




MAYABAY

THAI - JAPANESE

DUBAI

2024 - 2025

Soups

EDAMAME (SE) 	35 AED	
<i>Young edamame beans served either steamed or with chilli garlic sauce</i>		
TUNA PIZZA (G)(R)	135 AED	
<i>Thinly sliced tuna with tarama and puff pastry, topped with black truffle and creamy spicy sauce</i>		
TOM YAM KUNG (S) 	65 AED	p.14
<i>Traditional Thai spicy sour prawn soup</i>		
MISO SOUP (G)	30 AED	p.15
<i>White miso soup with tofu, wakame and spring onion</i>		
DTOM KHAA		p.16
<i>Thai coconut soup with:</i>		
Vegetables 	45 AED	
Chicken	50 AED	
Prawns (S)	60 AED	
CRAB AND TRUFFLE SOUP (S)	85 AED	p.17
<i>Crab and truffle egg drop soup with chilli and coriander</i>		

PETROSSIAN CAVIAR

TOPPING: Ossetra 12 grams	500 AED
<i>Daurenki Royal 30 grams</i>	1,050 AED
<i>Daurenki Royal 50 grams</i>	1,750 AED
<i>Ossetra Tsar Imperial 30 grams</i>	1,250 AED
<i>Ossetra Tsar Imperial 50 grams</i>	2,050 AED
<i>Pericus Tsar Imperial 30 grams</i>	1,250 AED
<i>Pericus Tsar Imperial 50 grams</i>	2,050 AED
<i>Beluga Tsar Imperial 30 grams</i>	4,450 AED
<i>Beluga Tsar Imperial 50 grams</i>	7,350 AED

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

Sushi & Sashimi

NIGIRI

2 pieces

AKAMI : Tuna (R)	75 AED
CHU-TORO : Medium fatty tuna (R)	80 AED
O-TORO : Full fatty tuna (R)	90 AED
SHA-KE : Salmon (R)	65 AED
HAMACHI : Yellowtail (R)	70 AED
SUZUKI : Sea bass (R)	65 AED
KINMEDAI : Golden eye snapper (R)	75 AED
HOTATE : Sea scallops (S)(R)	65 AED
TAMAGO : Japanese omelette (G)	40 AED
EBI : Poached prawns (S)	75 AED
KANI : Crab (S)	95 AED

SEARED NIGIRI

2 pieces

AKAMI : Tuna (G)	75 AED
CHU-TORO : Medium fatty tuna (G)	80 AED
O-TORO : Full fatty tuna (G)	90 AED
SHA-KE : Salmon (G)	65 AED
HAMACHI : Yellowtail (G)	70 AED
SUZUKI : Sea bass (G)	65 AED
KINMEDAI : Golden eye snapper (G)	75 AED
JAPANESE WAGYU : Beef with truffle sauce (G)	85 AED
UNAGI : Grilled fresh water eel (G)	70 AED

Gluten-free option available upon request.

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SASHIMI

3 pieces

AKAMI : Tuna (R).....	75 AED
CHU-TORO : Medium fatty tuna (R).....	80 AED
O-TORO : Full fatty tuna (R).....	90 AED
SHA-KE : Salmon (R).....	65 AED
HAMACHI : Yellowtail (R).....	70 AED
SUZUKI : Sea bass (R).....	65 AED
KINMEDAI : Golden eye snapper (R).....	75 AED
HOTATE : Sea scallops (S)(R).....	65 AED
UNAGI : Fresh water eel (G).....	70 AED
UNI : 15 grams of sea urchin roe (S)(R).....	175 AED
KANI : Crab (S).....	95 AED



GUNKAN SUSHI

2 pieces

O-TORO : Full fatty tuna (R).....	90 AED
CHU-TORO : Medium fatty tuna (R).....	80 AED
SPICY AKAMI : Spicy tuna (G)(SE)(R) 	70 AED
SPICY SHA-KE : Spicy salmon (G)(SE)(R) 	55 AED
KANI : Crab (S).....	95 AED
UNI : 15 grams of sea urchin roe (S)(R).....	175 AED
PETROSSIAN CAVIAR : 12 grams of Petrossian Ossetra Caviar.....	525 AED
AVOCADO : Avocado 	35 AED


TEMAKI HAND ROLL

per piece

AKAMI AVOCADO : Red tuna with avocado (R).....	70 AED
SHA-KE AVOCADO : Salmon with avocado (R).....	55 AED
SPICY MAGURO : Spicy tuna (G)(SE)(R) 	70 AED
SPICY SHA-KE : Spicy salmon (G)(SE)(R) 	55 AED

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EBI TEMPURA : Prawn tempura (S)(G).....	65 AED
CALIFORNIA : Crab, avocado and cucumber (S).....	95 AED
PREMIUM CAVIAR : 12 grams of premium caviar	165 AED
VEGETABLE : Mixed vegetables 	40 AED

URAMAKI

8 pieces

MAYABAY KING CRAB ROLL (S)(SE)..... <i>King crab, green chilli, and parmesan</i>	105 AED
DRAGON ROLL (N)(G)(R)  <i>Salmon, cream cheese, and jalapeño</i>	85 AED
RAINBOW ROLL (S)(R)..... <i>Crab, avocado, and seafood</i>	85 AED
SPICY AKAMI ROLL (G)(SE)(R)  <i>Spicy tuna and cucumber</i>	80 AED
SPICY SHA-KE ROLL (G)(SE)(R)  <i>Spicy salmon and cucumber</i>	70 AED
HAMACHI ROLL (G)(R)..... <i>Yellowtail, avocado, and truffle dressing</i>	85 AED
WAGYU ROLL (G)(SE)..... <i>Japanese wagyu beef with braised mushrooms and chilli daikon</i>	220 AED
WAGYU CAVIAR ROLL (G)(SE)..... <i>Japanese wagyu beef with braised mushrooms and caviar</i>	425 AED
CALIFORNIA ROLL (S)(G)(SE)..... <i>Crab, avocado, cucumber, and tobiko</i>	105 AED
TIGER ROLL (S)(G)..... <i>Prawn tempura, avocado, and crispy leeks</i>	85 AED
SOFT-SHELL CRAB ROLL (S)(G)(SE)..... <i>Soft-shell crab, tobiko, and creamy wasabi sauce</i>	80 AED
FOAGURA ROLL (S)(G)(SE)..... <i>Roast duck with foie gras and fresh black truffle</i>	80 AED
UNAGI ROLL (G)..... <i>Grilled fresh water eel and avocado</i>	75 AED
VEGETABLE ROLL (G)(SE)   <i>Mixed vegetables and basil with spicy sauce</i>	45 AED

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HOSOMAKI

6 pieces

O-TORO (R) <i>Full fatty tuna</i>	85 AED
AKAMI (R) <i>Red tuna with avocado</i>	75 AED
SHA-KE MAKI (R) <i>Salmon</i>	70 AED
UNAGI (G) <i>Fresh water eel</i>	75 AED
CALIFORNIA (S) <i>Crab, avocado, and cucumber</i>	95 AED
KAPPA MAKI 🌿..... <i>Cucumber</i>	35 AED
AVOCADO MAKI 🌿..... <i>Sliced avocado</i>	40 AED

8 pieces

AKAME TEMPURA (G)(SE)(R) <i>Crunchy cut roll with tuna tartare</i>	90 AED
BEEF TEMPURA (G)(SE)(R) <i>Crunchy cut roll with beef tartare</i>	85 AED
CRUNCHY ROLL (G)(SE)(R) <i>Crunchy cut roll with salmon tartare</i>	75 AED

PLATTERS

SASHIMI PLATTER (S)(G)(R) <i>Mixed sashimi platter</i>	345 AED
MAYABAY PLATTER (S)(G)(SE)(R) <i>Mixed sushi and sashimi platter</i>	595 AED

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MAYABAY TUNA SASHIMI (G)(SE)(R) <i>Tuna sashimi with soy sauce and sesame</i>	95 AED	p.30
MAYABAY BEEF TATAKI (G)(SE)(R) <i>Beef tataki with soy sauce and garlic</i>	85 AED	p.31
MAYABAY SCALLOP SASHIMI (G)(S)(SE)(R) <i>Scallop sashimi with black truffle</i>	115 AED	p.32
MAYABAY YELLOWTAIL SASHIMI (G)(SE)(R) 🌶..... <i>Yellowtail sashimi with ginger and lime</i>	95 AED	p.33
MAYABAY SALMON SASHIMI (G)(R) <i>Salmon sashimi with shiso and lemon sauce</i>	80 AED	p.33

YAM PED TAP TIM (S)(G)(SE)(N) <i>Duck salad with cress, grapes, celery, and sweet plum sauce</i>	155 AED	p.36
YAM KAI (S) <i>Shredded chicken and grilled corn salad with toasted coconut</i>	95 AED	p.37
YAM SOM TAM (N) 🌶..... <i>Papaya and green mango salad</i>	55 AED	p.38
Add on: Poached lobster (S)	155 AED	
YAM WOON SEN NUA (S)(G)(R) 🌶..... <i>Spicy beef salad with vegetables and glass noodles</i>	95 AED	p.38
WAGYU BEEF TACOS (G) 🌶..... <i>Wagyu beef tacos with avocado purée and chipotle</i>	125 AED	p.39
MAYABAY TUNA TARTARE (G)(SE)(R) <i>Tuna tartare with avocado</i>	105 AED	p.40
MAYABAY BEEF TARTARE (G)(SE)(R) <i>Beef tartare with 15 grams of premium caviar</i>	195 AED	p.41
BAKED POTATO (G) <i>Twice baked potato with chilli shiso butter</i>	55 AED	p.42
SPICY WOK AUBERGINE (G) 🌿🌶..... <i>Spicy wok aubergine with chilli bean sauce</i>	55 AED	p.43

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Dim Sum

KUNG (S)(G)(SE) <i>Prawn har gau with Thai basil</i>	70 AED	p.46
XIAO LONG BAO (S)(G)(SE) <i>Chicken and shrimp soup dumplings</i>	65 AED	p.46
CAVIAR CRYSTALS (S)(G)(SE) <i>Prawn dumplings with 12 grams of premium caviar</i>	165 AED	p.47
PU CRYSTALS (S)(G)(SE) <i>Crab meat and prawn dumplings</i>	75 AED	p.47
HET CRYSTALS (G)(SE) <i>Mushroom and truffle dumplings</i>	75 AED	p.48
MIXED DIM SUM BASKET (S)(G)(SE) <i>Mixed dim sum basket (8 pieces)</i>	165 AED	p.49
GYOZA YASAI (G)(SE) <i>Pan-fried vegetable dumplings</i>	45 AED	p.50
GYOZA GYUNIKU (G)(SE) <i>Pan-fried beef dumplings</i>	75 AED	p.51
NEUA HOR PANG (G) <i>Puff pastry with braised beef</i>	65 AED	p.52
POH PIA KHAI KUNG (S)(G)(SE) <i>Imperial spring rolls</i>	65 AED	p.53
POH PIA THOD (3 pieces):		
Duck spring rolls (S)(G)(SE)	65 AED	p.54
Vegetable spring rolls (G)(SE)	55 AED	p.55

