



MAYABAY

MONACO • DUBAI

BEVERAGE MENU



MAYABAY

FROM MONACO TO DUBAI

Drawing inspiration from the dreamy island destination in Thailand, MayaBay restaurant first opened in Monaco in 2005. Taking you on a journey of the most memorable cocktails in MayaBay history, MayaBay Dubai offers a selection of hand-crafted cocktails.

Citronellini • 120

Laurent - Perrier Brut Champagne,
lemongrass, lychee, green tea

The first time MayaBay opened its doors to the world, this cocktail was presented, with the idea to bring an Asian touch to the well known French classic cocktails.

• 2005 •

Monte Carlo • 110

Bulleit Rye whiskey,
D.O.M Benedictine, bitters

Specially crafted for Prince Albert II for when he first visited MayaBay, this cocktail remains his favourite beverage to this day.

• 2006 •

Tierra de Mexico • 110

Don Julio Blanco, Mezcal, agave honey,
aloe vera, lime

French celebrity bartender, Jerome Foures, crafted this bespoke cocktail over 15 years ago. Lasting the test of time, it continues to be his signature cocktail.

• 2012 •

Passion Fruit Spritz • 120

Laurent - Perrier Brut Champagne,
Aperol, passionfruit, pineapple soda

One of the most popular cocktails on the menu, this is a twist on the classic Aperol Spritz.

• 2015 •

Lotus • 110

Laurent - Perrier Brut Champagne,
pomegranate, raspberry, lychee

To celebrate a momentous 15 years, the MayaBay team traveled to Japan and crafted this unique cocktail from inspirations during their trip.

• 2020 •



Mizuwari

Risshun · 105

Laphroaig 10 Islay Scotch whisky, plum wine, cocktail cordial, London Essence ginger ale

Shokan · 100

Miyago Japanese whisky, green melon liqueur, cocktail cordial, Perrier pineapple soda

Daikan · 110

Nikka coffee Japanese whisky, hazelnut liqueur, London Essence soda water

Taisho · 95

Toki Japanese whisky, elderflower liqueur, cocktail cordial, London Essence soda water

Shosho · 95

Monkey Shoulder blended Scotch malt whisky, cocktail cordial, London Essence peach and jasmine soda



Cocktails 0% ABV

London Mule · 70
Non-alcoholic gin, lemon,
ginger ale

Campari Spritz · 65
Non-alcoholic bitter, Perrier soda water,
non-alcoholic sparkling wine

Amaretto Sour · 75
Non-alcoholic almond liqueur, lemon,
artificial foam

Mocktails

Strawberry Fields · 45
Strawberry purée, fresh lemon juice,
homemade lemongrass cordial,
Perrier strawberry soda

Golden Rose Lemonade · 50
Lychee cordial, London Essence
peach and jasmine soda, fresh
lemon juice

Kaffir Lime Lemonade · 50
Kaffir leaf oleo saccharum and lime juice,
Perrier lime soda

The Sweetest Spice · 45
Passion fruit purée, homemade chilli
cordial, Perrier pineapple soda

Beers
Bottled Beer

<i>Asahi, Japan</i>	60
<i>Stella Artois, Belgium</i>	60

Liqueurs & Aperitifs
50 ml

<i>Aperol</i>	60
<i>Benedictine</i>	85
<i>Campari</i>	60
<i>Cherry Heering</i>	90
<i>Choya Yuzu</i>	70
<i>Cointreau</i>	85
<i>Disaronno</i>	70
<i>Fernet Branca</i>	75
<i>Fernet Branca Menta</i>	80
<i>Frangelico</i>	85
<i>Kahlua</i>	80
<i>Midori Melon</i>	95
<i>St. Germain</i>	110
<i>Antica Formula</i>	110
<i>Lillet Blanc</i>	70
<i>Mancino Bianco</i>	65
<i>Mancino Rosso</i>	75
<i>Mancino Sakura</i>	115
<i>Noilly Prat</i>	70



Whisky and Whiskey
30 ml / By the Bottle

JAPAN

<i>Chita</i>	110 / 2,300
<i>Hibiki Harmony</i>	120 / 2,500
<i>Ichiro's Malt and Grain</i>	115 / 2,400
<i>Miyagikyo Single Malt</i>	90 / 1,800
<i>Nikka Coffey Malt</i>	90 / 1,800
<i>Nikka from the Barrel</i>	100 / 1,500
<i>Nikka Tailored</i>	140 / 1,900
<i>Taketsuru Pure Malt</i>	85 / 1,700
<i>Toki</i>	85 / 1,700
<i>Yamazaki 12</i>	215 / 4,500
<i>Yoichi Single Malt</i>	100 / 2,100



