




MAYABAY

Dubai

UAE



Soups

EDAMAME 	25 AED	
<i>Young edamame beans served either steamed, with chilli garlic sauce or toasted</i>		
TOM YAM KUNG (S) 	55 AED	p.14
<i>Traditional Thai spicy and sour prawn soup</i>		
MISO SOUP (G)	25 AED	p.15
<i>White miso soup with tofu and vegetables</i>		
DTOM KHAA (N)		
<i>Thai coconut soup with:</i>		
Vegetable 	40 AED	p.16
Chicken	45 AED	
Prawns (S)	50 AED	
Mixed (S)	55 AED	
CRAB AND TRUFFLE SOUP (S)	75 AED	p.17
<i>Crab and truffle egg drop soup with chilli and coriander</i>		

Sushi & Sashimi

NIGIRI		p.20
2 pieces		
MAGURO : Tuna (G)	60 AED	
CHU TORO : Medium fatty tuna	80 AED	
O TORO : Full fatty tuna	85 AED	
HAMACHI : Yellowtail (G)	55 AED	
SHA KE : Salmon (G)	55 AED	
KINMEDAI : Golden eye snapper	75 AED	
KIDAI : Yellow back bream	85 AED	
AJI : Horse mackerel	55 AED	
SUZUKI : Sea bass	45 AED	

SEARED NIGIRI



2 pieces		p.20
MAGURO : Tuna (G)	60 AED	
CHU TORO : Medium fatty tuna	80 AED	
O TORO : Full fatty tuna	85 AED	
HAMACHI : Yellowtail (G)	55 AED	
SHA KE : Salmon (G)	55 AED	
KINMEDAI : Golden eye snapper	75 AED	
KIDAI : Yellow back bream	85 AED	
GUY TATAKI : Beef with truffle sauce	65 AED	
UNAGI : Grilled fresh water eel	45 AED	





SASHIMI OR TORCHED

3 pieces		p.21
MAGURO : Lean tuna	65 AED	
CHU TORO : Medium lean tuna	80 AED	
O TORO : Fatty tuna	85 AED	
HAMACHI : Yellowtail (A)(G)	55 AED	
SHA KE : Salmon	55 AED	
KINMEDAI : Golden eye snapper	75 AED	
KIDAI : Yellow back bream	85 AED	
AJI : Horse mackerel	55 AED	
SUZUKI : Sea bass	40 AED	
UNAGI : Fresh water eel (A)(G)	55 AED	
UNI : Sea urchin roe (S)	150 AED	
KANI : Crab (S)	95 AED	
HOTATE : Diver caught scallops (S)	60 AED	

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 Vegetarian  Vegan  Mildly spicy  Spicy (S) Shell sh (N) Nuts (SE) Sesame (A) Alcohol (G) Gluten

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Sushi & Sashimi

GUNKAN SUSHI


2 pieces

AVOCADO : Avocado 	35 AED
UNI : Sea urchin roe (S)	150 AED
KANI : Crab (S)	95 AED
IKURA : Salmon eggs	50 AED
SPICY MAGURO : Spicy tuna (G)(A)	85 AED
SPICY SALMON : Spicy salmon (G)(A)	65 AED
CAVIAR : 8 grams of selected caviar	150 AED

p.22





TEMAKI HAND ROLL

per piece

MAGURO : Tuna	55 AED
SHAKE : Salmon	45 AED
MAGURO AVOCADO : Tuna with avocado	60 AED
SHAKE AVOCADO : Salmon with avocado	50 AED
DUCK : Roast duck with foie gras	65 AED
EBI TEMPURA : Prawn tempura (S)(G)	65 AED
SPICY MAGURO : Spicy tuna with chilli (G)(A)	55 AED
SPICY SALMON : Spicy salmon with chilli (G)(A)	45 AED
VEGETABLE : Mixed vegetables 	30 AED
UNAGI : Fresh water eel (A)(G)	65 AED
CALIFORNIA : Crab, avocado and cucumber (S)(G)	75 AED
CAVIAR : 25 grams of selected caviar	165 AED

p.23


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Sushi & Sashimi





URAMAKI

6 pieces

MAYABAY KING CRAB ROLL : (S) King crab, green chilli and parmesan cheese	95 AED
SPICY MAGURO ROLL : Spicy tuna and cucumber (G)(A)	75 AED
SPICY SALMON ROLL : Spicy salmon and cucumber (G)(A)	65 AED
HAMACHI ROLL : Yellowtail, avocado and wasabi tobiko (G)	70 AED
WAGYU : Japanese wagyu beef & mushrooms	175 AED
WAGYU CAVIAR : Wagyu beef & Kaluga caviar	40 AED
SEAFOOD ROLL : Seared salmon, tuna, sea bass, cream cheese, cucumber and avocado	75 AED
CALIFORNIA ROLL : Crab, avocado, cucumber, tobiko (S)(G)	70 AED
TIGER ROLL : Prawn, avocado and fried onions (S)(G)	70 AED
SOFT SHELL CRAB ROLL : (S)(G) Soft-shell crab, tobiko and spicy mayonnaise	110 AED
FOAGURA ROLL : Foie gras, duck and truffle (SE)(G)	95 AED
UNAGI ROLL : Eel, avocado & cucumber	70 AED
VEGETABLE ROLL : Mixed vegetables 	75 AED

p.24

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Sushi & Sashimi

HOSOMAKI

6 pieces





MAGURO MAKI : Tuna	70 AED
SHAKE MAKI : Salmon	60 AED
MAGURO AVOCADO MAKI : Tuna with avocado	70 AED
SHAKE AVOCADO MAKI : Salmon with avocado	60 AED
AKAME : Asparagus and tuna tartare	95 AED
BEEF TEMPURA : Asparagus and beef tartare	65 AED
AVOCADO MAKI : Avocado cut roll	30 AED
KAPPA MAKI : Cucumber	40 AED

p.25

PLATTERS

SASHIMI PLATTER (6 pieces) Mixed sashimi platter	AED	p.26
SUSHI SASHIMI PLATTER (6 pieces) Mixed sushi and sashimi platter	AED	p.27





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MayaBay Sashimi Salads & Starters

MAYABAY TUNA SASHIMI (G)(A)(SE) Tuna sashimi with smoked soy sauce and sesame	105 AED	p.30
MAYABAY BEEF TATAKI (G)(SE) Beef tataki with soy sauce and garlic	80 AED	p.31
MAYABAY SCALLOP SASHIMI (G)(SE) Scallop sashimi with black truffle	AED	p.32
MAYABAY YELLOWTAIL SASHIMI (G)(SE) Yellowtail sashimi with ginger and lime	85 AED	p.33
MAYABAY SALMON SASHIMI (G) Salmon sashimi with shiso and lemon sauce	55 AED	
YAM WOON SEN NUA (S)(G) Spicy beef salad with vegetables and glass noodles	95 AED	p.36
YAM PED TAP TIM (S)(G)(SE)(N) Duck salad with cress, grapes, celery, and sweet plum sauce	120 AED	p.37
YAM SOM TAM (S) Papaya and green mango salad	AED	p.38
YAM HUA PLEE Banana blossom salad with:	AED	p.39
Chicken (G)(SE)(N)	70 AED	
Lobster (S)(G)(SE)(N)	155 AED	
YAM KAI (S)(G)(N) Shredded chicken and grilled corn salad with toasted coconut	95 AED	p.40
WAGYU BEEF TACOS Shredded chicken and grilled corn salad with toasted coconut	185 AED	p.41
TUNA TARTARE (N) Tuna tartare with coconut milk	50 AED	p.42
MAYABAY BEEF TARTARE (G)(SE) Beef tartare with 20 grams of selected caviar	75 AED	p.43
BAKED POTATO Twice baked potato with chilli shiso butter		
SPICY WOK AUBERGINE Spicy wok aubergine with chilli bean sauce		

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Dim Sum

KUNG Prawn har gau with ai basil	75 AED	p.48
XIAOLONGBAO Chicken and shrimp soup dumplings	45 AED	
CAVIAR CRYSTALS Caviar and prawn dumplings with 8 grams of selected caviar	35 AED	p.49
POO CRYSTALS Crab meat and prawn dumplings	40 AED	
SHUI JAO Smoked scallop, chicken and carrot dumplings	185 AED	p.50
SWEET CORN CRYSTALS Spicy sweet corn dumplings	75 AED	
PHAK Vegetable crystal dumplings	40 AED	p.51
MIXED DIMSUM BASKET Mixed dim sum basket	40 AED	
GYOZA YASAI Pan-fried vegetable dumplings	35 AED	p.52
GYOZA GYUNIKU Pan-fried beef dumplings	45 AED	p.53
POH PIA KAI KUNG Imperial spring rolls filled with prawns, minced chicken, shitake mushrooms and glass noodles	50 AED	p.54
POH PIA THOD: Braised duck spring rolls (3 pieces)	55 AED	p.55
Black tiger prawn spring rolls (3 pieces)	45 AED	p.56
Mixed vegetable spring rolls (3 pieces)	40 AED	
Mixed (Prawn, Chicken, Vegetables)	55 AED	p.57
KANI TEMPURA (S)(G) Crispy soft-shell crab tempura with dipping sauce	75 AED	p.60
DYNAMITE SCAMPI (S)(G)(SE) Dynamite scampi	195 AED	p.61
IKA TEMPURA (G) Spicy baby squid tempura with chili sauce	60 AED	p.62
EBI TEMPURA (S)(G) Prawn tempura (5 pieces)	145 AED	p.63
YASAI TEMPURA (G) Vegetable tempura (8 pieces)	55 AED	p.64

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Curries

CHUU CHII KUNG (S)(N) Prawn red curry	135 AED	p.60
GENG GWIO WARN PAK (N) Vegetable green curry	100 AED	p.61
GENG MUSSAMAN NEUA (N) Mussaman curry with braised beef cheeks	155 AED	p.62
GENG GWIO WARN KAI (S)(N) Chicken green curry	125 AED	p.63
LAMB CUTLETS YAKINIKU (G)(SE) Lam cutlets yakiniku	200 AED	p.68
WAGYU CRISPY GARLIC Grilled Japanese A5 wagyu with truffle mayonnaise	695 AED	p.69
GINDARA NO SAIKYO MISO YAKI Black cod with miso and honey	155 AED	p.70
YAKITORI (5 pieces) (G)(A) Five-range chicken skewers in a homemade yakitori sauce	90 AED	p.71
PLA PAO Whole grilled sea bass and a selection of sauces	325 AED	p.72
CHILEAN SEA BASS (G)(A) Chilean sea bass marinated in spicy miso	210 AED	p.73

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Tempura

Specialities

Side Dishes

NEUA YANG (S)(G) Crying tiger sirloin steak	220 AED	p.76
GRILLED LOBSTER Grilled lobster with lemon soy butter	325 AED	p.77
PAD THAI Stir-fried rice noodles with:		
Chicken	85 AED	p.78
Prawn	125 AED	
Lobster	195 AED	
Tofu	75 AED	
MAYA CRISPY DUCK Peking duck with pancakes and hoisin sauce		
Classic	265 AED	p.79
Pulled	295 AED	
PAD KRAPOW NEUA Sautéed beef filled with ai basil	130 AED	p.80
KING CRAB LEG Steamed king crab leg	380 AED	p.81
EGG FRIED RICE Egg fried rice	40 AED	p.88
TRUFFLE & FOIE GRAS RICE Truffle & foie gras rice	45 AED	p.88
KHAO NIAO YANG Grilled coconut sticky rice	55 AED	p.89
ROTI ai flatbread	45 AED	p.90
PAD PAK BUNG (G)(SE) Stir-fried water spinach with crispy shallots	45 AED	p.90
STIR FRIED POTATOES (G)(SE) Stir-fried potatoes with soy and ginger	50 AED	p.91
GRILLED CORN Grilled sweet corn with truffle		
PAK PAO Mixed grilled vegetables with crispy garlic		

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Desserts

MAYAMOKI 3 PIECES / 5 PIECES Traditional Japanese mochi	65/95 AED	p.97
MAYA SPHERE (N) Chocolate dome filled with vanilla mousse and caramel	65 AED	p.98
PANDAN MILK CAKE (N) Pandan milk cake with caramelised nuts and jasmine ice cream	65 AED	p.99
CRÈME BRÛLÉE Crème brûlée with lychees	55 AED	p.100
CANDYFLOSS Candy floss (choice of original or with chocolate sauce)	70 AED	p.101
GREEN TEA SOUFFLÉ Green tea soufflé with vanilla ice cream	75 AED	p.102
CHOCOLATE SPRING ROLLS (G) Chocolate spring rolls with mango sauce	55 AED	p.103
KHAO NIAO MA MUANG Mango sticky rice	55 AED	p.104
ICE CREAM & SORBET Selection of ice creams and sorbets	60 AED	p.105
CHOCOLATE FODANT Chocolate fondant	350 AED	
DESSERT PLATTER Assorted dessert platter		

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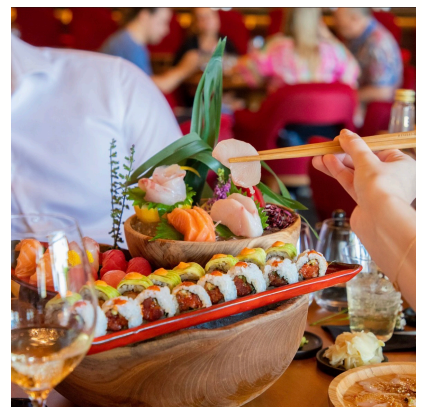
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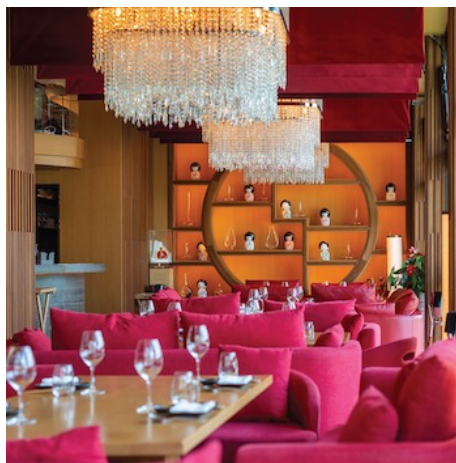


THIS ASIAN-INSPIRED BUSINESS LUNCH IS AN ABSOLUTE TREAT



MayaBay offers a fantastic Asian-inspired business lunch on weekdays.

