



MAYABAY

THAI - JAPANESE

PORTO MONTENEGRO

RECIPES CREATED BY CHEF HECTOR, CHRISTOPHE DUPUY & HIS TEAM
RECEPTI KOJE SU KREIRALI CHEF HECTOR, CHRISTOPHE DUPUY I NJIHOV TIM

2026

MAYA
Collection






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Steamed Dumplings

Knedle na Pari

CRYSTAL HOMARD 1 pc / 20 g Black and White Crystals, Lobster Stuffing, Lobster Bisque with Truffle Oil <i>Crno Bijeli Kristali, Nadjev od Jastoga, Bisk od Jastoga sa Uljem od Tartufa</i>	5 €	p.20
SHUI JAO CRYSTAL HAR GAU 1 pc / 20 g Orange Crystals coloured with Carrot Juice, Smoked Scallops Stuffing <i>Narandžasti Kristali Obojeni Sokom od Šargarepe, Nadjev od Dimljenih Jakobovih Kapica</i>	5 €	
KUNG CRYSTAL HAR GAU 1 pc / 20 g Transparent Crystals, Prawn Stuffing, Thai Basil Flavouring <i>Prozirni Kristali, Nadjev od Gambora, Aromatizovani Tajlandski Bosiljak</i>	4 €	
PLA CRYSTAL 1 pc / 20 g  Pink Crystals Coloured with Beetroot Juice, Curry-Flavoured Salmon Stuffing, Salmon Roe <i>Purpurni Kristali Obojeni Sokom od Cvekle, Nadjev od Lososa sa Aromom Karija, Ikra Lososa</i>	4 €	
PHAK CRYSTAL 1 pc / 20 g  White Crystals, Tofu and Mushroom Stuffing Flavoured with Sesame Oil <i>Bijeli Kristali, Nadjev od Tofua i Pečurki, Aromatizovan sa Uljem od Sezama</i>	3 €	p.21
BEEF GYOZA 1 pc / 25 g Grilled Beef Gyoza with Sautéed Vegetables <i>Gjoza na Žaru sa Dinstanim Povrcem</i>	3 €	
VEGETABLE GYOZA 1 pc / 25 g  Grilled Gyoza with Sautéed Vegetables <i>Gjoza na Žaru sa Dinstanim Povrcem</i>	2 €	
BAO PED TABTIM 1 pc / 150 g Soft Steamed Bao, Duck Confit with Pomegranate <i>Mekani Bao Kuvan na Pari, Konfit od Patke sa Narom</i>	14 €	
BAO NUA YANG 1 pc / 150 g Soft Steamed Bao, Marinated Beef, Spicy Mayonnaise, Crispy Onions <i>Mekani Bao Kuvan na Pari, Marinirana Govedina, Ljuti Majonez, Hrskavi luk</i>	12 €	

SASHIMI 3 pcs		GRILL	p.24
O'TORO : Red Tuna Belly / <i>Trbuh Crvene Tuna</i>	31 €	32 €	
CHU-TORO : Medium-Fat Red Tuna / <i>Crvena Tuna Srednje Masnoće</i>	30 €	31 €	
AKAMI : Red Tuna / <i>Crvena Tuna</i>	15 €	16 €	
SHAKE : Salmon / <i>Losos</i>	14 €	15 €	
HAMACHI : Yellowtail / <i>Žutorepa</i>	20 €	21 €	
SUZUKI : Sea Bass / <i>Brancin</i>	13 €	-- €	
TAI : Sea Bream / <i>Orada</i>	13 €	14 €	
TAKO : Octopus / <i>Hobotnica</i>	12 €	-- €	
EBI : Baked Prawns / <i>Pečeni Gambori</i>	15 €	-- €	
AMAEBI : Gambero Rosso / <i>Crveni Kraljevski Gambori</i>	21 €	-- €	
UNAGI : Traditional Sea Eel / <i>Jegulja na Tradicionalan Način</i>	17 €	-- €	
TAMAGOYAKI : Japanese Omelette / <i>Japaneski Omlet</i>	11 €	-- €	

SASHIMI SUGGESTIONS 5 pcs p.24

SASHIMI HOTATE	22 €
Scallops Sashimi, Jalapeño Sauce <i>Sashimi od Jakobovih Kapica sa Jalapeño Sosom</i>	
SASHIMI TAI	20 €
Sea Bream Sashimi, Yuzu, Honey with Sweet Potato Chips <i>Sashimi od Orade, Yuzu, Med sa Čipsom od Batata</i>	

Sushi

NIGIRI 2 pcs		GRILL	p.24
O'TORO : Red Tuna Belly / <i>Trbuh Crvene Tuna</i>	20 €	21 €	
CHU-TORO : Medium-Fat Red Tuna / <i>Crvena Tuna Srednje Masnoće</i>	19 €	20 €	
AKAMI : Red Tuna / <i>Crvena Tuna</i>	14 €	15 €	
SHAKE : Salmon / <i>Losos</i>	13 €	14 €	
HAMACHI : Yellowtail / <i>Žutorepa</i>	17 €	18 €	
SUZUKI : Sea Bass / <i>Brancin</i>	12 €	13 €	
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AMAEBI : Gambero Rosso / <i>Crveni Kraljevski Gambori</i>	19 €	-- €	
UNAGI : Traditional Sea Eel / <i>Jegulja na Tradicionalan Način</i>	-- €	16 €	
TAMAGOYAKI : Japanese Omelette / <i>Japanski Omlet</i>	12 €	-- €	

NIGIRI SUGGESTIONS

MAYABAY FREESTYLE 2 pcs			p.24
WAGYU JAPONAIS		31 €	
Japanese Wagyu A5, Nigiri Sauce, Gold leaves <i>Japanski Wagyu A5, Nigiri Sos, Zlatni Listići</i>			
SHAKE : Salmon and Mentaiko Roe in Aburi		16 €	
<i>Losos i Mentaiko Ikra u Aburi Stilu</i>			
HAMACHI : Yellowtail and Bottarga in Aburi		19 €	
<i>Žutorepka i Botarga u Aburi Stilu</i>			
BEEF : Beef Fillet, Garlic Chips and Spring Onions		15 €	
<i>Govedi Filet, Čips od Bijelog Luka i Mladi Luk</i>			
UNAGI : Traditional Sea Eel and Foie Gras		18 €	
<i>Morska Jegulja na Tradicionalan Način i Foie Gras</i>			

GUNKAN 2 pcs

O'TORO 🍣		23 €	p.26
Red Tuna Belly, Kizami Wasabi, Spring Onions <i>Trbuh Crvene Tuna, Kizami Wasabi i Mladi Luk</i>			
CHU-TORO		22 €	
Medium-Fat Red Tuna, Avocado <i>Crvena Tuna Srednje Masnoće, Avokado</i>			
SPICY SHAKE AVOCADO 🍣🍣		15 €	
Spicy Salmon, Avocado / <i>Pikantni Losos, Avokado</i>			
SPICY AKAMI AVOCADO 🍣🍣		16 €	
Spicy Red Tuna, Avocado / <i>Pikantna Crvena Tuna, Avokado</i>			
HOTATE, TOBIKO : Scallops, Tobiko / <i>Jakobove Kapice, Tobiko</i>		17 €	
IKURA : Marinated Salmon Roe / <i>Marinirana Ikra Lososa</i>		19 €	



vegetarian dish / *vegtarijansko jelo*



slightly spicy / *blago ljuto*



spicy / *ljuto*

VAT IS INCLUDED IN THE PRICE. A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL.

Hand-Roll

Hand-Roll

TEMAKI HAND ROLL 1 pc

p.27

AKAMI AVOCADO : Red Tuna, Avocado / *Crvena Tuna, Avokado* 16 €

SHAKE AVOCADO : Salmon, Avocado / *Losos, Avokado* 15 €


SPICY AKAMI  Spicy Tuna / *Pikantna Tuna* 15 €


SPICY SHAKE  Spicy Salmon / *Pikantni Losos* 14 €

IKURA : Salmon Roe / *Ikra Lososa* 18 €

VEGETABLE : Vegetables / *Povrće*  10 €

UNAGI : Traditional Sea Eel / *Morska Jegulja na Tradicionalan Način* 17 €

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URAMAKI 8 pcs

p.28

LOBSTER ROLL 🍣	36 €
Poached Lobster, Avocado, Tenkasu, Mango, Jalapeno & Sweet Chilly Sauce <i>Poširani Jastog, Avokado, Mango, Tenkasu, Sos od Halapenjo Papričica i Slatkog Čilija</i>	
O'TORO ROLL 🍣	36 €
Red Tuna, Avocado, Takuan, Tenkasu, O'toro Tartare & Kizami Wasabi <i>Crvena Tuna, Avokado, Ukiseljena Japanska Rotkva, Tenkasu, Tartar Trbuha Crvene tune i Seckani Koren Wasabija</i>	
MAYABAY ROLL 2026	30 €
Red Tuna, Avocado, Marinated Carrot, Cherry Tomato, Spicy Mayonnaise, Tenkatsu, St Jaques & Menši Salsa <i>Crvena tuna, Avokado, Marinirana Šargarepa, Čeri Paradajz, Ljuti Majonez, Tenkasu, Jakobove Kapice sa Mensi Sosom</i>	
ROLL BY MARIKO	35 €
Gambero Rosso Tartare, Guacamole, Asparagus, Green Salad, Japanese Mayonnaise <i>Tartar od Crvenog Gambora, Gvakamole, Špargla, Zelena Salata, Japanski Majonez</i>	
ACEVICHADO ROLL 🍣	27 €
Shrimp Tempura, Avocado, Salmon, Acevichado Sauce, Togarashi <i>Tempura Gambor, Avokado, Losos, Acevichado Sos i Togarashi</i>	
HAMACHI ROLL 🍣	32 €
Yellowtail, Avocado, Green Onion, Kizami Wasabi, Green Tobiko <i>Žutorepka, Avokado, Mladi Luk, Kizami Wasabi, Zeleni Tobiko</i>	
SHAKE ABURI	23 €
Salmon, Avocado, Cream Cheese, Mango <i>Losos, Avocado, Krem Sir, Mango</i>	
DRAGON ROLL 🍣	28 €
Almond Tempura, Salmon, Cream Cheese, Wasabi-Flavored Sesame, Sweet Chilly Sauce <i>Tempura od Badema, Losos, Krem Sir, Susam sa Ukusom Wasabija, Slatki Čili Sos</i>	
UNAGI ROLL 🍣 🍣	29 €
Sea Eel, Avocado, Asparagus, Tobiko, Jalapeno, Spicy Mayonnaise <i>Morska Jegulja, Avokado, Špargla, Tobiko, Halapenjo, Ljuti Majonez</i>	
BEEF ROLL	24 €
Beef Fillet, Foie Gras Terrine, Pear Confit and Lime Zest <i>Juneći Filet, Terrine Gušče Džigerice, Konfit od Kruske i Korica Limete</i>	
VEGETARIAN ROLL 🌿	16 €
Soya Leaf Rolled Vegetables / <i>Glazirano Povrće Urolano u List od Soje</i>	
SPICY AKAMI 🍣 🍣	24 €
Spicy Red Tuna, Cucumber / <i>Pikantna Tuna</i>	
SPICY SHAKE 🍣 🍣	22 €
Spicy Salmon, Cucumber / <i>Pikantni Losos, Krasta</i>	

Roll

URAMAKI TEMPURA 8 pcs		p.29
WAGYU JAPONAIS ROLL 	48 €	
Japanese Wagyu A5, Avocado, Asparagus Tempura, Japanese Mayonnaise, Eel sauce, Garlic Chips <i>Japanski Wagyu A5, Avokado, Špargle u Tempuri, Japanski Majonez, Sos od Jegulje, Čips od Bijelog Luka</i>		
TIGER ROLL	27 €	
Tiger Prawns in Tempura, Avocado, Cream Cheese, Spicy Mayonnaise, Crispy Onions <i>Veliki Gambori u Tempuri, Avokado, Krem Sir, Ljuti Majonez, Hrskavi Crni Luk</i>		
ROCK'N ROLL	22 €	
Prawn, Avocado and Cucumber Tempura Roll <i>Rolnica sa Gamborima, Avokadom i Krastavcem u Tempuri</i>		
HOSOMAKI 6 pcs		
O'TORO : Red Tuna Belly / <i>Trbuh Crvene Tune</i>	28 €	p.29
AKAMI : Red Tuna, Avocado / <i>Crvena Tuna, Avokado</i>	17 €	
SHAKE : Salmon, Avocado / <i>Losos, Avokado</i>	16 €	
UNAGI : Sea Eel, Pickled Radish, Eel Sauce <i>Morska Jegulja, Ukiseljena Rotkvica, Sos od Morske Jegulje</i>	18 €	
AVOCADO : Avocado / <i>Avokado</i> 	11 €	
KAPPA : Cucumber / <i>Krastavac</i> 	10 €	
HOSOMAKI TEMPURA		
CRUNCHY ROLL 5 pcs 	24 €	p.29
Salmon Avocado Cheese Tempura Roll and Spicy Salmon Tartare <i>Tempura rolnica sa Lososom, Avokadom i Sirom, Pikantni Tartar od Los</i>		

Signature Starters

MayaBay Starteri

Thai Sashimi

SALMON TARTARE JAPANESE FOCACCIA 400 g	30 €	p.32
<i>Salmon Tartare, Avocado, Ikura on a Warm Japanese Focaccia Tartar od Lososa, Avokado, Ikura na Toploj japanskoj Fokači</i>		
WAGYU A5 SKEWERS 80 g	55 €	p.33
<i>Grilled Japanese Wagyu A5 Marinated in Thai Sauce Grilovana Japanska Wagyu A5 Govedina Marinirana u Tajlandskom Sosu</i>		
WAGYU BEEF TACOS 150 g	49 €	
<i>Japanese Wagyu A5, Guacamole, Smoked Chipotle Mayonnaise, Crispy Onions Japanska Wagyu A5 Govedina, Gvakamole, Dimljeni Chipotle Majonez, Hrskavi Luk</i>		
TAGLIATELLE OF TUNA AND SESAME 200 g	32 €	p.34
<i>Tuna Tagliatelle Flavoured with Sesame, Avocado, Ponzu Sauce Taljatele od Tune sa Susamom, Avokadom i Ponzu Sosom</i>		
YELLOWTAIL ON CRISPY RICE 125 g	25 €	p.35
<i>Yellowtail Tartare, Lime Zest, Chives, Warm Crispy Rice Cake Tartar od Žutorepke, Kora Limete, Vlašac, Topli Hrskavi Rižin Kolač</i>		
PLA DIP COCO 250 g	28 €	
<i>Chopped Tuna with Coconut Milk, Ginger, Onions, Lime Sjeckana Tuna sa Kokosovim Mlijekom, Đumbir, Luk, Limeta</i>		
YELLOWTAIL THAI SASHIMI AND LIME 125 g	26 €	p.38
<i>Yellowtail Sashimi, Ginger and Lime Sauce Sashimi od Žutorepke, Aromatizovan Umakom od Đumbira i Limete</i>		
SEABASS THAI SASHIMI WITH SWEET PONZU 125 g	23 €	
<i>Sea Bass Sashimi, Sweet Ponzu Sauce and Sesame Seeds Sashimi od Brancina, Slatki Ponzu Sos i Susam</i>		
TRUFFLE FLAVOURED BEEF FILLET THAI SASHIMI 125 g	24 €	p.39
<i>Beef Sashimi Marinated in Truffle Flavoured Soy Sauce Juneći Sašimi Mariniran u Soja Sosu sa Ukusom Tartufa</i>		



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Salads

Salate

YAM WOON SEN NUA 200 g  19 € p.42
 Spicy Beef Noodle Salad
Pikantna Goveđa Salata sa Nudlama