AMERICA

<i>Buffalo Trace</i>	75 / 1,600
<i>Bulleit Bourbon</i>	65 / 1,900
<i>Bulleit Rye</i>	75 / 2,200
<i>Jack Daniel's Single Barrel</i>	90 / 2,000
<i>Jack Daniel's Gentleman</i>	95 / 2,100
<i>Maker's Mark 46</i>	85 / 1,700
<i>Michter's Kentucky Straight Bourbon</i>	85 / 1,700
<i>Michter's Kentucky Straight Rye</i>	85 / 1,700
<i>Wild Turkey 101</i>	65 / 1,300
<i>Woodford Reserve</i>	85 / 1,900

OTHER

<i>Bushmills Blackbush</i>	65 / 1,900
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Prices are subject to 7% municipality fees and 5% VAT

SCOTLAND SINGLE MALT

<i>Balvenie Doublewood</i>	95 / 1,900
<i>Balvenie 21</i>	260 / 5,400
<i>Caol Ila 12</i>	110 / 2,400
<i>Clynelish 14</i>	115 / 2,500
<i>Dalmore 15</i>	125 / 2,600
<i>Dalmore Cigar Malt</i>	150 / 3,100
<i>Dalmore King Alexander III</i>	230 / 4,800
<i>Glenfarclas 25</i>	165 / 3,400
<i>Glenfiddich 12</i>	95 / 2,000
<i>Glenfiddich 15</i>	105 / 2,200
<i>Glenfiddich IPA</i>	110 / 2,300
<i>Glenfiddich 18</i>	135 / 2,800
<i>Glenfiddich 21</i>	180 / 3,700
<i>Glenfiddich 23</i>	270 / 5,600
<i>Glenfiddich 26</i>	450 / 9,400
<i>Glenmorangie Nectar D`or</i>	105 / 2,200
<i>Glenmorangie 18</i>	140 / 2,900
<i>Highland Park 18 YO</i>	150 / 3,100
<i>Lagavulin 16</i>	165 / 3,400
<i>Laphroaig 10</i>	90 / 1,800
<i>The Bruichladdich Classic Laddie</i>	110 / 2,300
<i>The Macallan 15</i>	165 / 3,400
<i>The Macallan 18</i>	245 / 5,100
<i>The Macallan Rare Cask</i>	250 / 5,000
<i>The Macallan 25</i>	1,100 / 23,000
<i>The Macallan M Decanter</i>	3,250 / 68,000

BLENDED

<i>Chivas Regal 18</i>	125 / 2,800
<i>Chivas Regal 21 Royal Salute</i>	190 / 3,900
<i>Chivas Regal 25</i>	270 / 5,600
<i>Johnnie Walker Black Label</i>	85 / 1,700
<i>Johnnie Walker Blue Label</i>	200 / 4,500
<i>Johnnie Walker Blue Label King George V</i>	460 / 10,300
<i>Monkey Shoulder</i>	85 / 1,700



GIN

<i>Bloom</i>	80 / 1,600
<i>Bols Genever 1820</i>	80 / 1,600
<i>Gin Mare</i>	80 / 1,600
<i>Hayman's Old Tom</i>	60 / 1,100
<i>Hendrick's</i>	80 / 1,600
<i>Kinobi</i>	100 / 2,100
<i>London No. 3</i>	80 / 1,600
<i>Monkey 47</i>	110 / 1,600
<i>Nikka Coffey Gin</i>	75 / 1,500
<i>Oxley</i>	85 / 1,700
<i>Plymouth</i>	65 / 1,300
<i>Roku</i>	70 / 1,400
<i>Sipsmith</i>	80 / 1,600
<i>Star of Bombay</i>	80 / 1,800
<i>Strangers & Sons</i>	70 / 1,400
<i>Tanqueray 10</i>	75 / 1,600
<i>The Botanist</i>	85 / 1,700



VODKA

<i>Beluga Noble</i>	85 / 1,700
<i>Beluga Gold Line</i>	170 / 3,500
<i>Beluga Allure</i>	190 / 3,900
<i>Belvedere</i>	90 / 2,000
<i>Belvedere, Lake Bartezek</i>	105 / 2,200
<i>Ciroc</i>	90 / 2,000
<i>Elite</i>	90 / 2,000
<i>Grey Goose</i>	90 / 2,000
<i>Haku</i>	80 / 1,600
<i>Nikka Coffey Vodka</i>	75 / 1,500