KING CRAB TEMPURA (S)(G)(SE) <i>King crab leg tempura with shiso and salad leaves</i>	425 AED	p.58
ROCK SHRIMP TEMPURA (S)(G)(SE) <i>Crispy rock shrimp with creamy spicy sauce</i>	165 AED	p.59
EBI TEMPURA (S)(G) <i>Prawn tempura (5 pieces)</i>	155 AED	p.60
YASAI TEMPURA (G) <i>Vegetable tempura (7 pieces)</i>	45 AED	p.61

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Curries

GENG GARI KAI (G) <i>Yellow curry with chicken, potatoes, onion, and roti</i>	125 AED	p.64
GENG DTAENG KUNG (S) <i>Red curry with prawns and Thai vegetables</i>	155 AED	p.65
GENG PANAENG NUA (S)(N) <i>Panaeng curry with beef tenderloin and Thai basil</i>	165 AED	p.65
GENG GWIO KAI (S) <i>Green curry with chicken and Thai vegetables</i>	115 AED	p.66
GENG GWIO PHAK <i>Green curry with assorted Thai vegetables</i>	95 AED	p.67















Robata

LAMB CUTLETS YAKINIKU (G)(SE) <i>Lamb cutlets with Yakiniku sauce</i>	275 AED	p.70
YAKITORI (5 pieces) (G) <i>Chicken skewers in homemade yakitori sauce</i>	115 AED	p.70
WAGYU CRISPY GARLIC (G)(SE) <i>Grilled Japanese A5 wagyu with truffle mayonnaise</i>		p.71
180 grams	855 AED	
300 grams	1,375 AED	
GINDARA NO SAIKYO MISO YAKI (G) <i>Black cod with miso and honey</i>	225 AED	p.72
Add gold leaf	30 AED	
CHILEAN SEA BASS (G) <i>Chilean sea bass marinated in spicy miso</i>	235 AED	p.73

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Specialities











Side Dishes

NEUA YANG (S)(G) 	375 AED	p.76
<i>Crying tiger sirloin steak</i>		
PRIK PAO MANGKORN (S)(G) 	295 AED	p.77
<i>Wok lobster with mixed vegetables in prik pao sauce</i>		
PAD THAI		p.78
<i>Stir-fried rice noodles with:</i>		
Chicken (G)(N)	115 AED	
Prawn (S)(G)(N)	125 AED	
Lobster (S)(G)(N)	235 AED	
Tofu (G)(N) 	85 AED	
MAYA CRISPY DUCK (S)(G)(SE)	425 AED	p.79
<i>Cantonese roast duck with pancakes, vegetables, and hoisin sauce</i>		
KING CRAB LEG (S)	455 AED	p.80
<i>King crab leg with wasabi gratin</i>		
PAD PRIK KANG NUA (S)(G)	195 AED	p.81
<i>Wok fried beef with red curry and lime leaves</i>		
VEGETABLE FRIED RICE (G) 	55 AED	p.84
<i>Mixed vegetable fried rice</i>		
KIMCHEE FRIED RICE 	60 AED	p.84
<i>Spicy kimchee fried rice</i>		
EGG FRIED RICE 	60 AED	p.85
<i>Egg fried rice</i>		
KHAO NIAO YANG 	30 AED	p.85
<i>Grilled sticky rice</i>		
STEAMED RICE 	25 AED	-
<i>Steamed jasmine rice</i>		
ROTI (G) 	35 AED	p.86
<i>Thai flatbread</i>		
PHAD PHAK RUAM (G) 	50 AED	p.86
<i>Mixed vegetables with soy sauce</i>		
PAD PAK BUNG (G) 	45 AED	p.87
<i>Water spinach sprouts with fried shallots</i>		
STIR-FRIED POTATOES (G) 	45 AED	p.87
<i>Stir-fried potatoes with soy and ginger</i>		
GRILLED CORN 	55 AED	p.88
<i>Grilled sweet corn with truffle butter</i>		
AVOCADO SALAD (G)(SE) 	55 AED	p.89
<i>Avocado and tomato with mixed leaves</i>		

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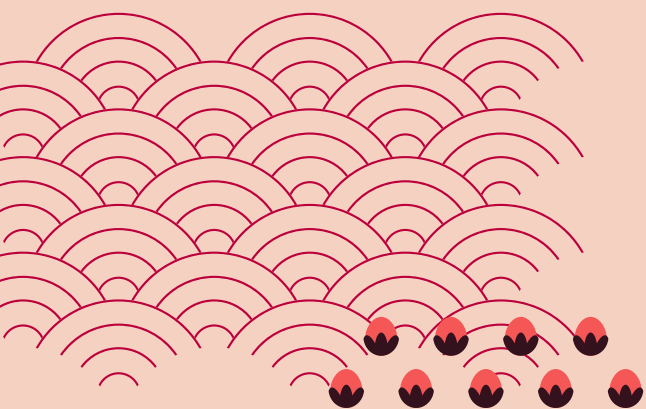
(S) Shellfish (G) Gluten (SE) Sesame (N) Nuts (R) Raw  Vegetarian  Vegan  Mildly spicy  Spicy

Desserts

MAYAMOKI (3 PIECES / 5 PIECES) 	75/110 AED	p.93
<i>Traditional Japanese mochi</i>		
MAYA SPHÈRE 2024 (G)(N) 	80 AED	p.94
<i>Chocolate sphère with chocolate and almond sauce</i>		
PANDAN MILK SPONGE (G)(N) 	80 AED	p.95
<i>Pandan milk sponge cake with lemongrass ice cream</i>		
COCONUT TACOS (G)(N) 	65 AED	p.96
<i>Exotic coconut cheesecake tacos with mango</i>		
CANDYFLOSS 	70 AED	p.97
<i>Candyfloss (choice of original or with chocolate sauce)</i>		
CHERRY BLOSSOM SOUFFLÉ (G)(N) 	65 AED	p.98
<i>Cherry blossom soufflé with pistachio ice cream</i>		
CHOCOLATE SPRING ROLLS (G) 	55 AED	p.99
<i>Chocolate spring rolls with mango sauce</i>		
KHAO NIAO MA MUANG (SE) 	65 AED	p.100
<i>Fresh mango with sticky rice</i>		
ICE CREAM & SORBET 	60 AED	p.101
<i>Selection of ice creams and sorbets</i>		
INTENSELY CHOCOLATE FONDANT (G) 	75 AED	p.102
<i>Chocolate fondant with vanilla ice cream</i>		
DESSERT PLATTER (G)(N) 	395 AED	p.103
<i>Assorted dessert platter</i>		

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



Asian soups, celebrated for their harmonious blend of flavours and textures, are characterised by perfect simplicity. Unveiling a well-kept secret, Thai soups are renowned for delivering numerous health benefits.

Whether smooth and creamy or spicy and sour, these soups, diverse in aromas and techniques, transcend regional differences, offering a delicious blend of aromas from fresh, locally sourced ingredients.

Tom Yam Kung (s)

TRADITIONAL THAI SPICY SOUR PRAWN SOUP

A popular Thai soup with mixed vegetables and prawns that are slowly poached in spicy broth. Flavoured with lemongrass, lime leaves and seasoned with lime and fish sauce, the broth results in a salty, sour, and hot balance.

One of the most widely associated Thai dishes, it appears on every Thai restaurant menu throughout the world. It is very easy to understand why this soup has become a culinary classic using only the finest ingredients. It offers a unique blend of heat and spice with fresh Thai aromas.



Miso Soup (G)

WHITE MISO SOUP WITH TOFU, WAKAME AND SPRING ONION

A traditional soybean-based soup is crafted through the art of fermenting soybeans. A rich umami paste, born from the fermentation process, is delicately steeped in a smoky fish broth. Served alongside spring onions, seaweed, and tofu, this dish holds a pivotal place in the Japanese kitchen.

More than a mere dish, it is a cornerstone of traditional Japanese cuisine, often enjoyed throughout the day, embodying the humble yet crucial role of this flavourful soup.



Dtom Khaa

THAI COCONUT SOUP WITH:
VEGETABLES 🌿
CHICKEN
PRAWNS (S)

This creamy coconut soup is infused with the aromatic essence of lemongrass and galangal. Served with vegetables, chicken, or prawns, this masterpiece is a harmonious blend of salty, sweet, and sour flavours.

Translating to "boiled galangal," Dtom Khaa embodies mild saltiness and sourness, accentuated by the freshness of lime juice. The popular Thai dish achieves a delightful equilibrium, combining the richness of coconut milk and cream with the zesty notes of lemongrass and the peppery kick of galangal.



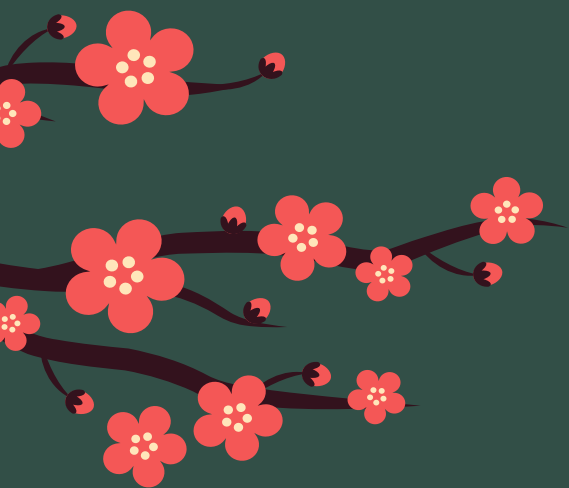
Crab and Truffle Soup (S)

CRAB AND TRUFFLE EGG DROP
SOUP WITH CHILLI AND
CORIANDER

A royalty among seafood, sweet king crab leg meat is flaked and added to a modern version of an egg drop soup.

Named after its unique preparation technique of gently dropping raw egg into hot soup, this culinary masterpiece is aptly translated as "egg flower soup" in Chinese. The whisked egg creates mesmerising swirls, resembling a beautiful flower-like pattern, adding both visual allure and delightful flavour to this timeless dish.