YAM PLA IN 2 PREPARATIONS 300 g 23 €
 Sea Bass Salad in 2 Preparations, Fried and Steamed,
 Vegetable Salad, Lime Zest
Salata od Brancina na Dva Načina, Pržen i Kuvan na Pari, Povrće, Kora Limete

YAM PHAK 200 g  16 € p.43
 Vegetable and Fruits Salad with Gochugaru Chili Powder
Salata od Povrća i Voća sa Gochugaru Čili Prahom

HOMARD SAMOSA 3 pcs / 210 g 23 € p.46
 Lobster Samosa with Fresh Herbs, Melon Sauce Infused with
 Tarragon and Lobster Bisque
Samosa od Jastoga sa Svježim Biljem, Sosom od Dinje Infuziranim sa Taragonom i Bisk od Jastoga

TOD MEN KUNG 3 pcs / 170 g 21 € p.47
 Prawn Croquettes Flavored with Curry
Kroketi od Gambora Začinjeni Karijem

PO PIA THOT 3 pcs / 90 g p.48
 Selection of Homemade Spring Rolls
Izbor Domaćih Proljećnih Rolnica

Vegetable / *Povrće*  9 €
 Shrimp / *Škampi* 12 €
 Duck / *Pačetina* 15 €

EBI TEMPURA 5 pcs / 200 g 25 € p.49
 Tempura Tiger Prawns
Velikih Gambora u Tempuri

YASAI 7 pcs / 350 g  20 €
 Vegetable Mixed Tempura
Miks Povrtnih Tempura



MORIAWASE 9 pcs / 350 g 26 €
 Mixed Tempura: 4 Tiger Prawns, 5 Vegetable
Miješana Tempura: 4 Velikih Gambora, 5 Povrće

Spring Rolls, Japanese Tempura

Proljećne Rolnice, Japanska Tempura

Soups

Suppe

TOM YAM KUNG 220 g 	16 €	p.52
Spicy Thai Shrimp Soup with Mushrooms <i>Pikantna Tajlandska Supa od Gambora sa Pečurkama</i>		
TOM KHA 200 g 		
Coconut Soup / <i>Supa od Kokosa</i>		
Phak (Vegetables / <i>Povrće</i>)	14 €	
Kai (Chicken / <i>Piletina</i>)	15 €	
Kung (Prawns / <i>Gambori</i>)	16 €	
Mix (Vegetable, Chicken, Prawns / <i>Povrće, Piletina, Gambori</i>)	17 €	
MISO SOUP 140 g	12 €	p.53
Traditional Japanese Soybean Soup with Tofu and Wakame <i>Tradicionalna Japanska Supa sa Tofuom i Morskom Travom</i>		

Curries

Kariji

MA PRAO KAI 350 g 	39 €	p.56
Mix of Three Curries, Chicken and Vegetables, Served in a Coconut <i>Miks Tri Karija, Piletina i Povrće, Servirano u Kokosu</i>		
KAENG DANG KUNG YANG 415 g 	27 €	
Grilled Prawns in Red Curry <i>Gambori na Grilu u Crvenom Kariju</i>		
CHOO CHEE HOMARD 400 g 	55 €	p.57
Grilled Lobster in Red Curry, Pineapple, Red Bell Peppers, Basil <i>Grilovani Jastog u Crvenom Kariju, Ananas, Crvena paprika, Bosiljak</i>		
KAENG KARI PED YANG 400 g	35 €	
Grilled duck breast in Yellow Curry <i>Grilovana Pačija Prsa u Žutom Kariju</i>		
SEAFOOD CLAYPOT 500 g	57 €	p.58
Claypot of Fish, Prawns, King Crab, Shellfish, Poached in a Curry Broth <i>Kari Čorba sa Ribom, Kozicama, Kraljevskom Krabom i Školjkama</i>		
LAMB MASSAMAN 480 g 	34 €	p.59
Slow cooked Lamb Shank in "Chang Mai" Curry <i>Sporo Kuhana Jagnjeća Koljenica u "Chiang Mai" Kariju</i>		
KAENG KWIEN PHAK 310 g  	25 €	
Vegetable Green Curry <i>Zeleni Kari sa Povrćem</i>		

Robata

Japanski Roštilj

YAKITORI 5 pcs / 200 g Free-Range Chicken Skewers, Homemade Yakitori Sauce <i>Pileći Ražnjići iz Slobodnog Uzgoja, Domaći Yakitori Sos</i>	22 €	p.62
PLA YANG BAITONG 240 g Grilled Turbot Fillet on Banana Leaf, Served with Traditional Thai Cold Salad and Cashew Nuts <i>Grilovani File Rombača na Listu Banane, Poslužen sa Tradicionalnom Tajlandskom Salatam i Indijskim Orahom</i>	32 €	
LAMB CUTLETS 5 pcs / 350 g Local Robata Lamb Chops <i>Robata Jagnjeći Kotleti iz Domaćeg Uzgoja</i>	35 €	p.63
BEEF FILLET IN A SPICY CRUST 350 g Grilled Beef Fillet with Thai Salad <i>Grilovani Juneći Biftek sa Tajlandskom Salatam</i>	39 €	p.64
DRY AGED TOMAHAWK FOR 2 1100 g BBQ Grilled Dry Aged Tomahawk <i>Odležani Tomahawk sa Roštilja</i>	230 €	p.65












Specialities


Specijaliteti

HOMARD PRICK PRAO 300 g  Sautéed Lobster, Prick Prao Sauce <i>Sotirani Jastog, Prick Prao Sos</i>	49 €	p.68
BLACK COD 180 g  Miso Marinated Black Cod with Gochujang <i>Crni Bakalar Mariniran u Miso Sosu sa Gochujangom</i>	45 €	p.69
NUA PHAD PICK KANG 250 g  Sautéed Beef Fillet, Curry and Lemon Leaf <i>Sotirani Juneći File, Kari i List Limuna</i>	32 €	p.70
LARMES DU TIGRE  Marinated Grilled Beef Sirloin with Special Sauce <i>Marinirana Grilovana Govedja Rozbratna sa Specijalnim Umakom</i>	38 €	p.71
KAI TOD HAT YAI 250 g Fried Free-Range Chicken Leg in Panko Breadcrumbs with Umami Sauce <i>Prženi Pileći Batak iz Slobodnog Uzgoja u Panko Prezli sa Umami Sosom</i>	35 €	p.72
PAD THAÏ 300 g Traditional Thai Stir-Fried Rice Noodles <i>Tradicionalni Tajlandski Prženi Rižini Rezanci</i>		p.73
Kung (Prawns / Gambori) 300 g	31 €	
Homard (Lobster / Jastog) 300 g	50 €	
Kaï (Chicken / Piletina) 300 g	30 €	
Nua (Beef Fillet / Juneći File) 300 g	32 €	
Tow Hoo (Tofu / Tofu) 290 g 	28 €	

Sides

Prilozi

KHAO 100 g  Plain Steamed White Thai Rice <i>Bijeli Tajlandski Pirinač</i>	7 €	p.76
KHAO NIAO YANG 125 g  Steamed Sticky Rice with Coconut Milk in Banana Leaf (Gluten Free) <i>Ljepljivi Pirinač sa Kokosovim Mlijekom u Listu Banane (Bez Glutena)</i>	8 €	
MACULA YANG 300 g   Double Cooked Tempura Aubergine with Chilly Garlic Sauce <i>Dvostruko Kuvani Patlidžan u Tempuri sa Sosom od Čilija i Bijelog Luka</i>	12 €	
MAN TOD 150 g   Crispy Sweet Potato Fries Flavoured with Curry <i>Hrskavi Pomfrit od Slatkog Krompira Aromatiziran sa Karijem</i>	10 €	p.77
PHAD PHAK RUAM 140 g  Glazed Mixed Vegetables in Soy Sauce <i>Glazirano Miješano Povrće u Soja Sosu</i>	9 €	
ROTI 120 g  Homemade Thai Bread <i>Domaći Tajlandski Hleb</i>	7 €	p.78
KHAO PHAD KECAP MANIS 300 g  Indonesian Fried Rice <i>Indonežanski Prženi Pirinač</i>	9 €	
MI PHAD GOCHUJANG 230 g  Sautéed Noodles with Gochujang and Egg <i>Kuvane Nudle sa Gochujangom i Jajetom</i>	10 €	p.79
YAM AVOCADO 200 g  Avocado and Mixed Leaf Salad with Lime dressing <i>Salata od Avokada i Miješanog Lisnatog Povrća sa Dresingom od Limete</i>	17 €	

 vegetarian dish / *vegtarijansko jelo*

 slightly spicy / *blago ljuto*

  spicy / *ljuto*

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Desserts

Dezerti

MAYA SIGNATURE 2026 300 g Soft Almond Biscuit, Almond Praline Gel, Raspberry and Lychee Confit, Almond Mousse <i>Meki Biskvit od Badema, Gel od Badema, Konfit od Ličija i Maline, Mus od Badema</i>	21 €	p.82
MAYA SPHÈRE 170 g White Chocolate Sphere, White Chocolate Ice Cream Mousse, Mango & Passion Fruit Sorbet, Crunchy White Chocolate Pearls, warm Mango & Passionfruit Sauce <i>Sfera od Bijele Čokolade, Mus od Sladoleda Bijele Čokolade, Sorbe od Manga i Marakuje, Hrskave Perle od Bijele Čokolade, Sos od Manga i Marakuje</i>	24 €	p.83
LE YAKIGUSHI POPCORN CARAMEL 200 g White Chocolate Vanilla Popcorn Ice Cream Mousse, Crunchy Caramel, White Chocolate, Crispy Feuilletine, Crunchy Popcorn, Salted Caramel <i>Mus od Bijele Čokolade i Vanilije Infuziran sa Esencijom Kokica, Hrskava Karamela, Bijela Čokolada, Hrskavi Biskvit, Kokice, Sos od Slane Karamele</i>	16 €	p.84
CHOCOLATE SOUFFLÉ 150 g Organic Dark Chocolate Soufflé, Vanilla Ice cream <i>Organski Sufle od Crne Čokolade, Sladoled od Vanilije</i>	18 €	p.85
CHOCOLATE SPRING ROLLS 3 pcs / 150 g Homemade Chocolate Spring Rolls, Mango & Passionfruit Sauce <i>Domaće Čokoladne Prolećne Rolnice, Sos od Manga i Marakuje</i>	13 €	p.86
MOCHIS 1 pc / 40 g Ice Cream Coated With Rice Paste (Choice of Flavours) <i>Sladoled Obmotan Pastom od Riže (Izbor Ukusa)</i>	6 €	p.87
COTTON CANDY 100 g Candy Floss <i>Šećerna Vuna</i>	10 €	p.88
ICE CREAM 2 scoops / 120 g Selection of Artisanal Ice Cream and Sorbets (Selection of Flavours) <i>Artizanski Sladoledi i Sorbeti (Izbor Ukusa)</i>	6 €	p.89

Maya Collection

MAYA COLLECTION	p. 90-91
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vegetarian dish / *vegtarijansko jelo*



slightly spicy / *blago ljuto*



spicy / *ljuto*

點心 ÷ 蒸氣



**STEAMED
DUMPLINGS**

Knedle na Pari

Steam (n.) — 蒸気 (じょうき, jōki)
Traditional Asian cooking method using
boiling water vapor to keep food delicate,
light and flavorful.

***Kuvanje na pari** — Tradicionalna
azijska metoda kuvanja pomoću pare
nastale od ključale vode, koja održava
hranu nježnom, laganom i punom ukusa.*

CRYSTAL HOMARD 1 pc / 20 g
Black and White Crystals, Lobster Stuffing,
Lobster Bisque with Truffle Oil
*Crno Bijeli Kristali, Nadjev od Jastoga,
Bisk od Jastoga sa Uljem od Tartufa*

SHUI JAO CRYSTAL HAR GAU 1 pc / 20 g
Orange Crystals coloured with Carrot Juice,
Smoked Scallops Stuffing
*Narandžasti Kristali Obojeni Sokom od Šargarepe,
Nadjev od Dimljenih Jakobovih Kapica*

KUNG CRYSTAL HAR GAU 1 pc / 20 g
Transparent Crystals, Prawn Stuffing,
Thai Basil Flavouring
*Prozirni Kristali, Nadjev od Gambora,
Aromatizovani Tajlandski Bosiljak*

PLA CRYSTAL 1 pc / 20 g 🍷 🌸
Pink Crystals Coloured with Beetroot
Juice, Curry-Flavoured Salmon
Stuffing, Salmon Roe
*Purpurni Kristali Obojeni Sokom od
Cvekle, Nadjev od Lososa sa Aromom
Karija, Ikra Lososa*

PHAK CRYSTAL 1 pc / 20 g
White Crystals, Tofu and Mushroom
Stuffing, Flavoured with Sesame Oil
*Bijeli Kristali, Nadjev od Tofua i Pečurki,
Aromatizovan sa Uljem od Sezama*



BEEF GYOZA 1 pc / 25 g
Grilled Beef Gyoza with Sautéed Vegetables
Gjoza na Žaru sa Dinstanim Povrcem

VEGETABLE GYOZA 1pc / 25 g 🌿
Grilled Gyoza with Sautéed Vegetables
Gjoza na Žaru sa Dinstanim Povrcem

BAO PED TABTIM 1 pc / 150 g
Soft Steamed Bao, Duck Confit with Pomegranate
Mekani Bao Kuvan na Pari, Konfit od Patke sa Narom

BAO NUA YANG 1 pc / 150 g
Soft Steamed Bao, Marinated Beef,
Spicy Mayonnaise, Crispy Onions
*Mekani Bao Kuvan na Pari, Marinirana
Govedina, Ljuti Majonez, Hrskavi luk*



JAPAN

TOKYO



日食

本



だるま



おすし



SUSHI

Roll - Hand Roll

Sushi (n.) — 寿司 (すし, sushi)

Japanese specialty of vinegared rice paired with raw fish, seafood, or vegetables, served as refined bite-sized pieces.