Drawing inspiration from the dreamy island destination in Thailand, MayaBay is one of the most famous restaurants in the French Riviera. Originating from Monaco, it is defined by its unique interpretation of Thai and Japanese cuisines and its Dubai outpost offers a delectable meal in the most serene setting.



Perfectly nestled in Jumeirah Al Naseem's beautiful turtle lagoon, MayaBay Dubai brings a refined perspective towards Asian dining from the heart of Monaco to Dubai. The decor is the perfect balance of tradition meets modernity. Inside one can't help but marvel at the wood furnishings and the well curated decor-from the dazzling chandeliers to the beautifully crafted kokeshi dolls on display, every detail has been meticulously thought out to create a warm and elegant atmosphere.. The views of course are unmatched, with the Burj Al Arab towering in the background and the turtles swimming at arm's length from the tables.



Led by Head Chef Shane Mac Neill, Mayabay Dubai's menu features specialities rooted in traditional Asian cuisine from dim sum, Japanese tempura, sushi, Thai curries, salads and other signature dishes including the Maya Crispy Duck and its line of Japanese mochis from the MayaMoki corner.



The Business Lunch is a three-course menu of starters, mains and dessert and you are spoiled for choice as each section is filled with the most popular dishes from the main menu. In the starters you can choose from mixed nigiri rolls to vegetable springs rolls. The spicy wok aubergine with chilli bean sauce is crunchy on the outside and perfectly moist on the inside and the sauce is a perfect balance of sweet and savoury. The spicy tuna and cucumber rolls are refreshing and also perfect for sharing.



In the mains the green or red curry served with meat, seafood or vegetables is a hearty and wholesome option. The sautéed beef fillet with Thai basil is also delightful. The miso cod is simply exquisite and a must-try-it also comes with a bowl of rice which we absolutely appreciate!



We were told that the mochi ice cream here is legendary and with a variety of flavors, you will be sure to find something that suits your taste. Offering just that right amount of sweetness to give you a sugar boost, its the ideal way to end this fantastic meal.

Priced at 135 AED per head, the MayaBay Business Lunch is not just great value for money but the immaculate service and the regal setting make it an enjoyable weekday treat that we all deserve once in a while!

MayaBay is located at Jumeirah Al Naseem. The Business Lunch is available on weekdays from 12pm-3pm.

+9714-275-2500

Mayabay

A vibrant mix of Asian restaurant and party spot

by Gault&Millau January 31, 2024

Restaurants



Head Chef
[Shane MacNeill](#)

Cuisine
Asian

Telephone
+971 4 275 2500

Website
[Click here](#)

Positioned alongside the serene turtle lagoon of Jumeirah Al Naseem, MayaBay is a sprawling restaurant offering an indoor-outdoor dining experience.

This Monaco import, with dining room, bar area and terrace, shares the picturesque locale with the likes of Il Borro and Flamingo Room by tashas.

Despite a substantial portion of its space dedicated to the lounge and bar, MayaBay isn't just about the cocktails (though they are superb). The kitchen, helmed by the experienced [Shane MacNeill](#), ensures food is [far more than a side project](#).

The menu, a 108-page coffee table book brimming with photographs, is as extensive as it is exciting. It tastefully integrates culinary influences of the Asian countries loved by Dubai diners. While the menu leans heavily towards Japanese, Thai and Chinese favourites, diners are encouraged to mix and match for a unique dining experience. The attentive staff are at hand to offer suggestions.

While some dishes are on the pricier side, MayaBay offers good value for money, too. Take the simple yet flavourful yakitori chicken skewer, for example, the succulent chicken and salty-sweet marinade are a delight. The xiao long bao, a mix of chicken and shrimp with expertly seasoned soup, is another standout.

More substantial dishes worth checking out include the beef fillet with Thai basil and grilled sea bass with shiso.

MayaBay absolutely works as a destination for drinks and socialising, but few places manage to make the dining experience as impressive, too.

Newly opened restaurants in Dubai to try in 2024

Hisham - January 31, 2023

Dubai is known for its ambitious innovation in the restaurant scene, with new openings constantly popping up. Recently opened spots worth checking out restaurant with international menu options as well as Italian restaurant are high in demand in Dubai. With a tasting menu and a la carte options, there's number of new additions to the dining options at Caesars Palace Dubai add detail of every restaurant. Let's explore newly opened **restaurants** that you must try in Dubai in January and February 2023.

Maya Bay

Maya Bay, Jumeirah Al Naseem, Umm Suqueim 3, Dubai



Maya Bay is a restaurant in Dubai that brings together the flavors of Thai and Japanese cuisine. Originally opened in Monaco in 2005, Maya Bay has now arrived in Dubai's Jumeirah Al Naseem hotel, offering diners a unique dining experience. The extensive menu features a range of dishes, from sushi and sashimi to curries and salads, as well as Japanese mochi sweets and Thai pandan cake.

The restaurant is led by British Head Chef Shane Macneill, who oversees a team of skilled chefs who serve up both classic dishes and new creations. Some of the most popular dishes at Maya Bay include the uramaki sushi roll with wagyu and caviar, black cod in sweet miso sauce cooked over charcoal, and the versatile stir-fried noodle dish, Pad Thai. With a focus on quality ingredients and an extensive menu that offers something for everyone, Maya Bay is a must-visit dining destination in Dubai.



MayaBay: a culinary Odyssey between Montecarlo and Dubai

Dubai and Montecarlo, two luxury destinations, converge in an extraordinary culinary experience at MayaBay, a renowned venue that recently opened its outpost at Jumeirah Al Naseem. From Montecarlo to Dubai, MayaBay offers an Asian flavor symphony in an elegant setting, with Chef Shane Mac Neill at the helm.

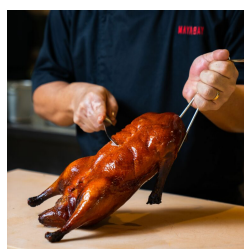


Located in the heart of Dubai, MayaBay's outpost offers a spectacular view of the Turtle Lagoon and Burj Al Arab, transforming every meal into an unparalleled visual and gastronomic experience. The restaurant, already famous in Montecarlo, continues to capture the hearts of discerning gastronomes worldwide.



A cultural blend at the table: from Montecarlo's MayaBay to Dubai

The beating heart of this experience is Executive Chef Shane Mac Neill, an internationally acclaimed culinary talent who has brought his culinary mastery to MayaBay. The menu, drawing from culinary traditions across various Asian regions, offers an array of iconic dishes ranging from Thai curry to Chinese dim sum, from Japanese sushi to crispy Maya duck.



Guests can indulge in exclusive specialties like black cod with miso and honey, caviar-infused dim sum, wagyu beef sashimi, and wok-fried lobster. Each dish is a culinary masterpiece, a perfect blend of authentic flavors and captivating presentation.



And in each of his dishes, the chef shares elements of his experience.

Shane Mac Neill has been working in high-end and Michelin star restaurants since 1997, and holds a diploma in hospitality management from Worcester College of technology. The first high-end restaurant he worked at was at the Nobu Group, where he discovered his passion for Asian cuisine. After leaving Park Lane, he took on the role of becoming the first head chef at Ubon by Nobu. His time with the group gave him the opportunity to work across different venues, including Nobu Paris, Armani/Nobu in Milan followed by St. Moritz with a pre-season pop-up in the Baur au Lac Hotel in Zurich, Mykonos, and finally Matsuhisa Athens.



The eleven years he spent with Nobu had been a giant learning curve for Chef Shane, having worked closely with Nobuyuki Matsuhisa himself on key openings. Shane also considers Mark Edwards, the Nobu group executive, as one of his biggest inspirations. After 11 years with Nobu, Shane moved to work for Cipriani restaurants, giving him an opportunity to create a menu and work on more openings from Abu Dhabi to Ibiza, London, Monte Carlo and finally Miami over a four-year period. In 2018, Shane was appointed head chef and part of Novikov Doha's pre-opening team. Novikov Doha was also one of the first Novikov restaurants for the group operating without an alcohol license, and Shane successfully managed to tailor all recipes according to the market.



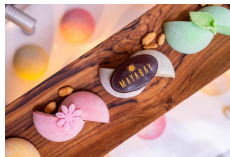
Shane completed the opening of SHANGHAI ME restaurant in Dubai in July 2019, before joining Orange Hospitality as head chef for MayaBay Mac Neill enjoys the challenge of innovating and improving recipes that have been around for centuries. He explains that a lot of research goes into how a dish is created before it leaves his kitchen, "The sous chefs and the cooks. I like them to get involved with the preparation and the making of the dish. We do a lot of tasting between us and we all have opinions on the dish. And collectively, we then move on to form what we would consider the perfect dish to serve in the restaurant."

Entertainment and fun: a complete experience at MayaBay

MayaBay is not just a restaurant but also a vibrant entertainment venue. The DJ, from his command post, selects melodies that accompany guests on a unique sonic journey, while percussionists add a touch of excitement. This makes MayaBay the ideal setting for celebrating special occasions, turning a culinary evening into an unforgettable celebration.



MayaBay's exclusive atmosphere is emphasized by an interior that combines rich tones, soft lighting, and intricate lattice work. The restaurant's exclusive environment is a fusion of contemporary luxury and refined details. It all harmoniously blends with Dubai's unique atmosphere, creating an environment that will undoubtedly amaze and delight guests. Soft lighting, designer furnishings, and impeccable service complete the experience, turning a meal into an unforgettable culinary journey.



In conclusion, MayaBay stands out as a peerless culinary experience, merging the culinary traditions of Montecarlo with the exclusivity of Dubai. With Chef Shane Mac Neill at the helm, MayaBay continues to be an indispensable gastronomic destination for those seeking not just a meal but an extraordinary culinary experience.

Enjoy even more @ [MayaBay Dubai](#)

MONACO
W O M A N

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Storie di Cibo > Blog > Luoghi > Mayabay, dopo Montecarlo lo sbarco a Dubai



Luoghi Personaggi Storie

Mayabay, dopo Montecarlo lo sbarco a Dubai

Nadia Toppino 28 Dicembre 2023

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Un Arcano a Milano

Mayabay: felice Odissea gastronomica tra Montecarlo e Dubai

Alla guida lo chef Shane Macneill, carriera internazionale.



Dubai e Montecarlo, due destinazioni di lusso, si fondono in un'esperienza culinaria straordinaria al Mayabay, una rinomata location che ha recentemente aperto una filiale presso il Jumeirah Al Naseem.

Da Montecarlo a Dubai, il Mayabay offre una sinfonia di sapori asiatici in un ambiente elegante, con lo chef Shane Macneill al timone.

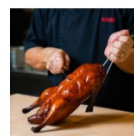
Situato nel cuore di Downtown Dubai, il Mayabay offre una vista spettacolare sulla Turtle Lagoon e sul Burj Al Arab, trasformando ogni pasto in un'esperienza visiva e gastronomica senza pari. Il ristorante, già famoso a Montecarlo, continua a conquistare i cuori dei gastronomi raffinati in tutto il mondo.



Un mix culturale a tavola: dal Mayabay di Montecarlo a Dubai

Il cuore pulsante di questa esperienza è lo chef esecutivo Shane Macneill, un talento culinario di fama internazionale che ha portato la sua maestria culinaria al Mayabay.

Il menu, ispirato alle tradizioni culinarie di diverse regioni asiatiche, offre una selezione di piatti iconici che vanno dal curry thailandese ai dim sum cinesi, dal sushi giapponese all'anatra Maya croccante.



Gli ospiti possono deliziarsi con specialità esclusive come il black cod al miso e miele, il dim sum al caviale, il sashimi di manzo wagyu e l'astice fritto nel wok.

Ogni piatto è un capolavoro culinario, una perfetta combinazione di sapori autentici e presentazione accattivante.

SEGUICI



ULTIMI ARTICOLI



Bit 2024: successo del turismo locale e internazionale a Milano

12 Febbraio 2024



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12 Febbraio 2024



Pancake Day: il martedì grasso svuota frigorifero!

12 Febbraio 2024



Ristoranti cinesi a Milano: quanti ne volete!

11 Febbraio 2024

CATEGORIE

- Baby
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- Cultura
- Dietro le sbarre
- LakeComo Coast2Coast4Food
- Lifestyle
- Luoghi
- Mixology
- Personaggi
- Storie
- Storie di cibo libri e ...
- Svizzera
- Uncategorized
- Viaggi Travel

In ogni piatto, lo chef condivide elementi della sua esperienza.



Shane Macneill lavora in ristoranti di alta classe e stellati Michelin dal 1997 e ha un diploma in gestione dell'ospitalità dal Worcester College of Technology.

99

Il primo ristorante di alta classe in cui ha lavorato è stato il Nobu Group, dove ha scoperto la sua passione per la cucina asiatica. Dopo aver lasciato Park Lane, è diventato il primo chef capo presso Ubon by Nobu.

La sua esperienza con il gruppo gli ha dato l'opportunità di lavorare in diverse sedi, tra cui Nobu Paris, Armani/Nobu a Milano, seguito da St. Moritz con un pop-up pre-stagionale presso il Baur au Lac Hotel a Zurigo, Mykonos e infine Matsuhisa ad Atene.

Gli undici anni trascorsi con Nobu sono stati una grande curva di apprendimento per lo chef Shane, avendo lavorato a stretto contatto con Nobuyuki Matsuhisa in persona per le aperture chiave.

Shane considera anche Mark Edwards, l'executive del gruppo Nobu, come una delle sue più grandi ispirazioni.

Dopo 11 anni con Nobu, Shane è passato a lavorare per i ristoranti Cipriani, dandogli l'opportunità di creare un menu e lavorare su nuove aperture da Abu Dhabi a Ibiza, Londra, Montecarlo e infine Miami nel corso di un periodo quadriennale.

Nel 2018, Shane è stato nominato chef capo e parte del team di pre-apertura di Novikov Doha, uno dei primi ristoranti Novikov del gruppo a operare senza licenza alcolica, e Shane è riuscito con successo a adattare tutte le ricette secondo il mercato.

