



MAYABAY

THAI - JAPANESE

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GOKAN

THE 5 SENSES

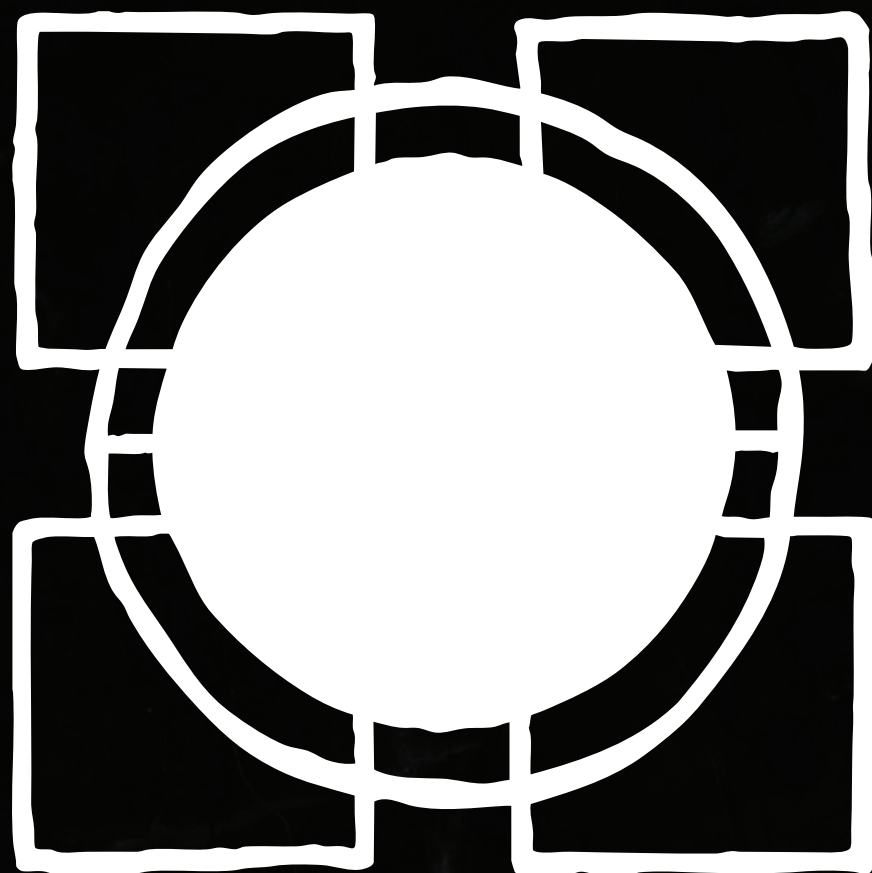
Gokan inspired Menu is a sensory-driven concept crafted to engage all five senses—*sight, sound, smell, taste, and touch.*

By thoughtfully integrating unique visuals, aromas, flavours, textures, and subtle sounds, Gokan transforms each cocktail into a multi-dimensional sensory experience, making every sip a journey for the senses.