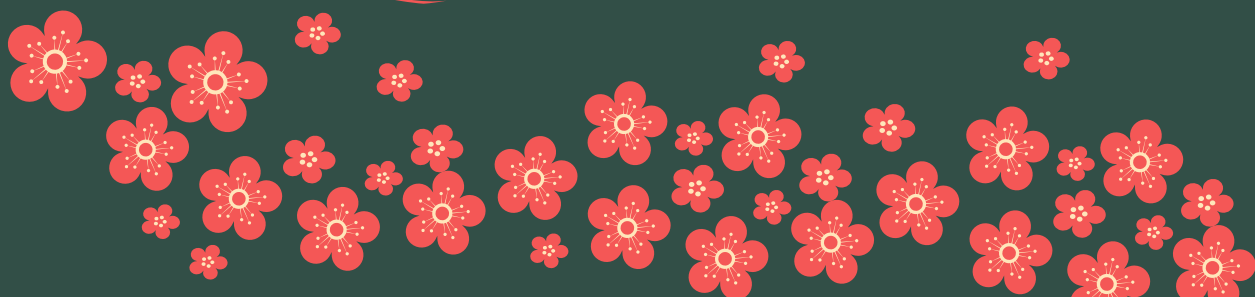




SUSHI AND SASHIMI

An essential part of Japanese cuisine is sushi. Two staple ingredients that reflect the identity of Japanese cuisine, rice and fresh fish are perfectly balanced together. The freshness of the product and the precision in compiling the sushi is a delicate art that takes years to master.

Typically incorporating speciality meats and vegetables rolled in seaweed, sushi rolls are vibrant in colour and served with spicy wasabi and soy sauce. Serving pickled ginger to cleanse the palate between courses is a Japanese tradition.



Nigiri

(2 pieces)

- | | |
|--|---|
| Akami (R)
Tuna | Tai (R)
Japanese red snapper |
| Chu-Toro (R)
Medium fatty tuna | Kinmedai (R)
Golden eye snapper |
| O-Toro (R)
Full fatty tuna | Hotate (S) (R)
Sea scallops |
| Sha-Ke (R)
Salmon | Tamago (G)
Japanese omelette |
| Hamachi(R)
Yellowtail | Ebi (S)
Poached prawns |
| Suzuki (R)
Sea bass | Kani (S)
Crab |
| Renkodai (R)
Crimson sea bream | |



Seared Nigiri

(2 pieces)

- | | |
|--|--|
| Akami (G)
Tuna | Renkodai (G)
Crimson sea bream |
| Chu-Toro (G)
Medium fatty tuna | Tai (G)
Japanese red snapper |
| O-Toro (G)
Full fatty tuna | Kinmedai (G)
Golden eye snapper |
| Sha-Ke (G)
Salmon | Japanese Wagyu (G)
Beef with truffle sauce |
| Hamachi (G)
Yellowtail | Unagi (G)
Grilled fresh water eel |
| Suzuki (G)
Sea bass | |



Sashimi

(3 pieces)



- | | |
|--|---|
| Akami (R)
Tuna | Kinmedai (R)
Golden eye snapper |
| Chu-Toro (R)
Medium fatty tuna | Unagi (G)
Fresh water eel |
| O-Toro (R)
Full fatty tuna | Uni (S)(R)
15 grams of sea urchin roe |
| Sha-Ke (R)
Salmon | Kani (S)
Crab |
| Hamachi (R)
Yellowtail | Hotate (S)(R)
Sea scallops |
| Suzuki (R)
Sea bass | |

Optional: Torched with sweet soy
Gluten-free option available upon request.

Gluten-free option available upon request.

Gunkan Sushi (2 pieces)

O-Toro (R)
Full fatty tuna

Chu-Toro (R)
Medium fatty tuna

Spicy Akami (G)(SE)(R) 
Spicy tuna

Spicy Sha-Ke (G)(SE)(R) 
Spicy salmon

Kani (S)
Crab

Uni (S)(R)
15 grams of sea urchin roe

Petrossian Caviar
12 grams of Petrossian Ossetra Caviar


Avocado 
Avocado with cucumber




Temaki Hand Roll (1 piece)

Akami Avocado (R)
Red tuna with avocado

Sha-Ke Avocado (R)
Salmon with avocado

Spicy Maguro (G)(SE)(R) 
Spicy tuna

Spicy Sha-Ke (G)(SE)(R) 
Spicy salmon

Ebi Tempura (S)(G)
Prawn tempura

California (S)
Crab, avocado and cucumber

Premium Caviar
12 grams of premium caviar

Vegetable 
Mixed vegetables



Uramaki

(8 pieces)



MayaBay King Crab Roll (S)(SE)
King crab, green chilli, and parmesan

Dragon Roll (N)(G)(R)
Salmon, cream cheese, and jalapeño

Rainbow Roll (S)(R)
Crab, avocado, and seafood

Spicy Akami Roll (G)(SE)(R)
Spicy tuna and cucumber

Spicy Sha-Ke Roll (G)(SE)(R)
Spicy salmon and cucumber

Hamachi Roll (G)(R)
Yellowtail, avocado, and truffle dressing

Wagyu Roll (G)(SE)
Japanese wagyu beef with braised mushrooms and chilli daikon

Wagyu Caviar Roll (G)(SE)
Japanese wagyu beef with braised mushrooms, and premium caviar

California Roll (S)(G)(SE)
Crab, avocado, cucumber, and tobiko

Tiger Roll (S)(G)
Prawn tempura, avocado, and crispy leeks

Soft-shell Crab Roll (S)(G)(SE)
Soft-shell crab, tobiko, and creamy wasabi sauce

Foagura Roll (S)(G)(SE)
Roast duck with foie gras and fresh black truffle

Unagi Roll (G)
Grilled fresh water eel and avocado

Vegetable Roll (G)(SE)
Mixed vegetables and basil with spicy sauce

Hosomaki

(6 pieces)



O-Toro (R)
Full fatty tuna

Akami (R)
Red tuna with avocado

Sha-Ke Maki (R)
Salmon

Unagi (G)
Fresh water eel

California (S)
Crab, avocado, and cucumber

Kappa Maki
Cucumber

Avocado Maki
Sliced avocado

(8 pieces)



Akame Tempura (G)(SE)(R)
Crunchy cut roll with tuna tartare

Beef Tempura (G)(SE)(R)
Crunchy cut roll with beef tartare

Crunchy Roll (G)(SE)(R)
Crunchy cut roll with salmon tartare

Sashimi Platter (S)(G)(R)

MIXED SASHIMI PLATTER

Our mixed sashimi platter includes five varieties of sashimi, accompanied with shiso leaves, daikon radish, ginger, wasabi, and citrus.

Rooted in the traditional Japanese culinary practice of ikejime, this artful preparation technique preserves the freshness of the seafood. Sashimi is a delicacy that has been cherished in Japan for centuries and is celebrated for its globally revered status.



MayaBay Platter (S)(G)(SE)(R)

MIXED SUSHI AND SASHIMI PLATTER

Enjoy the best of both worlds with our mixed sushi and sashimi platter, which includes 3 varieties of uramaki, 5 selections of sashimi, and a nigiri platter.

The term "sushi" finds its roots in the Japanese words 'su' for vinegar and 'meshi' for rice. On the other hand, 'sashi' signifies to pierce or stick, and 'mi' refers to meat, highlighting the meticulous art of crafting these dishes. Sushi and sashimi-grade fish represent the pinnacle of seafood quality and are revered delicacies in Japanese cuisine.





The name sashimi comes from its translation, "pierced meat" and is a Japanese delicacy. Sashimi is thinly sliced raw seafood and meat that is characterised by its simplicity and skillful preparation technique.

The art of sashimi lies in the quality of the ingredients and the science behind the delicate preparation process of slicing the raw cuts. Only the highest quality fish is served as sashimi. To appreciate the taste of soft, premium-quality meats, this dish is eaten raw and can be accompanied with wasabi, soy sauce, and pickled ginger to cleanse the palate.

MayaBay Tuna Sashimi

(G) (SE) (R)



TUNA SASHIMI WITH SOY SAUCE AND SESAME

Premium Japanese tuna is delicately cooked on the outside and expertly sliced into exquisite sashimi. Each slice of tuna is adorned with the freshness of spring onion and bathed in a tantalising sauce crafted from sake, smoked soy sauce, and a subtle hint of fruity lime.

This innovative take on tuna sashimi goes beyond tradition, requiring meticulous care and precision in the art of lightly steaming the meat. The result is a delectable and light appetiser where high-quality ingredients shine in their purest, simple form.

MayaBay Beef Tataki

(G) (SE) (R)



BEEF TATAKI WITH SOY SAUCE AND GARLIC

Exquisite flavours of the beef tenderloin are encased in a peppery crust and meticulously seared on all sides, creating an aromatic sensation. Drizzled with a luscious garlic soy sauce and crowned with the crisp freshness of radish cress.

In the tradition of healthy Japanese cuisine, our beef tataki showcases the art of lightly searing the fillet, allowing it to remain rare on the inside. As the king of beef cuts, the fillet's unparalleled tenderness is beautifully presented, akin to the finest sashimi.

MayaBay Scallop Sashimi (S)(G)(SE)(R)



SCALLOP SASHIMI WITH BLACK TRUFFLE

Sweet sea scallops are meticulously sliced and served in their raw perfection. Adorned with a tantalising layer of spicy and crispy tempura flakes, providing a delightful crunch, the dish reaches new heights of texture. Elevating the experience further, a drizzle of truffle mayonnaise and finely sliced truffle shavings impart a rich and luxurious flavour profile.

Japanese sea scallops, renowned for their sweet taste and buttery texture, take centre stage in this exquisite culinary creation.

MayaBay Yellowtail Sashimi (G)(SE)(R)



YELLOWTAIL SASHIMI WITH GINGER AND LIME

Delicate slices of Japanese yellowtail are elevated with a tantalising Japanese wasabi and citrus vinaigrette. The sashimi is generously bathed in a mildly spicy acidic sauce, heightened with the richness of toasted sesame oil and the subtle crunch of finely diced onions.

Native to the Northwest Pacific Ocean, Japanese yellowtail offers a mild and delicate taste with a soft, premium texture. A testament to our commitment to quality, only the finest sashimi is served.

MayaBay Salmon Sashimi (G)(R)



SALMON SASHIMI WITH SHISO AND LEMON SAUCE

Each thin, succulent slice of sashimi-grade Salmon is delicately marinated in our homemade ponzu sauce and crowned with a vibrant mix of cress.

Our carefully selected salmon, known for its health benefits and rich Omega-3 content, showcases a perfect harmony of a buttery texture and the robust flavours of our signature ponzu sauce.



