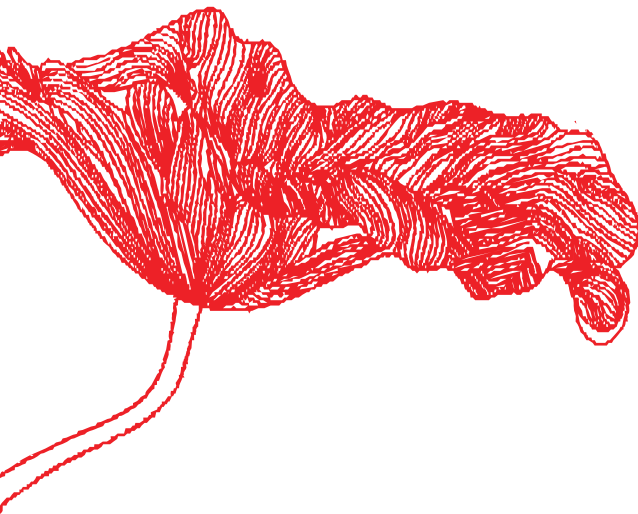




MAYABRUNCH




MAYABAY
THAI - JAPANESE
DUBAI



Saturday & Sunday
1:00 PM to 5:00 PM

Sides

(1 per person)

ROTI (G)
Thai flatbread

GRILLED CORN (G)
Grilled sweet corn with truffle butter

PAD PHAK RUAM (G)
Wok vegetables with soy sauce

CHOICE OF FRIED RICE
Egg
Kimchee (G)
Vegetable (G)
Steamed
Sticky

WOK POTATO
Stir fried wok potatoes (G)

PAD PHAK BUNG (G)
Water spinach sprouts with fried shallots

Desserts

DESSERT PLATTER (N)(G)
Assorted dessert platter



Mains

(1 per person)

BARBECUED LAMB CUTLETS (G)(SE)
Grilled lamb cutlets with Yakiniku sauce

GINDARA NO SAIKYO MISO YAKI (G)
Black cod with yuzu miso sauce

LARME DU TIGRE (S)(G)
Crying tiger steak

PAD KRAPOW
Wok vegetables with oyster sauce and Thai basil
Prawn (S)(G)

PAD THAI
Stir-fried rice noodles with:

Chicken (G)(N)

Prawn (S)(G)(N)

Tofu (G)(N)

GENG GWIO PHAK
Green curry with assorted Thai vegetables

GENG GARI KAI (G)
Yellow curry with chicken, potatoes, onion, and Thai bread

GENG PANAENG NUA (S)(N)
Panaeng curry with beef tenderloin, Thai basil and mixed vegetables

Packages

NON-ALCOHOLIC - AED 299
Coffee, water, mocktails, soft drinks, and fresh juice

HOUSE BEVERAGE - AED 399
Beer, house wine (White/Red/Rosé), house pouring spirits, and cocktails

SPARKLING & SAKE PACKAGE - AED 450
Sparkling wine, beer, house wine (White/Red/Rosé), sake, house pouring spirits, and cocktails

CHAMPAGNE - AED 690
Champagne plus house beverages

Wines

SPARKLING
House sparkling

WHITE WINE
House white

RED WINE
House red

ROSÉ WINE
House rosé

Sake

SAKE
Honjozo

Premium

CHAMPAGNE
House Champagne

Please inform your server of any allergies



Mocktails

ZANDAKA

Passion fruit purée, fructose, lime, homemade chilli cordial, pineapple soda

AMAZUPPAI

Strawberry purée, fructose, lemon, homemade lemongrass cordial, strawberry soda

CAMPARI SPRITZ

Campari, prosecco, soda

PALOMA 43

Licor 43, tequila, grapefruit soda

KURASHIKU

Gin, lemongrass cordial

VODKA

GIN

TEQUILA

RUM

WHISKY

BEER

Cocktails

Spirits



Soups (Choice of 1
Per person)

MISO SOUP (G)

White miso soup with tofu and spring onions

TOM YAM KUNG (S)

Traditional Thai spicy sour prawn soup

DTOM KHAH (S)

Thai coconut soup with:

Chicken

Prawn (S)

Vegetable (V)

YAM SOM TAM (N)

Papaya and green mango salad

YAM KAI (S)

Shredded chicken and grilled corn salad with toasted coconut

GREEN SALAD (G)(SE)

Green salad with avocado and cherry tomatoes

YAM WOON SEN NUA (S)(G)(R)

Spicy beef salad with vegetables and glass noodles

MAYABAY BEEF TATAKI (G)(SE)(R)

Beef tataki with soy sauce and garlic chips

BAKED POTATO (G)

Twice baked potato with chilli shiso butter

DUCK TACOS (G)(SE)(S)

Roast duck with avocado, hoisin sauce and spring onions

SPICY WOK AUBERGINE (G)

Spicy wok aubergine with chilli and spring onion

Appetizers & Salads
(1 per person)

Sushi

MIXED SELECTION

OF SUSHI AND SASHIMI (R)(G)

Steamed & Fried
Dim Sums

KUNG (S)(G)(SE)

Prawn har gau with Thai basil

HET CRYSTALS (G)(SE)

Mushroom and truffle dumplings

KAOW POD (G)

Spicy sweet corn dumplings

XIAO LONG BAO (S)(G)(SE)

Chicken and shrimp soup dumplings

VEGETABLE DUMPLINGS (G)(SE)

Mixed vegetable dumplings

GYOZA YASAI (G)(SE)

Pan-fried vegetable dumplings

GYOZA GYUNIKU (G)(SE)

Pan-fried Wagyu beef dumplings

GYOZA TORI (G)(SE)

Pan-fried chicken dumplings

DUCK SPRING ROLLS (S)(G)(SE)

Shredded duck, spring onions, and red chillies with house sauce

VEGETABLE SPRING ROLLS (G)(SE)

Mixed vegetables with sweet and sour dipping sauce

MUSHROOM BAO (G)(SE)

Steamed bao buns with braised mushrooms and truffle

PUMPKIN PUFFS (G)(S)

Chicken and pumpkin puffs with oyster sauce

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