Sushi (n.) — *Japanski specijalitet od pirinča začinjenog sirćetom, u kombinaciji sa sirovom ribom, morskim plodovima ili povrćem, serviran u elegantnim zalogajima.*

SUSHI

SASHIMI 3 pcs

O'TORO : Red Tuna Belly / *Trbuh Crvene Tuna*

CHU-TORO : Medium-Fat Red Tuna / *Crvena Tuna Srednje Masnoće*

AKAMI : Red Tuna / *Crvena Tuna*

SHAKE : Salmon / *Losos*

HAMACHI : Yellowtail / *Žutorepa*

SUZUKI : Sea Bass / *Brancin*

TAI : Sea Bream / *Orada*

TAKO : Octopus / *Hobotnica*

EBI : Baked Prawns / *Pečeni Gambori*

AMAEBI : Gambero Rosso / *Crveni Kraljevski Gambori*

UNAGI : Traditional Sea Eel / *Jegulja na Tradicionalan Način*

TAMAGOYAKI : Japanese Omelette / *Japanski Omlet*

SASHIMI SUGGESTIONS 5 pcs

SASHIMI HOTATE

Scallops Sashimi, Jalapeño Sauce
Sashimi od Jakobovih Kapica sa Jalapeño Sosom

SASHIMI TAI

Sea Bream Sashimi, Yuzu, Honey with Sweet Potato Chips
Sashimi od Orade, Yuzu, Med sa Čipsom od Batata

NIGIRI 2 pcs

O'TORO : Red Tuna Belly
Trbuh Crvene Tuna

CHU-TORO : Medium-Fat Red Tuna
Crvena Tuna Srednje Masnoće

AKAMI : Red Tuna / *Crvena Tuna*

SHAKE : Salmon / *Losos*

HAMACHI : Yellowtail / *Žutorepa*

SUZUKI : Sea Bass / *Brancin*

TAI : Sea Bream / *Orada*

TAKO : Octopus / *Hobotnica*

EBI : Baked Prawns / *Pečeni Gambori*

AMAEBI : Gambero Rosso
Crveni Kraljevski Gambori

UNAGI : Traditional Sea Eel
Jegulja na Tradicionalan Način

TAMAGOYAKI : Japanese Omelette
Japanski Omlet

NIGIRI SUGGESTIONS MAYABAY FREESTYLE 2 pcs

WAGYU JAPONAIS

Japanese Wagyu A5, Nigiri Sauce, Gold leaves
Japanski Wagyu A5, Nigiri Sos, Zlatni Listići

SHAKE : Salmon and Mentaiko Roe in Aburi
Losos i Mentaiko Ikra u Aburi Stilu

HAMACHI : Yellowtail and Bottarga in Aburi
Žutorepka i Botarga u Aburi Stilu

BEEF : Beef Fillet, Garlic Chips and Spring Onions
Goveđi Filet, Čips od Bijelog Luka i Mladi Luk

UNAGI : Traditional Sea Eel and Foie Gras
Morska Jegulja na Tradicionalan Način i Foie Gras



HAND-ROLL

GUNKAN 2 pcs

O'TORO ~

Red Tuna Belly, Kizami Wasabi, Spring Onions
Trbuh Crvene Tune, Kizami Wasabi i Mladi Luk

CHU-TORO

Medium-Fat Red Tuna, Avocado
Crvena Tuna Srednje Masnoće, Avokado

SPICY SHAKE AVOCADO ~ ~

Spicy Salmon, Avocado
Pikantni Losos, Avokado

SPICY AKAMI AVOCADO ~ ~

Spicy Red Tuna, Avocado
Pikantna Crvena Tuna, Avokado

HOTATE, TOBIKO : Scallops, Tobiko

Jakobove Kapice, Tobiko

IKURA : Marinated Salmon Roe

Marinirana Ikra Lososa



TEMAKI HAND ROLL 1 pc

AKAMI AVOCADO : Red Tuna, Avocado
Crvena Tuna, Avokado

SHAKE AVOCADO : Salmon, Avocado
Losos, Avokado

SPICY AKAMI 🍣🍣
Spicy Tuna / Pikantna Tuna

SPICY SHAKE 🍣🍣
Spicy Salmon / Pikantni Losos

IKURA : Salmon Roe / *Ikra Lososa*

VEGETABLE : Vegetables / *Povrće* 🌸

UNAGI : Traditional Sea Eel
Morska Jegulja na Tradicionalan Način



URAMAKI 8 pcs

LOBSTER ROLL ~

Poached Lobster, Avocado, Tenkasu, Mango, Jalapeno & Sweet Chilly Sauce
Poširani Jastog, Avokado, Mango, Tenkasu, Sos od Halapenjo Papričica i Slatkog Čilija

O'TORO ROLL ~

Red Tuna, Avocado, Takuan, Tenkasu, O'toro Tartare & Kizami Wasabi
Crvena Tuna, Avokado, Ukiseljena Japanska Rotkva, Tenkasu, Tartar Trbuha Crvene Tuna i Sjeckani Koren Wasabija

MAYABAY ROLL 2026

Red Tuna, Avocado, Marinated Carrot, Cherry Tomato, Spicy Mayonnaise, Tenkasu, St Jaques & Mensi Salsa
Crvena tuna, Avokado, Marinirana Šargarepa, Čeri Paradajz, Ljuti Majonez, Tenkasu, Jakobove Kapice sa Mensi Sosom

ROLL BY MARIKO

Gambero Rosso Tartare, Guacamole, Asparagus, Green Salad, Japanese Mayonnaise
Tartar od Crvenog Gambora, Gvakamole, Špargla, Zelena Salata, Japanski Majonez

ACEVICHADO ROLL ~

Shrimp Tempura, Avocado, Salmon, Acevichado Sauce, Togarashi
Tempura Gambor, Avokado, Losos, Acevichado Sos i Togarashi

HAMACHI ROLL ~

Yellowtail, Avocado, Green Onion, Kizami Wasabi, Green Tobiko
Žutorepka, Avokado, Mladi Luk, Kizami Wasabi, Zeleni Tobiko

SHAKE ABURI

Salmon, Avocado, Cream Cheese, Mango
Losos, Avokado, Krem Sir, Mango

DRAGON ROLL ~

Almond Tempura, Salmon, Cream Cheese, Wasabi-Flavored Sesame, Sweet Chilly Sauce
Tempura od Badema, Losos, Krem Sir, Susam sa Ukusom Wasabija, Slatki Čili Sos

UNAGI ROLL ~ ~

Sea Eel, Avocado, Asparagus, Tobiko, Jalapeno, Spicy Mayonnaise
Morska Jegulja, Avokado, Špargla, Tobiko, Halapenjo, Ljuti Majonez

BEEF ROLL

Beef Fillet, Foie Gras Terrine, Pear Confit and Lime Zest
Juneći Filet, Terrine Gušče Džigerice, Konfit od Kruske i Korica Limete

VEGETARIAN ROLL ~

Soya leaf rolled vegetables
Glazirano Povrće Urolano u List od Soje

SPICY AKAMI ~ ~

Spicy Red Tuna, Cucumber / *Pikantna Tuna*

SPICY SHAKE ~ ~

Spicy Salmon, Cucumber / *Pikantni Losos, Krasta*



URAMAKI TEMPURA 8 pcs

WAGYU JAPONAIS ROLL 🍣

Japanese Wagyu A5, Avocado, Asparagus Tempura, Japanese Mayonnaise, Eel sauce, Garlic Chips
Japanski Wagyu A5, Avokado, Špargle u Tempuri, Japanski Majonez, Sos od Jegulje, Čips od Bijelog Luka

TIGER ROLL

Tiger Prawns in Tempura, Avocado, Cream Cheese, Spicy Mayonnaise, Crispy Onions
Veliki Gambori u Tempuri, Avokado, Krem Sir, Ljuti Majonez, Hrskavi Crni Luk

ROCK'N ROLL

Prawn, Avocado and Cucumber Tempura Roll
Rolnica sa Gamborima, Avokadom i Krastavcem u Tempuri



HOSOMAKI 6 pcs

O'TORO : Red Tuna Belly / *Trbuh Crvene Tune*

AKAMI : Red Tuna, Avocado / *Crvena Tuna, Avokado*

SHAKE : Salmon, Avocado / *Losos, Avokado*

UNAGI : Sea Eel, Pickled Radish, Eel Sauce
Morska Jegulja, Ukiseljena Rotkvica, Sos od Morske Jegulje

AVOCADO : Avocado / *Avokado* 🍋

KAPPA : Cucumber / *Krastavac* 🍆

HOSOMAKI TEMPURA

CRUNCHY ROLL 5 pcs 🍣

Salmon Avocado Cheese Tempura Roll and Spicy Salmon Tartare
Tempura rolnica sa Lososom, Avokadom i Sirom, Pikantni Tartar od Lososa





シグネチャー エントリ



SIGNATURE STARTERS

MayaBay Starteri

Signature starters (n. pl.) — シグネ
チャー前菜 (shigunechā zensai)

Créations emblématiques du MayaBay, elles expriment le savoir-faire raffiné et la créativité de toute une brigade passionnée, offrant une expérience gustative unique et mémorable.

MayaBay Starteri — *prepoznatljive MayaBay kreacije, koje odražavaju profinjenu stručnost i kreativnost posvećenog kulinarskog tima, pružajući jedinstveno i nezaboravno gastronomsko iskustvo.*

Salmon Tartare Japanese Focaccia

SALMON FOCACCIA

This fresh and briny creation delivers an explosion of flavors and textures. Finely cut cubes of salmon are combined with green pepper and mango, bringing crunch and sweetness. Everything rests on a soft Japanese focaccia with a hint of acidic avocado purée.

LOSOS FOKAČA

Ova svježa i blago slana kreacija pruža eksploziju ukusa i tekstura. Fino sječeni kockasti komadići lososa kombinuju se sa zelenom paprikom i mangom, donoseći hrskavost i slatkoću. Cijela kompozicija je smještena na mekanoj japanskoj fokači sa blagim ukusom kiselkastog pirea od avokada.



Wagyu A5 Skewers

JAPANESE WAGYU BEEF SKEWER, GRADE 5

This gourmet creation showcases Japanese wagyu beef, tender and flavorful. Marinated in Thai sauce, the meat absorbs spicy and aromatic notes. Grilled on skewers, it reveals an intensity on the palate, balancing the richness of wagyu with the liveliness of the marinade.

JAPANSKI WAGYU A5 RAŽNJIĆ

Ova kulinarska kreacija ističe japansku wagyu govedinu, nježnu i punu ukusa. Marinirano u tajlandskom sosu, meso upija začinjene i aromatične note. Grilovano na ražnjićima, otkriva intenzitet na nepcu, balansirajući bogatstvo wagyu mesa sa svježinom marinade.



Wagyu Beef Tacos

WAGYU BEEF A5, AVOCADO AND CHIPOTLE TACOS

Tacos filled with hand-chopped Japanese wagyu beef, sautéed with onions in a homemade chipotle sauce. Served with a chilled spicy avocado purée, creating a delightful contrast of textures and temperatures.

JAPANSKI WAGYU A5, AVOKADO I CHIPOTLE TAKOSI

Takosi punjeni ručno sjeckanom japanskom wagyu govedinom, sotiranom s lukom u domaćem chipotle sosu. Poslužuju se uz ohlađeni pikantni pire od avokada, stvarajući divan kontrast tekstura i temperatura.



Tagliatelle of Tuna and Sesame

TUNA TAGLIATELLE WITH SESAME SEEDS AND AVOCADO

This tuna tower begins with tagliatelle cut lengthwise, arranged to highlight the freshness of the fish. Slices of avocado complete the assembly. The dish is sprinkled with sesame seeds and finished with a drizzle of ponzu sauce, which ties the ingredients together and brings out the textures and flavors in harmony.

TUNA TAGLIATELLE SA SUSAMOM I AVOKADOM

Ova kompozicija od tune započinje tagliatela trakicama, pažljivo raspoređenim kako bi se istakla svježina ribe. Kriške avokada upotpunjuju jelo. Posuto je susamovim sjemenkama i završeno laganim prelivom od ponzu sosa, koji povezuje sastojke i skladno naglašava teksture i ukuse.



Yellowtail on Crispy Rice

YELLOWTAIL TARTARE, LIME ZEST, CHIVES, WARM CRISPY RICE CAKE

Surprise your palate with this ingenious combination of flavours. Yellowtail tartare, enhanced by lemon zest, is elevated with soy sauce and olive oil. It is accompanied by chives and a warm crispy Japanese rice cake.

TUNA TARTAR SA KOKOSOVIM MLIJEKOM

Iznenadite svoje nepce ovom genijalnom kombinacijom ukusa. Tartar Žutorepe tune, pojačan aromom limunove kore, začinjen soja sosom i maslinovim uljem. Ukus upotpunjuju vlašac i topli, hrskavi japanski kolač od pirinča.



Pla Dip Coco

TUNA TARTARE WITH COCONUT MILK

Cubes of tuna cut Tahitian style for a tartare full of freshness that will make you travel. Ginger lime will lightly pickle and tenderise the tuna. The exotic coconut milk adds smoothness and sweetness to this tasty dish.

TUNA TARTAR SA KOKOSOVIM MLIJEKOM

Kocke tunjevine isječene na tabičanski način za tartar pun svježine, koji će učiniti da se osjećate kao da putujete. Đumbir će lagano kiseliti i omekšati tunu. Egzotično kokosovo mlijeko dodaje glatkoću i slatkoću ovom ukusnom jelu.





THAI SASHIMI

New Style

Sashimi (n.) — 刺身 (さしみ, **sashimi**)

Traditional Japanese dish of thinly sliced raw fish, occasionally meat or vegetables, where freshness and cutting precision embody true culinary artistry.

Sashimi (n.) — *Tradicionalno japansko jelo sa tankim kriškama sirove ribe, uz povremeni dodatak mesa ili povrća, gdje svježina i preciznost rezanja odražavaju pravu kulinarsku umjetnost.*

Yellowtail Thai Sashimi and Lime

YELLOWTAIL SASHIMI AND LIME

The yellowtail fish is a symbol of power and speed. The fish once sliced into sashimi is presented in a star shape and sprinkled with toasted sesame seeds and lime. A ginger water and Ponzu soya vinaigrette delicately enhance the flavour of the marinade.

SASHIMI OD ŽUTOREPKE SA LIMETOM

Riba Žutorepka simbol je snage i brzine. Kada se isiječe na sashimi, servira se u obliku zvijezde i posipa pečenim susamom i limetom. Voda od đumbira i ponzu soja vinegret suptilno pojačavaju ukus marinade.



Sea Bass Thai Sashimi

UMEBOSHI SEA BASS SASHIMI

Thin slices of raw sea bass are marinated in a sweet ponzu sauce, adding a touch of citrus and freshness. The dish is then enhanced with a hint of Japanese plum.

UMEBOSHI SEA SASHIMI OD BRANCINA

Tanko rezane kriške sirovog brancina mariniraju se u slatkom ponzu sosu, koji donosi osvježavajuću citrusnu notu. Jelo je dodatno obogaćeno suptilnim dodirrom japanske šljive.



Beef Fillet Thai Sashimi Truffle Flavoured

BEEF SASHIMI WITH TRUFFLE

Our chef offers you aburi thinly sliced Japanese beef, accompanied by a delicate truffle oil sauce. The beef slices are enhanced by a preparation of garlic and scallions, gently sautéed and simmered with soy sauce.

GOVEĐI SASHIMI SA TARTUFIMA

Naš šef vam nudi aburi tanko rezanu japansku govedinu, posluženu uz delikatan sos od tartufovog ulja. Tanke šnite govedine dodatno su obogaćene pripremom od bijelog i mladog luka, lagano proprženih i krčkanih u soja sosu.





SALADS

Salate

Salads (n. pl.) — サラダ (*sarada*)

Essential dishes in Thai cuisine, light and flavorful, served sweet, salty or tangy, showcasing freshness, simplicity, and diverse tastes.

Salate — *Neizostavna jela tajlandske kuhinje, lagana i aromatična, poslužuju se slatka, slana ili kiselkasta, ističući svježinu, jednostavnost i raznovrsne ukuse.*

Yam Woon

Sen Nua

SPICY BEEF SALAD

A classic MayaBay dish. A salad full of freshness with a combination of flavours and textures thanks to the finely minced and grilled beef. A slightly spicier and typically Thai sauce enhances the taste of the finely sliced vegetables and beef, harmoniously accompanying this salad from Phuket.

SPICY BEEF SALAD

Klasično jelo iz MayaBaya. Salata puna svježine s kombinacijom okusa i tekstura zahvaljujući sitno sjeckanoj i pečenoj govedini. Lagano pikantni, tipično tajlandski umak pojačava okus tanko narezanog povrća i govedine, skladno prateći ovu salatu iz Phuketa.



Yam Pla

in 2 Preparations

VEGETABLE SALAD WITH FRIED SEA BASS

Very popular in Thai cuisine, this dish harmoniously combines fresh, tangy, and fragrant flavors. The sea bass fillet is prepared in two ways: fried to bring a crispy texture and steamed to preserve the tenderness of the flesh. It is then paired with a crunchy vegetable salad, enhanced by the freshness of aromatic herbs and kaffir leaves.

SALATA OD POVRĆA I PRŽENOG BRANCINA

Vrlo popularno jelo u tajlandskoj kuhinji, ovo koje skladno spaja svježe, kisele i aromatične ukuse. File brancina priprema se na dva načina: prženjem kako bi dobio hrskavu teksturu i kuvanjem na pari kako bi meso ostalo sočno i mekano. Zatim se spaja s hrskavom salatom od povrća, začinjenom svježinom aromatičnog bilja i listova kafira.



