



## WINES / SAKE

### **SPARKLING (150ml)**

House Sparkling Wine ..... 35

### **SAKE (100ml)**

Honjozo ..... 45

### **WHITE (150ml)**

House White Wine ..... 35

### **RED (150ml)**

House Red Wine ..... 35

### **ROSÉ (150ml)**

House Rose Wine ..... 35



# MAYABAY

THAI - JAPANESE

DUBAI

*Business Lunch*

*Monday - Friday | 12PM - 5PM*

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



## STARTERS

(CHOOSE 1)

### AVOCADO SALAD (G)(SE)

Avocado and tomato with mixed leaves

### MISO SOUP (G)

White miso soup with tofu, wakame and spring onion

### KUNG (G)(SE)(S)

Shrimp har gau with Thai basil

### MIXED NIGIRI (G)(SE)(R)

Mixed nigiri selection

### VEGETABLE ROLL (G)(SE)

Mixed vegetables and basil with spicy sauce

## DESSERTS

(CHOOSE 1)

### PANDAN MILK SPONGE (G)(N)

Pandan milk sponge cake  
with lemongrass ice-cream





### PISTACHIO & RASPBERRY TACOS (G)(N)

Crispy chocolate-raspberry tuile, creamy praline  
pistachio, raspberry brunoise and pistachio sauce

### ICE CREAM & SORBET

Selection of ice creams and sorbets (2 scoops)

Please inform your server of any allergies. Prices are subject to 7% municipality fees and 5% VAT

 Vegetarian  Vegan  Mildly spicy  Spicy (S) Shellfish (G) Gluten (SE) Sesame (N) Nuts (R) Raw

## MAIN COURSE

(CHOOSE 1, SERVED WITH STEAMED RICE)

### GINDARA NO SAIKYO

#### MISO YAKI (G)

Black cod with miso sauce

### GENG GWIO KAI (S)

Green curry with chicken and Thai vegetables

### PAD PRIK KANG NUA (G)(S)

Wok fried beef with red curry and lime leaves

### PAD THAI (G)

Stir-fried rice noodles with tofu

## AED 135 PER PERSON

Please note that all menu items are subject to change  
without prior notice due to availability



## STARTERS

(CHOOSE 1)

### YAM KAI (S)

Shredded chicken and grilled corn salad with toast-  
ed coconut

### TOM YAM KUNG (S)

Traditional Thai spicy sour prawn soup

### HET CRYSTALS (G)(SE)

Mixed mushroom and truffle dumplings

### CRUNCHY ROLL (G)(SE)(R)

Crispy salmon tempura

### HAMACHI (G)(R)

Yellowtail, avocado, and truffle dressing

## DESSERTS

(CHOOSE 1)

### INTENSELY CHOCOLATE

#### FONDANT (G)

Chocolate fondant with vanilla ice cream

### KHAO NIEW MAMUANG

Fresh mango sticky rice

### MAYA SPHERE 2026 (G)(N)

66% dark chocolate shell, chocolate ice cream  
mousse, vanilla ice cream, crispy chocolate caramel  
pearls, chocolate sauce infused with Tonka bean

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