SALADS

AND STARTERS

Salads are essential in Thai cuisine with a contrast of flavours and textures. The term "yam," translating to "mix" in Thai, aptly captures the diverse array of ingredients used, ranging from proteins, vegetables, fruits, herbs, spices, to noodles. The possibilities are nearly endless, reflecting the versatility of Thai culinary artistry.

These salads, prepared with traditional methods involving the meticulous pounding of ingredients using a pestle and mortar, showcase bold and tangy flavours. Light, healthy, and presented in various forms, Thai salads offer a delightful exploration of taste and texture.

Yam Ped Tap Tim

(S) (G) (SE) (N)

DUCK SALAD WITH CRESS, GRAPES, CELERY, AND SWEET PLUM SAUCE

Complex flavours with simple ingredients, our crispy duck salad is topped with mixed cress, sweet grapes, celery, and apple. Sweet plum and sesame dressing coats each piece and elevates the flavours with sweet and aromatic tendencies.

A timeless classic at MayaBay, this dish showcases our culinary prowess, perfectly dressing the salad to accentuate the unique taste of each component.



Yam Kai (S)

SHREDDED CHICKEN AND GRILLED CORN SALAD WITH TOASTED COCONUT

A Thai delicacy, this dish features slow-cooked shredded chicken infused with the aromatic essence of pandan leaves. Tossed with a vibrant medley of finely chopped herbs, toasted coconut, and grilled sweet corn, this salad achieves a perfect balance of flavours.

A revered recipe recreated through the ages, this warm coconut-poached chicken salad delivers a vibrant and healthy explosion of fresh aromas.





Yam Som Tam

PAPAYA AND GREEN
MANGO SALAD (N) 
ADD ON: POACHED LOBSTER (S)

Finely shredded green papaya and sour mango is entwined with fresh tomatoes with softly poached lobster, coated in a dressing that boasts chopped chilies, fish sauce, lime juice, and palm sugar.

The simplicity of the salad belies its bold flavours, deriving from a sauce that perfectly complements the assortment of vegetables and fruits. The full spectrum of tastes, from heat to sourness, sweetness, and saltiness, captures the essence of Thai cuisine.



Yam Woon Sen Nua (S)(G)(R)

SPICY BEEF SALAD WITH
VEGETABLES AND GLASS NOODLES

Marinated, tender beef is tossed with blanched glass noodles in a harmonious union. Fresh mint leaves add a burst of freshness, while toasted rice introduces a nutty essence and a delightful crunch. A robust, tart, and savoury dressing beautifully unites these elements.

Elevating the classic Thai salad, delicacy is thoughtfully curated with the right punch of spiciness and only the most tender cuts of beef.

Wagyu Beef Tacos (4 pieces) (G)

WAGYU BEEF TACOS WITH
AVOCADO PURÉE AND CHIPOTLE

Each piece of the prized Wagyu beef undergoes a meticulous 24-hour marination in our homemade sauce and spices. The pan-fried Wagyu is placed inside deep-fried corn tortillas for a tantalising contrast of textures. Elevating the flavour profile, the tacos are topped with avocado purée infused with chipotle and crowned with the vibrant touch of spring onions.

Served with lime wedges, this dish is a symphony of flavours and textures that showcases the unparalleled tenderness of Wagyu beef.



MayaBay

Tuna Tartare

(G)(SE)(R)

TUNA TARTARE WITH AVOCADO

The finest tuna is diced and gently pickled in vinegar to achieve a perfect balance of tenderness. Served atop an avocado galette, this dish is beautifully complemented by a nutty and aromatic sauce that elevates the simplicity of the ingredients.

A simple yet aromatic dish, the finest quality tuna is used for the base of the tartare. The extraordinary flavour profile is due to the unconventional blend of subtle tastes and textures.



MayaBay

Beef Tartare

(G)(SE)(R)

BEEF TARTARE WITH 20 GRAMS OF PREMIUM CAVIAR

Tender beef, diced to perfection, is tossed with apples, mild chilli paste, herbs, and spices. Delicately topped with caviar, this dish blends the highest quality beef with Asian nuances like wasabi and soy sauce, creating a harmony of textures and tastes.

A dish that is simple and honest in nature with a rich history. Eating raw was associated with freshness, vitality, and health. Over the years, the classic beef tartare has evolved into many variations.



Baked Potato (G)

TWICE BAKED POTATO WITH CHILLI SHISO BUTTER

A thick-skinned Russet potato, oven-baked to a crispy exterior and fluffy interior, is filled with a delicious blend of potato with aromatic shiso, red chilli, butter, chives, and Parmesan cheese. The stuffed potato is returned to the oven for an extra layer of crispiness.

Through a meticulous baking method, this once-simple staple transforms into a crowd-pleasing dish, enriched with a medley of spices and aromatics.



Spicy Wok Aubergine (G)

SPICY WOK AUBERGINE WITH CHILLI BEAN SAUCE

Crispy aubergine is lightly wok-fried and coated in a fragrant chilli bean sauce. Topped with fresh spring onions, this vegetarian dish promises a satisfying texture and an earthy, savoury taste.

The traditional Chinese spicy bean sauce is popular in the Sichuan province where spicy flavours dominate. Bursting with umami from fermented soybeans, it forms the foundation of many exquisite Chinese dishes.





DIMSUM

STEAMED AND FRIED

Dim sums are savoury or sweet Chinese dumplings that can be steamed, deep-fried, pan-fried or poached. With their small size, they offer a delightful array of tastes and flavours, encouraging social dining as groups come together to share these bite-sized wonders.

Crafted with secret, local pastes and fillings, each dim sum presents unique and authentic flavours, meant to "touch the heart" rather than merely satiate the appetite.

Kung (S)(G)(SE)

PRAWN HAR GAU WITH THAI BASIL

Hargau, a classical dim sum, is elevated with the traditional stuffing of prawn, imparting a sweet and plump essence that delivers a delightful crunch. The addition of Thai basil introduces a unique and interesting twist, offering a slight soothing effect to enrich the overall texture and flavour.

The hallmark of a well-crafted har gau lies in its wrapper, traditionally adorned with at least seven, preferably ten or more, pleats. Achieving a delicate, translucent skin that is robust enough not to break is the artistry that defines this dish.



Xiao Long Bao (S)(G)(SE)

CHICKEN AND SHRIMP SOUP DUMPLINGS

Considered as one of the greatest dim sum classics. The filling is composed of diced chicken and shrimp in a hot and tasty broth, held together with a delicate wrapper. It's best savoured dipped in a mixture of Chinese black vinegar and julienned ginger for the perfectly balanced bite.

The name Xiaolongbao refers to a small Chinese dumpling traditionally prepared in a bamboo steaming basket called a xiaolong. Originating in tea houses, the secret to these soup-filled dumplings lies in the well-balanced flavours of its savoury meat filling and rich umami soup within the pleated pouch.



Caviar Crystals (S)(G)(SE)

PRAWN DUMPLINGS WITH 12 GRAMS OF PREMIUM CAVIAR

This is a modern and premium take on a classic dim sum, filled with minced prawn and crowned with caviar. Sturgeon caviar delicately adorns the open face of the dumpling, introducing a velvety texture and rich, nutty flavour to this quintessential appetiser.

Caviar, deemed a highly-coveted delicacy, is a hallmark of haute cuisine, contributing a creamy, buttery, slightly nutty, and salty taste to the dish.



Pu Crystals (S)(G)(SE)

CRAB MEAT AND PRAWN DUMPLINGS

Premium crab meat and prawns are delicately steamed and then adorned with a homemade sweet and spicy sauce, garnished with fresh chives for a delightful finish.

Blending the soft and delicate taste of crab meat with the sweetness and saltiness it offers, these dumplings, enriched with juicy prawns, are a flavourful delight. The use of small prawns intensifies the taste and harmonises well with the flaky crab meat.



Het Crystals

(G)(SE) 🌱

MUSHROOM AND TRUFFLE DUMPLINGS

An exquisite medley of wild mushrooms, such as shiitake, king oyster, and shimeji, is meticulously diced and braised with shaved truffle, soy sauce, oyster sauce, and sesame oil. Coriander is also delicately folded in, introducing a tart, refreshing, and mildly citrusy note to the earthy mushrooms. Each dumpling is then crowned with crispy shallots.

Being among the ingredients that carry umami, the fifth primary taste, wild mushrooms contribute a subtly woody and meaty flavour to the dish.



Mixed Dim Sum Basket

(S)(G)(SE)

MIXED DIM SUM BASKET

The MayaBay mixed dim sum basket presents an opportunity to savour seven distinct dumpling varieties in one serving. From crab and prawn to mushroom and truffle, and prawn har gau, among other unique profiles, each dumpling is a delightful journey. Served with three different Asian-inspired dipping sauces.

In Chinese dining traditions, it's customary to order a diverse selection of dim sum with various fillings for communal sharing. The small, traditional bite-sized portions enable diners to explore a wide array of tastes and aromas to enjoy the diversity of dim sum offerings.



Gyoza

Yasai (G)(SE) 🌱

PAN-FRIED VEGETABLE DUMPLINGS

These delicate parcels are tenderly steamed to perfection and then expertly seared, resulting in a harmonious fusion of textures—crispy on the outside, yet yielding to a sumptuously soft and flavourful centre. Crafted with an exquisite blend of various vegetables and delicate spices, each bite promises a symphony of tastes that captivate the palate.

Gyozas are typically favoured as a delightful appetiser or as a delectable accompaniment to rice or savoury ramen noodles.



Gyoza

Gyuniku (G)(SE)

PAN-FRIED BEEF DUMPLINGS

A well-balanced composition of spicy kimchi and tender beef fillet elevates each dumpling. The pickled cabbage, steeped to perfection, introduces a delightful contrast that complements the crispness of white radish, infusing the dumplings with the rich aroma of Asian spices.

Heightening the culinary experience, each dumpling comes with a side of ponzu sauce, introducing a sharp and tangy note that enhances the overall flavour profile of this enticing dish.



Neua Hor Pang

(G)

PUFF PASTRY WITH BRAISED BEEF

The braised short ribs are slow-cooked to a point just before they would fall apart. The tender meat is then meticulously shredded, blended with various Asian-inspired ingredients, and enveloped in pastry crust before baked to perfection.

Traditionally, beef short ribs are subjected to braising, a cooking method that combines dry and moist techniques involving searing the meat followed by baking it in a liquid. Through proper braising, the typically tough meat of the short rib transforms into a soft and tender texture.



Poh Pia Khai Kung

(S) (G) (SE)

IMPERIAL SPRING ROLLS

Crispy, savoury imperial spring rolls filled with prawns, minced chicken, shiitake mushrooms, and glass noodles. Served with salad, mint leaves, and a sweet and sour dipping sauce.

