



# MAYABAY

THAI - JAPANESE

MONACO



# PETROSSIAN

FONDÉ À PARIS EN 1920

## FROM 1<sup>ST</sup> TO 31<sup>ST</sup> DECEMBER

Discover exclusively the limited-edition menu  
“MayaBay x Petrossian”, blending Japanese and Thai  
flavours, enhanced by the exceptional Petrossian products.

### COCKTAIL SUGGESTIONS

*Petrossian Mule 26 €*

*Vodka Petrossian, jus de yuzu, concombre frais,  
miel infusé au shiso, et ginger beer.*

### SHARING SELECTION

*Caviar crisp by MayaBay – 25€*

*Crispy MayaBay tuile with Nori, Avocado Purée,  
finished with 5 g of Petrossian caviar*

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*Trout tartare on focaccia – 29€*

*Smoked fresh trout tartare, Petrossian smoked eggs  
on Japanese focaccia*

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*O'toro Tartare with Petrossian Caviar – 65€*

*O'toro tuna belly with wasabi vinaigrette,  
nori chips, and 10 g of Petrossian caviar*

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*Wagyu Nigiri with Petrossian Caviar – 43€*

*Wagyu nigiri with nikiri, lightly seared  
over binchotan, topped with 5 g of Petrossian caviar*

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*Carabineros Shrimp Carpaccio with Petrossian Caviar – 63€*

*Carabineros shrimp carpaccio  
with 10 g of caviar and dry miso*

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*O'toro Sashimi with Petrossian Caviar – 66€*

*Tuna belly sashimi with yuzu shoyu sauce  
and 10 g of Petrossian caviar*

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*Gunkan with Petrossian Salmon Roe – 23€*

*Gunkan with Petrossian salmon roe  
infused with Hibiki whisky*



## PETROSSIAN

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*Maya Collection exclusive Petrossian  
distributor in Monaco.*

## MAYA Collection

*Find all Petrossian products  
available for takeaway or delivery at  
the Petrossian Corner  
of MayaBay.*