Yam Phak ~

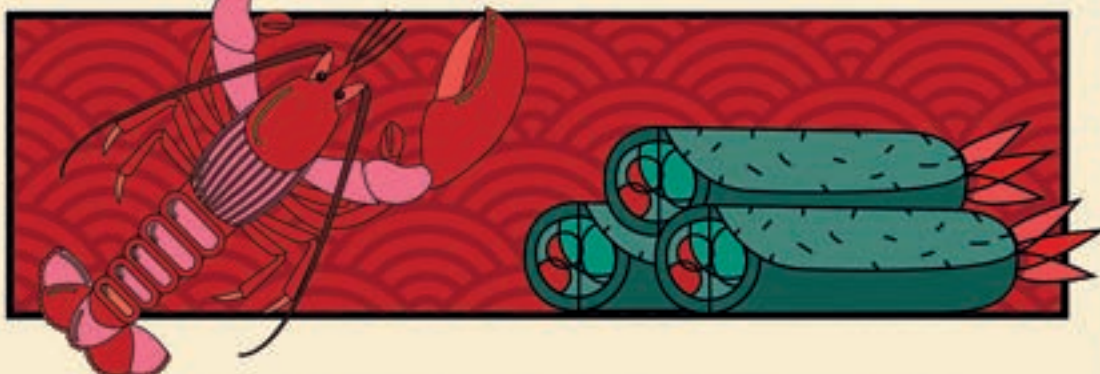
VEGETABLE AND FRUITS SALAD

This salad, composed of carrots, red bell peppers, papaya, cucumber, green apple, and cherry tomatoes, offers a vitamin-rich and flavorful composition. Each ingredient is finely cut into sticks to reveal its full flavor. Enhanced with Gochugaru chili powder, it is dressed with sesame oil and fish sauce, creating a perfectly balanced mix of fruits and vegetables.

VEGETABLE AND FRUITS SALAD

Ova salata, sastavljena od šargarepe, crvene paprike, papaje, krastavca, zelene jabuke i čeri paradajza, pruža bogatu kombinaciju vitamina i ukusa. Svaki sastojak se siječe na fine štapiće kako bi maksimalno oslobodio svoj pun aromatični potencijal. Uz dodatak Gochugaru čili praha, začinjena je susamovim uljem i sosom od ribe, stvarajući savršeno uravnotežen spoj voća i povrća.





SPRING ROLLS & JAPANESE TEMPURA

Proljećne Rolnice i Japanska Tempura

Spring rolls (n. pl.) — 春巻き

Vietnamese rolls with meat, vegetables or seafood, often seasoned with Thai spices, iconic symbols of Asian cuisine, served as starters, sides or desserts.

Proljećne rolnice — *Vijetnamske rolnice sa mesom, povrćem ili morskim plodovima, često začinjene tajlandskim začинима, prepoznatljivi su simboli azijske kuhinje koji se poslužuju kao predjela, prilog ili desert.*

Tempura (n.) — 天ぷら

Japanese specialty inspired by Portuguese cuisine, consisting of foods fried in a light, fluid batter that preserves colors, textures, and flavors, enjoyed as shared dishes or accompaniments.

Tempura — *japanski specijalitet inspirisan portugalskom kuhinjom, koji se sastoji od namirnica prženih u laganom i tečnom tijestu, koje čuva boje, teksture i ukuse, a poslužuje se kao zajedničko jelo ili prilog.*

Homard Samosa

LOBSTER SAMOUSSA WITH FRESH HERBS

This lobster samosa is infused with fresh herbs and enhanced by a hint of lime zest. Its crispy pastry encases tender lobster, creating a contrast of textures and a harmony of fresh, tangy flavors. It is accompanied by a melon sauce, delicately scented with tarragon and lobster bisque.

SAMOSA OD JASTOGA SA SVJEŽIM BILJEM

Ova samosa od jastoga obogaćena je svježim začinskim biljem i naglašena notom korice limete. Hrkavo tijesto obavija nježno meso jastoga, stvarajući kontrast tekstura i sklad svježih, blago kiselkastih ukusa. Poslužuje se uz sos od dinje, suptilno aromatizovan estragonom i biskom od jastoga.



Tod Men Kung

PRAWNS CROQUETTES FLAVORED WITH CURRY

This recipe features prawns croquettes, subtly flavored with red curry and fish sauce. The filling consists of prawns, red curry and green beans. They are served with a sweet and sour sauce.

KROKETI OD GAMBORA ZAČINJENI KARIJEM

Ovaj recept sadrži krokete od gambora, suptilno začinjene crvenim karijem i sosom od ribe. Punjeni su škampima, crvenim karijem i boranijom. Servirani su uz slatko-kiseli sos.



Po Pia Thot

SELECTION OF HOMEMADE SPRING ROLLS

Assortment of crispy golden spring rolls: vegetable, shrimp or duck. Each one is served with a thick sweet and sour sauce made from a perfectly balanced combination of sugar, vinegar and chilli.

IZBOR PROLJEĆNIH ROLNICA

Asortiman hrskavih zlatnih proljećnih rolnica: od povrća, škampi i pačetine. Svaki se servira sa gustim slatko-kiselim sosom napravljenim od savršeno izbalansirane kombinacije šećera, sirćeta i čilija.



Ebi Tempura

5 TEMPURA PRAWNS

Fresh and juicy prawns are enhanced by their light and tasty tempura batter. Each one is skilfully prepared to retain its natural tenderness and flavour.

5 GAMBORA U TEMPURI

Svježi i sočni gambori su poboljšani njihovim laganim i ukusnim tijestom od tempure. Svaki od njih je vješto pripremljen da zadrži svoju prirodnu nježnost i ukus.

Yasai

7 VEGETABLE COMBO TEMPURA

A dazzling blend of 7 carefully selected vegetables to make every bite a real explosion of flavour. Lightly coated in a fine, crispy tempura batter, the vegetables retain all their freshness and colour.

KOMBINACIJA 7 POVRTNIH TEMPURA

Blistava mješavina 7 pažljivo odabranih vrsta povrća kako bi svaki zalogaj bio prava eksplozija ukusa. Lagano premazano finim, hrskavim tempura tijestom, povrće zadržava svu svježinu i boju.

Moriawase

ASSORTMENT:

4 PRAWNS, 5 VEGETABLE

A symphony of crispness, thanks to a combination of prawn and vegetable tempura. Expert cooking turns these fritters into golden morsels.

IZBOR:

4 GAMBORA, 5 POVRĆA

Simfonija hrskavosti, zahvaljujući kombinaciji tempura od gambora i povrća. Stručno kovanje pretvara ove fritule u zlatne zalogaje.





スープ



SOUPS

Supe

Soups (n. pl.) — スープ (sūpu)

Japanese and Asian broths infused with spices and herbs, highlighting the freshness and quality of ingredients such as miso, vegetables, or seafood.

Supe — *Japanske i azijske supe i čorbe, obogaćene začinima i aromatičnim biljem, ističu svježinu i kvalitet sastojaka poput misa, povrća ili morskih plodova.*

Tom Yam Kung

SPICY PRAWNS SOUP

The spicy prawns and lemongrass soup is an iconic and highly popular dish in Thailand. This signature dish stands out for its unique flavour, combining the heat of spices with the freshness of galangal. It is enhanced with baby corn and shimeji mushrooms.

PIKANTNA SUPA OD GAMBORA

Pikantna supa sa gamborima i limunskom travom je poznato i veoma popularno jelo u Tajlandu. Ovo prepoznatljivo jelo izdvaja se svojim jedinstvenim ukusom, kombinujući pikantnost začina sa svježinom galangala. Obogaćeno je baby kukuruzom i šimeji pečurkama.



Tom Kha

COCONUT SOUP (VEGETABLE, CHICKEN, PRAWNS OR MIX)

This creamy coconut milk soup, enhanced with the captivating aromas of galangal and lemongrass and enriched with oyster mushrooms, is a gem of Thai cuisine. Depending on your preference, you can choose to prepare it with vegetables, chicken, shrimp, or a combination of all three, resulting in a dish that is both nourishing and richly flavorful chicken, prawn or mixed.

SUPA OD KOKOSA (OD POVRĆA, PILETINE, GAMBORA ILI MIKS)

Ova kremasta supa od kokosovog mlijeka, obogaćena oćaravajućim aromama galangala i limunske trave, te oplemenjena pečurkama ostrigama, pravo je blago tajlandske kuhinje. U zavisnosti od vaših želja, možete je pripremiti sa povrćem, piletinom, gamborima ili kombinacijom sve tri, stvarajući jelo koje je istovremeno hranljivo i bogato ukusima.



Miso Soup

REVISITED MISO SOUP

Miso soup, along with rice, is one of the essential elements of a traditional Japanese cuisine. The main ingredient is miso, fermented and salted soya bean paste. This soup full of flavours is certainly the most emblematic and the most classic of Asian cuisine to bring you energy and well-being.

OSVJEŽENA MISO SUPA

Miso supa, zajedno sa pirinčem, jedan je od bitnih elemenata tradicionalne japanske kuhinje. Glavni sastojak je miso, fermentisana i slana pasta od soje. Ova supa puna ukusa je svakako najprepoznatljivije i najklasičnije jelo u azijskoj kuhinji koja će vam donijeti energiju i blagostanje.





CURRIES

Kariji

Curries (n. pl.) — カレー Thai aromatic stews

Thai preparations made from fragrant curry pastes blended with spices and herbs, slowly simmered in creamy coconut milk. Each curry expresses a unique intensity, rooted in tradition and enriched by diverse influences, paired with fresh ingredients such as chicken, beef, lobster, prawns, Pagrus fish or fresh vegetables.

Kariji — Tajlandske aromatične čorbe

Tajlandske kulinarske kreacije od mirisnih kari pasta u kombinaciji sa začinima i aromatičnim biljem, polako krčkane u kremastom kokosovom mlijeku. Svaki kari nosi jedinstvenu intenzivnost, ukorijenjenu u tradiciji i obogaćenu raznovrsnim uticajima, uparenu sa svježim sastojcima poput piletine, govedine, jastoga, kozica, ribe pagar ili svježeg povrća.

Ma Prao ~ Kai

**MIX OF THREE CURRIES,
CHICKEN AND VEGETABLES,
SERVED IN A COCONUT**

The Chef has skillfully assembled three curries to create this splendid dish with a hint of spiciness yet smooth with a variety of different flavours. To generate more exoticism, this curry is served in a fresh coconut shell. We recommend you mix the coconut flesh with the curry.

**MIKS TRI KARIJA, PILETINA I
POVRĆE, SERVIRANO U KOKOSU**

Šef je vješto spojio tri karija kako bi stvorio ovo raskošno jelo, blago začinjeno, a ipak glatko, sa raznovrsnim ukusima. Za dodatnu egzotiku, kari se poslužuje u svježoj kokosovoj ljusci. Preporučujemo da pomiješate kokosovo meso sa karijem za potpuni doživljaj ukusa.



Kaeng Dang Kung Yang ~

GRILLED PRAWN IN RED CURRY

A red curry with fragrant scents of spices enhanced with lightly grilled and smoked prawns. You will be transported to the Maya Bay beach, a small paradise on earth, totally unspoilt and mythical, where one can enjoy the fascination and flavours of this sublime dish.

**GAMBORI NA GRILU
U CRVENOM KARIJU**

Crveni kari sa mirisnim začinima pojačan lagano pečenim i dimljenim gamborima. Bićete prebaćeni na plažu Maya Bay-a, mali raj na zemlji, potpuno netaknut i mitski, gdje možete uživati u fascinaciji i ukusima ovog uzvišenog jela.



Choo Chee Homard

RED LOBSTER CURRY, PINEAPPLE, BELL PEPPERS

The Chef has created a delicious dish combining the finesse of grilled lobster meat with the power of curry. The choo chee curry delicately coats the lobster, which is accompanied by pineapple, red bell peppers, and shredded basil. The lobster is grilled to give it a slightly smoky flavor.

CRVENI KARI OD JASTOGA, ANANAS, PAPRIKA

Šef je kreirao ukusno jelo koje spaja prefinjenost grilovanog mesa jastoga sa snagom karija. Choo chee kari nježno obavija jastoga, koji je praćen ananasom, crvenom paprikom i sitno sjeckanim bosiljkom. Jastog je grilovan kako bi dobio blago dimljeni ukus.



Kaeng Kari Ped Yang

GRILLED DUCK BREAST IN YELLOW CURRY

A fragrant yellow curry filled with the warm scent of Thai spices and tender grilled duck breast. The smoky notes of the duck and fresh vegetables transport you to the shores of Maya Bay, a hidden paradise where you can relax and enjoy the incredible flavors of this classic dish.

GRILOVANA PAČIJA PRSA U ŽUTOM KARIJU

Mirisni žuti kari ispunjen toplim aromama tajlandskih začina i nježnim grilovanim pačjim prsima. Dimljene note patke i svježeg povrća vode vas na obale zaliva Maya Bay, skrivenog raja gdje se možete opustiti i uživati u nevjerojatnim ukusima ovog klasičnog jela.



Seafood Claypot

FISH, SHRIMPS, KING CRAB AND SHELLFISH CLAYPOT

This claypot brings together fish, shrimp, king crab, and shellfish, gently poached in a curry broth infused with bisque. The slow cooking allows the marine flavors to blend with the spices, delivering a tender texture and a balanced aromatic intensity. The result is a generous interpretation of seafood curry, where each bite reveals the richness of the ocean enhanced by the depth of the broth.

RIBA, KOZICE, KRALJEVSKA KRABA I ŠKOLJKE U GLINENOJ POSUDI

Ova glinena posuda spaja ribu, kozice, kraljevskog raka i školjke, lagano poširane u kari bujonu obogaćenom biskom. Sporo kuvanje omogućava da se morski ukusi prožmu sa začinima, pružajući nježnu teksturu i skladnu aromatičnu intenzivnost. Rezultat je raskošna interpretacija morskog karija, gdje svaki zalogaj otkriva bogatstvo mora, pojačano dubinom bujona.





Lamb Massamann

"CHIANG MAI" LAMB SHANK CURRY

Massaman is a mild and fragrant curry native to southern Thailand. The very tender Lamb Shank, after slowly simmering, is cooked in a massaman curry with tamarind juice and bay leaves. Peanuts are added to produce a creamy and crunchy sauce.