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THE 5 SENSES

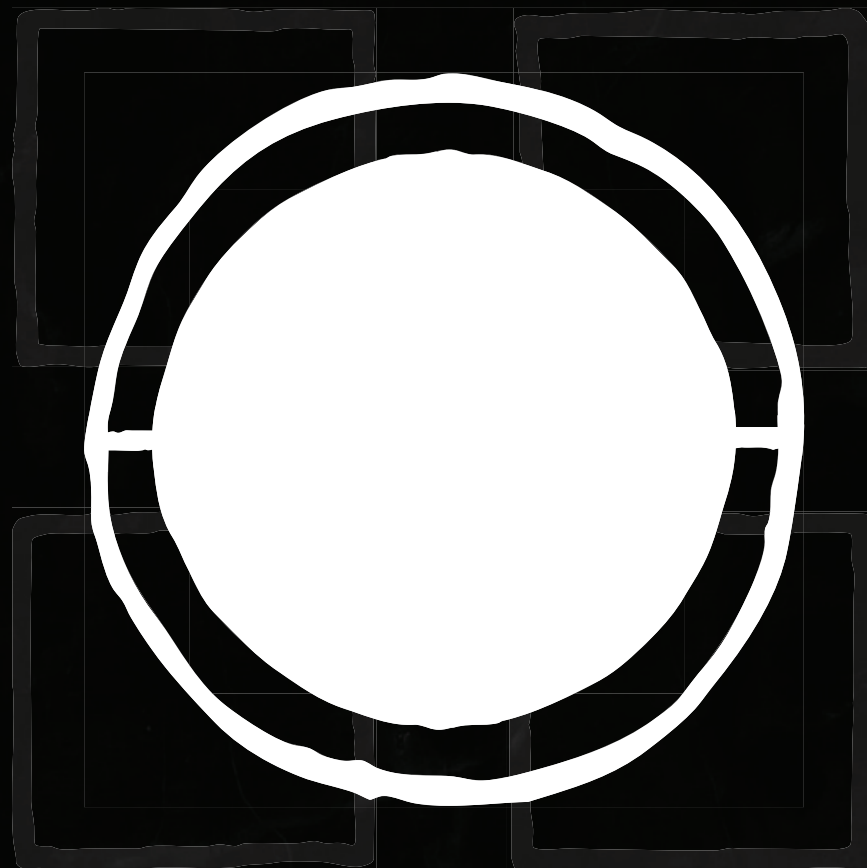


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SIGHT

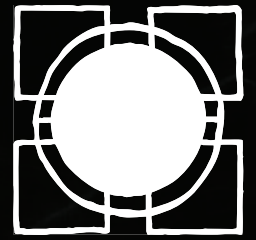


MENU

MAYA THAI
PICKLE ME UP!

