

THE ESSENCE OF MAAYA



THE NAME "MAAYA" HOLDS PROFOUND SIGNIFICANCE IN SHAPING OUR PHILOSOPHY. DERIVED FROM THE WORD FOR "ILLUSION" OR "MAGIC," MAAYA EMBODIES THE ENCHANTING AND TRANSFORMATIVE EXPERIENCE WE STRIVE TO OFFER. MAAYA REPRESENTS THE IDEA THAT THE WORLD IS AN ILLUSION, A TEMPORARY REALITY THAT CAPTIVATES AND MESMERIZES.

WE EMBRACE THIS CONCEPT BY CREATING COCKTAILS THAT TRANSPORT YOU TO A REALM WHERE TASTE AND IMAGINATION BLEND SEAMLESSLY, OFFERING A MOMENTARY ESCAPE FROM THE EVERYDAY.



SIGNATURE COCKTAILS

STEP INTO A WORLD WHERE ELEGANCE MEETS
CREATIVITY AS OUR ARTISAN-CRAFTED MENU
BLENDS TRADITION WITH INNOVATION.

DESHLER | 21

Bourbon, Lillet, Orange Curaçao
and Angostura Bitters - 2 oz

—
Bold & Velvety

LYCHEE BLISS | 19

Gin, Soju, Lychee Juice, Milk,
Lemon Juice and Grenadine - 2 oz

—
Fruity & Refreshing

PALOMA | 19

Tequila, Grapefruit, Agave
Syrup and Lime Juice - 2 oz

—
Refreshing & Citrusy

EL PRESIDENTE | 18

Rum, Angostura Bitters, Sweet Vermouth,
Curacao and Grenadine - 2 oz

—
Earthy & Strong

MARTINEZ | 20

Gin, Sweet Vermouth and
Luxardo - 2 oz

—
Sweet & Strong

STRAWBERRY ABSINTHE SOUR | 19

Gin, Absinthe, Lime Juice, Simple
Syrup and Egg White - 2 oz

—
Fruity & Refreshing

THE FLOAT | 23

Gin, Elderflower Liqueur, Simple
Syrup, Lemon Juice, Cassis and
Blueberry Cream Float - 2.5 oz

—
Fruity & Refreshing

RABO DE GALO | 20

Cachaca, Sweet Vermouth and
Artichoke Liqueur - 2 oz

—
Spirit Forward

VELVET ILLUSION | 22

Vodka, Coffee Liqueur, Heavy Cream
and Simple Syrup - 2 oz

—
Creamy & Silky

CHOCOLATE BOULEVARDIER | 21

Bourbon, Montenegro, Amaro and
Cocoa-infused Campari - 2 oz

—
Bold & Strong



ABSINTHE SERVICE



ABSINTHE 55 | 20

Blend of Artemisia, Green Anise,
Mint, Spices and Balm - 1 oz

DILLON'S | 19

Wormwood, Lemon Balm
and Hyssop - 1 oz

LUCID | 19

Grande Worm Wood, Green Anise,
Sweet Fennel, Hyssop and Roman
Wormwood - 1 oz

ABSINTHE HILL | 21

Wormwood, Cardamom,
Coriander and Anise - 1 oz



FUSION COCKTAILS

SAVOR THE ESSENCE OF SOUTH ASIA WITH OUR FUSION COCKTAILS, BLENDING EXOTIC SPICES LIKE SAFFRON, CARDAMOM, GINGER, AND LEMONGRASS.

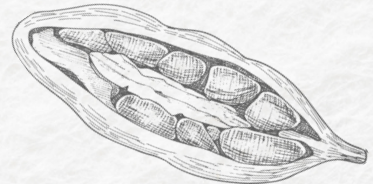
SAFFRON SPICE | 30

Saffron Vodka, Ginger Liqueur, Lemon Juice, Egg White and Mango Juice - 2.5 oz



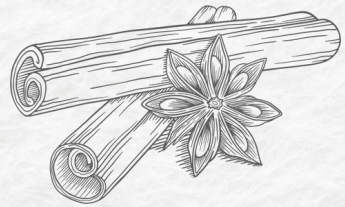
HILL SIDE | 27

Cardamom Mezcal, Aperol, Lemongrass Syrup, Lemon Juice and Egg White - 2.5 oz



CINNAMON SLEEK | 27

Coconut Rum, Cinnamon Syrup, Fresh Pineapple Juice and Lime Juice - 2.5 oz



SMOKEY TRAILS | 28

Mezcal, Hickory Syrup, Angostura Bitter and Reposado - 2.5 oz



WHISKEY

1 OZ

Jameson	11
Jack Daniel's	11
Jack Daniel's Gentlemen	12
Bulleit Bourbon	14
Elijah Craig Small Batch Bourbon	12
Evan William Extra Aged Bourbon	11
Evan William Single Barrel	14
Larceny Bourbon	14
Maker's Mark Bourbon	12
Woodford Reserve Bourbon	18
Crown Royal	11
Crown Royal Special Reserve	16
J.P Wiser's 18 years	14
Lot 40	11
Bushmills	11