"CHIANG MAI" KARI SA JANGNJEĆOM KOLJENICOM

Masaman je blag i mirisan kari, koji vodi porijeklo iz južnog Tajlanda. Svilenkasta jagnjeća koljenica, nakon laganog ključanja, kuva se u masaman kariju sa sokom od tamarinda i lovorovim listom. Kikiriki se dodaje kako bi se dobio kremast i hrskav sos



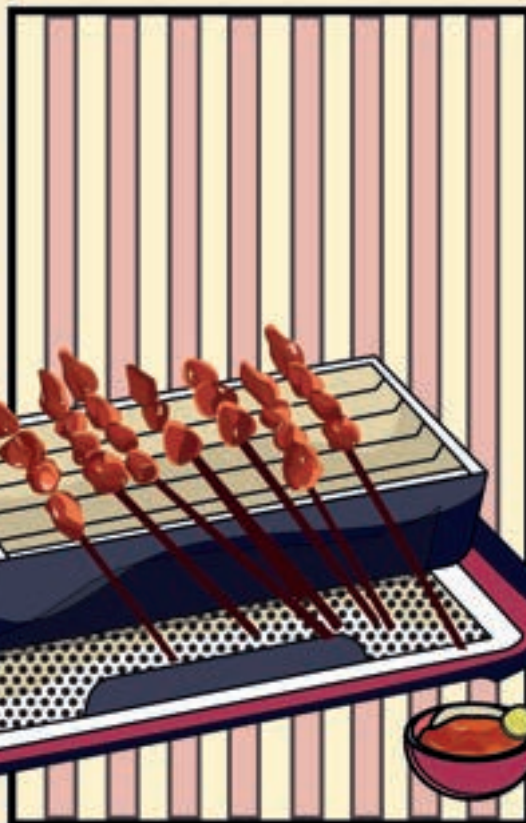
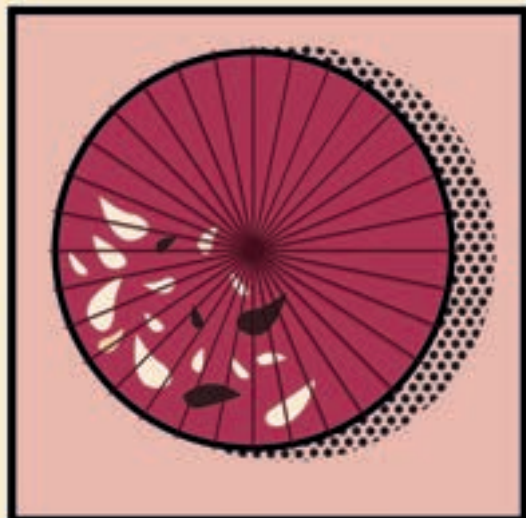
Kaeng Kwien Phak

GREEN VEGETARIAN CURRY

Ultra-healthy, ultra-green, with a maximum of vegetables! Green curry is the main dish in vegetarian Thai cuisine. Combined vegetables from near and far: Makreu Puang Makreu Puang pea and aubergine, Pak Choi cabbage and PiT'si water chestnuts, makes a deliciously mouth-watering curry

ZELENI VEGETARIJANSKI KARI

Ultra-zdravo, ultra-zeleno, sa maksimumom povrća! Zeleni kari je glavno jelo u vegetarijanskoj tajlandskoj kuhinji. Kombino-vano povrće iz blizine i iz daljine: Makreu Puang Makreu Puang grašak i patlidžan, Pak Choi kupus i Pi-T'si vodeni kesteni, čine ukusan kari od kog ide voda na usta.



ROBATA

Robata



Robatayaki (n.) — 炉端焼き (ろばたやき, **robatayaki**)

Traditional Japanese grilling method, inspired by barbecue, originally used by Hokkaido fishermen, allowing meats and fish to be slowly grilled to enhance flavor and preserve quality.

Robata — *Tradicionalna japanska metoda pečenja, inspirisana roštiljem, prvobitno korišćena od strane ribara sa Hokaida, omogućava sporo pečenje mesa i ribe, naglašavajući ukus i čuvajući kvalitet sastojaka.*

Yakitori 5pcs

FREE-RANGE CHICKEN SKEWERS, IN A HOMEMADE YAKITORI SAUCE

Yakitori literally means “grilled bird” in Japanese. This term refers to skewers, each bite-sized piece cooked on a grill. Traditionally chicken based, although there are many variations, these brochettes are extremely popular in Asia. The Japanese seasoning consists of a marinade of mirin, sake and soy sauce that add a nice caramel flavour.

FREE-RANGE CHICKEN SKEWERS, IN A HOMEMADE YAKITORI SAUCE

Yakitori na japanskom doslovno znači "ptica na žaru". Ovaj izraz se odnosi na ražnjice, svaki komad veličine zalogaja pečen na roštilju. Tradicionalno na bazi piletine, iako postoje mnoge varijacije, ove brošete su izuzetno popularne u Aziji. Japanski začim se sastoji od marinade od mirina, sakea i soja sosa koji daju finu aromu karamele.



Pla Yang Baitong

GRILLED TURBOT FILLET ON BANANA LEAF, SERVED WITH TRADITIONAL THAI SAUCE

The turbot, with its dense, firm, and flavorful flesh, is marinated and grilled on a banana leaf. It is served with a traditional Thai sauce with vegetables and cashews, delicately enhancing the flavour of the turbot.

GRILOVANI FILET ROMBAČA NA LISTU BANANE, POSLUŽEN SA TRADICIONALNIM TAJLANDSKIM SOSOM

Rombač, sa svojim gustim, čvrstim i punim mesom, marinira se i peče na listu banane. Poslužuje se sa tradicionalnim tajlandskim sosom sa povrćem i kikirikijem, koji delikatno poboljšava ukus turbota.



Lamb Cutlet

ROBATA LAMB CHOPS

Sourced from a local producer in Montenegro, the lamb chops are refined and grilled. Marinated in a subtle mixture of yakitori sauce and Japanese barbecue sauce, its delicate coloring is obtained with beet juice. To complement this delicious dish, a slight zest of lemon brings a tangy kick!

ROBATA JAGNJEĆI KOTLETI

Jagnjeći kotleti, nabavljeni od lokalnog proizvođača u Crnoj Gori, su fino pripremljeni i grilovani. Marinirani su u prefinjenoj mješavini yakitori sosa i japanskog roštilj sosa, a njihova delikatna boja se dobija uz pomoć soka od cvekle. Da upotpuni ovo ukusno jelo, suptilan dodatak limunove kore donosi osvježavajuću kiselost!



Beef Fillet in a Spicy Crust

GRILLED BEEF FILLET WITH THAI SALAD

Tender grilled beef fillet served alongside a vibrant Thai salad for a perfect balance of rich and fresh flavors. The crisp, zesty salad provides a refreshing contrast that cuts through the richness of the beef, creating a harmonious pairing that captures the true spirit of the islands.

GRILOVANI JUNEĆI BIFTEK SA TAI SALATOM

Nježno grilovani juneći filet poslužen uz živopisnu tajlandsku salatu, stvarajući savršenu ravnotežu bogatih i svježih ukusa. Hrskava, pikantna salata donosi osvježavajući kontrast koji ublažava punoću junetine, stvarajući skladan spoj koji dočarava pravi duh ostrva.



Dry-Aged Tomahawk For 2

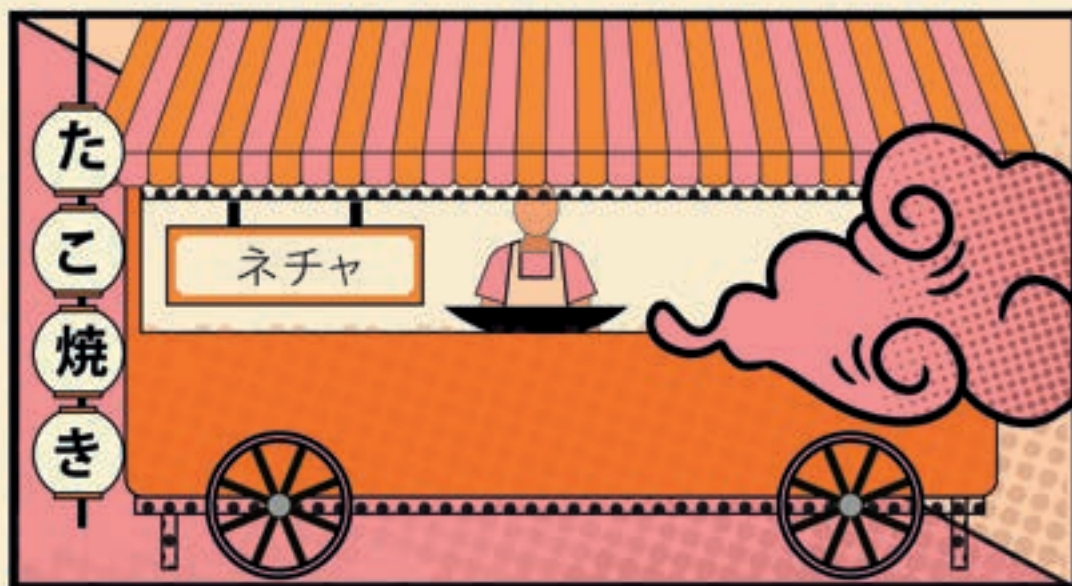
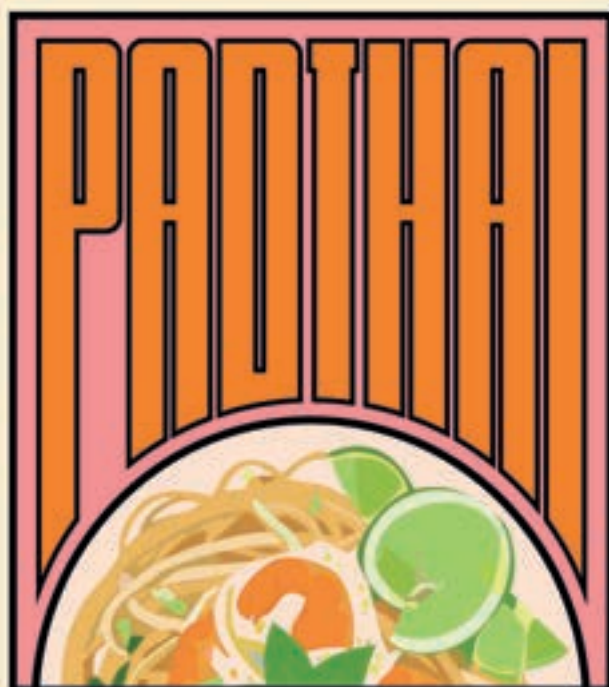
SELECTED MATURED RIB OF BEEF

This grilled rib of beef is coated in tamarind and tomato sauce, sprinkled with crushed condiments. The Robatayaki kitchen uses the basics, highlighting the ingredient in all its simplicity. Without contact with the flame, the cooking of beef Robata style gives it a pure flavour, crispy on the outside, juicy on the inside obtained thanks to the intense temperatures.

GOVEDA REBRA NA GRILU

Ovo govede rebro na zaru premazano je sosom od tamarinda i paradajza, posuto zdrobljenim zacinima. Robataiaki kubinja koristi osnove, isticući sastojak u svoj njegovoj jednostavnosti. Bez kontakta sa plamenom, kuvanje govedine na Robata grilu daje čist ukus, hrskav spolja i sočan iznutra, dobijen zahvaljujući intenzivnim temperaturama.





SPECIALITIES

Specijaliteti

Specialties (n. pl.) — 名物 (めいぶつ, **meibutsu**)

Iconic dishes from each region or Asian cuisine, highlighting high-quality local ingredients and the chefs' expertise, reflecting tradition and culinary originality.

Specijaliteti — *Prepoznatljiva jela svake regije ili azijske kuhinje, koja ističu visokokvalitetne lokalne sastojke i vještinu šefova kuhinje, odražavajući tradiciju i kulinarsku originalnost.*

Homard

Prick Prao ~ ~

LOBSTER IN PRICK PRAO SAUCE

Indulge in exotic Thai cuisine, at the crossroads of influences and with richly flavoured dishes. A perfect balance of spices and flavours redolent of Asia, the lobster is fried in a spicy prik prao sauce. Small straw mushrooms accompanied by chopped crunchy vegetables offer a true feast for the taste buds.

JASTOG U PRIK PRAO SOSU

Preпустите se egzotičnoj tajlandskoj kuhinji, na raskršću uticaja i uz jela bogatog ukusa. Savršen balans začina i ukusa koji odiše Azijom, jastog je pržen u pikantnom prik prao sosu. Male pečurke sa slamom uz isjeckano hrskavo povrće predstavljaju pravu gozbu za nepce.



Black Cod With Chilli Peppers

MISO MARINATED BLACK COD WITH CHILI PEPPERS

A signature recipe from MayaBay!

A beautiful blend of tradition and modernity: inspired by an ancient Japanese dish, gindara kasuzuke, this fillet of cod with very tender and incomparably fine white flesh is marinated in white miso and seasoned with mirin. Enhanced with a touch of chili to elevate the delicate flavor of the fish.

CRNI BAKALAR MARINIRAN U MISU SA ČILI PAPIRIČICAMA

Autentičan MayaBay specijalitet!

Prekrasan spoj tradicije i modernosti: inspirisan drevnim japanskim jelom gindara kasuzuke, ovaj filet bakalara, sa izuzetno nježnim i profinjenim bijelim mesom, marinira se u bijelom misu i začinja mirinom. Obogaćen daškom čilija kako bi se istakao njegov suptilni i delikatni ukus.



Nua Phad

Pick Kang ~ ~

GRILLED FILLET OF BEEF, STIR-FRIED WITH CURRY SAUCE

A delicious beef fillet, marinated and robata-grilled before being sliced and stir-fried. The magic happens when it's coated in our savoury red curry paste sauce and garnished with lemon leaves, which give it an enchanting flavour.

JUNEĆI FILE NA GRILU, PRŽEN SA KARI SOSEM

Ukusan juneći file, mariniran i pečen na robatu prije nego što je narezan i pržen. Čarolija se dešava kada je premaže našim slanim umakom od crvene kari paste i ukrasi listovima limuna, koji mu daju očaravajući ukus.



Larmes du Tigre ~

BEEF SIRLOIN TIGER TEARS

The slices of beef represent the striped fur of the Tiger, and the water spinach the jungle in which it lives. To represent the beef sirloin tiger tears, a slightly sweet soy sauce coats this great classic dish. Made from beef sirloin marinated in a spicy sauce prior to griddling.

JUNEĆA ROZBRATNA TIGROVE SUZE

Kriške junetine predstavljaju prugasto krzno tigra, a vodeni spanać džunglu u kojoj živi. Da bi se predstavile suze, malo slatkog soja sosa prekriva ovo odlično klasično jelo. Napravljeno je od junećeg mesa mariniranog u začinjenoj sasu prije pečenja.



Kaitod Hat Yai

FRIED FREE-RANGE CHICKEN LEG IN PANKO BREADCRUMBS

This half chicken (leg) is marinated and fried to achieve a crispy crust. It is served with a fragrant tamarind sauce, whose subtle acidity balances the richness of the poultry.

PRŽENI BATAK OD SLOBODNOG UZGOJA U PANKO PREZLAMA

Ovo pola pileta (batak) je marinirano i prženo kako bi dobilo hrskavu koricu. Poslužuje se s aromatičnim umakom od tamarinda, čija suptilna kiselost uravnotežuje bogatstvo mesa.



Pad Thai

(Kung, Kai, Tow
Hoo, Homard, Nua)

STIR FRIED RICE NOODLES (PRAWNS, CHICKEN, TOFU, LOBSTER OR BEEF FILLET)

Pad Thai is a "must eat" of Thai cuisine. We offer you several options: free range chicken, tofu, beef fillet, with prawns or even lobster. The various preparations are sautéed, seasoned with home-made tamarind sauce and accompanied by peanuts, soya beans and lime to flavour the most popular of traditional Thai recipes to your own taste.

DINSTANE PIRINČANE NUDLE (GAMBORI, PILETINA, TOFU, JASTOG ILI GOVEĐI FILE)

Pad Thai je „obavezno jelo“ tajlandske kuhinje. Nudimo vam nekoliko opcija: sa gamborima, piletinom iz slobodnog uzgoja, tofu sirom, goveđim fileom ili čak jastogom. Razni preparati su sotinani, začinjani domaćim sosom od tamarinda i praćeni kikirikijem, sojinom klicom i limetom kako biste začinili najpopularniji tradicionalni tajlandski recept po sopstvenom ukusu.



ข้าว



เครื่องเคียง

SIDES

Prilozi

Sides (n. pl.) — 付け合わせ (つけあわせ, *tsukeawase*)

Accompaniments served with Asian dishes, often based on rice from selected paddies, fresh vegetables, or small flavorful preparations, enhancing each dish in texture and taste.