Shane ha completato l'apertura del ristorante [SHANGHAI ME](#) a Dubai nel luglio 2019, prima di unirsi a Orange Hospitality come chef capo per il Mayabay.

A Shane piace la sfida di innovare e migliorare ricette che sono state in giro per secoli.

Spiega che molta ricerca viene fatta su come viene creato un piatto prima che esca dalla sua cucina:

99

“I sous chef e i cuochi. Mi piace che si coinvolgano nella preparazione e nella realizzazione del piatto.

Assaggiamo molto tra di noi e tutti abbiamo opinioni sul piatto. E insieme, passiamo poi a formare quello che consideriamo il piatto perfetto da servire nel ristorante.”

Divertimento e intrattenimento: un'esperienza completa al Mayabay

Il Mayabay non è solo un ristorante ma anche un vivace luogo di intrattenimento.

Il DJ, dalla sua postazione di comando, seleziona melodie che accompagnano gli ospiti in un viaggio sonoro unico, mentre i percussionisti aggiungono un tocco di eccitazione. Ciò rende il Mayabay l'ambientazione ideale per celebrare occasioni speciali, trasformando una serata culinaria in una celebrazione indimenticabile.

L'atmosfera esclusiva del Mayabay è enfatizzata da un arredamento che unisce tonalità ricche, luci soffuse e intricate trame.

L'ambiente esclusivo del ristorante è una fusione di lusso contemporaneo e dettagli raffinati.

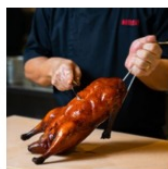
Il tutto si fonde armoniosamente con l'atmosfera unica di Dubai, creando un ambiente che stupisce e delizia gli ospiti. Illuminazione soffusa, arredi di design e un servizio impeccabile completano l'esperienza, trasformando un pasto in un viaggio culinario indimenticabile.



Il Mayabay si distingue come un'esperienza culinaria senza pari, unendo le tradizioni culinarie di Montecarlo con l'esclusività di Dubai.

Con lo chef Shane Macneill al timone, il Mayabay continua a essere una destinazione gastronomica indispensabile per coloro che cercano non solo un pasto, ma un'esperienza culinaria straordinaria.

E noi adoriamo le esperienze gastronomiche straordinarie!



TAGS: *black cod *chef Shane Macneill *Cipriani restaurant *dim sum
*dove mangiare a Dubai *Dubai *dubai experience *gruppo Nobu *luxury experience
*mayabay dubai *mayabay montecarlo *miso *Nobu Group *ristoranti Dubai *Shangai Me
*storiedicibo a dubai *visit Dubai *wagyu



Favourite

These are the best restaurants in Dubai – according to you

After eleven months of voting, the winners of the FACT Dining Awards Dubai 2023 have been revealed.

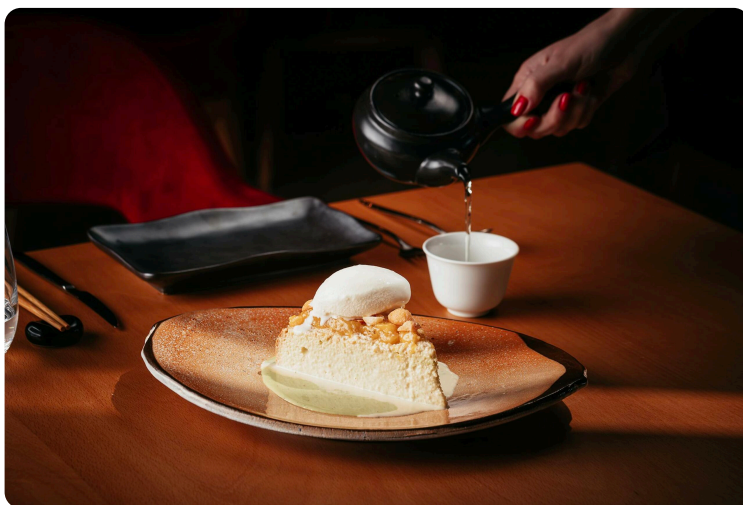
The FACT Dining Awards Dubai 2023 saw **70 awards** given out across **36 categories** covering more than **250** hotels and independent restaurants.

Pan Asian

MayaBay Dubai at Jumeirah Al Naseem

MayaBay is a Monaco-born brand, which decided to strike it lucky in the Middle East. It opened its second branch in Dubai's Jumeirah Al Naseem in 2022, and has been dazzling diners ever since. The fine dining Asian restaurant spans Japanese

sushi, Thai curries and Chinese dim sum. Plus, the space is packed with personality and pizzazz, from the kokeshi dolls to sake barrels lining the wall.





By Hayley Alexander

WINTER ARRIVES IN THE UAE: THE GRAZIA GUIDE TO THE BEST OUTDOOR DINING SPOTS IN

DUBAI

Alfresco season is back

MAYABAY



Courtesy of MayaBay

MayaBay presents a fusion of traditional Asian cuisine with a modern touch. The interiors are adorned in rich, immersive colours, setting the stage for a menu that boasts innovative dishes such as caviar dim sum, wok-fried lobster, and MayaBay beef tartare, all

curated under the guidance of head chef Shane Macneill. In contrast to many Pan-Asian eateries, MayaBay offers an outstanding vegetarian and vegan menu. With its terrace overlooking Jumeirah Al Nasseem's Turtle Lagoon, the restaurant offers a unique dining experience.

mayabayrestaurant.com

Source: www.graziomagazine.com – 11/2023



DINING

Where The Influencers Eat: 19 Of The Most Instagrammable Restaurants in Dubai

BY Sahira Dharamshi / October 26, 2023

Share

/

Undeniably photogenic with a helping side of delectable eats, Bazaar Arabia shares a list of the restaurants around town that boast a strong and striking aesthetic

Picturesque spots with excellent culinary cuisine, Bazaar Arabia shares 20 of the most Instagrammable restaurants in Dubai

Dubai is known for having an extensive list of restaurants with some of the most incredible aesthetics to accompany the delicious cuisine. From restaurants with designated photo spots to spots designed by renowned architectural designers, we have compiled a list of some of the most Instagrammable places to visit in the city.

MayaBay Dubai

The Monegasque restaurant has been brought to Dubai with its delicious cuisine and vibrant ambience.

The restaurant holds an array of awards. From being awarded by Timeout Dubai for Best Asian & À La Carte brunch to receiving one toque in the second annual Gault&Millau UAE 2023 Guide, MayaBay is definitely one to visit.

On top of their various awards, the restaurant's interiors are decorated lavishly. They have delicate Kokeshi dolls - which are featured on their Instagram page - displayed around the restaurant. These are wooden Japanese dolls embedding culture into their decor and cuisine. Lavish chandeliers also hang from the ceiling contributing to a luxury dining experience whilst you enjoy mouth-watering dishes with fresh and exciting flavours.



fact.

25 of Dubai's best business lunches (that are not in DIFC)



David Tapley - Editor-In-Chief (<https://www.factmagazines.com/Author/David-Fact>) © September

12. 2023

Escape the office and give your taste buds a treat with a business lunch that is not in Dubai's Financial Centre.

MayaBay Dubai

Nestled alongside Jumeirah Al Naseem's Turtle Lagoon, MayaBay Dubai (<https://www.factmagazines.com/restaurants/luxe-monaco-export-mayabay-is-opening-in-dubai>) is decorated with intricately carved wooden panels accentuated by natural stones and large glass windows that provide uninterrupted views of the Burj Al Arab. The menu business lunch menu includes prawn har gau with Thai basil, vegetable spring rolls, lamb cutlets with Yakiniku sauce, black cod with miso and honey and chocolate fondant with vanilla ice cream. Available Monday to Friday, from 12pm to 3pm. AED 135 per person.

GO: Visit www.mayabayrestaurant.com

(<https://www.mayabayrestaurant.com/dubai>) for reservations or more information.





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Kiosk



Crédits : Lina Tchalabi, Translation: Jill Harry, Picture: RR

Gastronomy

A DELECTABLE BRUNCH!

A worthy counterpart to its predecessor in Monaco, MayaBay Dubai captivates the taste buds of Epicureans in search of refined delicacies.

Already an art in itself, brunch with a stunning view of the Burj Al Arab is an amazing gastronomic experience! After conquering the Principality, MayaBay launched a new address in Dubai in 2022, on the Turtle Lagoon of Jumeirah Al Naseem. With unequalled expertise and artistry, [Chef Shane Macneill](#) proposes bold flavours with Thai and Japanese influences.

Each Sunday, brunch unfurls an array of gustatory promises, starting with soups and starters (three per person). Slightly tangy, Tom Yam Kung Thai soup with shrimps and chili awakens the palate, along with Cantonese tacos with roast duck, tasty toast with spicy shrimps or, for fans of raw fish, a good choice of sushi and sashimi. Another must, the wide variety of dim sums, delicate appetizers either sweet or savoury.

Main dishes then propose Asian delicacies in all their splendour, including authentic cuisine which ensured the success of the restaurant in Monaco: Thai pad and black cod from the wok! Enjoyment grows as textures blend and harmonize, a symphony of exquisite tastes enhanced by a flat-rate choice of wines. At MayaBay, each dish is a voyage for the senses, each flavour a discovery for the tastebuds.

To end on a high note, a special mention for the Pandan, a subtly sweet sponge cake with caramelized nuts, as light as a cloud with its lemongrass ice-cream. Or opt for classic "crème brûlée", pear tart, chocolate fondant, cheesecake..., subtly tweaked, of course, with fragrances from distant lands.

Asian-inspired decor

With rich woodwork, sculptures and natural materials, set off by a sophisticated red, the decor plunges us into a world of Asian inspiration by Hong Kong architect Sylvestre Murigneux. A fabulous ambiance, with a searing musical background orchestrated by a DJ.

Phenomenal success

Just 1 year old, and already crowned! Embodying the refinement of Asian cuisine and unequalled hospitality due to a devoted team, MayaBay Dubai has won two distinctions from Time Out Dubai; Best Asian restaurant and Best Brunch à la carte 2023. Plus a toque in the prestigious Gault & Millau Guide 2023, confirming it as one of the most outstanding restaurants.

Praise continues with nomination for the Time Out Nightlife Awards 2022 and the coveted Great Service Award 2023. Michelin Selected then attests to its culinary excellence, offering a delicate, harmonious blend of flavours in an elegant setting for a memorable gastronomic odyssey.





Magazine ▾

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Kiosque



Crédits : Lina Tchalabi, Photo : DR

Gastronomie

MAYABAY DUBAÏ : BRUNCH AUX DÉLICES !

Digne homologue de son prédécesseur à Monaco, MayaBay Dubaï séduit les palais des épicuriens en quête de plaisirs raffinés.

Bruncher, c'est déjà tout un art, mais bruncher avec une vue à couper le souffle sur l'emblématique Burj al-Arab, c'est une expérience gastronomique incroyable ! Après avoir conquis la Principauté, MayaBay a inauguré en 2022 une nouvelle adresse à Dubaï, au cœur de la Turtle Lagoon de Jumeirah Al Naseem.

Avec un savoir-faire et un sens artistique inégalé, le chef Shane Macneill réveille des saveurs audacieuses, en jouant avec les codes des influences tantôt japonaises, tantôt thaïlandaises. Chaque dimanche, le brunch déploie une multitude de promesses gustatives. Le menu s'ouvre par une sélection de soupes et d'entrées au choix (trois par personne).

Légèrement acidulée, la soupe thaïlandaise aux crevettes et chili, Tom Yam Kung, séduira d'emblée les palais. Citons également les tacos cantonais au canard rôti ou encore les irrésistibles toasts aux crevettes relevées façon chili. Les amateurs de poisson cru seront comblés par les sushis et sashimis proposés à volonté. Autre incontournable du brunch, la grande variété de dim sums, ces délicates mises en bouche servies salées ou sucrées.

Le festival de saveurs se poursuit avec les plats principaux, qui embrassent les délices asiatiques dans toute leur splendeur. On y retrouve bien entendu toute la cuisine authentique et chère qui a fait le succès du restaurant monégasque : du black code au wok de bœuf, sans oublier le pad thai ! Dès les premières bouchées, le plaisir se décuple à mesure que les textures se mêlent et s'harmonisent pour offrir une symphonie de goûts exquis, sublimés par un choix de vins au forfait.

À MayaBay, chaque plat est un voyage sensoriel, chaque saveur une découverte gustative qui émerveille les papilles. Enfin, pour terminer en beauté, mention spéciale pour le gâteau au pandan, un sponge cake, délicatement sucré avec ses noix caramélisées, léger comme un nuage avec sa glace à la citronnelle. Mais aussi les classiques : crème brûlée, tartelette aux poires, fondant au chocolat, cheesecake... subtilement revisités bien sûr, aux parfums de lointaines contrées.

Un décor d'inspiration asiatique

Avec ses boiseries opulentes, ses matériaux naturels et ses sculptures de part et d'autre, rehaussé d'un rouge sophistiqué, le décor nous plonge dans un univers d'inspiration asiatique signé par l'architecte hongkongais Sylvestre Murigneux. Une ambiance appréciable sur fond de rythme endiablé, orchestré par un DJ.

Succès fulgurant

Une année seulement, et le voilà déjà couronné ! Incarnant le raffinement de la cuisine asiatique et une hospitalité sans pareils grâce à une équipe dévouée, MayaBay Dubaï s'est vu décerner deux distinctions par TimeOut Dubaï ; meilleur restaurant asiatique et meilleur brunch à la carte de l'année 2023. Le restaurant s'est aussi vu attribuer une toque dans le prestigieux guide Gault & Millau 2023, affirmant ainsi sa place parmi les établissements culinaires les plus en vue.

Les louanges continuent avec une nomination pour les TimeOut Nightlife Awards 2022 et le convoité Great Service Award 2023. Et ce n'est pas tout ! Le sceau d'approbation Michelin Selected témoigne de l'excellence culinaire du MayaBay Dubaï, faisant de lui une destination d'exception où se crée un mariage de saveurs délicat et harmonieux, dans un écrin élégant et raffiné, pour une odyssée gastronomique mémorable.





World-Class Hospitality Lined-Up for F1 Race

05/09/2023

The Formula 1 Etihad Airways Abu Dhabi Grand Prix 2023 in November will feature an award-winning line-up of international cuisine and incredible dining experiences for fans.