PRICE FOR ALL DRINKS IS AED 85

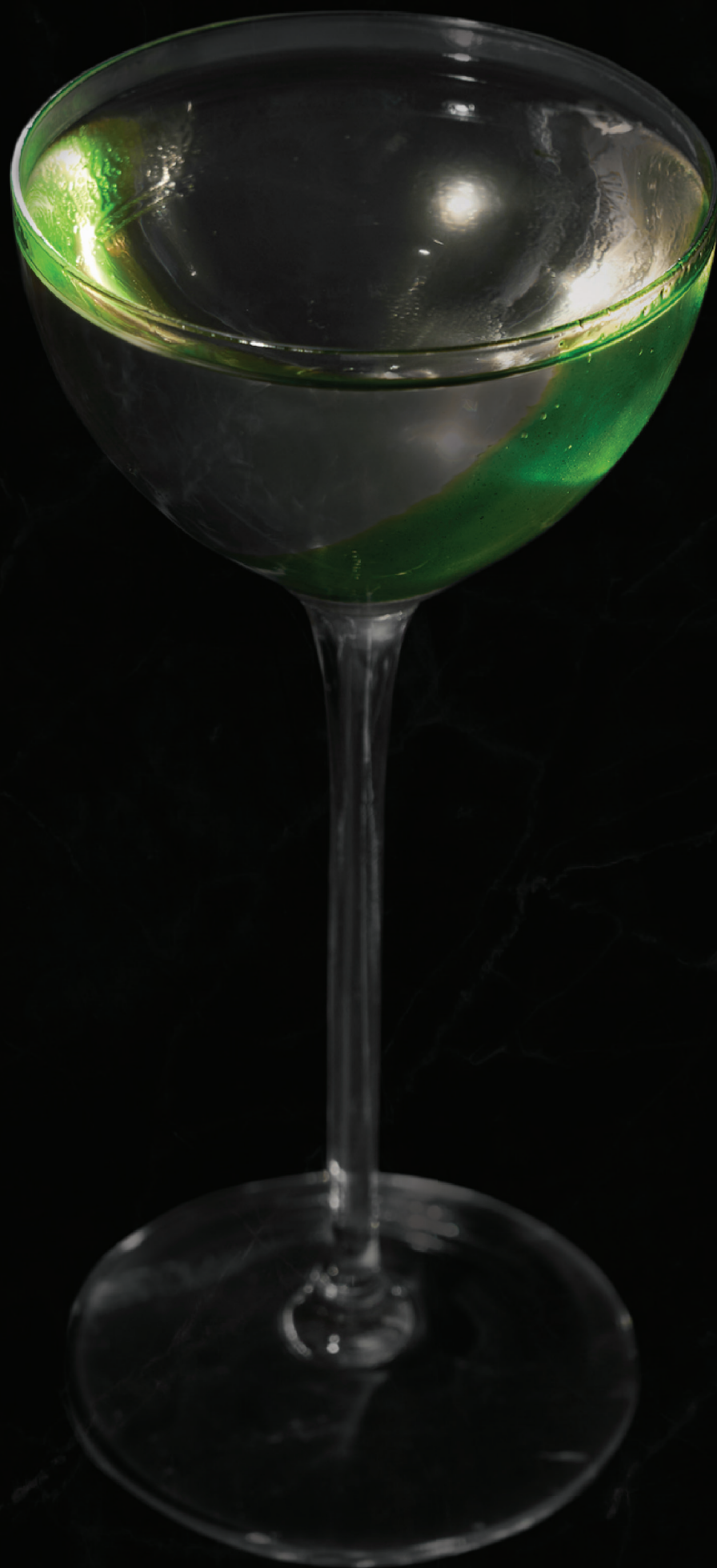
SIGHT



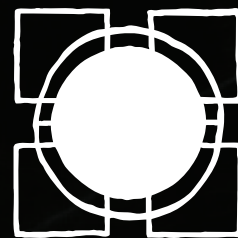
MAYA THAI

Our creative take on the classic Mai tai, with a green Matcha Paint will aesthetically please the EYE and change colour of the drink, from transparent to light green, while releasing Matcha Flavour!

BACARDI WHITE RUM, FUJI APPLE DISTILLATE, THAI BASIL WINE,
PENJA PEPPER, EDIBLE MATCHA PAINT



SIGHT



PICKLE ME UP!

A Gin & Tonic with a twist,
the Drink will Glow under UV LIGHT.

BOTANIST GIN, PICKLED GINGER, YUZU WATER, TIMUR BERRY,
LONDON ESSENCE TONIC, ULTRAVIOLET



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SMELL

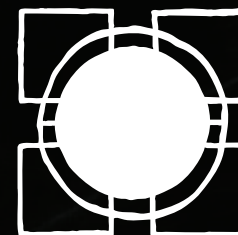


MENU

NASHI MARTINI
ORANGE SHOKUPAN

PRICE FOR ALL DRINKS IS AED 85

SMELL



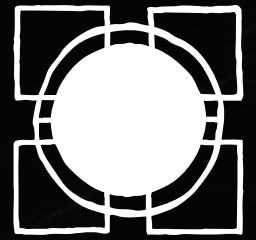
NASHI MARTINI

All the fruity and aromatic Japanese elements in a glass. This Snappy, fresh and light martini style is enhanced with Perfumes of sesame scent, leaving the guest wondering what the smell could be. Sesame is a great matching flavour with Nashi Pears.

GREY GOOSE NASHI DISTILLATE, RAMBUTAN WATER,
UMESHU PLUM WINE, ST. GERMAIN, YUZU WATER



SMELL



ORANGE SHOKUPAN

An orange marmalade on Toasted bread in a Liquid Form, Japanese Bread (shokupan) will evoke a memory on the palate of having breakfast with Japanese citrus marmalades with bread. The garnish will be an explosion of mini pearls on a thin cracker.