The authentic Asian-inspired dipping sauce has layers of umami flavours. The "Nahm Pla Raa" in particular adds a distinct savoury characteristic and is combined with various aromatics to reduce the pungency of the sauce.



Duck Spring Rolls

(S)(G)(SE)

BRAISED DUCK SPRING ROLLS

Whole ducks undergo slow braising with a medley of Asian spices, including orange peel, cinnamon, star anise, and peppercorns. The result is perfectly soft and tender duck meat, hand-shredded and combined with a rich house sauce, finely sliced spring onions, and diced red chillies for an added kick of spice.

Crispy spring rolls, a popular Asian appetiser, are meant for sharing among groups at the dining table. With distinctive savoury characteristics, these crunchy delights are paired with a rich sweet sauce, creating a unique and delightful flavour profile.



Vegetable Spring Rolls

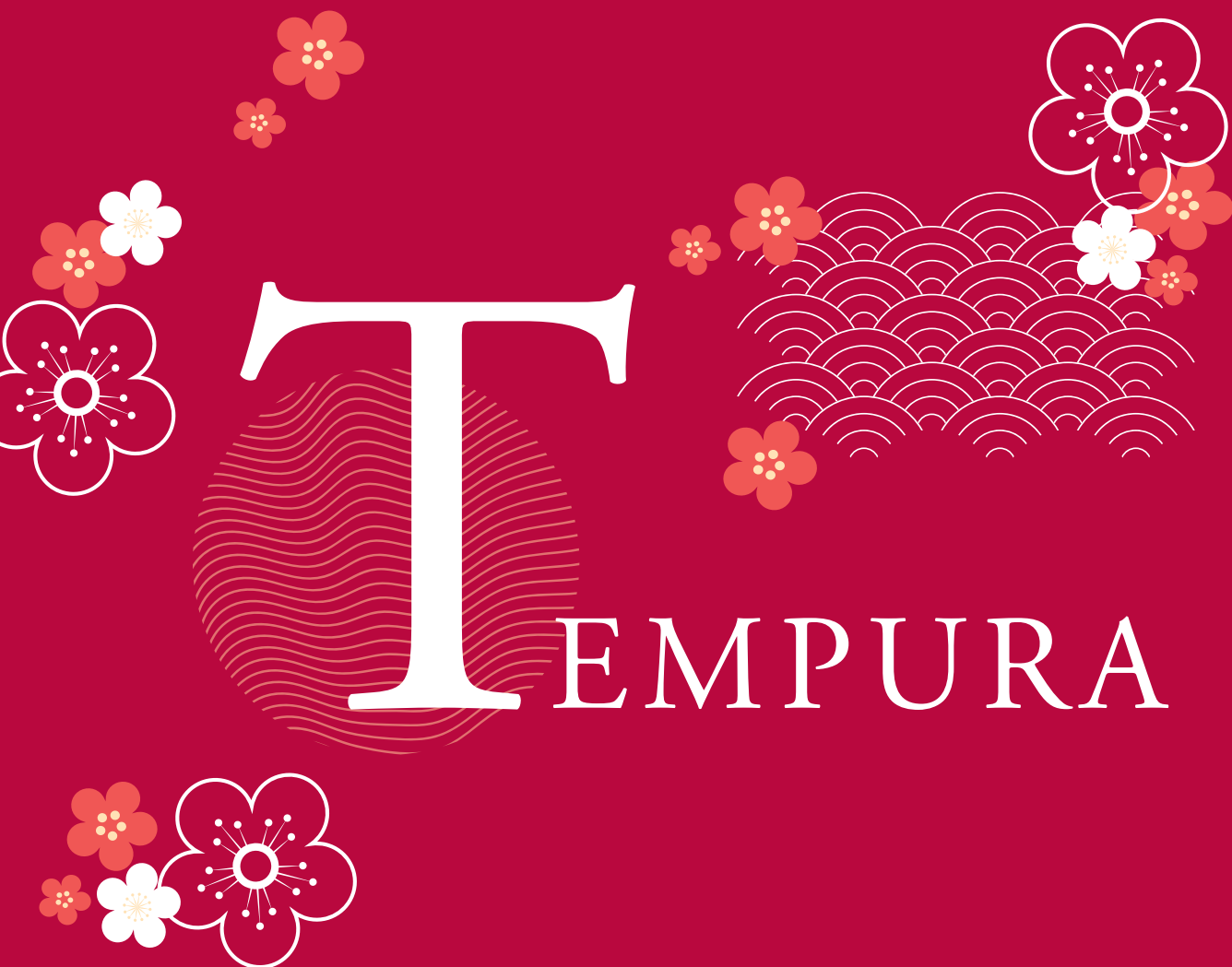
(G)(SE) 🌱

MIXED VEGETABLE SPRING ROLLS

A delicious mixture of Chinese cabbage, carrots, sweet peas, mung bean shoots, garlic, and coriander is wrapped in a delicate spring roll sheet and deep fried for a crispy exterior. The filling is light yet exceptionally flavourful while the exterior wrapper is perfectly crunchy for a well-balanced spring roll.

Asian cuisine places a strong emphasis on incorporating seasonal vegetables, considering them essential ingredients for crafting a variety of dishes.





Tempura is an extremely popular Japanese dish that consists of deep-fried battered seafood, meat, or vegetables, offering a delightful crispiness and golden hue.

Introduced to Japan by the Portuguese in the 16th century, the Japanese refined the cooking technique, employing a thinner batter for a lighter fry that preserves the dish's flavour and golden appearance.



King Crab Tempura

(S)(G)(SE)

KING CRAB LEG TEMPURA WITH SHISO AND SALAD

The delicate and soft crab meat is delicately dipped into a light flour batter and then expertly deep-fried. This technique ensures a juicy and sweet interior while maintaining a deliciously light and crispy exterior.

The king crab, known for its delicate and soft appearance, possesses a distinctive sweetness and meatiness unparalleled by any other crab meat. Prized for its snow-white body and leg meat, the King Crab stands out as one of the most sought-after crab species.



Rock Shrimp Tempura

(S)(G)(SE)

CRISPY ROCK SHRIMP TEMPURA WITH CREAMY SPICY SAUCE

Rock shrimp tails are delicately dusted with potato starch and cooked in a light batter until achieving the perfect crispiness. These succulent crispy tails are then generously coated in a creamy, spicy sauce and finished with a garnish of fresh chilli for an extra kick.

Deep-water rock shrimp, resembling miniature lobsters, get their name from their thick, rock-hard shells. Characterised by a plump profile and an exceptionally crunchy texture, these shrimp are a noteworthy addition to Asian menus.



Ebi Tempura (S)(G)

PRAWN TEMPURA (5 PIECES)

Moist and flavourful prawns are coated in a light Japanese tempura batter and fried until golden. Served with a salty and umami flavour dipping sauce.

Commonly found in Asian recipes, prawns are rich in flavour with sweet and salty notes and a semi-firm texture. This makes it a versatile ingredient to add to any filling. Available year-round and most typically caught in fresh waters.



Yasai Tempura (G) 🌿

VEGETABLE TEMPURA (8 PIECES)

Delicious and crunchy seasonal vegetables are lightly coated in batter and deep fried until crispy and golden in colour. Served with Tentsuyu, a savoury Japanese dipping sauce.

Tentsuyu is a classic tempura dipping sauce, which has an ever-changing recipe. The sauce is dependant on the season and on the ingredients available. Typically, the sauce contains dashi, mirin, and soy sauce and is packed with savoury and umami flavours.





The careful balance of sweet, spicy, sour, and savoury notes in Thai curries not only delights the taste buds but also reflects the country's cultural diversity. From the fiery red curry to the aromatic green curry and the comforting Massaman curry, each variant tells a story that resonates with the local landscapes, history, and the Thai people's deep connection to their culinary roots.

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Geng Gari Kai

(G) 

YELLOW CURRY WITH, CHICKEN, POTATOES, ONION, AND PUFF PASTRY

A spice-driven curry, luxuriously enriched with coconut cream, is crafted using a blend of ground coriander seeds, cardamom, and an array of dried spices, perfectly balanced by the fiery kick of red chilies. This flavoursome curry is served with a medley of vegetables, including carrots, onions, and potatoes, and is baked with a golden puff pastry lid.

Geng Gari, or "aromatic curry" in Thai, has its roots in Indian cuisine and hails from the southern part of Thailand, representing one of the oldest styles of curries.



Geng Dtaeng Kung (S)

RED CURRY WITH PRAWNS AND THAI VEGETABLES

Grilled to perfection, succulent black tiger prawns take the lead in a harmonious blend of Thai vegetables and a homemade curry paste enriched with cracked coconut cream. The final touch involves a generous addition of Thai basil, infusing the curry with a burst of freshness.

Crafting an authentic Thai culinary experience begins with our homemade curry paste—a vital element that defines the rich flavours of our dishes. Particularly, our red curry, distinguished by a slightly thicker texture compared to its green counterpart, is celebrated for its medium-spiced profile and strikes a delicate balance between salty and sweet notes.



Geng Panaeng Nua (S)(N)

PANAENG CURRY WITH BEEF TENDERLOIN AND THAI BASIL

Presenting a distinctive red curry style, our culinary creation involves wok-tossed beef tenderloin paired with tenderstem broccoli, potatoes, and Thai aubergines. This curry is characterised by the bold richness of red chilli, the fragrant aroma of Thai basil, and the creamy essence of peanut paste.

Panaeng curry, hailing from central Thailand, is a robust and well-loved Thai curry named after an island near Malaysia. It is distinguished from other Thai curries by the inclusion of whole spices such as cinnamon, coriander seeds, and nutmeg.



Geng Gwio

Kai (s) 

GREEN CURRY WITH CHICKEN AND THAI VEGETABLES

Our homemade curry paste, a vibrant blend of dry aromatics, zesty ginger, and lemongrass, is generously infused with the aromatic essence of Thai basil. In the cooking process, this aromatic paste is harmoniously combined with coconut milk and coconut cream, enveloping succulent chicken breast, Thai pea, and Thai eggplants.

This curry stands out as one of the most beloved and timeless selections in Thai cuisine, a staple that is present on nearly every Thai restaurant menu.



