCES

Rich and meaty lobster tail is grilled robata style on extremely high temperatures over hot coals. The robata grilled tail meat is served with Asian style dipping sauces.

Lobster is a premium delicacy that offers an incredibly sweet flavour. When cooked over open fire on hot coals, the meat is juicy on the inside with a perfectly crispy exterior. The Asian-inspired sauces perfectly complement the tender lobster meat.



# Chilean Sea Bass (G) (A)

## 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 caramelise 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 characteristic to Japanese cuisine.



# Specialties

With great precision and care to the methods of preparation, a harmonious blend of Asian flavours come together in these speciality dishes.

Packed with intense heat and flavourful spices, these selected dishes are a true representation of the MayaBay brand.



# Neua Yang (S) (G)

## CRYING TIGER SIRLOIN STEAK

Tender beef is marinated over a twenty-four hour period and cooked over hot coals on an open flame. Served with a sweet and spicy sauce.

A popular Thai dish, the "crying tiger" is a reference to the heat of the chilli sauce, so powerful it could make a tiger cry. The spicy, savoury and aromatic sauce highlights the tenderness of the steak.



# Prik Pao Mangkorn (S) (G)

## WOK-FRIED LOBSTER IN PRIK PAO SAUCE

Lobster and crunchy mixed vegetables are wok-fried in a homemade prik pao sauce. This traditional Thai sauce is made of a thick savoury, sweet and spicy paste.

Prik Pao sauce is used in a variety of ways from salad dressings to soups and stir-fry recipes. There are traditionally two versions of preparing this popular sauce with the ingredients being cooked over the grill or fried in the wok.



## Pad Thai

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

An incredibly versatile dish, stir-fried noodles are tossed with an assortment of crunchy vegetables and either prawn, chicken, beef or tofu. The dish is finished with crushed peanuts for added texture and fresh lime for a kick of acidity.

Pad Thai is by far one of the most popular dishes in Thai cuisine due to its mildly sweet and sour sauce and easily accessible key ingredients. This authentic and delicious dish hits all five flavour notes - sweet, sour, bitter, salty and umami.



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

**PEKING DUCK (CLASSIC OR PULLED)  
WITH PANCAKES AND HOISIN SAUCE**

Prepared days in advance due to the drying-out process, the Peking duck features perfectly crispy skin. It is served either sliced or shredded and accompanied by a selection of crudités, dipping sauce and homemade pancakes.

The Cantonese style roast duck is a MayaBay classic that is sure to delight the palate. The preparation requires skill and dedication in order to render out the duck fat and achieve crispy skin. The dish is meant to be assembled by each individual according to personal preference.



# Lemongrass Duck

## ROASTED DUCK IN LEMONGRASS AND KAFFIR LIME SAUCE

Cantonese-style roasted duck is marinated with aromatics and deboned before being perfectly oven-roasted. Served with a lemongrass and kaffir lime sauce. The citrus and lemon fragrance balance out the rich gamey taste of the duck for a delicious flavour combination.

A popular Chinese dish, Cantonese ducks are typically stuffed with fragrant Chinese aromatics like ginger and spring onion. This ensures the flavours are infused during the cooking process. This traditional dish is appreciated for its flavourful aroma and shining, reddish brown skin. Typically seen hanging in the windows of Asian markets.



# King Crab Leg (s)

## STEAMED KING CRAB LEG

Wild-caught red king crab legs are delicately poached, sliced and returned to the shell for a beautifully plated dish. Served with a fragrant garlic and truffle sauce, the dish is finished with delicate black truffle shavings.

Known for their meaty and firm texture with a sweet taste, crabs are extremely versatile and are ideal for cooking fragrant Asian-inspired dishes.



# Pad Krapow Neua (S)(G)

## SAUTÉED BEEF FILLET WITH THAI BASIL

Marinated beef tenderloin is wok-fried over high heat with Thai long beans and red onion. Deglazed with oyster sauce and tossed with fresh basil leaves, the dish offers an aromatic and savoury Asian-inspired flavour.

Thai basil is essential to this dish as it has a beautiful aniseed fragrance and a liquorice aroma with a firm texture. It is a key ingredient, one which holds well under high temperatures, unlike its sweeter counterpart.



# Pla Yang Baitong (G)(N)

## TURBOT WRAPPED IN BANANA LEAVES WITH HOMEMADE CURRY

Very lean, boneless turbot is briefly marinated and wrapped in shiso, basil and spinach leaves. The fish is further wrapped in banana leaves and baked to maximise the fragrant flavours.

This delicious recipe relies upon the interplay of the marinade and the leaves that the fish is wrapped with. The marinade helps balance the aromas from the three varieties of leaves that the fish is served with.