Prilozi — *Prilozi uz azijska jela, pripremljeni od pirinča iz odabranih rižinih polja, svježeg povrća ili malih, ukusnih kreacija, koje pojačavaju teksturu i ukus svakog jela.*

Khao

STEAMED THAI WHITE RICE

The main ingredient in Thai cuisine, Thai rice is distinguished by its delicate taste. In Thailand a meal without rice is not considered complete. "Kin Khao" before being seated at the table means "it is time to eat rice"...

TAJLANDSKI BIJELI PIRINAČ NA PARI

Tajlandski pirinač, glavni sastojak tajlandske kuhinje, odlikuje delikatni ukus. Na Tajlandu se obrok bez pirinča ne smatra potpunim. "Kin Khao" prije nego što se sjedne za sto znači "vrijeme je da se jede pirinač"...



Khao Niao Yang

STEAMED STICKY RICE

Sticky rice is a dry nutty flavour tacky rice. This is the main variety of rice eaten in Laos and northeastern Thailand. The rice is soaked overnight before being steamed in small bamboo containers. Coconut milk is added before grilling the rice in a banana leaf.

LJEPLJIVI PIRINAČ NA PARI

Ljepljivi pirinač je suvi pirinač sa ukusom orašastih plodova. Ovo je glavna sorta pirinča koja se jede u Laosu i sjeveroistočnom Tajlandu. Pirinač se natapa preko noći, nakon čega se kuva na pari u malim posudama od bambusa. Kokosovo mlijeko se dodaje prije pečenja pirinča u listu banane.



Macula Yang

DOUBLE COOKED AUBERGINE

Rolled in a tasty preparation and then fried for a crispy texture, the aubergine is then cooked in a wok in a slightly spicy sauce coating it with its fragrances.

DVOSTRUKO KUVAN PATLIDŽAN

Nakon što se obloži aromatičnom smjesom i prži do savršene hrskavosti, patlidžan se zatim lagano dinsta u woku u pikantnom sosu koji ga prožima bogatim mirisima.



Man Tod

CRISPY SWEET POTATO FRIES WITH CURRY

Sweet potato sticks are coated in corn flour before being fried, making them crispy on the outside and tender on the inside. To enhance the dish, they are sprinkled with curry, adding a spicy and aromatic touch.

HRSKAVI ŠTAPIČI OD BATATA S CURRYJEM

Štapiči od batata su uvaljani u kukuruzno brašno prije prženja, što ih čini hrskavima izvana i mekanima iznutra. Za poboljšanje okusa, posipaju se curryjem, dodajući začinjenu i aromatičnu dodir.



Phad Phak

Ruam

GLAZED MIXED VEGETABLE IN SOY SAUCE

A colourful mixed of sautéed stir-fried vegetables in a homemade sauce. Ideal for vegetarians, this vegetable assortment is prepared with soy sauce.

GLAZIRANO MIJEŠANO POVRĆE U SOJA SOSU

Šarena mješavina sotiranog prženog povrća u domaćem sosu. Idealno za vegetarijance, ovaj asortiman povrća pripremljen je sa soja sosom.



Roti

THAI BREAD

Usually served as a dessert or snack with toppings, this bread is pan-fried before being put in the oven, and here it's been given a slight twist with toasted sesame seeds for original, gourmet notes.

TAJLANDSKI HLJEB

Obično se servira kao desert ili užina sa dodacima, ovaj hljeb se prži na tiganju prije stavljanja u rernu, a ovdje je dobio lagani zaokret sa pečenim susamom zarad originalnih, gurmanskih nota.



Khao Phad Kecap Manis

INDONESIAN-STYLE FRIED RICE

Stir-fried rice with assorted vegetables, seasoned with manis sauce, an Indonesian sauce that perfectly balances sweetness and umami, with subtle caramel notes.

PIRINAČ NA INDONEŽANSKI NAČIN

Prženi pirinač sa raznovrsnim povrćem, začinjjen manis sosom, indonezijskim sosom koji savršeno balansira slatkoću i umami - bogat, sočan ukus, sa suptilnim karamelastim notama.



Mi Phad

Gochujang

NOODLES WITH GOCHUJANG AND EGG

Wok-fried noodles with scrambled eggs, accompanied by gochujang, a spicy Korean fermented condiment made from red chili peppers. A classic yet incredibly delicious side dish.

NUDLE SA GOCHUJANG PASTOM I JAJETOM

Nudle pržene u woku sa kajganom, poslužena uz gochujang, začinsku korejsku fermentisanu pastu od crvene paprike. Klasičan, a izuzetno ukusan prilog.



Yam

Avocado

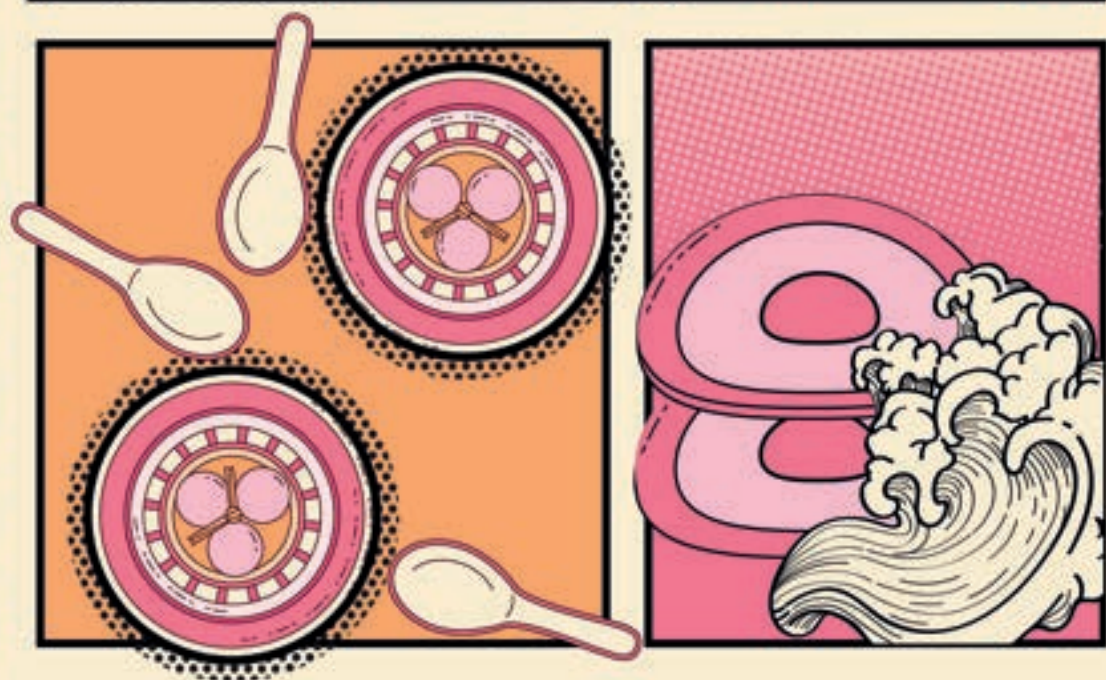
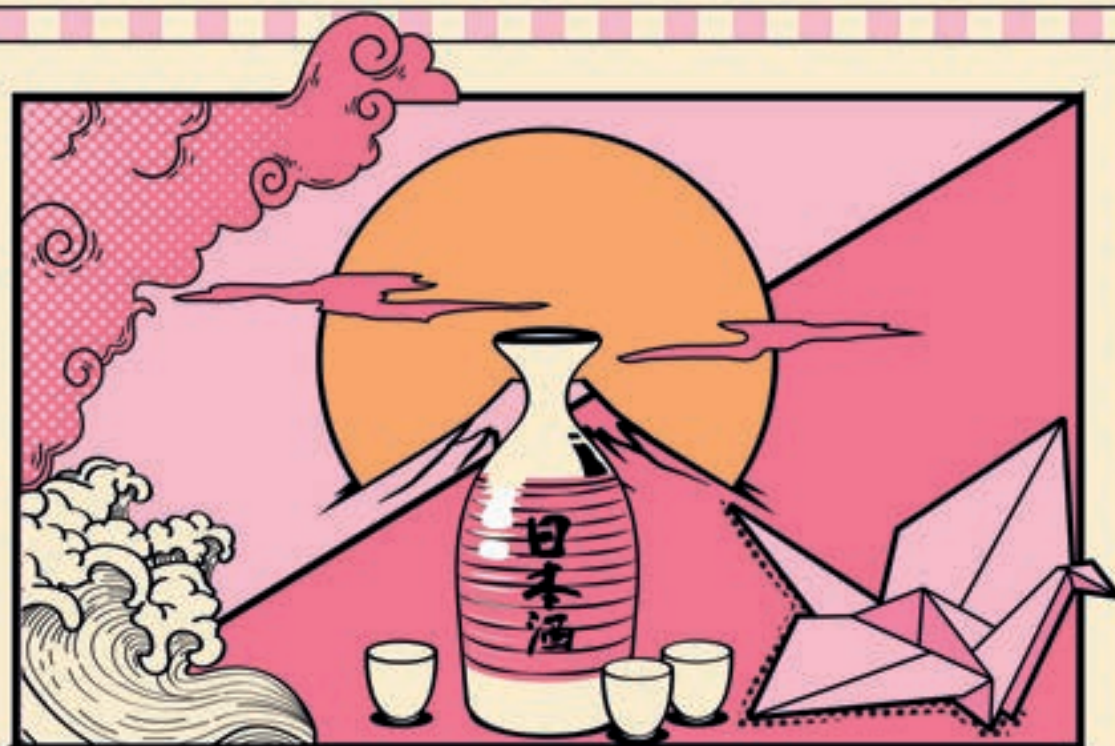
AVOCADO AND MIXED LEAF SALAD WITH LIME

A taste of Asia when trying this fresh and colourful Thai salad, that adds a touch of summer in all seasons. The sweetness of avocado, and a mixture of tender salad shoots with slight aniseed flavour, tomato and lime, oil and sesame seeds. A light salad with Asian flavours that add colour and taste to this salad.

SALATA OD AVOKADA I MIJEŠANOG LISNATOG POVRČA SA LIMETOM

Doživite Aziju uz ovu svježnu i šarenu tajlandsku salatu, koja unosi dašak ljeta u svako godišnje doba. Slatkoća avokada, kombinacija nježnih mladih listova sa blagom notom anisa, paradajz i limeta, prelivevi uljem i posuti susamom. Laka salata sa azijskim aromama koja daje boju i pun ukus.





DESSERTS

Dezerti

Desserts (n. pl.) — デザート (dezāto)

Traditional or creative sweet dishes from Asian and Thai cuisine, blending fresh fruits, spices, and chocolate, carefully crafted to highlight natural flavors while offering lightness and quality.

Dezerti — *Tradicionalne i kreativne poslastice iz azijske i tajlandske kuhinje, čine spoj svježeg voća, začina i čokolade, pažljivo pripremljenih da istakne prirodne ukuse, uz laganost i vrhunski kvalitet.*

Maya Signature 2026

ALMOND AND VANILLA MOUSSE

Once again this year, MayaBay's iconic dessert has been reinvented in a new creation. The chocolate shell has been replaced by an almond-based composition: a soft almond biscuit base topped with almond praline gel and raspberry-lychee confit. The whole thing is enveloped in almond-vanilla mousse and enhanced with almond crispy, for an experience that is both indulgent and refined.

MOUSSE OD BADEMA I VANILE

I ove godine, prepoznatljiva MayaBay poslastica dobila je novu kreaciju. Čokoladna korica je zamijenjena kompozicijom na bazi badema: mekana podloga od bademovog biskvita, prelivena gelom od bademove praline i konfijem od maline i ličija. Cijela poslastica je obavijena mousseom od badema i vanile, uz dodatak hrskavih badema, pružajući iskustvo istovremeno raskošno i prefinjeno.



Maya Sphère

WHITE CHOCOLATE, MANGO-PASSION FRUIT

Once again this year, the iconic dessert of MayaBay is reinvented with a new design. Returning to a 66% dark chocolate shell for this season, it will melt before your eyes under a velvety chocolate sauce infused with tonka bean, served hot. It will reveal a chocolate ice cream mousse with vanilla ice cream, and inside, crispy caramel pearls, for an even more indulgent recipe.

BIJELA ČOKOLADA, MANGO-MARAKUJA

I ove godine, prepoznatljiva poslastica MayaBay-a dobila je novi dizajn. Za ovu sezonu vraćamo se na koricu od 66% tamne čokolade, koja će se pred vašim očima otapati pod baršunastim i toplim čokoladnim sosom obogaćenim tonka zrnom. Unutra se krije mousse od čokoladnog sladoleda sa sladoledom od vanile, a unutar njega hrskave karamel kuglice, za još raskošniji doživljaj.



Yakigushi Popcorn Caramel

POPCORN, VANILLA, AND WHITE CHOCOLATE ICE CREAM MOUSSE

The dessert is centered around a popcorn ice cream mousse, flavored with vanilla and white chocolate. It rests on a feuilletine biscuit, topped with a caramel crunch and a delicate blond chocolate glaze. The whole is enhanced by crispy grilled and salted popcorn, accompanied by a salted butter caramel sauce, creating a playful combination of textures and flavors that is both indulgent and contrasting.

SLADOLEDNA MOUSSE OD KOKICA, VANILIJE I BIJELE ČOKOLADE

Desert se sastoji od mousse sladoleda od kokica, aromatiziranog vanilijom i bijelom čokoladom. Leži na feuilletine keksu, prekriven karamel hrskavcem i delikatnim prelivom od plave bijele čokolade. Cijelom doživljaju doprinose hrskave, pečene i posoljene kokice, poslužene s karamel umakom od slanog maslaca, stvarajući igru tekstura i okusa koja je istovremeno raskošna i kontrastna.



Chocolate Souffle

70% ORGANIC CHOCOLATE SOUFFLÉ

An organic Grand Cru chocolate soufflé, the essential dessert for all chocolate lovers. We chose to work with a 70% organic chocolate with a divine spring cocoa bean aroma that is enhanced when heated. A chocolate that is light, smooth and powerful from the very first bite, with a burst of flavours on the palate. Served with smooth vanilla and tonka bean ice cream.

SUFLE OD 70% ORGANSKE ČOKOLADE

Organski Grand Cru sufle od čokolade, nezaobilazna poslastica za sve ljubitelje čokolade. Koristimo 70% organsku čokoladu sa božanstvenom aromom kakaovih zrna koja se pojačava zagrijavanjem. Čokolada je lagana, glatka i snažna već od prvog zalogaja, pružajući eksploziju ukusa na nepcu. Poslužuje se sa kremastim sladoledom od vanile i tonke.



Po Pia Thot

CHOCOLATE COCONUT SPRING ROLLS WITH COCONUT VANILLA SAUCE

Here's a recipe for chocolate lovers, featuring a new take on spring rolls that's as surprising as it is delicious! These traditional rolls are filled with a ganache made from 66% dark chocolate and coconut syrup, creating a subtle and exquisite blend of flavors. Dip them liberally in the delicious coconut vanilla sauce.

ČOKOLADNE KOKOS ROLNICE SA KOKOS-VANILA SOSOM

Poslastica za ljubitelje čokolade, sa novim pristupom tradicionalnim rolnicama – iznenađujuće i ukusno! Rolnice su punjene ganacheom od 66% tamne čokolade i kokosovog sirupa, stvarajući suptilan i prefinjen spoj ukusa. Uživajte uz obilno umakanje u ukusni kokos-vanila sos.



Mochis

ICE CREAM AND RICE PASTE

Mochi, originally from China, is a preparation made from glutinous rice that accompanies many recipes across Asia. A creamy heart wrapped in a soft coating! This sweet delight, here in its ice cream version, is the perfect way to end a meal with a refreshing touch. Once served, we recommend waiting a few moments before indulging, allowing the mochi to release all its aromas for infinite pleasure.