Geng Gwio

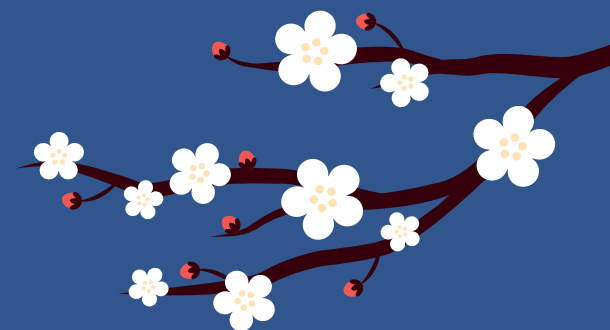
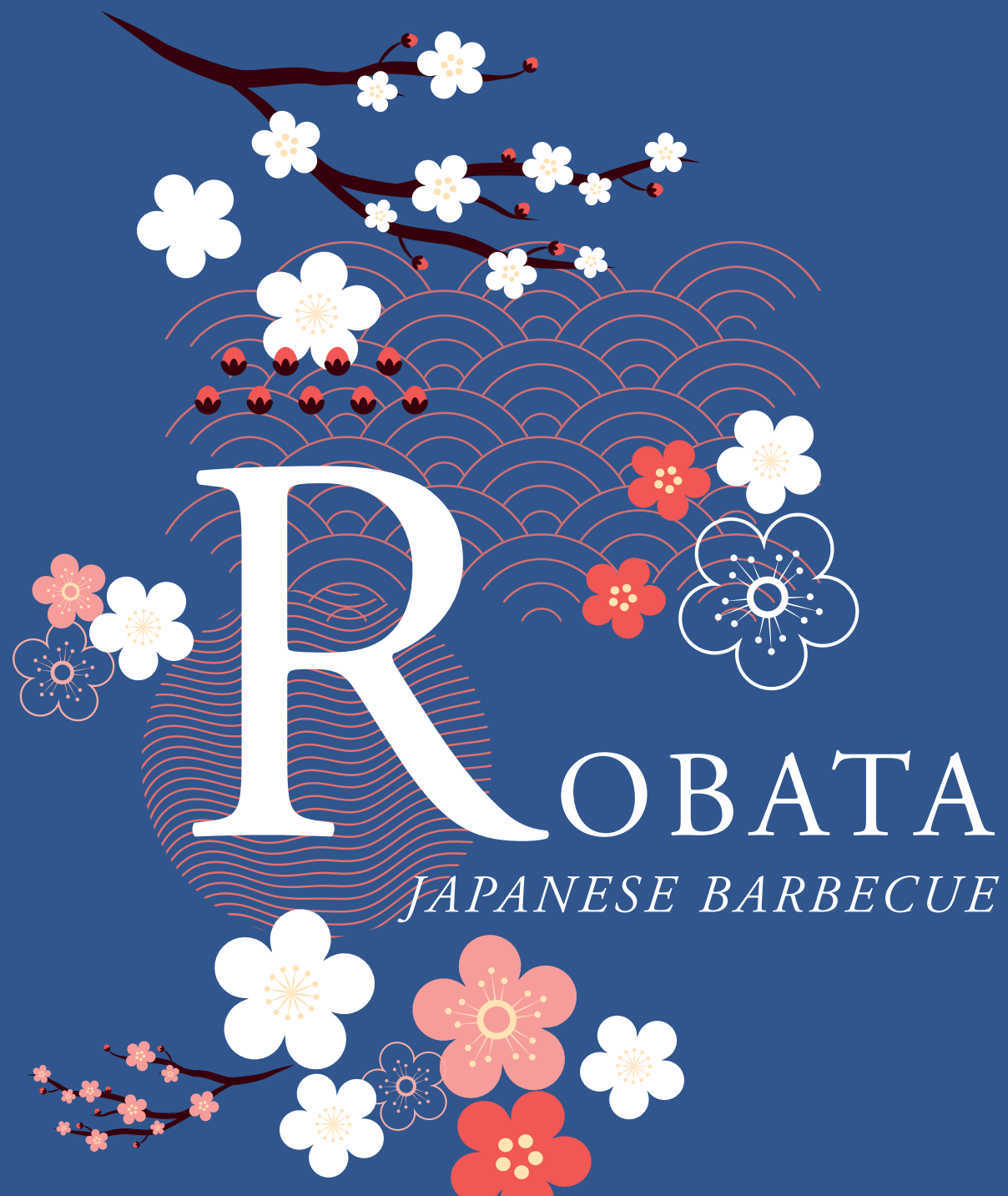
Phak  

GREEN CURRY WITH VEGETABLES

With exotic vegetables like Thai pea eggplant and apple eggplant, this curry achieves a perfect balance of firm textures, rich flavours, and a subtle bitterness. The hallmark of this curry is its intense heat, complemented by the natural sweetness derived solely from the coconut cream.

The small, unripened Thai green chilies, with a moderate level of heat, blend seamlessly with citrus-infused elements like galangal and lemongrass, along with an array of dried spices. The curry is finished with additional Thai basil leaves, giving it an extra layer of depth and flavour.





Robatayaki, also known as robata, is a style of cooking originating from Northern Japan, referring to the cooking of food over hot charcoal on an open fire. The intense heat from the charcoal caramelises the exterior of the protein or vegetable while preserving the juicy and tender interior. Any type of meat, seafood, or vegetable can be prepared robata style.

This method of robata cooking is said to have originated with Japanese fishermen. The technique behind robata grilling is to have the juices from the fat drip onto the coals and cause a little puff of smoke that rises up and enhances the flavour of the dish.



Lamb Cutlets Yakiniku

(G)(SE)

LAMB CUTLETS WITH YAKINIKU SAUCE

Tender lamb cutlets are prepared and marinated in a sweet and aromatic Japanese style Yakiniku sauce. They are grilled over the barbecue for a deliciously smokey aroma and crispy exterior texture. Juicy on the inside, the lamb cutlets are full of flavour with a soft texture.

Japanese style Yakiniku sauce can be used to grill a variety of different meats over the barbecue. The style of Yakiniku focuses on drawing out the natural flavour of the meat. The name of the sauce is derived from the Japanese word "yaki" meaning grilled and "niku" meaning meat.



Yakitori

(5 pieces) (G)

CHICKEN SKEWERS IN A HOMEMADE YAKITORI SAUCE

A popular Japanese dish, tender, chicken skewers are grilled and basted with a homemade yakitori marinade.

Kushiyaki, enjoyed as street food and served in many restaurants all over Japan, is a popular grilled dish. There are many variations of this dish including seafood, vegetables, meat, and minced items. The sauce is normally a dark, beautiful soy-based marinade with basting being the key to retaining the flavours of the skewered meat.

Wagyu Crispy Garlic (G)(SE)

GRILLED JAPANESE A5 WAGYU WITH TRUFFLE MAYONNAISE

A5 Wagyu beef, known for its exceptional tenderness, undergoes a marination process in mushroom soy before being expertly grilled over hot coals. The dish is elevated with crispy ginger, garlic, and a decadent truffle mayonnaise.

Wagyu beef, hailing from Japan, is renowned as one of the finest beef varieties globally. This premium beef is sourced from four distinct types of Japanese cattle, each originating from different regions within Japan.



Gindara no Saikyo Miso Yaki (G)

BLACK COD WITH MISO AND HONEY

Rich black cod is briefly steeped in a Japanese sweet miso sauce and cooked over smoking embers. Adding character to the dish, a sweet and acidic miso sauce is served alongside the grilled cod.

During the cooking process, the fat of the fish drips over open coals and results in a slightly smokey flavour and a glazed golden colour. The acidity of the miso sauce provides a rich umami flavour.

Additional gold leaf available upon request.



Chilean Sea Bass

(G)

CHILEAN SEA BASS MARINATED IN SPICY MISO

Chilean sea bass is briefly marinated in a spicy miso sauce and cooked over the charcoal grill to caramelize the exterior. A delicious and lightly smoked flavour is present when cooking the fish robata style.

A rich and buttery whitefish, the Chilean sea bass features thick and flaky meat. Cooking the sea bass over a long period of time over the open grill tightens the fibres of the meat giving it a firm texture. Briefly marinating it in a spicy miso sauce adds an element of umami creating a depth of flavour that is characteristic to Japanese cuisine.

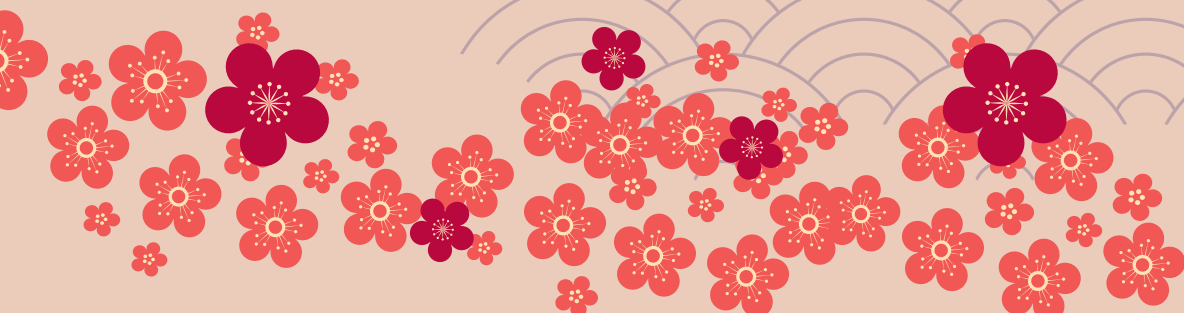




With great precision and care to the methods of preparation, a harmonious blend of Asian flavours come together in these speciality dishes.

Packed with intense heat and flavourful spices, these selected dishes are a true representation of the MayaBay brand.

SPECIALITIES



Neua Yang

(S) (G) 

CRYING TIGER SIRLOIN STEAK

Marinated for twenty-four hours, tender beef is expertly cooked over an open flame, creating a delightful charred exterior and a juicy, flavourful interior. It is then served with a sweet and spicy sauce, adding a perfect balance of heat and sweetness.

The "crying tiger" is a popular Thai dish, aptly named for the intense heat of its chilli sauce, believed to be potent enough to make even a tiger shed tears. This spicy, savoury, and aromatic sauce serves as a perfect complement to the tenderness of the steak.



Prik Pao Mangkorn

(S)(G)

WOK LOBSTER WITH MIXED VEGETABLES IN PRIK PAO SAUCE

In this delectable dish, succulent poached lobster tail and crisp mixed vegetables are skilfully stir-fried and coated in "Nam Prik Pao," a Thai chilli jam.

Traditionally, there are two versions of this labor-intensive sauce, involving either grilling the ingredients or frying them in the wok. The result is a slightly thick, umami-rich, sweet, and spicy sauce. The chilies, when charred, contribute a smoky complexity to the cooking paste. The final touch involves the addition of palm sugar, imparting a delightful butterscotch-type sweetness to this culinary masterpiece.