EAU DE VIE

<i>Berta Tre Soli Grappa</i>	170 / 3,500
<i>Calvados Boulard Grand Solage</i>	70 / 1,400
<i>Casa Lapostolle Pisco</i>	60 / 1,300
<i>Hennessy Paradis</i>	800 / 16,800
<i>Hennessy VSOP</i>	105 / 2,200
<i>Remy Louis XIII</i>	1,600 / 33,600
<i>Remy VSOP</i>	110 / 2,300
<i>Remy XO</i>	210 / 4,400

AGAVE

<i>400 Conejos Mezcal</i>	70 / 1,400
<i>Clase Azul Reposado</i>	200 / 4,200
<i>Clase Azul Gold</i>	385 / 8,000
<i>Clase Azul Mezcal</i>	400 / 8,400
<i>Clase Azul Añejo</i>	600 / 12,600
<i>Clase Azul Ultra Añejo</i>	1,700 / 35,700
<i>Don Julio Blanco</i>	110 / 2,400
<i>Don Julio Reposado</i>	120 / 2,700
<i>Don Julio Añejo</i>	125 / 2,800
<i>Don Julio 1942</i>	300 / 6,700
<i>Don Julio Ultima</i>	360 / 8,100
<i>Los Siete Misterios Ensemble</i>	130 / 2,700
<i>Los Siete Misterios Tobala</i>	140 / 2,900
<i>Patrón Silver</i>	85 / 1,900
<i>Patrón Reposado</i>	90 / 2,000
<i>Patrón Añejo</i>	95 / 2,100
<i>Gran Patrón Burdeos</i>	400 / 9,000

RUM

<i>Bacardi 10</i>	85 / 1,900
<i>Cachaca Germana</i>	75 / 1,500
<i>Diplomatico Reserva</i>	85 / 1,700
<i>Diplomatico Ambassador</i>	215 / 4,500
<i>Kraken</i>	65 / 1,300
<i>Matusalem Platino</i>	60 / 1,300
<i>Matusalem Gran Reserva</i>	100 / 2,100
<i>Plantation Dark</i>	65 / 1,300
<i>Ron Zacapa 23</i>	105 / 2,300
<i>Ron Zacapa XO</i>	140 / 3,100



Japanese Tea

Jugetsudo Yuzu Sencha with Matcha · 22

Spring harvest medium-steamed Sencha blended with Yuzu from the best orchards of Kochi Prefecture and a dash of Matcha powder. Yuzu Sencha is an intricate blending of tastes – umami from green tea and tartness from yuzu, the Japanese citrus fruit. This is a fresh and clean blend of the classic Japanese flavors. This zesty organic blend is uplifting and unique.

Jugetsudo Organic Hojicha · 15

Organic Hojicha has a deep amber color, intense aromas of coffee and vanilla, rich yet mellow taste of dried fruits, cocoa and toast, low astringency and a smooth finish.

Jegutsudo Organic Genmaicha with Matcha · 15

Organic Genmaicha tea is made of summer Sencha blended with a roasted rice and a matcha powder. It has a deep emerald color, pleasant toasted aromas, rich sweet flavors, a touch of savory umami notes and a long finish.

Jugetsudo Organic Sencha Asa · 20

Spring harvest medium-steamed Organic Sencha ASA has a light emerald color, pleasant fragrance of young spring leaves, fresh herbs, and a touch of marine notes. It has a medium astringency and a refreshing finish.

Avantcha Tea

Rush Hour Berry · 15

Mouthwatering combination of flavourful garden and luscious forest berries.

Organic Moroccan Mint · 15

Traditional blend of organic green gunpowder and Moroccan Nana mint leaves.

Organic English Breakfast · 15

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

Organic Chamomile Cooler · 15

Soothing organic chamomile flowers combined with refreshing peppermint.

Jasmine Jian · 15

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

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

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Coffee

<i>Americano</i>	25
<i>Cappuccino</i>	28
<i>Double Espresso</i>	28
<i>Espresso</i>	25
<i>Latte</i>	28
<i>Macchiato</i>	28
<i>Ristretto</i>	25



Juices

<i>Apple Juice</i>	30
<i>Orange Juice</i>	30
<i>Tomato Spice Juice</i>	30

Soft Drinks & Water

<i>Sodas</i>	25
<i>Eira Still, 400ml</i>	17
<i>Eira Sparkling 400ml</i>	17
<i>Eira Still, 700ml</i>	28
<i>Eira Sparkling, 700ml</i>	28



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