## Pla Pao

### WHOLE GRILLED SEA BASS AND A SELECTION OF SAUCES

Whole butterflied sea bass is dusted with turmeric and chilli powder and briefly marinated with garlic and coriander. Grilled over hot coals with high temperatures, the flavours of the sea bass are intensified and a caramelised exterior is formed. Served with a selection of sauces.

Sea bass is a delicate fish that is rich and buttery with flaky meat. Cooked over a long period of time over the open grill, it gives the sea bass a nice firm texture. The fish is deboned in the butterflying technique and allows for an easy dish to share.



## Gindara No Saikyo Miso Yaki (G) (A)

### BLACK COD WITH MISO & 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 golden glazed colour. The acidity of the miso sauce provides a rich umami flavour.



# Side Dishes



In Asian culture, it is known that food brings people together. A meal is a time to bring friends and family together to socialize and build strong bonds. Sharing dishes are a big part of Asian food culture.

Garnishes for the whole table are the perfect complement to robata dishes, specialities and rich curries. A selection of fragrant side dishes are available as an alternative to white rice, including vegetables, mushrooms, salad and Thai style bread.

## Sweet Potato Mousseline (SE)

### ROBATA-STYLE CREAMY SWEET POTATO MOUSSELINE

Roasted sweet potato is placed through a tamis to create a fine puree. Mixed with a splash of coconut cream and sesame oil, the mousseline is creamy in texture and sweet in taste.

By using the robata style of Japanese slow-grilling, it locks in the juicy flavours of the sweet potato to enhance its natural flavour. The coconut cream further brings out the Asian-inspired aromas in this vegan-friendly dish.



## Spicy Wok Aubergine (G) (SE)

### SPICY WOK AUBERGINE WITH CHILLI BEAN SAUCE

Crispy aubergine is lightly wok-fried and tossed in a fragrant chilli bean sauce and garnished with spring onions. This vegetarian dish offers a hearty texture and an earthy, savoury flavour.

The traditional Chinese spicy bean sauce is popular in the Sichuan province where spicy flavours dominate. It offers a delicious umami taste from the fermented soybeans, which is why it is the foundation of many great Chinese dishes.



## Khao Phad Sapparod

### FRIED RICE WITH PINEAPPLE AND RAISINS

Fluffy grains of steamed jasmine rice are wok-fried with egg and loaded with bite-size pieces of pineapple and dried raisins.

This Thai favourite is traditionally presented and served in a hollowed-out pineapple to please both the eyes and the palate. This exotic fruit, available year-round in Thailand, is a staple ingredient in Thai cuisine.



## Pad Pak Bung (G) (SE)

### STIR-FRIED WATER SPINACH WITH CRISPY SHALLOTS

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

Morning glory is the name of a popular Asian flower that mostly blooms in the early morning. It's 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.



## Stir-Fried Mushrooms (G)

### STIR-FRIED MIXED MUSHROOMS

A variety of seasonal mushrooms are stir-fried in garlic and vegetarian oyster sauce. By using simple, few ingredients, it allows the seasonal mushrooms to shine and the earthy, nutty flavour to come through in the dish.

Asian cuisine includes many different varieties of mushrooms and in Thai cuisine, they are predominantly used in soups, curries and salads.



## Stir-Fried Potatoes (G) (SE) 🥔

### STIR-FRIED POTATOES WITH SOY AND GINGER

New potatoes are stir fried with garlic, sliced green chilli and fresh ginger.

Thai cuisine is known for its intense flavours and fiery heat. Authentic and simple ingredients like green chilli and fresh ginger not only adds a level of spice to elevate the dish but also offers health-promoting properties.



## Khao Niao Yang (N) 🍴

### 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.



## Khao



### STEAMED JASMINE RICE

Steamed jasmine rice is deeply rooted in Asian food culture. Light and fluffy, rice is the perfect accompaniment to curries, specialities, robata dishes and of course, sushi.

Within many Asian countries, rice is considered the most important dish on the table and can be eaten at every meal. A typical Asian tradition is to cook rice in woven bamboo baskets wrapped in cloth, while in Thailand rice was traditionally cooked in clay pots over embers.



## Pak Pao (SE)



### MIXED GRILLED VEGETABLES WITH CRISPY GARLIC

Mixed Asian vegetables are lightly seasoned and grilled over hot coals. The high temperatures allow the vegetables to retain a soft interior while the exterior is lightly grilled for a beautiful crispy texture. Topped with crunchy golden brown garlic chips.



With a food culture very focused on fresh, local ingredients, vegetables are often the key ingredient of many Asian dishes. Rich in vitamins and minerals and highly nutritious, Asian vegetables are abundant year-round and are often served as side dishes with few ingredients, allowing the natural flavours to shine.