Pad Thai

STIR-FRIED RICE NOODLES WITH:
CHICKEN (G)(N)
PRAWN (S)(G)(N)
LOBSTER (S)(G)(N)
TOFU (G)(N) 🌱

An incredibly versatile dish, stir-fried noodles are tossed with a medley of crunchy vegetables and a choice of protein—be it prawn, chicken, lobster, or tofu. The dish is elevated with the addition of crushed peanuts, providing a delightful crunch, and a squeeze of fresh lime for a burst of acidity.

Pad Thai stands out as one of the most beloved dishes in Thai cuisine. This iconic dish tantalises the taste buds by hitting all five flavour notes - the sweetness, sourness, bitterness, saltiness, and umami.



Maya Crispy Duck (S) (G) (SE)

CANTONESE DUCK WITH
PANCAKES, VEGETABLES, AND
HOISIN SAUCE

The Cantonese duck is meticulously prepared days in advance, undergoing a specialised drying-out process that results in perfectly crispy skin. Served alongside a selection of crudités, a delectable dipping sauce, and homemade pancakes.

The Cantonese style roast duck preparation demands skill and dedication to render out the duck fat and achieve the desired crispy skin. The unique aspect of this dish lies in its interactive presentation, allowing each diner to assemble it according to their personal preference.



King Crab Leg (s)

KING CRAB LEG WITH WASABI GRATIN

Wild caught red king crab is delicately poached and steamed for a soft and juicy texture. Covered with wasabi mayonnaise, the king crab leg is lightly grilled to achieve a slightly caramelised texture and appearance.

The culinary term of gratin derives from the crust element. The simplicity and richness of the dish comes from the unique combination of king crab meat and Japanese horseradish.



Pad Prik Kang Nua (S)(G)

WOK FRIED BEEF WITH RED CURRY AND LIME LEAVES

This dry-style curry stir-fry is a culinary delight, featuring a rich red curry paste and flavourful beef tenderloin. The high-heat wok cooking method cooks the succulent beef with red onions, smoky shiitake mushrooms, and the essential Thai basil. Coconut milk is added to deglaze the wok, creating a rich sauce that coats each ingredient.

Finished with fresh basil leaves, the dish boasts a smooth and spicy taste with citrus undertones from the lime leaves, offering a harmonious blend of Thai-inspired flavours.





SIDE DISHES

Asian culture places a significant emphasis on the communal aspect of dining, recognising that food serves as a unifying force. Meals provide an opportunity for friends and family to gather, socialise, and strengthen their bonds. The tradition of sharing dishes is integral to Asian food culture, fostering a sense of togetherness.

Complementing robata dishes, specialties, and rich curries, garnishes for the entire table enhance the dining experience. A diverse array of fragrant side dishes is offered as alternatives to plain white rice, ranging from grilled vegetables to Thai-style bread, providing a delightful variety to suit different preferences.

Vegetable Fried Rice (G) 🌱

MIXED VEGETABLE FRIED RICE

Mixed vegetable fried rice is a wholesome and flavourful dish that harmoniously combines the goodness of fresh vegetables with the satisfying simplicity of fried rice. The rice is expertly seasoned with soy sauce, garlic, and ginger, resulting in a delectable blend of savoury and aromatic notes.

Mixed vegetable fried rice is not only a delicious standalone dish but also a fantastic way to use up leftover rice and various vegetables, making it both practical and flavourful for a quick and satisfying meal.



Kimchee Fried Rice 🌶️

SPICY KIMCHEE FRIED RICE

Kimchee fried rice marries the bold and tangy flavours of kimchee with the comforting simplicity of fried rice. This Korean-inspired delight usually consists of stir-fried cooked rice blended with kimchee, a fermented cabbage dish, complemented by a mix of vegetables, protein, and seasonings. Ingredients like soy sauce, sesame oil, and green onions add depth to the overall savoury profile.

The kimchee contributes a punch of umami, while its natural acidity adds a delightful tanginess to the dish.



Egg Fried Rice 🌱

EGG FRIED RICE

Fluffy grains of steamed jasmine rice are wok-fried with scrambled egg, adding both texture to the rice and a golden hue to its appearance.

Fried rice, originating from China, has become one of the most versatile dishes. Its introduction to Thai cuisine occurred during the late 19th century with the extensive immigration of Chinese communities to Siam. As food stalls gained popularity, rice became a significant component of the Thai culinary repertoire.



Khao Niao Yang 🌱

GRILLED COCONUT STICKY RICE

Soaked overnight, sticky rice is cooked in coconut milk to allow the rice to absorb the natural flavours. Once cooled, sticky rice is grilled in a banana leaf and served piping hot.

Wrapping sticky rice in banana leaves is a popular Asian-inspired technique to impart the rice with a wonderful aroma and flavour. Banana leaves are not meant to be eaten but rather a method to wrap and hold the glutinous rice.



Pak Phak Ruam (G) 🌿

MIXED VEGETABLES WITH SOY SAUCE

This vibrant medley of mixed vegetables harmonises the crisp freshness of broccoli, the colourful crunch of capsicum, the subtle sweetness of baby corn, and the refreshing crispness of snow peas all coated in a delicious soy sauce.

What unites these diverse flavours is our expertly crafted soy sauce, adding a rich umami depth without overshadowing the natural goodness of the vegetables. Whether enjoyed on its own or as a flavourful side, this dish promises to tantalise the senses.



Roti (G) 🌿

THAI FLATBREAD

Wheat flat bread is pan-fried and often served as a side dish.

A popular bread recipe in South Asia, it is often served with curry dishes or soups and sauces to absorb the delicious flavours and spices of the dish.



Pad Pak Bung (G) 🌿

WATER SPINACH SPROUTS WITH FRIED SHALLOTS

Fresh water spinach is stir-fried in a garlic Asian bean curd. Topped with crispy shallots for added texture.

Morning glory is the name of a popular Asian flower that mostly blooms in the early morning. Its thick but hollow stem creates a crunchy texture and juicy interior when cooked. The base of the sauce has similar flavour tones to that of the Japanese miso and is steeped in the same manner, adding a deep and delicious umami flavour to the stir-fry.



Stir-Fried Potatoes (G) 🌿

STIR-FRIED POTATOES WITH SOY AND GINGER

New potatoes are stir-fried with garlic, sliced green chilli, and fresh ginger, creating a vibrant and aromatic dish.

Thai cuisine is known for its intense flavours and heat. Authentic and simple ingredients like green chilli and fresh ginger impart a delicious, fiery kick to the dish.



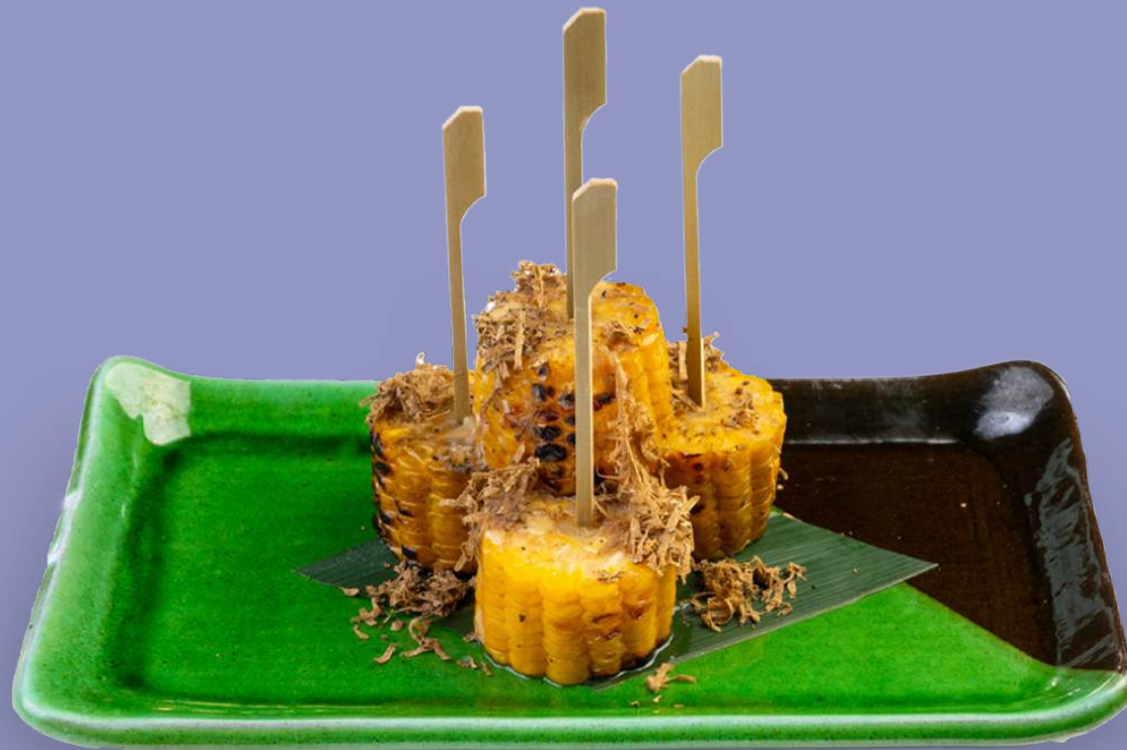
Grilled Corn

GRILLED SWEET CORN WITH TRUFFLE BUTTER

Steamed corn is seasoned with salt, pepper, and olive oil, before being cooked over wood to add a beautiful smoky flavour from the grill.

Elevating the dish, the corn is brushed with rich truffle butter and served with a generous amount of grated truffle.

This intricate preparation results in a dish that not only showcases the natural sweetness of the corn but also introduces layers of smokiness and earthy truffle notes, offering a truly indulgent and aromatic experience. The delightful interplay between the sweet crunch of corn on the cob and a hint of smoky char renders this side dish truly exceptional.



Avocado Salad *(G)(SE)*

AVOCADO AND TOMATO WITH MIXED LEAVES

An ensemble of mixed lettuce varieties is artfully combined with sweet tomatoes and creamy avocado, harmonised by an Asian-inspired vinaigrette that beautifully ties together all the elements.

The spectrum of Thai salads encompasses a rich variety, with hundreds of unique iterations. Broadly, these salads fall into four distinct categories: yam, tam, laab, and pla. Despite sharing many core ingredients, each category possesses defining characteristics that contribute to the diverse and dynamic landscape of Thai salads.

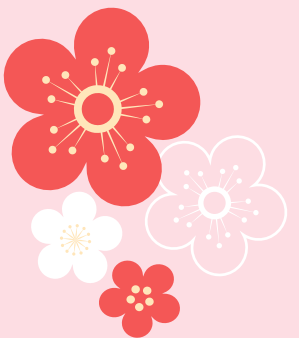




The best way to end a culinary journey is on a sweet note. Inspired by Asian desserts, our menu features a selection of light dishes that celebrate rich and natural flavours.