With a number of new additions for 2023's event, the 15th edition of the Formula 1 Etihad Airways Abu Dhabi Grand Prix 2023 weekend (November 24 to 26) sees 15 exciting hospitality experiences placed across the iconic track, including the all-new Deck at Two, a VIP-viewing platform at Turn 2, with exclusive menus from Nobu Dubai, estiatorio Milos and Hakkasan Dubai of Atlantis Dubai. Renowned for its premium sushi and grilled Japanese offerings, Roka also makes a debut this year at Club 58.

Bringing its world-renowned Japanese cuisine with a Peruvian twist, F1 fans will be wowed by the event's exclusive menu curated by Head Chef Damien Duviau of Nobu Dubai for #AbuDhabiGP weekend. Simultaneously, guests can also choose to indulge in the one Michelin-starred Hakkasan Dubai, featuring a tailored blend of Cantonese recipes as part of an "Only At" collection, designed exclusively for the F1 weekend on Yas Island by Chef Andy Toh. With one of the finest Greek Mediterranean restaurants in the world, estiatorio Milos, the Deck at Two is being touted as the place to be for this year's Formula 1 Etihad Airways Abu Dhabi Grand Prix 2023.

Alongside the new additions, fan favourites will return for this year's event, with Turns at West, North Straight Hospitality, Deck At Nine with Op Luna Lounge featuring Ce La Vi, Turn 1 with Il Borro, Alici and Maya Bay and Shams Suites with Gohan and Ninive all back by popular demand for 2023.



These epic culinary pop-ups are coming to the Abu Dhabi Grand Prix



Eat & Drink

Restaurants



Written by:
Alice Holtham
24th August 2023

New for 2023, restaurants including The Maine, Milos and Nobu are among 15 renowned restaurants racing into Yas Marina...

F1 fever takes over the city when the Etihad Airways Abu Dhabi Grand Prix races into Yas Marina in November. This year, as well as all the on-track action and post-race concerts, we can also look forward to an exhilarating line-up of restaurant pop-ups from the culinary world's finest.

Taking place this year from Thursday November 23 to Sunday November 26, the 15th anniversary Abu Dhabi Grand Prix will see some 15 award-winning restaurants take over hospitality experiences around the Yas Marina track. New for 2023, gourmet delights from a trio of iconic Atlantis restaurants will see the flavours of Nobu, Hakkasan and Milos presented to guests at the new Deck at Two, a VIP viewing platform that overlooks Turn 2. From Nobu, guests can expect to enjoy a delectable menu of fine Japanese dishes, while Cantonese cuisine designed exclusively for the F1 weekend awaits at Hakkasan. From Milos, guests can expect refined Greek Mediterranean dishes.

Alongside these new additions, foodies can look forward to the **return of some fan-favourites** from the last few years. Deck at Nine will see Opa bring its zorba-dancing, plate-smashing ways to the track, while rooftop Luna Lounge will get a chic CE LA VI glow up. Gohan, Ninive, Alici, Il Borro and Mayabay all return to entertain the palates of F1 fans.

All of these culinary collaborations are available to access via Abu Dhabi Grand Prix hospitality tickets. Hospitality passes with the VIP treatment for all three days start from

Dhs11,000 per person.

If you were looking to snap up general admission and grandstand passes, these have unfortunately already sold out.

What else is happening this year

This year, as well as the excitement of the thrilling final race of the F1 season, there's plenty more happening off-track too. So far, two of the four after-race concerts have been confirmed: Dutch DJ Tiesto and American singer-songwriter Ava Max will open the show on Thursday, and **Foo Fighters will rock out on the final night**. The acts for Friday and Saturday are still to be confirmed.

This year, F1 ticket holders can also take advantage to one of Abu Dhabi's incredible attractions, including Yas Theme Parks, Qasr Al Watan and Louvre Abu Dhabi.

Formula 1 Etihad Airways Abu Dhabi Grand Prix 2023, Thursday November 23 to Sunday November 26. abudhabigp.com



CATERER MIDDLE EAST

All the head chefs vying for top honours at the Caterer Middle East Award 2023

20 of the Middle East's best head chefs are in the running for two of the evening's top awards

by **Caterer Middle East** | August 23, 2023 11:13 AM GST | **SHARE**



The shortlists for the *Caterer Middle East Awards 2023* have been revealed, with over 250 names across 26 categories. This includes 20 of the region's finest head chefs, competing in two Head Chef of the Year categories.

Head chef categories are traditionally highly contested, with the cream of the crop vying for top honours. This year will be no different as chefs who have worked tirelessly to elevate the culinary offerings at their establishments are recognised.

Read on to see all 20 head chefs in the running this year.

HEAD CHEF OF THE YEAR – INDEPENDENT OUTLET

- Shane MacNeill, Mayabay, Dubai



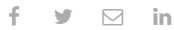
BUSINESS

MayaBay Dubai launches inaugural culinary masterclasses with head chef Shane MacNeill

The restaurant's team said it hopes for the masterclasses to help customers gain a deeper appreciation of the cuisine

by **Caterer Middle East** July 07, 2023 11:24 AM GST

SHARE



MayaBay Dubai, Orange Hospitality's popular Asian fusion restaurant, announced its inaugural sushi and sake masterclass. Led by the group's head chef, Shane MacNeill, and supported by wine director Eleonora Caso, a sake connoisseur holding a WSET 3 certification, the masterclass aims to provide guests with a more hands on experience.

"We chose to host this masterclass as a tribute to Japan's incredible culinary legacy and to the core essence of **MayaBay**. Our aim is to empower our guests with the knowledge and skills to create their own sushi at home," said Giovanna Altomare, public relations and communications director at MayaBay.

"By providing an immersive experience, we hope to bring them closer to the history and artistry that make our brand shine and the finesse behind one of the most coveted culinary arts in the world," she added.

A seat at the table



Guests can expect informative sessions with the kitchen team at the exclusive counter, hosted by **MacNeill**. "Through a combination of chef demonstrations and hands-on experience, participants will explore a variety of techniques and gain valuable tips," said the chef.

"We will cover topics ranging from preparing sushi rice and delving into the traditions of Japanese sushi making to mastering the art of crafting perfect temaki and uramaki. At the end of the masterclass, guests will have the pleasure of savouring the fruits of their labour with a delectable selection of MayaBay sushi, including their own creations."

The perfect pair

One of the key elements of the masterclass will be the pairing of sake with sushi. Caso said of the pairing: "The secret lies in the concept of umami. Both fish and sake possess rich umami components, and when they are combined, it's a flavour explosion," adding: "Moreover, the unique characteristics of sake help to eliminate any fishy odour that may arise when enjoying fish. This combo takes the dining experience to a whole new level."

CATERMID



MICHELIN
2023

MayaBay



MICHELIN Guide's Point Of View

Glamorous sister to the original in Monte Carlo, this restaurant's unmistakable Asian vibe comes courtesy of wood panelling, carvings and a cool red palette, while a resident DJ keeps things jumping until the wee small hours. The menu covers Japan, Thailand and China, so you can start with sushi or dim sum and then head for their signature pad thai or something from the robata grill. Grab some mochi buns from the counter on the way home.

Source: www.guidemichelin.com – 23/05/2023



Mayabay

Asian restaurant that masters different cuisines

by Gault Millau April 28, 2023

[Restaurants](#)



[Head Chef](#)

[Shane MacNeill](#)

[Telephone](#)

+971 4 275 2500

[Cuisine](#)

Asian

[Website](#)

[Click here](#)

A sprawling restaurant, with an indoor-outdoor dining room, bar area and terrace, MayaBay takes its place around Jumeirah Al Naseem's turtle lagoon, alongside a number of other well-thought-of venues, some of which you can find elsewhere in this guide.

Mayabay, an import from Monaco, is perhaps not the place many would head to for a serious meal, especially given how much of the space is given over to the lounge and bar programme. However, with [Shane MacNeill in the kitchen, those coming for the food will be impressed.](#)

The menu is huge, a 108-page coffee table book filled with pictures of the dishes on offer. If that makes you think of holidays in the Costa Del Sol or visits to Chinatown at the end of a big night out, don't let it put you off, it's all tastefully done. Staff are very good at making suggestions, should you not want to spend an age leafing through the tome.

The menu darts around all of the Asian countries that commonly feature in Dubai restaurants, with a big focus on Japanese dishes, as well as Thai and Chinese favourites. You could easily focus on one of those and enjoy yourself, but there's plenty of fun to be had by mixing it up a bit. Be warned, some of the plates can get quite pricey, and we might never get over the waiter recommending the dynamite scampi, but it's easy to eat well here and get good value.

A simple yakitori chicken skewer is a case in point. It's perfectly succulent and the salty-sweet marinade hits all the right notes. Xiao long bao also hit the spot, the chicken and shrimp mixture winning on flavour and the soup seasoned expertly, it's a theme that

Best Asian Mayabay



Best À La Carte Brunch Mayabay





Best Asian restaurants in Dubai 2023

From sushi to pad Thai, discover Dubai's best Asian restaurants with the Time Out Dubai Restaurant Awards 2023

By [Time Out Editors](#) February 23, 2023

Asian food is massive in Dubai, there's no secret there. Constantly evolving, it's one of the city's favourite cuisines.

And where better to find out the top venues to try than the Time Out Dubai Restaurant Awards' list of the best Asian restaurants in Dubai?

Be it [sushi](#), [ramen](#) or crunchy noodles, we've got you covered.

Time Out Dubai reviews anonymously and pays for all its meals. For more on the [review process click here](#).

Here are the best Asian restaurants in Dubai:

WINNER

Mayabay



Thai, Japanese, Chinese, oh my. There may be a lot of different Asian influences going on down at Jumeirah Al Naseem Mayabay, yet head chef Shane Mac Neill nails each dish every single time. Come on, where else can you get a slap-up course Thai meal with a side of sushi while your mate digs into a steaming tower of dumplings that can really fog up glasses? The fact that you can choose your dishes from a menu designed as a glorious coffee table book only adds to appeal.

Licensed. Jumeirah Al Naseem, www.mayabayrestaurant.com (04 275 2500).



Best à la carte brunches in Dubai 2023

These are the top à la carte brunches in Dubai, as revealed at the Time Out Dubai Restaurant Awards 2023

By [Time Out Editors](#) February 23, 2023

Dubai's brunches continue to get more exciting, more elaborate and more tempting, particularly when it comes to the best à la carte brunches in Dubai.

Served to your table, a steady flow of dishes are delivered to you that showcase the very best of a restaurant's signature cuisine and style.

Sit back and enjoy while you dine at the best à la carte brunches in Dubai.

We'll see you there.

Time Out Dubai reviews anonymously and pays for all its meals. For more on the [review process click here](#).

Here are the best à la carte brunches in Dubai:

WINNER

Mayabay



Brunch on a Sunday may feel a bit risky, but fortune favours the brave after all. Trust us, it's worth the impending Mon morning hangover for the feast that awaits you at Mayabay. Slightly more low-key yet no less enjoyable than your typi in Dubai, choose one soup, a selection of three appetisers each, and two mains and sides. Add to that unlimited sush and dim sum, and it's no exaggeration to say you'll need to be rolled out of there. And that's exactly how brunch shoul Licensed. Jumeirah Al Naseem, www.mayabayrestaurant.com (04 275 2500).



por: **Viagem & Gastronomia**

[Últimas Notícias](#) [Viagem](#) [Gastronomia](#) [Destinos](#) [Hotéis](#) [Insiders](#)

Experiência gastronômica em restaurante mais caro do mundo chega a Dubai

Dezenas de novas casas abrem todo mês, mas selecionamos aqui 11 locais recentemente abertos que valem a pena verificar

CNN Viagem & Gastronomia, do Viagem & Gastronomia

21/11/2022 às 04:00 | Atualizado 21/11/2022 às 10:12

Compartilhe:



Dubai é conhecida em todo o mundo como um centro para gastos fabulosos e inovação ambiciosa. As qualidades também se aplicam à sua cena de restaurantes: uma onda sem fim de novos endereços firmou Dubai como um dos melhores lugares do planeta para experiências gastronômicas.

As opções agradam desde quem procura uma cadeia de fast food moderna vinda da Califórnia a aqueles que querem a experiência de restaurante mais cara do mundo, vinda diretamente de Ibiza.

Há dezenas de novas casas abrindo todo mês, mas selecionamos aqui 11 locais recentemente abertos que valem a pena verificar.

Maya Bay

Duas cozinhas asiáticas se encontram no Maya Bay, um restaurante que abriu pela primeira vez em Mônaco em 2005 e agora chegou ao hotel Jumeirah Al Naseem de Dubai com sua mistura de pratos tailandeses e japoneses. A combinação se traduz em um extenso menu com um pouco de tudo, incluindo sushis e sashimis, curries, saladas, doces de mochi japoneses e bolo tailandês pandan.

A equipe é supervisionada pelo **chef britânico Shane Macneill** e trabalha sempre com novas criações, algumas com toques de luxo como o sushi uramaki com wagyu e caviar. Os pratos de assinatura incluem o bacalhau preto no molho doce do missô cozido sobre carvão e o queridinho pad thai. Entre as bebidas, os coquetéis seguem uma linha tropical, mas há também saquês e chás para harmonizar com a refeição.

Maya Bay, Jumeirah Al Naseem, Umm Suqueim 3, Dubai

WHAT'S ON



10 brilliant new brunches to try in Dubai



Brunch

Eat & Drink



Written by:
Alice Holtham
17th November 2022

Mayabay



At relatively new Monaco import Mayabay – located at the far side of Jumeirah Al Naseem’s turtle lagoon – chef Shane MacNeil has designed an extensive Asian-influenced Sunday brunch menu that’s both elegant and bountiful. Here’s the general gist: guests are welcome to choose one soup from a selection of three; three appetisers each, and two mains and sides each. Oh, and there’s unlimited sushi and sashimi, *and* unlimited dim sum. In short, it’s a feast fit for an emperor, and his entire family. Mix and match menu items to your heart’s desire, and enjoy one of two Asian-inspired cocktails or sake to wash it all down.