SLADOLED I PIRINČANA PASTA

Mochi, porijeklom iz Kine, priprema se od ljepljivog pirinča koji prati mnoga jela širom Azije. Kremasto srce umotano u mekani sloj! Ova slatka poslastica, ovdje u verziji sa sladoledom, savršen je način da završite obrok s osvježavajućim daškom. Kada se posluži, preporučujemo da sačekate nekoliko trenutaka prije nego što uživete, kako bi mochi oslobodio sve svoje arome i pružio beskrajno zadovoljstvo.



Candy Floss

PLAIN OR CHOCOLATE DRIZZLED CANDYFLOSS

The history of candyfloss began in 1897, when William Morrison, a dentist, and John C. Wharton, American confectioner, invented a machine that produced spun sugar from granulated sugar, which once wrapped around a stick, became candyfloss. Chocolate drizzle upon request for this totally indulgent and gourmet dessert.

OBIČNA ILI ČOKOLADNA ŠEĆERNA VUNA

Istorija šećerne vune počela je 1897. godine, kada su Vilijam Morison, stomatolog, i Džon C. Vorton, američki poslastičar, izumili mašinu koja je proizvodila centrifugirani šećer od granuliranog šećera, koji je jednom umotan oko štapića postao šećerna vuna. Posipa se čokoladom na zahtjev za ovaj potpuno ugodani gurmanski desert.



Ice Cream

ARTISANAL ICE CREAMS AND SORBETS, SELECTION OF FLAVOURS

The ice creams and sorbets proposed are made in the Italian tradition with fresh and natural products. We offer you an authentic and delicious range of flavours.

ARTIZANSKI SLADOLEDI I SORBETI, IZBOR UKUSA

Predloženi sladoledi i sorbeti su napravljeni po italijanskoj tradiciji od svježih i prirodnih proizvoda. Nudimo vam autentičnu i ukusnu paletu ukusa.



MAYA COLLECTION

Founded in 2007 in Monaco, Maya Collection was born from a unique vision: to combine understated luxury with genuine family-style hospitality. From our first restaurant, MayaBay, where Thai and Japanese aromas, we expanded to Monaco, Dubai, and Porto Montenegro, while Maya Mia pays tribute to authentic Italian cuisine in a modernized trattoria. Staying true to this heritage, we inaugurated Le Refuge de la Traye, perched above Méribel, in 2019, followed by Maya Altitude in 2021, and we are preparing to open new establishments: a Maya Hotel and a MayaBay in Courchevel (2025), a Maya Jah in Doha (2025), a MayaBay in West Palm Beach (2026), and a MayaBay in London and Mykonos (2027).

The Maya Collection Vision

Every Maya Collection address is designed to harmonize with its surroundings while maintaining our signature warmth and elegance. Whether you dine by the sea at MayaBay or find alpine tranquility at Le Refuge de la Traye, you will experience thoughtfully designed spaces, exceptional cuisine, and personalized service. Our venues combine local character with international standards. Our addresses immerse every guest in a warm and welcoming atmosphere, enhanced by unique and artistic design. Our passionate and expert team is committed to providing bespoke service, combining sincere attention with professionalism. We offer exceptional culinary hospitality, creating innovative gastronomic experiences that delight every palate.

Osnovana 2007. godine u Monaku, Maya Collection nastala je iz jedinstvene vizije: spojiti suptilni luksuz sa iskrenim, porodičnim gostoprimstvom. Od našeg prvog restorana, MayaBay, gdje se susreću tajlandske i japanske arome, proširili smo se na Monako, Dubai i Porto Montenegro, dok Maya Mia odaje počast autentičnoj italijanskoj kuhinji u savremenoj interpretaciji tratorije. Vjerni ovom nasljeđu, 2019. godine otvorili smo Le Refuge de la Traye, smješten iznad Méribela, a potom i Maya Altitude 2021. godine. U pripremi su i nova otvaranja: Maya Hotel i MayaBay u Courchevelu (2025), Maya Jah u Dohi (2025), MayaBay u West Palm Beachu (2026), te MayaBay u Londonu i Mikonosu (2027).

The Maya Collection Vizija

Svaka destinacija Maya Collection osmišljena je da se skladno uklopi u svoje okruženje, zadržavajući naš prepoznatljivi osjećaj topline i elegancije. Bilo da večerate uz more u MayaBay-u ili pronalazite alpski mir u Le Refuge de la Traye, očekuju vas pažljivo oblikovani prostori, izuzetna kuhinja i personalizovana usluga. Naši prostori spajaju lokalni karakter sa međunarodnim standardima, uvodeći svakog gosta u toplu i gostoljubivu atmosferu, obogaćenu jedinstvenim i umjetničkim dizajnom. Naš strastveni i stručni tim posvećen je pružanju usluge po mjeri gosta, kombinujući iskrenu pažnju sa vrhunskim profesionalizmom. Nudimo izuzetno gastronomsko gostoprimstvo, stvarajući inovativna kulinarska iskustva koja oduševljavaju svako nepce.

MAYA Collection

ROUTE TO SUCCESS



**MONACO • DUBAI • PORTO MONTENEGRO • MÉRIBEL
COURCHEVEL 1850 • WEST PALM BEACH • DOHA • LONDRES**

JV PASTOR
GROUPE

MAYA
Collection

MAYABAY
THAI - JAPANESE

MAYA
MIA
RESTAURANT ITALIAN

da Valentino
ITALIAN GASTRONOMY

RESIDENCE DE
la Grèce
HÔTEL DE SAVOIE
COURCHEVEL

MAYA
HOTEL
COURCHEVEL

MAYA
ALTITUDE
RESTAURANT
COURCHEVEL

mayajah
MEDITERRANÉEN & ORIENTAL

MAYABAY MONACO: AN INTIMATE AND REFINED THAI-JAPANESE CULINARY EXPERIENCE IN THE HEART OF THE PRINCIPALITY

MayaBay is an international restaurant brand founded in 2006 with its first establishment in Monaco.

MayaBay embodies the fusion of Thai and Japanese culinary traditions and offers an unparalleled multisensory gastronomic experience based on three founding principles: Locations with sophisticated thematic design, emphasizing elegance, comfort, a change of scenery, and conviviality, Excellent, creative cuisine with multiple flavors, precision, and carefully sourced ingredients, prepared by Asian chefs with proven expertise, A refined, relaxed, and joyful atmosphere that evolves throughout the day, supported by excellent, meticulous, and attentive service focused on recognition, listening, and creating a strong emotional and human connection between customers, teams, and the brand.

MayaBay has since spread around the world to world-renowned destinations such as Dubai, Porto Montenegro, and soon Courchevel 1850, West Palm Beach, and London, driven by the success of a triptych that is rooted in each environment, building on its fundamentals and innovating to better resonate locally.

MayaBay je međunarodni restoranski brend osnovan 2006. godine, sa prvim restoranom otvorenim u Monaku.

MayaBay utjelovljuje spoj tajlandske i japanske kulinarske tradicije i nudi jedinstveno multisenzorno gastronomsko iskustvo zasnovano na tri temeljna principa: lokacije sa sofisticiranim tematskim dizajnom, koje naglašavaju eleganciju, udobnost, osjećaj izmještenosti iz svakodnevice i druželjubivu atmosferu; izuzetna i kreativna kuhinja bogata raznovrsnim ukusima, precizno pripremljena od pažljivo odabranih sastojaka, koju stvaraju azijski šefovi kuhinje sa potvrđenim iskustvom; te prefinjena, opuštana i radosna atmosfera koja se razvija tokom dana, uz besprijekornu, pažljivu i posvećenu uslugu usmjerenu na prepoznavanje gostiju, pažljivo slušanje i stvaranje snažne emocionalne i ljudske povezanosti između gostiju, timova i brenda.



MAYABAY

THAI - JAPANESE

MONACO



Thai Area - *Tajlandsko područje*



Japanese Area - *Japansko područje*

MAYABAY DUBAI: A LUXURIOUS THAI-JAPANESE GASTRONOMIC JOURNEY IN THE HEART OF THE CITY'S VIBRANT SKYLINE

MayaBay established itself in Dubai in 2022, opposite the Jumeirah Al Naseem.

MayaBay Dubai blends architectural elegance with a culinary journey, offering a multisensory experience overlooking the iconic Burj Al Arab. Designed by architect Sylvestre Murigneux, the interior combines sophistication and warmth, showcasing natural materials—wood, stone, and hues inspired by the spirit of Monaco. The menu celebrates MayaBay's signature creations: from Crystals Caviar to Robata, Thai Sashimi to the unmissable Larmes du Tigre and Maya Crispy Duck, complemented by refined Laotian delicacies.

Perfectly located in the vibrant heart of Dubai, just steps from the Turtle Lagoon sanctuary at Jumeirah Al Naseem, MayaBay Dubai embodies the art of hospitality with excellence, creativity, and attention to detail, creating a strong emotional connection between guests, teams, and the brand.

MayaBay se otvorio u Dubaiju 2022. godine, preko puta hotela Jumeirah Al Naseem.

MayaBay Dubai spaja arhitektonsku eleganciju sa kulinarskim putovanjem, nudeći multisenzorno iskustvo s pogledom na znameniti Burj Al Arab. Enterijer, koji potpisuje arhitekta Sylvestre Murigneux, kombinuje sofisticiranost i toplinu, ističući prirodne materijale — drvo, kamen i tonove inspirisane duhom Monaka.

Jelovnik slavi prepoznatljive kreacije MayaBaya: od Crystals Caviar i Robata specijaliteta, preko Thai Sashimija, do nezaobilaznih Larmes du Tigre i Maya Crispy Duck, upotpunjenih prefinjenim laoškim delicijama.

Savršeno pozicioniran u dinamičnom srcu Dubaija, na samo nekoliko koraka od utočišta Turtle Lagoon u okviru hotela Jumeirah Al Naseem, MayaBay Dubai utjelovljuje umjetnost gostoprimstva kroz izvrsnost, kreativnost i pažnju prema detaljima, stvarajući snažnu emotivnu povezanost između gostiju, timova i brenda.



MAYABAY

THAI - JAPANESE
DUBAI



MAYABAY PORTO MONTENEGRO: A BESPOKE THAI-JAPANESE FLAVOR EXPERIENCE ON THE MEDITERRANEAN WATERFRONT

MayaBay established itself in Porto Montenegro in 2023, on the Tivat waterfront, right at the doorstep of the Regent Hotel.

MayaBay Porto Montenegro celebrates the union of refined design and exceptional Asian gastronomy, offering a unique multisensory experience built on three pillars: locations with sophisticated architecture, emphasizing elegance, comfort, and a sense of escape, exemplified by the majestic shaded terrace overlooking Tivat Marina, designed by Hong Kong-based architect Sylvestre Murigneux using noble materials and bespoke finishes; creative and precise cuisine, blending traditional and contemporary Asian flavors, presented with artistic flair and prepared with carefully sourced ingredients by expert Asian chefs; and a refined, convivial atmosphere that evolves throughout the day, supported by attentive, warm, and personalized service that fosters a strong emotional connection between guests, teams, and the brand.

Set in the vibrant heart of Porto Montenegro, MayaBay stands as a must-visit destination, bringing the soul of MayaBay Monaco to life across the globe.

MayaBay je otvoren u Porto Montenegro 2023. godine, na tivatkoj rivijeri, odmah pored Hotela Regent.

MayaBay Porto Montenegro slavi spoj sofisticiranog dizajna i izuzetne azijske gastronomije, nudeći jedinstveno multisenzorno iskustvo zasnovano na tri stuba: lokacija sa prefinjenom arhitekturom koja naglašavaju eleganciju, udobnost i osjećaj bijega, što se najbolje ogleda u imponzantnoj natkrivenoj terasoj s pogledom na marinu, koju je dizajnirao arhitekta iz Hong Konga, Sylvestre Murigneux, koristeći plemenite materijale i unikatne završne detalje; kreativna i izvrsna kuhinja koja spaja tradicionalne i savremene azijske ukuse, prezentovane s izraženim umjetničkim senzibilitetom i pripremljene od pažljivo odabranih sastojaka od strane iskusnih azijskih kuvara; i prefinjena, ugodna atmosfera koja dočekuje goste tokom cijelog dana, upotpunjena pažljivom, toplom i personalizovanom uslugom, stvarajući snažnu emotivnu povezanost između gostiju, timova i brenda.

Smješten u živahnom srcu Porto Montenegra, MayaBay se nameće kao nezaobilazna destinacija, donoseći duh MayaBay Monaco na globalnu scenu.



MAYABAY

THAI - JAPANESE
PORTO MONTENEGRO



MAYABAY COURCHEVEL 1850: A REFINED THAI-JAPANESE CULINARY HAVEN AMID THE ALPINE PEAKS

MayaBay is set to open its doors in Courchevel 1850 in December 2025, within the boutique Maya Hotel.

MayaBay Courchevel 1850 celebrates the union of refined design and exceptional Asian cuisine, offering a unique multisensory experience. The dining space, with its sophisticated architecture, is designed for elegance, comfort, and a sense of escape, featuring warm interiors in harmony with other international locations while adapting seamlessly to its alpine setting, using noble materials and bespoke finishes. The cuisine, creative and precise, blends traditional and contemporary Asian flavors, presented with a strong artistic sensibility and prepared with ingredients carefully selected by expert Asian chefs.

Fully integrated into the Maya Hotel project, conceived with a Japanese-inspired touch where time seems to pause and softness prevails, MayaBay stands as an unmissable destination in Courchevel 1850, radiating the spirit of MayaBay Monaco amidst the mountains.

MayaBay je otvorio svoja vrata u Courchevel 1850 u decembru 2025. godine, unutar boutique hotela Maya Hotel Courchevel.

MayaBay Courchevel 1850 slavi spoj prefinjenog dizajna i izuzetne azijske kuhinje, nudeći jedinstveno multisenzorno iskustvo. Prostor restorana, sa sofisticiranom arhitekturom, osmišljen je za eleganciju, udobnost i osjećaj bijega, s toplim enterijerom u harmoniji sa ostalim međunarodnim lokacijama, dok se istovremeno savršeno uklapa u alpski ambijent koristeći plemenite materijale i unikatne završne detalje. Kuhinja, kreativna i precizna, spaja tradicionalne i savremene azijske ukuse, prezentovane s izraženim umjetničkim senzibilitetom i pripremljene od sastojaka pažljivo odabranih od strane iskusnih azijskih kuvara.

Potpuno integrisan u projekat Maya Hotela, osmišljen s japanskim nadahnućem gdje vrijeme kao da stane, a harmonija preovladava, MayaBay se nameće kao nezaobilazna destinacija u Courchevelu 1850, zračeći duhom MayaBay Monaco usred planina.



MAYABAY

THAI - JAPANESE

COURCHEVEL 1850



MAYABAY WEST PALM BEACH: AN EXCLUSIVE THAI-JAPANESE DINING ESCAPE OVERLOOKING THE ATLANTIC

MayaBay is set to open its doors on the other side of the globe in West Palm Beach, Florida, in January 2026.

In West Palm Beach, MayaBay invites itself to BIBA, showcasing all the elegance of its signature cuisine. In a refined setting where Japanese and Thai aesthetics blend with the sunny and sophisticated spirit of the coast, guests can discover an iconic selection from the MayaBay menu. An exclusive Chef's Table allows guests to savour the experience in all its finesse, while MayaBay's delivery service extends this culinary journey to the comfort of their own homes. True to its Monegasque heritage, MayaBay combines expertise, quality and creativity in perfect harmony with the vibrant lifestyle of West Palm Beach.

MayaBay će otvoriti svoja vrata na drugom kraju svijeta, u West Palm Beach-u, u januaru 2026. godine.