SCOTCH

1 OZ

Ardbeg 10 yrs	20
Bowmore 12 years	14
Bowmore 15 years	18
Glenfiddich 12 years	15
Glenfiddich 15 years	22
Highland Park 12 years	19
Highland Park 18 years	33
Johnnie Walker Black	14
Johnnie Walker Blue	50
Johnnie Walker Gold	18
Jura 12 years	14
Laguvulin 16 years	24
Laguvulin 8 years	20
Oban 14 years	22
The Balvenie 12 years	19
The Macallan 12 years	22

JAPANESE WHISKEY

1 OZ

Toki	16
Nikka Single Mal	22
Matsui The Kurayoshi Sherry Cask	18

COGNAC

1 OZ

Hennessey VSOP	24
Hennessey VS	20
Remy Martin VSOP	19
Remy Martin XO	45

TEQUILA

1 OZ

Don Julio 1942	35
Don Julio Blanco	20
Don Julio Reposado	24
Casamigo Blanco	17
Casamigo Reposado	20
Casamigo Anejo	24
Casadores Reposado	12
Claza Azul	34
Patron Anejo	21
Patron Blanco	18
Tromba Blanco	12
Tromba Reposado	16

VODKA

1 OZ

Belvedere	18
Grey Goose	17
Tito's	16
The Brother's Grimm	16
Crystal Head	16

RUM**1 OZ**

Bumbo XO	18
Appleton Estate	11
El Dorado 18 years	22
Havana Club 3 years	11
Diplomático Reserva	18

GIN**1 OZ**

Laneway No. 33	20
Empress 1908	18
Tanqueray No. 10	18
Hendricks	16

WINE**9 OZ**

Tom Gore Cabernet Sauvignon	16
Te Henga Sauvignon Blanc Marlborough	16



FOOD MENU

TRUFFLE FRIES - 11

Truffle salt, parmesan cheese and garlic black pepper

DEEP FRIED PICKLES - 12

Deep fried pickle and ranch

COCONUT SHRIMP - 19

Deep fried coconut shrimp and sweet chilli

TUNA CEVICHE – 14

Fresh tuna marinated to perfection, topped with vibrant pico de gallo and a creamy avocado mousse.

CHICKEN TACO - 16 | MUSHROOM TACO - 14

Soft taco shell, avocado and chipotle mayo

CHICKEN 65 - 18

Marinated chicken in traditional spices, egg, red radish and spicy chipotle mayo

MUSHROOM ARUGULA FLATBREAD - 19

Mushroom, arugula, fresh parmesan cheese, and bechamel sauce

THREE MEAT FLATBREAD - 22

Homemade tomato sauce, prosciutto, salami, pepperoni and hot honey

BURRATA - 20

Pita bread, burrata, arugula, pesto sauce

CRISPY PORK BELLY LETTUCE CUPS - 13

With tangy South Asian-style pickled carrots and cabbage.

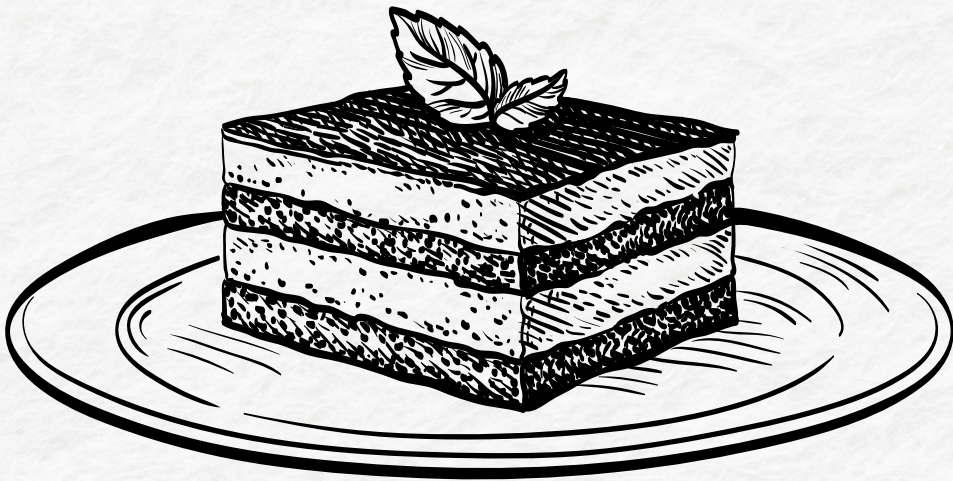
CHARCUTERIE BOARD - 29

Please check with your server for our daily cheese selection



DESSERT MENU

TIRAMISU - 9



CRÈME BRÛLÉE - 11