Mayabay, Jumeirah Al Naseem, Sun noon to 3.30pm, Dhs395 with soft drinks, Dhs550 with house drinks and sake, Dhs750 with bubbly. Tel: (04) 275 2500, mayabayrestaurant.com

Brunch of the Month: MayaBay Dubai



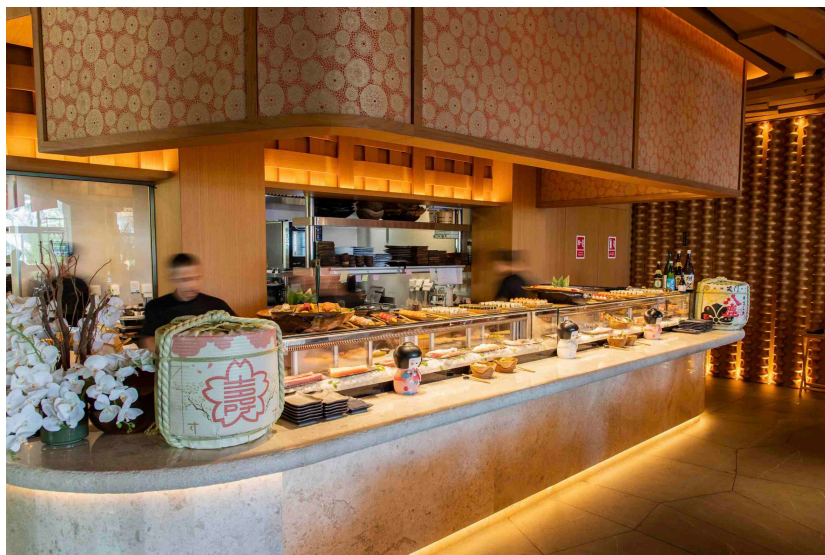
Kohinoor Sahota - Deputy Editor (<https://www.factmagazines.com/Author/Kohinoor-Fact>) © November 16,

2022

Can a restaurant with a 50-page à la carte menu succeed at creating a curated brunch?

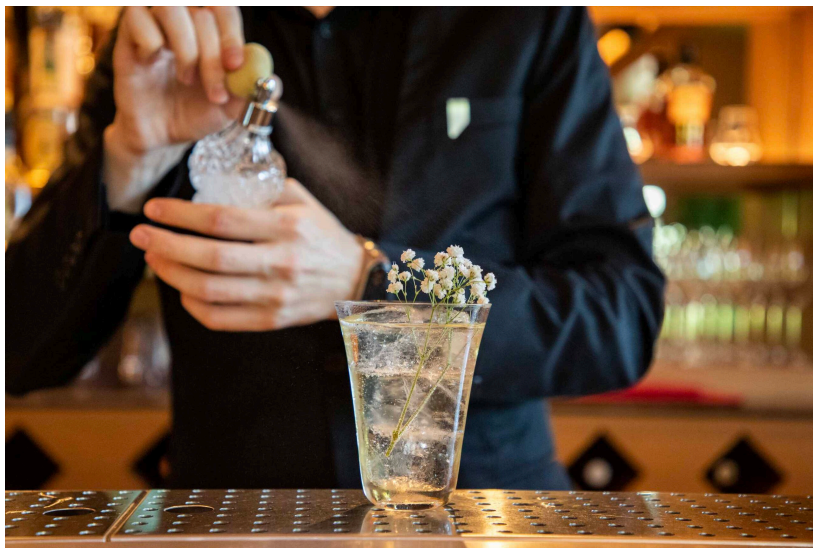
If there's one thing we've heard almost everyone say about MayaBay Dubai (<https://www.factmagazines.com/restaurant-review/modernity-meets-tradition-at-mayabay-dubai-review>), it's that it has an epic menu. We're talking about a hardback book of Biblical proportions, which makes a loud thump when it lands on the table. So, when we heard that the restaurant was launching its first brunch, we were hoping to bypass the indecision created from the Netflix of menus and sample its greatest hits – and we (largely) did.

MayaBay is a Monaco-born brand, which decided to strike it lucky in the Middle East. Its second branch opened in Dubai's Jumeirah Al Naseem in summer 2022, and the third branch is set to open in Riyadh (<https://www.factmagazines.com/saudi-arabia/from-monaco-to-saudi-arabia-mayabay-riyadh-is-opening-in-2023>) in 2023. Nestled in the Turtle Lagoon, the Dubai spot has some suitably swanky neighbours, from Il Borro Tuscan Bistro to Flamingo Room by tashas. What sets it apart is that it is a fine dining Asian restaurant, spanning Japanese sushi, Thai curries and Chinese dim sum.



When you enter MayaBay, it's a playful space packed with personality and pizzazz. The bold red entrance feels like a nod to Japan's Fushimi Inari Shrine's torii gate. Inside there are kokeshi dolls, crystal chandeliers, parasols on the ceiling and sake barrels lining the wall. Plus, you can watch the chefs at work at the kitchen counters.

MayaBay Dubai excels at brunch, as it succeeds at delivering a curated list. Bang on brand, there are still plenty of options – for the starters alone, there are ten choices – but just enough so that you're not overwhelmed. Overall, each person can pick one soup, three appetisers or salads, dim sum, two mains, two sides and a dessert. The packages include soft beverages for AED 395, house beverages for AED 550, and Champagne for AED 750.



As the brunch takes place on a Sunday, it boasts a relaxed yet refined vibe. On our visit, there were more staff than customers and the service improved as the brunch continued. At the start, we had to ask twice for a cocktail, but later our drinks (Laurent-Perrier) were being topped up freely.

Gourmands will love the menu, as it takes you on a classy culinary journey. We began with the traditional Thai tom yam kung soup, which had the perfect balance between spicy and sour. The fragrant broth contained chunky prawns and vegetables, and was a surprisingly comforting way to start.



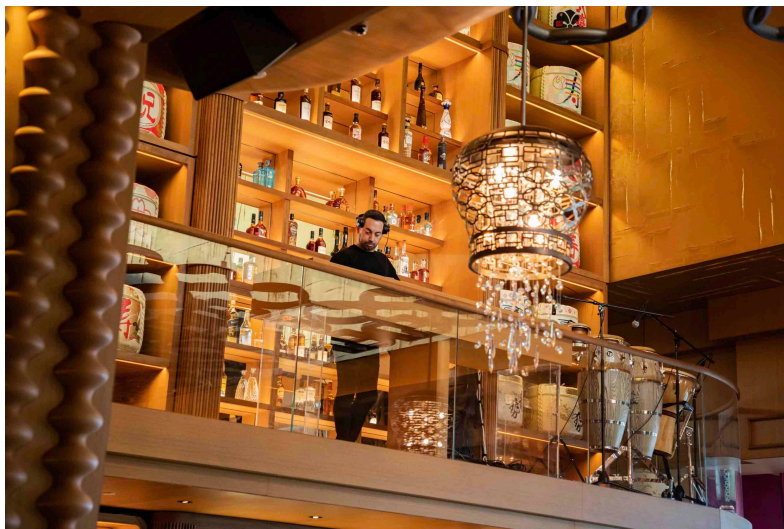
The appetisers and salads were hit and miss – we'd recommend sticking to what the restaurant does best. While the waiter's recommended green salad had a kick, there are far more exciting options. The beef tataki with soy sauce and salmon sashimi with lemon sauce were both freshly prepared, thinly sliced and soaked up the flavours. Plus, the duck tacos give the Cantonese classic a Mexican twist, as the roast duck is served in a crispy taco.

The dim sum menu includes 12 options, all of which arrived steaming hot. We'd suggest lifting your lid to gyoza gyuniku (beef dumplings), poh pia khai kung (imperial spring rolls), and shui jao (smoked scallop, chicken and carrot dumplings).



Just like many fine dining Japanese restaurants before it – à la Nobu and Zuma (<https://www.factmagazines.com/restaurant-review/fact-zuma-dubai-review>)– MayaBay Dubai's mains include a black cod with miso and honey. If you're a black cod connoisseur, you'll be pleased to hear that this more than passes the test. The rich dish blends a buttery texture with sweet notes.

The Thai green curry with chicken may sound like a takeaway, but it was executed so well, that the creamy sauce left us wanting more. Plus, the desserts are given an Eastern twist, from the toffee pudding infused with miso to the light and airy Japanese cheesecake.



MayaBay is known for its restaurant-meets-club atmosphere. The live entertainment switched between a DJ, guitarist, and vocalist who sang in English and Arabic. The set complemented rather than clashed with the ambience, as you can still hold a conversation. Note: if you want to move, there are several spaces, which include red-hot seats, lime green sofas, and a private dining room with shoji screens.

Spoilt for choice? Well, that's MayaBay Dubai.

GO: Visit www.mayabayrestaurant.com (<https://www.mayabayrestaurant.com>) for more information.

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Crédits : Charlene Campos. Translation: Jill Harry. Photo: Orange Hospitality

Interview

AS SEEN BY... SHANE MACNEILL

From Paris to Milan, Miami, Mykonos, London, Ibiza the head chef at MayaBay Dubai has worked in kitchens around the world.

Dubai is considered the destination of all possibilities. What do you think?

Dubai is one of the most luxurious cities in the world because it's a melting pot of different cultures. It reminds me of my days living and working in London during the 90's. Although rooted in Islamic tradition, Dubai is an open society that offers travelers a wide range of experiences.

When your family or friends visit you, what are your tourist recommendations?

The list of things to do in Dubai is endless! But if it's your first visit, you should definitely check out Dubai Creek, wander the souks and visit the historic Al Fahidi district for its traditional sandstone houses and charming alleyways. You should also spend an afternoon at the Museum of the Future, go on a desert safari and go shopping at the Dubai Mall.

What are your tips for exploring the local food scene?

Boasting more than 20 000 food and beverage outlets throughout the city, Dubai is undoubtedly a top destination for foodies from around the world. What is gastronomy and who defines this? We do, with our experiences and that moment in time we say "wow", this moment will never again be repeated, and we must hold onto those moments. So, from Italian fine dining in Il Borro, Emirati cuisine at Al Fanar, Afghani restaurants in Oud Metha with no cutlery to sitting in a restaurant boasting the most amazing views, this is the local gastronomy in Dubai.

What is a night in Dubai like?

The world is your oyster! I particularly enjoy the evenings by the Dubai Marina for its many possibilities, from river cruising to al fresco dining. Going to the top of the Burj Khalifa (the world's tallest building) to admire the view at night from its outdoor observation deck on the 148th floor is also a must. And for those who like to dance until the wee hours of the morning, the city also has some excellent nightclubs to make your night a memorable one.

Source: www.destinationsbyjvpastor.tailormaag.com



TRAVEL & EATS

2022's Best New Restaurants in Dubai

Featuring the latest and greatest entrants to Dubai's thriving dining scene each month so you don't miss out.

BY ARAVIN SANDRAN October 31, 2022



Originating in Monaco, MayaBay sets up camp in Dubai. Sink your teeth into the succulent caviar dim sum or experience tantalising flavours from the sea with their wok-fried lobster in prik pao sauce. Authentic, elevated Asian cuisine with a seamless ambience to match, MayaBay is certain to become a must-visit establishment on Jumeirah Al Naseem's Turtle lagoon. – *Nicholas See*

Mayabay

Thai-Japanese-Chinese by way of Monaco, that actually works



Time Out says Details

Asian fusion restaurants make us nervous. Menus that mix up cuisines from one of the world's most diverse continents, too often to an at best mediocre level.

Mayabay takes a different approach.

A Monaco import, its tagline claims hold to **Thai** and **Japanese** cuisine, but there's also a smattering of Chinese and Singaporean influence, with dim sum and the signature Maya crispy duck.

The latest addition to **Jumeirah Al Naseem's** Turtle Lagoon, Mayabay Dubai offers various Asian cuisines yes, but they are each treated by head chef Shane Mac Neill in their own right. No funny fusions here.

Want a three-course Thai meal, while your friend tucks into seared nigiri, a temaki hand roll and delicate sashimi, followed by veal chop from the robata? You got it. We've been for the full Thai experience – the green curry is a powerhouse – and separately for a sushi feast. Both have been excellent.



Plus, you have the added bonus of choosing your dishes from a menu designed as a glorious coffee table book. Full of food photographs, it sounds cheesy and a tad old-fashioned, but it's actually brilliant. A conversation-starter for an awkward first date, and

as fail-safe a way as possible of making sure you won't be disappointed with your order.

It'll make you want to order every dessert on the menu, even as your stomach groans under the load, but what is absolutely compulsory at Mayabay is a portion of mochi to end, whether you eat there or take it home. Mayamoki, as it's called, features a translucent, elastic outer shell around silky soft ice cream so packed with flavour you'll easily be able to tell your lychee from your passionfruit. And Mayabay's milk cake will convert even those who go green around the gills when faced with the region's biggest dessert trend of 2022.

Service is slick, as you'd expect from the guys at Orange Hospitality – operators of Il Borro Tuscan Bistro across the lagoon – and the vibe is sophis, attracting the kind of mature crowd that appreciates fun vibes paired with a glass of something from the finer end of the menu. While it gets livelier in the evening, the dining experience is still at the forefront of Mayabay.

Mayabay's open kitchen is one of the design highlights, creating a bit of a showpiece as well as fueling the buzz, and the vast dining room has various pockets to help build some intimacy. But with the outdoor terrace now finally coming into its own as the weather turns, this is where we recommend you book.

Either way, put those nerves to rest, and try it out. This is Asian fusion, but not as you know it.

Time Out reviews anonymously and pays for its own meals.