Thai desserts are distinguished by the infusion of tropical fruits, coconut milk, fruit syrups, and sweet sticky rice. In contrast, Japanese desserts showcase elements like a rice base and red bean paste.

For chocolate connoisseurs, the signature MayaBay desserts are sure to delight. The dessert selection promises a delightful fusion of diverse tastes and textures, ensuring a satisfying end to your culinary experience.





Mochi has been a favourite dessert in Japan for over 2000 years. It is traditionally eaten during various festivals including Mochitsuki, the New Year's ceremony.

This pastry is made from piled sticky rice and is steamed for a soft and elastic texture that conceals a scoop of ice cream at its centre. These mochi, with a powdered and translucent shell, are available in a wonderful range of flavours.

A note to fans and gourmands, our MayaMoki corner offers these artisanal Japanese treats to enjoy in the restaurant or for take away.



MayaMoki

TRADITIONAL JAPANESE MOCHI
(CHOICE OF 3 OR 5)

Our MayaMoki, a sticky rice preparation with a creamy centre and a fondant coating, are available in a selection of flavours. They can be served at the table in 3 or 5 pieces or can be packed to take away and enjoy at home.



Maya Sphère

2024 (G)(N)

CHOCOLATE SPHÈRE WITH CHOCOLATE AND ALMOND SAUCE

A crispy almond biscuit base is layered with a sweet and crunchy crepe. Nestled within a rich dark chocolate sphere is a luscious Janduja milk chocolate centre, boasting the essence of roasted hazelnuts and a velvety salted caramel filling. The grand finale comes as a rich chocolate sauce is poured upon serving and the sphere collapses into a warm, chocolate delight.

Every season reveals a new gourmet flagship dessert. For chocolate connoisseurs, this heavenly dark chocolate dessert is sure to amuse the palate and is a delightfully interactive experience.



Pandan Milk Sponge

(G) (N)

PANDAN MILK SPONGE CAKE WITH LEMONGRASS ICE CREAM

This light and airy sponge cake is luxuriously soaked in a blend of cream, evaporated milk, and condensed milk, infused with the aromatic essence of pandan leaves. To elevate the experience, crunchy nuts are meticulously caramelised and layered on top, offering a delightful contrast in texture. Served alongside a scoop of lemongrass ice cream for a refreshing balance of flavours.

Loosely based around the famous "Tres Leches" dessert, this steamed sponge cake is steeped in three varieties of milk and cream in order to achieve a dense and moist cake with a sweet flavour throughout.



Coconut Tacos (G)(N)

EXOTIC COCONUT CHEESECAKE TACOS WITH MANGO

Fresh sweet mango and tangy passionfruit crown a luscious coconut and cream cheese filling, all enveloped in a delicate white chocolate and coconut tuile.

The tuile, a classic French cookie, is crafted by combining grated sweet crepe with white chocolate and grated coconut, resulting in a fine and crispy shell. This textural masterpiece provides the perfect contrast to the creamy and indulgent interior, creating a symphony of flavours.



Candyfloss

CANDYFLOSS (CHOICE OF ORIGINAL OR WITH CHOCOLATE SAUCE)

Fluffy candyfloss is available in its original flavour or with a drizzle of chocolate sauce.

Liquified or granulated sugar is spun at a high speed in order for the molten sugar to solidify and send the particles into a spinning head, resulting in fluffy candyfloss. Several flavours and colours have been invented throughout its history and is a popular festival treat.



Cherry Blossom Soufflé (G)(N)

CHERRY BLOSSOM SOUFFLÉ WITH PISTACHIO ICE CREAM

Our egg-based soufflé is infused with the finest cherry blossom tea. This exquisite dessert features a creamy custard-like filling, expertly balanced with an airy and soft exterior. Accompanied by a rich pistachio ice cream, the combination of floral notes from the cherry blossom tea and the nutty richness of pistachio creates a harmonious taste.

Abundantly present during springtime in April, the fragrant and vibrant Japanese cherry blossoms contribute a plump and exquisite flavour to the soufflé. This culinary fusion captures the essence of both French sophistication and the subtle beauty of Japanese floral notes.



Chocolate Spring Rolls (G)

CHOCOLATE SPRING ROLLS WITH MANGO SAUCE

Deep fried egg spring roll wrappers are filled with a chocolate ganache and served with a refreshingly sweet mango dipping sauce.

Popular in Indonesia, these chocolate spring rolls are typically served with the addition of banana, which makes it a very simple and loved combination of soft chocolate and ripe banana.



Khao Niao Ma Muang

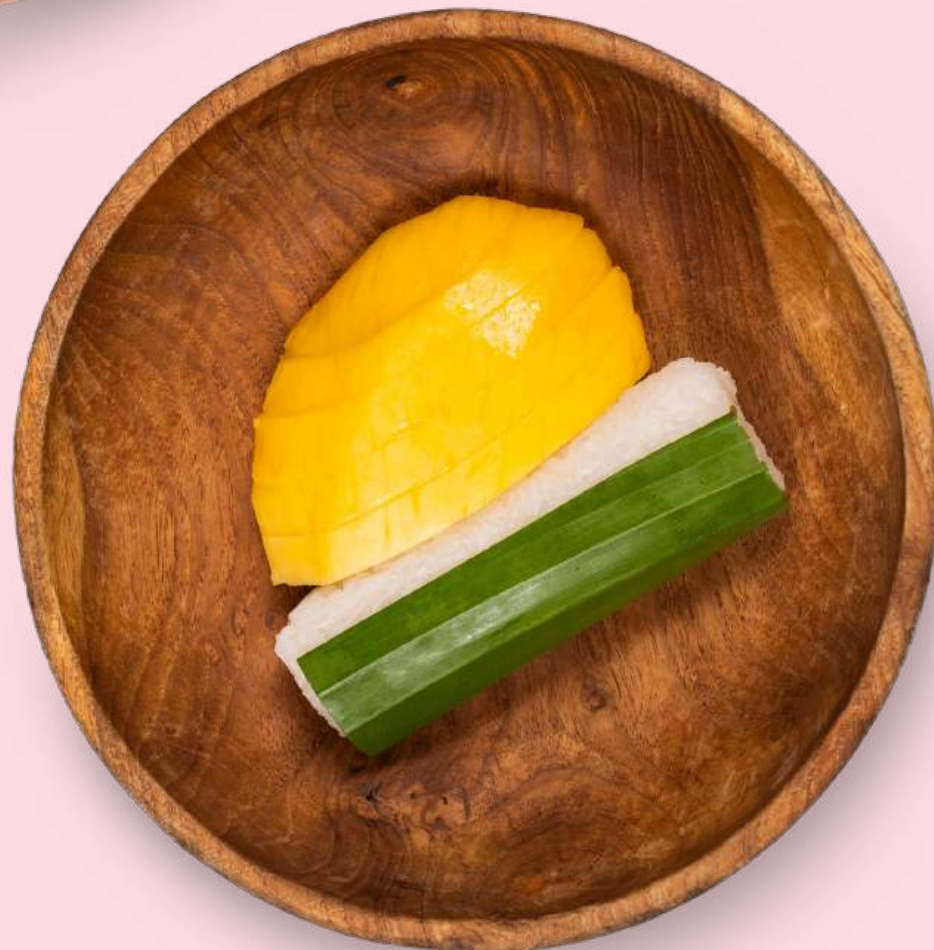
(SE) 🌿



FRESH MANGO WITH STICKY RICE

Steamed rice grains are combined with a blend of sugar, coconut cream, and fragrant pandan leaves. The lush and creamy essence of the rice forms a harmony with the freshness and sweetness of Thai mango slices.

Thailand is acclaimed for having the best sticky rice and the sweetest mangoes worldwide. This classic Thai dessert is renowned in the country, being one of the most popular recipes.



Ice Cream and Sorbet



SELECTION OF ICE CREAMS AND SORBETS

Fresh and natural products are used to make homemade ice creams and sorbets. Choose from a selection of daily flavours.

Well known across the globe, ice cream has been renowned for its diversity of flavours. Asian-inspired ice cream can range from matcha green tea to banana, pandan or coconut. Exotic sorbets such as mandarin, mango or lychee are perfectly refreshing and ideal to end the meal on a sweet note.



Intensely Chocolate Fondant (G) 🌿

CHOCOLATE FONDANT WITH VANILLA ICE CREAM

A petite chocolate cake, boasting a tender outer layer, encases a luscious hot chocolate paste at its centre. The soft chocolate cake perfectly pairs with the pudding-like chocolate filling, creating a decadent treat. The addition of vanilla ice cream provides a refreshing counterpoint to this indulgent dessert.

Claimed to have been created by Michelin chef Michel Bras in 1981, the key to this fondant is the baking time and temperature.



Dessert Platter (G) (N) 🌿

ASSORTED DESSERT PLATTER

Ideal for sharing, indulge in our decadent dessert platter. The selection includes pandan milk cake, cheesecake tacos, ice cream, MayaMoki, fresh mango slices, candyfloss, and our signature Maya Sphère.

Featuring a diverse array of sweet flavours and meticulously crafted combinations, our dessert platter serves as the perfect conclusion to your MayaBay culinary journey.





MAYABAY

MayaBay Dubai depicts a new era in Asian dining, embodying an unrivalled fusion of epicurean delights, a flawless ambiance, and minimalist decor that contributes to the ineffable elegance of this Monégasque institution. Offering a culinary journey rooted in traditional yet innovative Thai and Japanese flavours, curated to appeal to Dubai's ever-evolving palate, the menu showcases specialties that evoke the essence of Asian culture, creating a delightful sensory experience.

Originating in Monaco, the inaugural MayaBay restaurant made its debut 15 years ago. Since then, the establishment has consistently expanded its global presence while maintaining its distinctive concept and high level of service. In 2023, a new restaurant opened in Porto Montenegro, followed by Riyadh in 2024 and Mykonos in 2026. The MayaBay expansion now takes a new direction with the opening of the first Maya Hotel, a luxury boutique hotel in the legendary ski resort of Courchevel 1850, also accompanied by a MayaBay restaurant.





MAYABAY MONACO
THAI SIDE



MAYABAY MONACO
JAPANESE SIDE



MAYABAY PORTO
MONTENEGRO



MAYABAY RIYADH



MAYABAY COURCHEVEL





MAYABAY MYKONOS



In our restaurant, you'll find the full range of caviar and smoked salmon which has made the reputation of this famous Parisian house. Petrossian products are also used by our Chefs in the recipes of our establishments.




MAYABAY
THAI-JAPANESE

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