BLOOD ORANGE COINTREAU, TOASTED BREAD HYDROSOL,
GRAPEFRUIT, BRUICHLADDICH CLASSIC LADDIE WHISKY



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HEARING

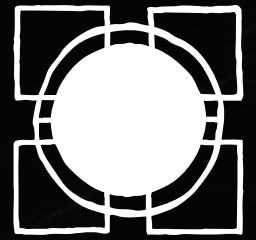


MENU

CANDY POP NEGRONI
ONE WAY TICKET TO BANGKOK

PRICE FOR ALL DRINKS IS AED 85

HEARING



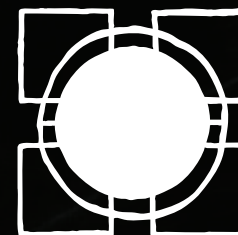
CANDY POP NEGRONI

A classic negroni with a MayaBay flair. For the sound effect this Cognac based Negroni is garnished with a wooden spoon filled with “Popping Candies”, rest assured the ears with tingle.

REMY VSOP COGNAC, CAMPARI, SWEET VERMOUTH,
PANDAN & COCOA BUTTER WASHED



HEARING



ONE WAY TICKET TO BANGKOK

A tropical Rum Sour with a Thai & Japanese touch.
In this case the sound is an Onomatopoeic Anime
text on Rice Paper.

MOUNT GAY ECLIPSE RUM, PINEAPPLE SHERBET,
GINGER PAPAYA, VEGAN FOAM



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TASTE



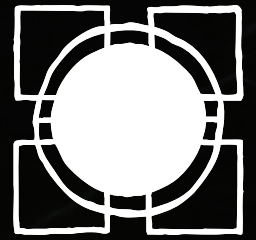
MENU

MANGO STICKY RICE

TOM YAM

PRICE FOR ALL DRINKS IS AED 85

TASTE



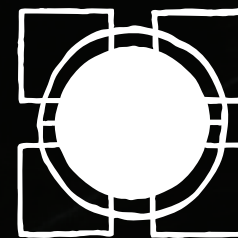
MANGO STICKY RICE

A light fizzy drink with the flavour of the traditional dish originated in Thailand. The Cocktail will be served with Hot Coconut Foam giving to the taste an Hot & Cold contrast on the palate.

MANGO WINE FORTIFIED, RUE BERRY, TOASTED RICE ORGEAT, BUBBLES



TASTE



TOM YAM

A culinary approach of the famous Tom Yam soup, with a pickle cherry tomato. The drink will be heating the palate with a Home-made bell pepper Birds Eye chilli liquor.

PATRON REPOSADO, MEZCAL, BIRD EYE CHILLI,
COCONUT KAFFIR LIME LEAF, SOUR TOMATO WATER



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TOUCH



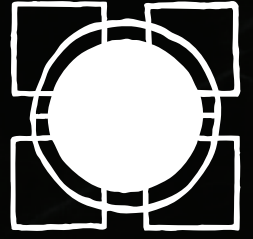
MENU

BIG IN OSAKA

WASABI GIMLET

PRICE FOR ALL DRINKS IS AED 85

TOUCH



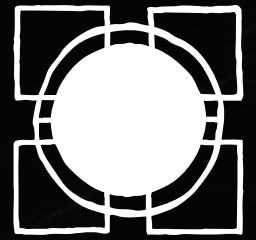
BIG IN OSAKA

A fresh floral long drink served with a Sphere palate cleanser garnish. The sphere is done with molecular techniques, and the guest will grab the Garnish which will pop on the mouth once bitten. The touch sensation on the sphere will play with the mind by holding a liquid in the guest hand.

PATRON SILVER BLUE MATCHA, LYCHEE & CUCUMBER WATER,
FLORAL CORDIAL, TONIC



TOUCH



WASABI GIMLET

Our creative take on the classic Gimlet, where the cold liquid touching the thermochromic sake cup will make the sake cup change colour from pink to blue.

KINOBI GIN, WASABI DISTILLATE, ELDERFLOWER