Details

Address:

 Jumeirah al Naseem, Al Sufouh

 04 275 2500

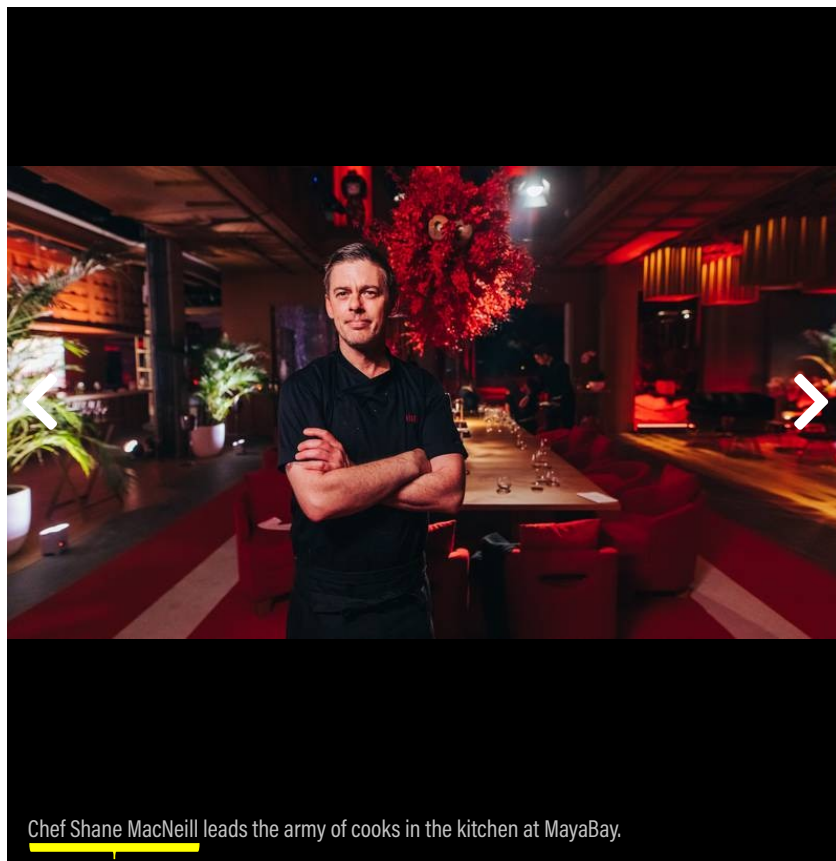
 mayabayrestaurant.com

Source: www.timeoutdubai.com – 28/09/2022

N LIFESTYLE

MayaBay Dubai review: swanky fusion spot brings Thailand to Turtle Lagoon

► Jumeirah Al Naseem is becoming one of the best corners for eating out in the city — and a new arrival has joined the line-up



In Danny Boyle's *The Beach* (2000), a fresh-faced Leonardo DiCaprio collapses on the shoreline of a hidden cove and grins in disbelief.

[Paradise island unfurls before him](#): sugar-white sands, piercing blue waters and gentle, tree-lined cliffs. Boyle also overlays the ethereal sounds of [Porcelain by Moby](#) to nudge our subconscious towards the path to nirvana.

However, this is not the afterlife; the footage of the beach is real and it was shot at Maya Bay, Thailand. Much to the irony of the film's storyline, the serene location became one of the [most famous tourist destinations](#) in the world.

Elsewhere, the name lives on as a different MayaBay, which has been wowing visitors hungry for a taste of Thailand since 2008 — albeit as a luxurious restaurant 9,000 kilometres away in Monte Carlo, Monaco.

In May, the restobar, which also focuses on Japanese classics, [landed in Dubai](#), at Jumeirah Al Naseem. *The National* paid a visit to see if diners leave with smiles bigger than Leo's.

Where to sit, what to expect

For a restaurant born among the glitz and glamour of Monte Carlo, its location in Jumeirah Al Naseem is fitting. The swanky resort in Jumeirah is becoming one of the best corners for eating out in Dubai. It is already home to [Beefbar Dubai](#), Flamingo Room by tashas and [Il Borro](#) — whose owners Orange Hospitality are also behind MayaBay.

Inside, the interior is a mix of deep-red lighting, twinkling chandeliers, dark-wooden panels, cosy lowdown tables and sprawling ones fit for a banquet, as well as an enormous open kitchen. There is a small army of cooks spread across hot stations, cold counters, a sushi-slicing stand and service benches.

We sit in the middle of it all and soak in the buzz of a Saturday evening in full swing, below the mezzanine where a DJ plays music that could slot seamlessly into Boyle's soundtrack for *The Beach*.



The elegant restaurant arrives on the back of huge success in Monte Carlo, Monaco.
Photo: MayaBay Dubai

The menu

When a menu comes with page numbers, alarm bells usually start ringing to warn of a kitchen fighting to please every palate. At 105, MayaBay's menu, nay novel, is just seven pages shy of George Orwell's classic *Animal Farm* and a quarter of Alex Garland's 1996 classic that inspired Boyle's feature. It's a catalogue of Japanese sushi, Thai curries, tempura, dim sum, salads, soups, specials, steak, sides and desserts. Then, it's all repeated in picture form.

It's overwhelming — and no doubt a conversation killer in groups of four and above, as noses bury into the book. Thankfully, the tiptop staff, who dish out impeccable service, are on hand and we put our faith in our waitress's recommendations. And, even better, the troops in the kitchen are evidently ready for battle.

Within minutes, dishes charge out of the blocks and we arm ourselves with chopsticks in preparation. Out flows three plates of sushi: the uramaki California roll (Dh95), tuna sashimi (Dh105) and salmon sashimi (Dh55). The presentation is excellent and the precision is exquisite. The premium ingredients have been given a zing of ponzu, a light smokiness from soy and a punch from spice.

It's a terrific start and before we can even think about resting, the

kitchen is firing out food once again. The yam ped tap tim, that's duck salad to the uninitiated (Dh120), is followed by beef gyoza (Dh45) and vegetable crystal dumplings (Dh35).

The gyoza balances beef and kimchi delightfully, while still cramming oodles of flavour into the delicate parcels. The dumplings use high-quality mushrooms for a rich and earthy flavour. However, what really takes this round of dishes to greater heights, quite literally, is the divine duck salad. More on that later.

The yam ped tap tim, more commonly known as the duck salad. Photo: MayaBay Dubai

Mains of crying tiger sirloin steak (Dh220) and Chilean sea bass in a spicy miso sauce (Dh210) are complemented with sides of aubergine (Dh45) and pineapple fried rice (Dh55).

"Crying tiger" comes from the chillies used in the Thai marinade, which are said to be so hot they can, well, make the big cats wail. My dining partner and I adore spicy food; for us, hotter equals better. Thankfully, for those who prefer to eat without a fire extinguisher on standby, chefs temper the heat with sweetness and aromatic seasoning. There's no weeping here, just a gentle purr of "mmms".

The fish, too, is a revelation. Forget opting for the miso black cod revered at almost every high-end Japanese restaurant; the sea bass is meatier and diligently soaks in the marinade, allowing for oh-so lovely caramelisation over the robata-style charcoal grill. A true highlight.

Desserts arrive in the shape of an intricate chocolate sphere (Dh65), which is finished at the table by our waitress who pours over a hot, velvety sauce as the 3D casing melts, and a hearty slice of pandan milk cake (Dh65). The latter is light in texture, yet dense in body — while the crunch of nuts rounds it off supremely.

A platter of sushi, sashimi and delicately prepared rolls. Photo: MayaBay Dubai

Standout dish

The aforementioned duck salad is a towering addition on the excellent menu. It takes a fine chef to make its complexity look and feel so simple. The sweet grapes, sharp celery and apple are coated with plum and sesame dressings. There are pops of pomegranate throughout, while the star of the show, the duck, is beautifully seasoned and crispy.

It's one of the restaurant's most popular dishes, with good reason.

A chat with the chef

Chef Shane MacNeill spent 11 years working in Nobuyuki 'Nobu' Matsuhisa's group, so high-end Asian cuisine is his expertise. Photo: MayaBay

Chef Shane MacNeill has been working in Michelin-lauded kitchens for 25 years — 11 of which were spent as part of the Nobu group, meaning refined Asian dining is his speciality. His experience sings on the plate, while his passion for passing on the torch to young cooks is clear from his abundant team.

“The 11 years with Nobu were a giant learning curve, as I worked closely with Nobuyuki ‘Nobu’ Matsuhisa himself on some of the openings,” he tells *The National*.

“Now, with Orange Hospitality, we want to inspire the next generation of chefs,” he adds, saying he always champions buying the best ingredients.

As a result, he chooses the truffle and mushroom dumplings, which contain no fewer than 25 ingredients, as a must for vegetarians. Carnivores will enjoy the high marbling of the Wagyu beef, which the chef describes as “incomparable”. One of the finest shellfish options is reserved for his seafood course, as he cooks the king crab leg in a simple yet elegant style. And, though he’s not a sweet tooth, he recommends the classic Japanese mochi for those seeking “one of the most interesting dishes in the world”.

What’s clear is that, at 105 pages, the chef’s menu is a never-ending fairy tale of star characters and it has audiences mesmerised.

Price point and contact information

The huge menu varies between prices, with starters, salads, soups and sides comfortably between Dh35 and Dh110, mains and specials are about Dh120 to Dh230, while desserts are between Dh55 and Dh95.

MayaBay is open daily from 7pm to 3am, at Turtle Lagoon, Jumeirah Al Naseem, Dubai. Reservations can be made by contacting 04 275 2500 or visiting www.mayabayrestaurant.com/dubai

This review was conducted at the invitation of the restaurant

Updated: September 03, 2022, 09:10



LOOK - TRAVELS



ASIE THAÏLANDE

Un lieu de fusion chic amène la Thaïlande à Turtle Lagoon

📅 3 septembre 2022 👤 look-travels 💬 Aucun commentaire

Chez Danny Boyle *La plage* (2000), un Leonardo DiCaprio au visage frais s'effondre sur le rivage d'une crique cachée et sourit d'incrédulité.

L'île paradisiaque se déploie devant lui : sable blanc comme du sucre, eaux bleues perçantes et falaises douces bordées d'arbres. Boyle superpose également les sons éthérés de *Porcelaine* par Moby pour pousser notre subconscient vers le chemin du nirvana.

Cependant, ce n'est pas l'au-delà; les images de la plage sont réelles et ont été tournées à Maya Bay, en Thaïlande. À la grande ironie du scénario du film, l'endroit serein est devenu l'une des destinations touristiques les plus célèbres au monde.

Ailleurs, le nom perdure sous la forme d'un MayaBay différent, qui séduit les visiteurs avides de goûter à la Thaïlande depuis 2008 – bien qu'il s'agisse d'un restaurant de luxe à 9 000 kilomètres à Monte Carlo, Monaco.

En mai, le restobar, qui se concentre également sur les classiques japonais, a débarqué à Dubaï, au Jumeirah Al Naseem. *Le National* a rendu visite pour voir si les convives repartent avec un sourire plus grand que celui de Leo.

Où s'asseoir, à quoi s'attendre

Pour un restaurant né parmi le faste et le glamour de Monte Carlo, son emplacement à Jumeirah Al Naseem convient parfaitement. La station balnéaire chic de Jumeirah est en train de devenir l'un des meilleurs coins pour manger à Dubaï. Il abrite déjà Beefbar Dubai, Flamingo Room by tashas et Il Borro – dont les propriétaires Orange Hospitality sont également derrière MayaBay.

À l'intérieur, l'intérieur est un mélange d'éclairage rouge foncé, de lustres scintillants, de panneaux en bois sombre, de tables basses confortables et de tables tentaculaires dignes d'un banquet, ainsi que d'une énorme cuisine ouverte. Il y a une petite armée de cuisiniers répartis dans des stations chaudes, des comptoirs froids, un stand de découpe de sushis et des bancs de service.

Nous nous asseyons au milieu de tout cela et baignons dans le bourdonnement d'un samedi soir qui bat son plein, sous la mezzanine où un DJ joue de la musique qui pourrait s'intégrer parfaitement à la bande originale de Boyle pendant *La plage*.



L'élégant restaurant arrive sur le dos d'un énorme succès à Monte Carlo, Monaco. Photo: MayaBay Dubaï

Le menu

Lorsqu'un menu contient des numéros de page, des sonnettes d'alarme commencent généralement à sonner pour avertir qu'une cuisine se bat pour plaire à tous les palais. Au 105, le menu de MayaBay, *nay roman*, n'est qu'à sept pages du classique de George Orwell *Animal de ferme* et un quart du classique d'Alex Garland de 1996 qui a inspiré le long métrage de Boyle. C'est un catalogue de sushis japonais, currys thaïlandais, tempura, dim sum, salades, soupes, spéciaux, steak, accompagnements et desserts. Ensuite, tout est répété sous forme d'image.

C'est écrasant – et sans aucun doute un tueur de conversation en groupes de quatre et plus, alors que le nez s'enfoncé dans le livre. Heureusement, le personnel tiptop, qui offre un service impeccable, est disponible et nous faisons confiance aux recommandations de notre serveuse. Et, mieux encore, les troupes dans la cuisine sont manifestement prêtes au combat.

En quelques minutes, les plats sortent des blocs et nous nous armons de baguettes en préparation. Il en sort trois assiettes de sushis : le uramaki California roll (Dh95), le sashimi de thon (Dh105) et le sashimi de saumon (Dh55). La présentation est excellente et la précision est exquise. Les ingrédients de première qualité ont reçu un zeste de ponzu, une légère fumée de soja et un punch d'épice.

C'est un excellent début et avant même que nous puissions penser à nous reposer, la cuisine lance à nouveau de la nourriture. Le yam ped tap tim, c'est de la salade de canard pour les non-initiés (Dh120), est suivi d'un gyoza de bœuf (Dh45) et de raviolis aux cristaux de légumes (Dh35).

Le gyoza équilibre délicieusement le bœuf et le kimchi, tout en fourrant toujours des tas de saveurs dans les colis délicats. Les boulettes utilisent des champignons de haute qualité pour une saveur riche et terreuse. Cependant, ce qui amène vraiment cette série de plats à de plus hauts sommets, littéralement, c'est la divine salade de canard. Plus sur cela plus tard.

Le yam ped tap tim, plus communément appelé salade de canard. Photo: MayaBay Dubaï

Les plats principaux de bifteck de surlonge de tigre pleurant (Dh220) et de bar chilien dans une sauce miso épicée (Dh210) sont complétés par des côtés d'aubergine (Dh45) et de riz frit à l'ananas (Dh55).

Le « tigre qui pleure » vient des piments utilisés dans la marinade thaïlandaise, dont on dit qu'ils sont si piquants qu'ils peuvent, eh bien, faire gémir les grands félins. Mon partenaire de restauration et moi adorons la nourriture épicée; pour nous, plus chaud équivaut à mieux. Heureusement, pour ceux qui préfèrent manger sans extincteur en veille, les chefs tempèrent la chaleur avec de la douceur et des assaisonnements aromatiques. Il n'y a pas de pleurs ici, juste un doux ronronnement de « mmms ».