## Yam Xawokhado (G) (SE)



### AVOCADO WITH MIXED LEAF SALAD AND CITRUS VINAIGRETTE

Mixed varieties of lettuce are tossed with sweet tomatoes and buttery avocado. The salad is seasoned with an Asian lime vinaigrette and topped with sesame seeds.

The main principle of Thai salads is the quality of the ingredients as it is vital due to the nature of their simplicity. Only fresh and fragrant ingredients are used to create this healthy and refreshing salad.

*Gluten-free option available upon request.*



## 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.



# Desserts

The best way to end a culinary journey is on a sweet note. Inspired by Asian desserts, our menu features a selection of light dishes that celebrate rich and natural flavours.

Thai desserts are characterized by tropical fruits, coconut milk, fruit syrups and sweet sticky rice while Japanese desserts are known for their rice base and red-bean paste elements.

For chocolate connoisseurs, the signature MayaBay desserts are sure to delight. Gluten-free and lacto-free desserts are available.



Mochi has been a favourite dessert in Japan for over 2000 years. It is traditionally eaten during various festivals including Mochitsuki, the New Year's ceremony.

This pastry is made from piled sticky rice and is steamed for a soft and elastic texture that conceals a scoop of ice cream at its centre. These mochis, with a powdered and translucent shell, are available in a wonderful range of flavours.

A note to fans and gourmands, our MayaMoki corner offers these artisanal Japanese treats to enjoy in the restaurant or for 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 takeaway and enjoyed at home.

Available flavours:

- COCONUT**
- MATCHA (GREEN TEA)**
- CHOCOLATE**
- LYCHEE**
- STRAWBERRY**
- PASSION FRUIT**
- YUZU**
- MANGO**



# Maya Sphère

(N)



## CHOCOLATE DOME FILLED WITH VANILLA MOUSSE AND CARAMEL

Layered on a crunchy biscuit base is a rich, dark chocolate dome. Filled with white chocolate and vanilla mousse, the center features a soft caramel layer. Served with a smooth, velvety chocolate sauce.

Every season a new, gourmet flagship dessert is revealed. For chocolate connoisseurs, this heavenly dark chocolate dessert is sure to delight the palate. The light and airy vanilla mousse works well to balance the richness of the chocolate dome.



# Pandan Milk Cake

(N)



## PANDAN MILK CAKE WITH CARAMELISED NUTS AND JASMINE ICE CREAM

A light and airy sponge is soaked in cream, evaporated milk and condensed milk, together with fragrant pandan leaves. Crunchy nuts are caramelised and layered on top for added texture. Served with lemongrass and jasmine ice cream.

Loosely based around the famous "Tres Leches" dessert, this steamed sponge cake is briefly steeped in three varieties of milk and cream in order to achieve a dense and moist cake with a sweet flavour throughout. The ice cream perfectly balances the sweetness of the condensed milk in this Asian-inspired dessert.



# Crème Brûlée



## CRÈME BRÛLÉE WITH LYCHEES

A traditional crème brûlée with Bourbon vanilla and pieces of exotic Asian fruit, lychees. A classic dessert that consists of a rich custard base and topped with a layer of caramelised sugar.

Indulgent and refined in its simplicity, crème brûlée is quintessentially French. With the addition of sweet and juicy lychees, this Asian twist features a blend of citrus and floral notes.



# Candyfloss



## CANDYFLOSS (CHOICE OF ORIGINAL OR WITH CHOCOLATE SAUCE)

Liquified sugar is spun at a high speed, resulting in fluffy candyfloss. 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.



# Chocolate Soufflé



## ORGANIC CHOCOLATE SOUFFLÉ

An organic grand cru chocolate soufflé served with ice cream.

An egg-based dish originating from France is made by gently whisking egg yolks and egg whites separately before folding them together. A soufflé should have a rich flavour with a light and airy outer texture with the centre being creamy and custard-like.

# Chocolate Spring Rolls (G)



## CHOCOLATE SPRING ROLLS WITH MANGO SAUCE

Deep fried egg spring roll wrappers are filled with a chocolate ganache and served with a refreshingly sweet mango dipping sauce.

Popular in Indonesia, these chocolate spring rolls are served with the addition of banana, which makes it a very simple and loved combination of soft chocolate and ripe banana.

# Mamuang



## FRESH MANGO

Exotic and refreshing, sweet mango is sliced into delicate pieces and beautifully arranged. Typically yellow in colour with a golden-yellow and thick flesh, Thai mango has a sweet fragrance and is usually eaten when fully ripe.

Fruit plays a large role in Thai desserts and is largely based on the seasonal availability. Exotic fruits tend to be macerated in syrup and lightly sprinkled with salt to accentuate the flavour in Thai desserts.



DESSERTS

# 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 reowned 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 freshing and ideal to end the meal on a sweet note.



DESSERTS



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