

## WINES / SAKE

### SPARKLING (150ml)

NV, Asti, Spumante, Ca'Bianca, Piedmont, Italy.....35

### SAKE (100ml)

Kiku Masamune, Yogo, Honjozo .....45

### WHITE (150ml)

2021, Colombard/Petit Manaserg, IO, Côtes de Gascogne, France .....35

### RED (150ml)

2020, Manseng Noir, Moonseng, Côtes de Gascogne, France.....35

### ROSÉ (150ml)

2020, 'Band of Roses' Rose, Charles Smith, Washington, USA .....50



# MAYABAY

## THAI - JAPANESE

DUBAI

*AED 135 per person*

*Monday - Friday | 12PM - 3PM*



*Prices are subject to 7% municipality fees and 5% VAT*



## STARTERS

(CHOOSE 1)

### YAM KAI (S)

Shredded chicken and grilled corn salad with toasted coconut

### MAYABAY YELLOWTAIL SASHIMI (G)(SE)

Yellowtail sashimi with ginger and lime

### MIXED DIM SUM BASKET (S)(G)(SE)

Mixed steamed dumplings (4 pieces)

### NIGIRI SELECTION

Mixed nigiri selection (5 pieces)

### POH PIA THOD (S)(G)(SE)

Shredded duck spring rolls

### YAM SOM TAM

Papaya and green mango salad

## MAIN COURSE

(CHOOSE 1, SERVED WITH STEAMED RICE)

### LARME DU TIGRE (S)(G)

Crying tiger steak

### THAI CURRY (S)

Green curry or red curry with chicken, prawns or vegetables

### PAD THAI (N)(G)

Stir-fried rice noodles with tofu, chicken or prawns

### GINDARA NO SAIKYO MISO YAKI (A)(G)

Black cod with miso and honey

## DESSERTS

(CHOOSE 1)

### PANDAN MILK CAKE (N)(G)

Pandan milk cake with caramelised nuts and lemongrass ice cream

### CRÈME BRÛLÉE





Crème brûlée with lychees

### MAYAMOKI





Traditional Japanese mochi (3 pieces)

AED 135 per person

Please inform your server of any allergies.

 Vegetarian  Vegan  Mildly spicy  Spicy (S) Shellfish (N) Nuts (SE) Sesame (A) Alcohol (G) Gluten

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