Le poisson aussi est une révélation. Oubliez d'opter pour la morue noire miso vénérée dans presque tous les restaurants japonais haut de gamme; le bar est plus charnu et trempe assidûment dans la marinade, permettant une si belle caramélisation sur le gril au charbon de bois de style robata. Un vrai point culminant.

Les desserts arrivent sous la forme d'une sphère de chocolat complexe (Dh65), qui est terminée à table par notre serveuse qui verse sur une sauce chaude et veloutée pendant que le boîtier 3D fond, et une copieuse tranche de gâteau au lait de pandan (Dh65). Ce dernier est de texture légère, mais dense dans le corps – tandis que le croquant des noix l'arrondit suprêmement.

Un plateau de sushis, sashimis et petits pains délicatement préparés. Photo: MayaBay Dubai

Plat hors concours

La salade de canard susmentionnée est un ajout imposant à l'excellent menu. Il faut un bon chef pour que sa complexité paraisse et se sente si simple. Les raisins doux, le céleri pointu et la pomme sont enrobés de vinaigrettes à la prune et au sésame. Il y a des éclats de grenade partout, tandis que la star du spectacle, le canard, est magnifiquement assaisonné et croustillant.

C'est l'un des plats les plus populaires du restaurant, et pour cause.

Une conversation avec le chef

Le chef Shane MacNeill a passé 11 ans à travailler dans le groupe Nobuyuki 'Nobu' Matsuhisa, donc la cuisine asiatique haut de gamme est son expertise. Photo: Maya Bay

Le chef Shane MacNeill travaille dans des cuisines réputées au Michelin depuis 25 ans, dont 11 au sein du groupe Nobu, ce qui signifie que la cuisine asiatique raffinée est sa spécialité. Son expérience chante dans l'assiette, tandis que sa passion de passer le flambeau aux jeunes cuisiniers transparaît dans son équipe foisonnante.

« Les 11 années avec Nobu ont été une courbe d'apprentissage géante, car j'ai travaillé en étroite collaboration avec Nobuyuki 'Nobu' Matsuhisa lui-même sur certaines des ouvertures », raconte-t-il. *Le National*.

« Maintenant, avec Orange Hospitality, nous voulons inspirer la prochaine génération de chefs », ajoute-t-il, affirmant qu'il se fait toujours le champion de l'achat des meilleurs ingrédients.

Du coup, il choisit les dumplings à la truffe et aux champignons, qui contiennent pas moins de 25 ingrédients, comme un incontournable pour les végétariens. Les carnivores apprécieront le haut persillage du bœuf Wagyu, que le chef qualifie d'« incomparable ». L'une des meilleures options de crustacés est réservée à son plat de fruits de mer, car il cuisine la patte de crabe royal dans un style simple mais élégant. Et, même s'il n'aime pas trop les sucreries, il recommande le mochi japonais classique à ceux qui recherchent « l'un des plats les plus intéressants au monde ».

Ce qui est clair, c'est que, sur 105 pages, le menu du chef est un conte de fées sans fin de personnages vedettes et qu'il fascine le public.

Prix et coordonnées

L'énorme menu varie selon les prix, avec des entrées, des salades, des soupes et des accompagnements confortablement entre Dh35 et Dh110, les plats principaux et les spéciaux sont d'environ Dh120 à Dh230, tandis que les desserts sont entre Dh55 et Dh95.

MayaBay est ouvert tous les jours de 19h à 3h du matin, au Turtle Lagoon, Jumeirah Al Naseem, Dubai. Les réservations peuvent être faites en contactant le 04 275 2500 ou en visitant www.mayabayrestaurant.com/dubai

Cet examen a été réalisé à l'invitation du restaurant

Mis à jour: 03 septembre 2022, 05h10

THE HOTTEST NEW RESTAURANTS IN DUBAI

Dubai's hottest new restaurants are arriving from around the globe...

by [Isabella Sullivan](#) August 11, 2022



Mayabay Dubai

Hot on the tails of **Beefbar**, another Monaco export has opened in Jumeriah Al Naseem's stylish Turtle Lagoon. Injecting some fun into Dubai's thriving dining-cum-nightlife scene, MayaBay offers traditional Asian cuisine with a contemporary twist. The interiors are dressed in deep, evocative colours and the menu features dishes like caviar dim sum, wok-fried lobster and MayaBay beef tartare – all overseen by head Shane Macneill. Unlike many Pan-Asian restaurants, there's also a fantastic vegetarian and vegan menu.

Jumeirah Al Naseem; +971 4 275 2500; [@mayabaydubai](#)



HOME > LIFESTYLE

A&E Recommends: MayaBay, Dubai

LINDSAY JUDGE | 13-07-2022

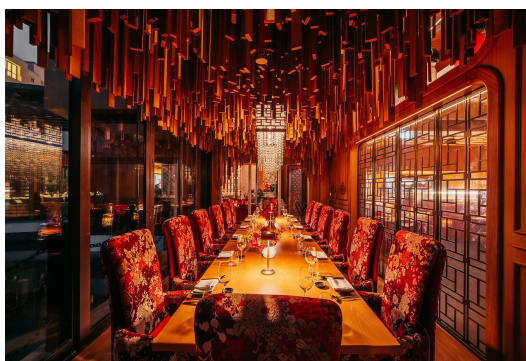
One of Monaco's most sought-after restaurants opens its doors in Dubai.



Japanese-Thai restaurant MayaBay has long had an incredible reputation in Monaco for its luxe interiors and five-star cuisine and now the famous dining destination has arrived in the UAE marking its first departure from the European city. Located at Jumeirah Al Naseem resort in Dubai, MayaBay offers a fine fusion of Japanese and Thai cuisines, that will impress even the most demanding of guests.



The Asian dining destination is famed for its bold ambient red interiors which instantly capture your attention as you walk through the doors. The design is indisputably Asian – adorned with warm and intricately carved wooden panels accentuated by natural stones, red and green chairs, elegant crystal lights, and large glass windows that offer uninterrupted views of the picturesque Turtle Lagoon and the nearby iconic Burj Al Arab hotel.



The lively atmosphere makes this place more than just a restaurant but a lifestyle experience. Choose from either in the main dining area or the less formal lounge area if you're looking for more of a casual evening.



Yam Ped Tap Tim - Duck Salad

When it comes to the food you won't be disappointed as this luxury dining destination offers a full range of dishes inspired by traditional Asian cuisine but with a modern twist, so be prepared to come away feeling full!



Maya Crispy Duck

Headed by [Chef Shane Mac Neill](#), MayaBay Dubai's menu offers a wide range of dishes from dim sums to Japanese tempura and sushi, Thai curries and salads. Standout signature dishes include Maya Crispy Duck, Pad Thai, MayaBay sashimi, Yam Ped Tap Tim (duck salad), and Black Cod with miso and honey.

It also expands on the classics in the form of contemporary dishes such as Caviar dim sum, Prik Pao Mangkorn (wok-fried lobster in prik pao sauce), and MayaBay beef tartare. The menu has also been carefully crafted to include special vegetarian and vegan-friendly options for guests.



Caviar crystal

Don't forget to sample the mocktail menu which offers a white selection of bespoke drinks suited to every taste. Surprising ingredients are used to add an extra-special touch to professionally mixed drinks.



Candyfloss

And of course, make room for dessert as the famed Milk cake and Candyfloss are a must-try - you'll thank us later!

And you're guaranteed to have a night you won't forget as live music will keep you entertained throughout the evening. A DJ plays modern tunes while on the mezzanine level of the bar you'll find Asian-inspired beats from conga drums, percussions, and a live band, MayaBay promises to be an evening you won't forget! Our tip: book a table ahead of time as this place is in demand!

CATERER

JULY 2022
AN ITP MEDIA GROUP PUBLICATION

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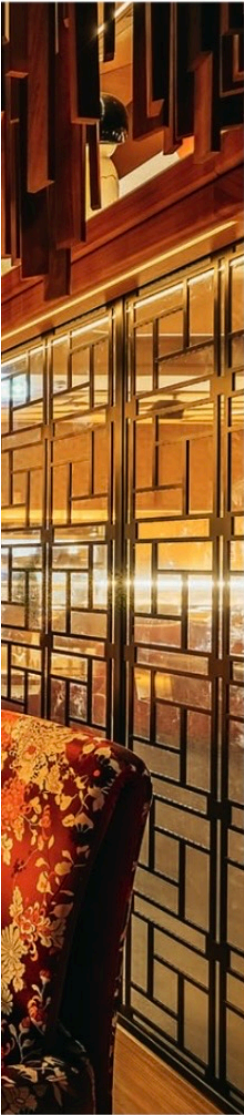
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WHAT'S HOT...



MayaBay Dubai

The Asian restaurant and bar flies in from Monaco thanks to Orange Hospitality



Mayabay's crystal caviar dumpling

MayaBay Dubai opened its doors at Jumeirah Al Naseem Hotel, introducing a Japanese-Thai restaurant with a strong focus on nightlife and entertainment into the emirate. The original MayaBay hails from fellow luxe destination Monaco and has been imported into the UAE thanks to Orange Hospitality.

A FUSION OF THAI AND JAPANESE
 Headed by chef Shane MacNeill, MayaBay Dubai's menu is rooted in traditional Asian cuisine - from Chinese dim sum to Japanese tempura and sushi, Thai curries and salads, and signatures including Maya crispy duck, pad thai, sashimi, yam ped tap tim (duck salad), and black cod with miso and honey. The menu also boasts caviar dim sum, Prik pao mangkorn (wok-fried lobster in prik pao sauce), and beef tartare.

The restaurant is part of Maya Collection. The Monaco-based hospitality group operates restaurants and hotels that include the likes of Maya Jah, Maya Mia, Maya Altitude and Refuge de la Traye.

Seating 200 covers, the restaurant includes a DJ booth integrated on the

mezzanine level of the bar and Asian-inspired music from conga drums, percussions, and a live band. There is also a wine menu, a cocktail menu and a cigar lounge.

Omar Saideh, founder of Orange Hospitality, said to *Caterer Middle East*: "The launch of MayaBay has been a great success. We have been working around the clock to create a unique dining experience; bringing to life a blend of Thai and Japanese cuisine.

"Our bar team is also smashing it," Saideh added. "I believe we have a sake offering that stands out in the region. We can give each customer different sakes with the types of sushi they order. The bar team at MayaBay is doing an elemental approach to the cocktails, with a focus on earth, air, fire, and water. It is so cool and creative."

FACT Review: modernity meets tradition at MayaBay Dubai



David Tapley - Editor-In-Chief (<https://www.factmagazines.com/Author/David-Fact>) © June 24, 2022

Bridging the gap between dining and nightlife, MayaBay is arguably Dubai's latest culinary hotspot.

Jumeirah Al Naseem's (<https://www.factmagazines.com/tag/jumeirah-al-naseem>) picturesque Turtle Lagoon is fast becoming a dining destination to rival DIFC. The pretty enclave with its up close and personal Burj Al Arab views is home to several upmarket concepts, including new luxe Monaco export MayaBay.

Wrapping alluringly around the turtle-filled waters of Naseem's shallow lagoon, MayaBay Dubai (<https://www.factmagazines.com/restaurants/luxe-monaco-export-mayabay-is-opening-in-dubai>) feels destined for its Dubai debut, taking over the space formally occupied by Katsuya

by Starck. An extensive refurbishment has completely transformed the venue, which is illuminated in hues of amorous red and offers an infectious draw before we've even crossed the threshold.



Once inside, a veritable pleasure palace awaits, for MayaBay Dubai boasts a beautiful fit-out featuring traditional Japanese kokeshi dolls, crystal light fittings, intricately carved wooden panels and Asian-inspired decor. Sinking into plush red furnishings in the main dining room, we're immediately impressed by the vibe of the two-storey bar, where sake barrels line the walls and a DJ and live percussionist perform from a podium elevated above the spacious dining room.

With an energetic vibe coursing through diners and the attentive front-of-house team, MayaBay feels Zuma-esque (<https://www.factmagazines.com/restaurant-review/fact-zuma-dubai-review>) in its positioning as a dining destination with a distinct nightlife twist. We're presented with the menu, which resembles a book of almost Biblical proportions. But with over fifty pages covering sushis, dim sum, salads, robata, curries, specialities and desserts on offer, placing an order at MayaBay is a daunting prospect. Thankfully, friendly waiters are on hand to ensure we're able to make the most out of the culinary journey.



We begin with the *Yam Pad Tap Tiem* (AED 120), a fresh duck salad mixed table side to combine the sweet notes from the grapes, apple and plum dressing that adequately balance with the gamey flavour of the shredded duck. Working through the extensive menu headed by Chef Shane Macneill, we were suitably impressed by the *Yellowtail Sashimi* (AED 85), a delicately sliced yellowtail dressed in Japanese wasabi and citrus vinaigrette and topped with toasted sesame oil and diced onions. However, the *Hotate Roll* (AED 70), generously doused in truffle and chilli oil, left a lasting impression.

With specialities rooted in traditional Asian cuisine, the beauty of dining at MayaBay comes from the wealth of cuisines on offer, as we gleefully move from seafood-stuffed maki rolls to piping hot Chinese *Xiaolongbao* (AED 45) and a taste of Thailand with the *Chicken Green*

Curry (AED 125). The popular dish from central Thailand is an aromatic choice that perfectly balances sweetness and spice.

Despite being a firm fixture on Pan-Asian menus throughout Dubai, the signature *Black Cod with Miso and Honey* (AED 185) is a beautiful rendition of one of the city's most desirable dishes. Steeped in sweet miso sauce and cooked over smoking embers, the resulting fish is slightly smokey, beautifully buttery and flakes away at the mere touch of a fork.



Desserts include everything from candyfloss to MayaMoki Japanese mochis in various customised flavours. Whilst we admittedly found the melting *Maya Sphère* (AED 65) to rely more on tableside theatrics over substance, the *Pandan Milk Cake* (AED 65) was incredible. Presenting a light and airy sponge soaked in the milk, cream and pandan leaves – the infusion is nothing short of impressive. Topped with caramelised nuts for texture, it is a sweet finale to a memorable meal.