U West Palm Beach-u, MayaBay se smješta u BIBA, prikazujući svu eleganciju svojih prepoznatljivih jela. U prefinjenom ambijentu gdje se japanska i tajlandska estetika stapaju sa sunčanim i sofisticiranim duhom obale, gosti mogu otkriti prepoznatljive specijalitete sa MayaBay jelovnika. Ekskluzivni Chef's Table omogućava gostima da uživaju u iskustvu u svoj njegovoj sofisticiranosti, dok MayaBay usluga dostave donosi ovo kulinarско putovanje u udobnost njihovih domova. Vjerno svom monegaškom nasljeđu, MayaBay spaja stručnost, kvalitet i kreativnost u savršenoj harmoniji sa živopisnim stilom života West Palm Beach-a.



MAYABAY

THAI - JAPANESE

WEST PALM BEACH



MAYAMIA: AN ITALIAN TRATTORIA THAT CELEBRATES ALL REGIONS OF ITALY AND THEIR AUTHENTIC CULINARY CRAFTSMANSHIP

The Italian trattoria Maya Mia opened in Monaco in 2018.

An address that has quickly become a must-visit in the heart of Monaco, celebrated for its warm and welcoming atmosphere. More than just an all-day dining destination, it transforms into a vibrant Italian experience with bespoke themed evenings, featuring live DJs, curated decorations, lively entertainment, and a 100% Italian playlist. The perfect alchemy is created between a colourful and inviting décor and the finest fresh produce, all served in a relaxed, family-friendly setting.

From antipasti to pizza, pasta, charcuterie, and desserts, our Chef crafts a variety of specialties that take guests on a culinary journey through Italy, from the Amalfi Coast to the sun-soaked landscapes of Tuscany.

Maya Mia, italijanska trattoria, otvorena je u Monaku 2018. godine.

Adresa koja je brzo postala nezaobilazno mjesto u srcu Monaka, poznata po toploj i prijatnoj atmosferi. Više od restorana za cjelodnevni boravak, ona se pretvara u živahno italijansko iskustvo sa tematskim večerima po mjeri, uključujući live DJ nastupe, pažljivo odabrane dekoracije, zabavne programe i 100% italijansku plejlistu. Savršena alhemija stvara se između šarenog i privlačnog enterijera i najfinijih svježih namirnica, posluženih u opuštenom, porodičnom ambijentu.

Od predjela, pizze i paste, do suhomesnatih proizvoda i dezerata, naš šef priprema raznovrsne specijalitete koji goste vode na kulinarsko putovanje kroz Italiju, od obale Amalfija do sunčanih pejzaža Toskane.

MAYA
MIA
RESTAURANT ITALIEN



MAYA HOTEL COURCHEVEL1850: A LUXURY BOUTIQUE HOTEL THAT CELEBRATES SERENITY, ELEGANCE, AND JAPANESE-INFLUENCED DESIGN IN THE HEART OF THE ALPS

The Maya Hotel Courchevel opened in December 2025 in the heart of Courchevel 1850.

Maya Hotel Courchevel, a boutique hotel in the heart of the legendary Courchevel 1850. Designed as a place of serenity and rejuvenation, it offers an elegant and refined “home away from home.” Every detail reflects a design influenced by Japanese aesthetics, combining comfort and style. With rooms and suites, including the Master Suite Laliq and the Laliq Apartment, each space tells a unique story.

Maya Hotel invites personal, physical, and spiritual reconnection, leaving guests renewed and elevated. Its Thai-Japanese restaurant, MayaBay, offers a subtle culinary experience, blending flavors with artistic creations. The wine cellar houses exclusive vintages, while the mixology bar delights with inventive creations. The Laliq boutique and the dispersed artworks provide an aesthetic journey throughout the hotel. Discreet and personalized service transforms every stay into a unique and memorable experience. Opened in December 2025 after three years of complete reconfiguration, Maya Hotel embodies elegance and refinement at the pinnacle of the Alps.

Maya Hotel Courchevel je otvoren u decembru 2025. godine, u srcu Courchevel 1850.

Maya Hotel Courchevel je boutique hotel smješten u legendarnom Courchevelu 1850. Osmisljen kao mjesto mira i obnove, nudi elegantan i prefinjen „dom daleko od doma”. Svaki detalj odražava dizajn inspirisan japanskom estetikom, kombinujući udobnost i stil. Sobe i apartmani, uključujući Master Suite Laliq i Laliq Apartman, pričaju svoju jedinstvenu priču.

Maya Hotel poziva na ličnu, fizičku i duhovnu povezanost, ostavljajući goste obnovljenim i ispunjenim. Njegov Thai-Japanese restoran, MayaBay, pruža suptilno kulinarsko iskustvo, spajajući ukuse s umjetničkim kreacijama. Vinski podrum čuva ekskluzivne berbe, dok mixology bar oduševljava inventivnim pićima. Laliq butik i pažljivo raspoređena umjetnička djela nude estetsko putovanje kroz cijeli hotel. Diskretna i personalizovana usluga pretvara svaki boravak u jedinstveno i nezaboravno iskustvo. Otvoren nakon tri godine potpune rekonfiguracije, u decembru 2025, Maya Hotel utjelovljuje eleganciju i prefinjenost na vrhu Alpa.


MAYA
HOTEL
COURCHEVEL 1850



REFUGE DE LA TRAYE: A LUXURY MOUNTAIN RETREAT THAT CELEBRATES NATURE, SERENITY, AND EXCEPTIONAL COMFORT IN THE HEART OF MERIBEL AND THE 3 VALLÉES

The Refuge de La Traye in Méribel, in the heart of the 3 Vallées, was completely redesigned and reopened in 2019.

Le Refuge de La Traye, a hamlet facing Mont Blanc, nestled in the heart of the raw nature of the Alps. A luxury mountain refuge designed as an exceptional cocoon, where you can reconnect and recharge your batteries. Each space, rooms, suites and Mazots, combines extreme comfort, elegance and intimacy. The restaurant and spa offer exclusive experiences, where simplicity and excellence come together. Warm and intimate common areas encourage sharing and a feeling of 'home'. A new terrace, facing Mont Blanc, invites you to contemplate and savour the moment. Activities, an educational farm, beehives and art trails extend the discovery and connection with nature.

The discreet and personalised service transforms each stay into a unique and memorable experience. Le Refuge de La Traye, a place apart from the world, where you can create lasting memories and return feeling enriched.

Le Refuge de La Traye u Meribelu, u srcu Tri doline, u potpunosti je redizajniran i ponovo otvoren 2019. godine.

Le Refuge de La Traye, zaseok okrenut ka Monblanu smješten je u srcu netaknute prirode Alpa. Luksuzno planinsko utočište osmišljeno kao izuzetna čahura, mjesto gdje se možete ponovo povezati sa sobom i obnoviti energiju. Svaki prostor — sobe, apartmani i tradicionalne alpske kuće — spaja vrhunski komfor, eleganciju i intimnost. Restoran i spa centar nude ekskluzivna iskustva u kojima se jednostavnost i izvrsnost susreću. Topli i intimni zajednički prostori podstiču druženje i osjećaj doma. Nova terasa, okrenuta ka Monblanu, poziva na kontemplaciju i uživanje u trenutku. Aktivnosti, edukativna farma, košnice i umjetničke staze dodatno produbljuju doživljaj i povezanost s prirodom.

Diskretna i personalizovana usluga pretvara svaki boravak u jedinstveno i nezaboravno iskustvo. Le Refuge de La Traye je mjesto izdvojeno od svijeta, gdje se stvaraju trajne uspomene i odakle se odlazi obogaćen.



REFUGE DE
la Traye
MÉRIBEL  SAVOIE
Luxury Mountain Resort & Spa



MAYA ALTITUDE: A MOUNTAIN RESTAURANT THAT CELEBRATES FLAVORS, LANDSCAPES, AND SHARED MOMENTS IN THE HEART OF MERIBEL AND THE 3 VALLÉES

Maya Altitude in Méribel, the unmissable destination of the 3 Vallées, opened in December 2021 as a mountain restaurant.

Maya Altitude is a chalet-restaurant perched at 2,300 meters, in the heart of the slopes of the world's largest ski area. Its expansive terraces offer panoramic views of the Alps, with Mont Blanc as a striking centerpiece, making it a must-visit destination. The interior, designed by Sylvestre Murigneux in a Himalayan-inspired style, can accommodate up to 300 guests. Chef Stéphane Desprez presents a refined brasserie menu, combining local recipes with charcoal and Tandoor oven cooking techniques.

In the afternoon, a live DJ sets the tone for moments of sharing and conviviality. Maya Altitude is experienced as a gathering place where flavors, landscapes, and moments come together.

Maya Altitude u Méribel, nezaobilazna destinacija u okviru Les 3 Vallées, otvoren je u decembru 2021. godine kao planinski restoran.

Maya Altitude je chalet-restoran smješten na 2.300 metara nadmorske visine, u srcu najvećeg skijaškog područja na svijetu. Njegove prostrane terase nude panoramski pogled na Alpe, sa Monblanom kao impresivnim središnjim motivom, što ga čini nezaobilaznim mjestom za posjetu. Enterijer, koji potpisuje arhitekta Sylvestre Murigneux, u stilu inspirisanom Himalajima, može ugostiti do 300 gostiju. Šef Stephane Desprez predstavlja prefinjeni brasserie meni, kombinujući lokalne recepte sa tehnikama pripreme na čumuru i u Tandoor peći.

U popodnevним satima, DJ postavlja ritam za trenutke druženja i prijatne atmosfere. Maya Altitude doživljava se kao mjesto susreta, gdje se ukusi, pejzaži i posebni trenuci stapaju u jedinstveno iskustvo.



MAYA JAH DOHA: A FUSION OF INDIAN AND MOROCCAN CULINARY WORLDS IN THE HEART OF A CITY WHERE MODERNITY MEETS TRADITION

Maya Jah will open in Doha in 2025.

Located in Doha, a dynamic capital at the crossroads of continents, Maya Jah will offer a refined gastronomic experience, blending the bold flavors and culinary heritage of India and Morocco. Each dish reflects creativity and mastery, celebrating centuries of tradition while exploring innovation. The restaurant is conceived as an elegant sanctuary, where atmosphere, service, and cuisine come together for a true journey of the senses. Maya Jah Doha promises a unique experience, where culture, craftsmanship, and taste reach new heights.

Maya Jah će biti otvoren u Dohi 2025. godine.

Smještena u Dohi, dinamičnoj prijestonici na raskršću kontinenata, Maya Jah će nuditi prefinjeno gastronomsko iskustvo, spajajući smjele ukuse i kulinarsko nasljeđe Indije i Maroka. Svako jelo odražava kreativnost i majstorstvo, slaveći vjekovne tradicije dok istovremeno istražuje inovaciju.

Restoran je osmišljen kao elegantno utočište, gdje se ambijent, usluga i kuhinja sjedinjuju u istinsko putovanje čula. Maya Jah Doha obećava jedinstveno iskustvo u kojem kultura, umijeće i ukus dostižu nove visine.


mayajah

MÉDITERRANÉEN & ORIENTAL

DOHA



OUR MANUFACTURES: MAISON VERTUEUX, FRENCH ARTISAN CHOCOLATIER, AND MAYA MOKI, EXCLUSIVE CREATOR OF ICE MOCHIS

MAYA MOKI

Maya Moki, the French artisanal manufacturer, revisits frozen mochi with a 100% French twist that is ultra-indulgent. Based in the Alpes-Maritimes region, our team passionately crafts exceptional frozen mochi using carefully selected ingredients, ice cream, and exclusive recipes. With 15 irresistible flavors, our collection is all about pleasure, combining comforting sweetness with an explosion of flavors. And because we love to surprise, we also offer limited editions throughout the seasons, not to mention the possibility of custom creations for the more adventurous. Designed with professionals in mind, our ice cream mochi combine taste, balance, and practicality. A proud subsidiary of the Maya Collection group, Maya Moki breaks the mold and elevates traditional Japanese desserts with a touch of excellence and innovation.

MAISON VERTUEUX

In the heart of the authentic landscapes of Ardèche, in Labégude, Maison Vertueux was founded in December 2023. A chocolate artisan and cocoa roaster, it masters the entire production chain, ensuring unique chocolates that reveal the full richness of its carefully selected beans.

Each creation highlights the purity of the ingredients in natural and indulgent recipes, while reflecting a commitment to ethical and responsible practices toward the environment and people. Maison Vertueux is part of the Maya Collection group's manufactures, and every chocolate square embodies this promise of quality, purity, and authenticity.

MAYA MOKI

Maya Moki, francuski proizvođač ručno radenih poslastica, donosi svoj jedinstveni francuski pristup tradicionalnom smrznutom mochiju, čineći ga izuzetno naskošnim. Smješteni u regiji Alpes-Maritimes, naš tim sa strašću izrađuje izvanredne smrznute mochije koristeći pažljivo odabrane sastojke, sladoled i ekskluzivne recepte. Sa 15 neodoljivih ukusa, naša kolekcija je posvećena uživanju, spajajući umirujuću slatkoću sa eksplozijom ukusa. Za ljubitelje iznenađenja nudimo i sezonska ograničena izdanja, kao i mogućnost personalizovanih kreacija za avanturistički nastrojene. Osmišljene s profesionalcima na umu, naši sladoled mochiji kombinuju ukus, ravnotežu i praktičnost. Kao brend u okviru grupe Maya Collection, Maya Moki ruši konvencije i unapređuje tradicionalne japanske dezerte dodajući dodir izvrsnosti i inovacije.

MAISON VERTUEUX

U srcu autentičnih pejzaža Ardèchea, u komuni Labégude, Maison Vertueux je osnovan u decembru 2023. godine. Kao čokoladni majstor i pržionica kaka, ovladava cijelim proizvodnim procesom, osiguravajući jedinstvene čokolade koje otkrivaju punu bogatost pažljivo odabranih zrna.

Svaka kreacija ističe čistoću sastojaka kroz prirodne i naskošne recepte, istovremeno odražavajući posvećenost etičkim i odgovornim praksama prema okolišu i ljudima. Maison Vertueux je dio proizvodnih pogona grupe Maya Collection, a svaki komadić čokolade utjelovljuje ovo obećanje kvaliteta, čistoće i autentičnosti.

**DISCOVER MAYA MOKI MOCHIS AT YOUR DEDICATED CORNER, A
AVAILABLE AT ALL MAYABAY FOR TAKEAWAY, READY TO ENJOY RIGHT AT HOME.**

**OTKRIJTE MAYA MOKI MOCHIJE U SVOM POSEBNOM KUTKU, DOSTUPNE U SVIM MAYABAY
LOKACIJAMA ZA PONIJETI, SPREMNE DA U NJIMA UŽIVATE KOD KUĆE.**



Manufacture Artisanale de Chocolat



MAYA MOKI PRODUCTS TO TAKE AWAY FROM MAYABAY

MAYA MOKI PROIZVODI ZA PONIJETI IZ RESTORANA MAYABAY



MAYA MOKI

Enjoy the exclusivity of Maya Moki mochis at home! Discover the full range of frozen mochis that make the Maya Collection unique and renowned, ready to savor right at home. Our Chefs also incorporate these delightful creations into the recipes served in our restaurants.

MAYA MOKI

Uživajte u ekskluzivnosti Maya Moki mochija kod kuće! Otkrijte cijeli asortiman smrznutih mochija koji kolekciju Maya Collection čine jedinstvenom i poznatom, spremnih da u njima uživete u svom domu. Naši šefovi kuhinje takođe uključuju ove divne kreacije u recepte koji se poslužuju u našim restoranima.





MAYABAY

THAI - JAPANESE

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Vincent Leroux - Gilles Tillard - Maya Collection - MayaBay Dubai - MayaBay Porto-Montenegro