With a sophisticated dining setting, an infectious vibe and an expansive menu of Asian favourites, MayaBay Dubai is a desirable all-in-one destination for Dubai's glitterati. Late on a Wednesday evening when we visit, the newly launched venue is nearing capacity and abuzz with activity both inside the open kitchen, where the culinary team are pleating gyoza and pulling noodles, and out on the restaurant floor. Bridging the gap between dining and nightlife, our first impressions of MayaBay Dubai indicate that it is destined for success. After all, the restaurant does come from Orange Hospitality, the team behind the FACT award-winning Alici, Il Borro Tuscan Bistro and the soon-to-open Josette (<https://factmagazines.com/restaurants/new-dubai-opening-parisian-concept-josette>).

GO: Visit www.mayabayrestaurant.com/dubai (<http://www.mayabayrestaurant.com/dubai>) or call 04 275 2500 (tel:042752500) for reservations or more information.

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THE CLARITY ISSUE
Vision & Purpose



Clear Vision

One of the most exclusive haunts in Monaco, Mayabay, has officially arrived in Dubai. With a clear vision for making its mark in the region, Head Chef Shane MacNeill discusses with us bringing a new luxury concept to the emirate

WORDS: OLIVIA MORRIS

Talk us through your career. I have been working in professional and Michelin star restaurants since 1997. After completing a Diploma in Hospitality Management at Worcester College of Technology, London looked like the most logical choice. The first high-end restaurant was with the Nobu Group, and it seemed that Asian cuisine was where it was going to continue until today. After leaving Park Lane and taking the first head chef position in the group at Ubon by Nobu the seeds had been sown, it was quite daunting but turned out to be a great experience. With the closure of the restaurant looming the group moved the scope to Nobu Paris, Armani/Nobu in Milan followed by St. Moritz with a pre-season pop up in the Baur au Lac Hotel in Zurich, Mykonos and finally Matsuhisa Athens.

The eleven years with Nobu had been a giant learning curve working closely with Nobuyuki Matsuhisa himself on some of the openings. In Milan, Giorgio Armani was at the restaurant several times per week which proved to be essential to the business due to his professionalism, strong work ethic, and a genuinely caring attitude towards his staff members. Mark Edwards, the Nobu group executive was a pure inspiration as he was the head chef from the very beginning at Nobu Park Lane, he also organised twelve months with Jean Georges at Vong in Knightsbridge as part of a year out to learn different types of cuisine. Mark is a knowledgeable professional and a master of his craft. Cipriani restaurants headed by Giuseppe Cipriani was an opportunity to create a menu and work on more openings from

Abu Dhabi to Ibiza, London, Monte Carlo and finally Miami over a four-year period. Throughout this period, the Cipriani family were incredibly hands-on with all projects and professional with a fine eye for detail. This also helped me to familiarise myself with Italian products and cooking techniques. In 2015, the Bulldozer group brought Novikov restaurant to Dubai, it is dedicated to serving world-class food in a stylish environment. With an impeccable record and history revolving around fresh products there are very few restaurants in my opinion that are like this here. In 2018 I began work and opened Novikov in Doha, Qatar. As well as cooking and training, I also managed the kitchen design, tableware order, selected suppliers, assisted HR and chose the kitchen team. Novikov Doha is the first Novikov

IMAGES: SUPPLIED

restaurant for the group operating without an alcohol license and all recipes had to be adjusted to the market, which was successfully completed. I completed the opening of Shanghai Me restaurant in Dubai, UAE in July 2019 finishing in October 2021.

In December 2021 I started the Mayabay project in Jumeirah Al Naseem with Orange Hospitality under the founder Omar Saideh which will open in May 2022.

What eventually brought you to Dubai? Having done a tour of the hottest dining spots internationally, in 2010 I found myself with the distinguished Cipriani restaurants over a four-year period, going from Abu Dhabi to Ibiza, London and Miami.

You're now the Head Chef at Mayabay, which has just arrived in Dubai. What's it been like launching a new concept in Dubai and bringing such an iconic brand from overseas? For me, it is a very important time to venture into this project with Orange Hospitality. I feel blessed to have learned so much from my peers and the owner Omar. I have worked with many iconic brands before and each opening of course has a place in our memories. For me though, restaurants have the same formula, and we should always follow the basic principles, quite simply we must go to great lengths to create a home away from home, and to provide the highest quality of food and service meaning no less than 100 per cent satisfaction for the guest. I feel incredibly fortunate to work with all of my team, they have shown immense spirit and great attention to detail in a hard-working environment. The team brings the restaurant to life!

Talk us through the concept of Mayabay. Well, absolutely the most beautiful restaurant I have been lucky enough to be a part of that's for sure. The attention to detail makes the venue itself quite simply beautiful.

First opened in 2005 in Monte Carlo, Mayabay quickly gained its reputation as one of the most famous restaurants in Monaco.

Mayabay Dubai will present an extensive menu of Asian favourites – from dim sums to Japanese tempura and sushi, Thai curries and salads and other more contemporary takes on the classics. Guests can also expect to enjoy special vegetarian and vegan-friendly options on the menu, as well as MayaMoki, Mayabay's signature mochi line. Following in the footsteps of Mayabay Monaco and being Orange Hospitality's fifth restaurant opening, Mayabay Dubai is set to quickly become a household name in Dubai's thriving F&B scene.

How do you think the venue will differ from others in Dubai? Mayabay is set to leave an impact on Dubai's gastronomic scene – with a particular highlight on Thai and Japanese cuisines. With a myriad of Asian restaurants opening in the city, Mayabay stands out with a

menu deeply rooted in Asian traditions. This, combined with the restaurant's seamless ambience, unique bar programme, and buzzing atmosphere complete with an exciting live entertainment programme, Mayabay would be an exciting new addition to Jumeirah Al Naseem's Turtle lagoon and its nightlife scene. What are the hero dishes at Mayabay? Some of our hero dishes include Maya Crispy Duck, because of the complexity of the whole process to prepare, the care and attention required and the history of the dish. Our Thai curries are also standout dishes because the homemade pastes have been developed for the Dubai market without losing their characteristics and retaining their authenticity. The spring rolls simply for their flavour value and their crispy yet airy textures with sauces packed full of flavour. What sets the F&B industry in Dubai apart from

the rest of the world? I am fortunate enough to have been part of the Dubai F&B industry from 2008 with a very short visit for consultancy. There has been incredible growth since then of course but I would say that there are certain parallels that have been incredibly well developed to assist with the growth. The geographical location lends a hand in this, along with the diversity in ethnic backgrounds meaning it is rich in culture. The government authorities host festivities throughout the year attracting international people and organisations, and the world-class designed hotels are the most stunning on the planet. I could not imagine living anywhere else and experiencing what Dubai does. What are your hopes for Mayabay in 2022? Awards for the group and the team. I believe Orange Hospitality is making groundbreaking moves within the F&B industry.





Sophie Prideaux

May 26, 2022



Listen In English



Listen in Arabic

10 new restaurants to try in Dubai, from Monaco's Mayabay to Malouf's Bushra



Monaco hotspot MayaBay joined the line-up of restaurants at [Jumeirah Al Naseem's Turtle Lagoon](#) on May 21. The Dubai location marks the first international outpost for the brand, which offers Thai and Japanese flavours.

Headed by [Chef Shane Mac Neill](#), the menu includes everything from dim sum and Japanese tempura and sushi, to Thai curries and salads, with standout signatures including Maya crispy duck, pad Thai, MayaBay sashimi, yam ped tap tim, and black cod with miso and honey.

The venue will have a lively vibe, with regular entertainment and a cigar room where people can unwind after dinner.

Turtle Lagoon, Jumeirah Al Naseem, Umm Suqeim, Dubai; [@mayabaydubai](#)

A new era of Asian dining and a buzzing nightlife scene awaits at MayaBay Dubai

Monaco export MayaBay officially opens its doors at Jumeirah Al Naseem's Turtle lagoon.

by [admin](#) — May 25, 2022 in [F&B](#)

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Originating in Monaco and for the first time internationally in Dubai, MayaBay is an impeccably executed dining and nightlife experience incorporating the best of Asian flavours. The epicurean menu, seamless ambiance, and the indefinable elegance of this Monégasque institution are sure to make an impact on Dubai's gastronomic scene and add Asian flavour to Jumeirah Al Naseem's Turtle Lagoon. Behind MayaBay's move from Monaco to Dubai is a partnership between Orange Hospitality – the powerhouse behind Il Borro Tuscan Bistro and Alici Dubai – and Maya Collection, one of Monaco's most prominent hospitality groups.

Elegant interiors

Seating 200 covers, the design is indisputably Asian – adorned with warm and intricately carved wooden panels accentuated by natural stones, red and green chairs, elegant crystal lights, and large glass windows that offer uninterrupted views of the picturesque Turtle Lagoon and the iconic Burj Al Arab hotel.

Asian cuisine and traditions

Headed by Chef Shane Mac Neill, MayaBay Dubai's menu is rooted in traditional Asian cuisine

– from dim sums to Japanese tempura and sushi, Thai curries and salads, and standout signatures including Maya Crispy Duck, Pad Thai, MayaBay sashimi, Yam Ped Tap Tim (duck salad), and Black Cod with miso and honey. It also expands on the classics in the form of contemporary dishes such as Caviar dim sum, Prik Pao Mangkorn (wok-fried lobster in prik pao sauce), and MayaBay beef tartare. The menu has also been carefully crafted to include special vegetarian and vegan-friendly options for guests.

MayaBay also introduces the signature MayaMoki brand, where sophistication is found in the customised flavours and playful details of traditional Japanese mochis, presented in elegant displays reminiscent of beautiful jewelry vitrines – available to enjoy for dessert or takeaway.

A well-curated wine list perfectly complements the various Asian dishes. MayaBay's saké-certified team of sommeliers will guide guests through the selection of Japan's traditional drink imported from various saké prefectures, as well as an array of authentic and gourmet teas.

A lively and buzzing nightlife scene

Guests can also expect a refined mixology experience. Bespoke cocktails are expertly concocted to resemble the four natural elements: wind, fire, water and earth. The Shokubutsu cocktail which translates to “botanica” is infused with banana, citrus, and agave – some ingredients to name a few. With the fire element, guests can expect cocktails with a kick, using spices and ingredients that surprises the palate like the delicious Amai honō which means “sweet flames” and includes yuzu, chilli, and agave.

An exclusive cigar lounge also offers a uniquely tailored experience – complete with an impressive selection of vintage Japanese whiskies.

Leave it to the music and live entertainment of MayaBay Dubai to bring progressive sounds throughout the night, exclusively created for a unique experience. With a DJ booth integrated on the mezzanine level of the bar and Asian-inspired beats from conga drums, percussions, and a live band, MayaBay promises an inspiring evening that will leave you mesmerised until late.

Following in the footsteps of its sister restaurant MayaBay Monaco, MayaBay Dubai is set to quickly become a household name in Dubai's thriving dining and nightlife scene.

WHAT'S ON



Monaco export MayaBay to open in Dubai on May 21



Eat & Drink

Restaurants



Written by:
Elise Kerr
12th May 2022

The team behind Il Borro and Alici are opening an Asian concept...

Jumeirah Al Naseem's Turtle Lagoon is fast becoming the place to be for premium restaurants; with Beefbar, Flamingo Room and Il Borro Tuscan Bistro regularly overflowing with stylish guests enjoying top notch dining. And not content with one popular restaurant in the space, Il Borro operators Orange Hospitality are gearing up to open another.

Having mastered the Italian cuisine (Orange Hospitality is also behind Bluewaters' Italian seafood concept Alici), the team are moving East into an Asian flavour. MayaBay, a premium Asian restaurant in Monaco, is opening overseas for the first time in Turtle Lagoon on Saturday May 21.

Taking over the space once home to Katsuya, the restaurant has been reimagined into something completely unrecognisable. While the views of turtles and the Burj Al Arab hotel remain, inside guests will be treated to intricately carved wooden panels accentuated by natural stones, red and green chairs, elegant crystal lights, and large glass windows.



Headed up by Chef Shane Mac Neill, MayaBay Dubai's menu takes diners through a variety of sub-cuisines, with signature dishes such as Maya crispy duck, pad Thai, MayaBay sashimi, yam ped tap tim (duck salad), and black cod with miso and honey.

Saké is also a focus for the restaurant, with a certified team of saké sommeliers on-hand to guide guests through the selection of the traditional Japanese drink, imported from various saké prefectures, as well as an array of authentic and gourmet teas.

The atmosphere will build throughout your evening, with a DJ booth in the bar area, Asian-inspired beats from conga drums, percussions, and a live band.

MayaBay Dubai, Turtle Lagoon, Jumeirah Al Naseem, opens May 21. [@mayabaydubai](#)

MayaBay Dubai finally has an opening date



Bringing the MayaBay experience from Monaco to Dubai...

Recognised for providing unique dining experiences, Orange Hospitality (the team behind Alici, Il Borro Tuscan Bistro and the soon-to-open **Josette**) has announced that MayaBay Dubai will open at Jumeirah Al Naseem's Turtle Lagoon on Saturday 21 May 2022.

Offering seating for 200 guests, MayaBay's design is adorned with warm and intricately carved wooden panels accentuated by natural stones and large glass windows that provide uninterrupted views of the picturesque Turtle Lagoon and Burj Al Arab.

Headed by Chef Shane Macneill, MayaBay's Dubai menu is rooted in traditional Asian cuisine and features dim sums, Japanese tempura, sushi, Thai curries and salads. Signature dishes include the Maya Crispy Duck, Pad Thai, MayaBay Sashimi, Yam Ped Tap Tim (duck salad), and Black Cod with miso and honey. Diners can also expect a selection of contemporary dishes such as Caviar dim sum, Prik Pao Mangkorn (wok-fried lobster in prik pao sauce) and MayaBay beef tartare.

MayaBay Dubai will also provide progressive sounds throughout the night. A DJ booth can be found on the mezzanine level of the bar, alongside Asian-inspired beats from conga drums, percussionists and a live band.

Following in the footsteps of its sister restaurant MayaBay Monaco, MayaBay Dubai looks set to quickly become a household name in Dubai's thriving dining and nightlife scene.

DSCVR: MayaBay Dubai, Turtle Lagoon, Jumeirah Al Naseem, Jumeirah Street, Umm Suqeim 3, Dubai (04 275 2500). @mayabaydubai



Source: www.dscvr.ae – 12/05/2022