

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.



MAAYA FRIES | 9

Tikka Spice Mix, Mint Aioli

TRUFFLE FRIES | 11

Truffle Oil, Parmesan, Truffle Aioli

AVOCADO TART | 14

Guacamole, Mint, Tamarind, Sweet Yogurt

BRUSSEL SPROUTS | 14

Grilled Brussel Sprouts, Tomato Chilli Jam

GRILLED BROCCOLINI | 15

Fresh Broccolini, Cardamom, Cashew Cream

CHARRED PINEAPPLE | 16

Fresh Pineapple, Mixed Greens, Mint Chutney

CHEESE TACOS | 16

Cottage Cheese Tikka, Pickles, Pico De Gallo, Sour Cream, Crispy Onions, Mint Aioli (2 pcs)

MUSHROOM FLATBREAD | 21

Wild Mushrooms, Arugula, Parmesan, Truffle Oil

ASK FOR VEGAN/VEGETARIAN OPTIONS



POPCORN CHICKEN | 15

Crispy Chicken Tikka, Mint Aioli

CHICKEN TACOS | 17

Chicken Tikka, Pickles, Pico De Gallo,
Sour Cream, Crispy Onions, Mint Aioli (2 pcs)

GHEE ROAST PRAWNS | 18

Grilled Prawns, Clarified Butter, Curry Leaves

BEEF SLIDERS | 16

In-house Beef patty, Brioche Buns, Coleslaw,
Caramalised Onions, Crispy Onions (2 pcs)

PEPPERONI FLATBREAD | 21

Smoked Pepperoni, Tomato Sauce, Cheese

MAAYA SALAD | 14

Mixed Greens, Cherry Tomatoes, Beets, Radish, Cucumbers,
Crispy Onions, Red Onions, Lemon Garlic Dressing

Choice of protein:

Cottage Cheese | Chicken Breast | Steak

5

6

7

ASK FOR VEGAN/VEGETARIAN OPTIONS



OYSTERS | 3

Mignonette Sauce, Tobasco, Lemon
Minimum 6

CHARCUTERIE BOARD | SM 26 - REG 32

Cheddar, Brie & Manchego, Pepperoni,
Salami, Prosciutto, Crackers, Pickled
Carrots, Olives, Apricots, Strawberry Jam

TIRAMISU | 13

Italian Ladyfingers, Mascarpone, Amaretto

SAFFRON CRÈME BRÛLÉE | 10

Saffron, Cream, Eggs

TRES COCONUT | 13

Shredded Coconut, Coconut Cream & Milk,
Fresh Mangoes, Cardamom, Pistachios - Vegan

IN-HOUSE SAUCES | 2

Garlic Aioli | Mint Aioli | Chipotle |
Truffle Aioli | Mint Chutney | Hot Sauce



SIGNATURE COCKTAILS

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

DESHLER | 21

Whiskey, Lillet, Orange Curaçao
and Angostura Bitters - 3 oz

—
Bold & Velvety

LYCHEE BLISS | 19

Gin, Soju, Lychee Juice, Milk,
Lemon Juice and Grenadine - 3 oz

—
Fruity & Refreshing

PALOMA | 19

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

—
Refreshing & Citrusy

EL PRESIDENTE | 18

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

—
Earthy & Strong

MARTINEZ | 20

Gin, Sweet Vermouth and
Luxardo - 3 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 oz

—
Fruity & Refreshing

RUSSIAN CREAMSICLE | 21

Absolut vodka, Vanilla liquor,
Cointreau, Orange Juice, Cream,
Vodka - 2.5oz

—
Sweet & Refreshing

VELVET ILLUSION | 22

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

—
Creamy & Silky

CHOCOLATE BOULEVARDIER | 21

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

—
Bold & Strong



ABSINTHE SERVICE



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.

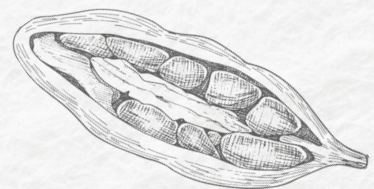
SAFFRON SPICE | 30

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



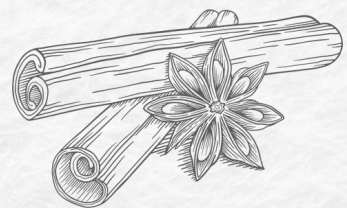
HILL SIDE | 27

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



CINNAMON SLEEK | 27

Coconut Rum, Cinnamon Syrup, Cream - 2.5 oz



SMOKEY TRAILS | 28

Mezcal, Rye, Honey and Cinnamon syrup, Angostura Bitter - 2.5 oz





TABLESIDE OLD-FASHIONED - \$45

STEP 1: ADD A WOOD FINISH

Hickory: Deep and intense smokiness.

Maple: Light and sweet with a hint of caramel.

Oak: Classic and robust for a whiskey-barrel feel.

Cherry Wood: Soft, fruity smokiness with sweet undertones.

Walnut: Mildly sweet and fruity with a subtle smoky profile.

STEP 2: CHOOSE YOUR SPIRIT

Rye

Whiskey

STEP 3: PICK YOUR SWEETENER

Honey

Agave Nectar

Maple Syrup

Traditional Sugar Cube

Demerara Syrup

STEP 4: PICK YOUR BITTERS

Angustura

Orange bitters

Chocolate Bitters

Lavender Bitters

Peychaud's Bitters

STEP 5: CHOOSE YOUR GARNISH

Luxardo Cherry

Fresh Orange Peel

Flamed Lemon Zest

STEP 6: CHOOSE YOUR GLASS RIM INFUSION

Cocoa Powder

Smoked Salt

Spiced Sugar

WHISKEY

1 OZ

Jameson	11
Jack Daniel's	11
Jack Daniel's Gentlemen	12
Bulleit Bourbon	14
Evan William Extra Aged Bourbon	11
Evan William Single Barrel	14
Larceny Bourbon	14
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
Hibiki	25

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
Claza Azul	34
Patron Anejo	21
Patron Blanco	18
Tromba Blanco	12
Tromba Reposado	16
Teremana Reposado	16
Teremana Blanco	15
1800 Blanco	13
1800 Coconut	12
818 Reposado	18

VODKA

1 OZ

Belvedere	18
Grey Goose	17
Crystal Head	16
Absolute	15
Ketel one	11
Ciroc	14
Zubrowka Vodka Czama Black	12
Crystal Head Onyx	17

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

Monkey 47	20
Roku Gin	16
Bombay sapphire	13
Hayman's	14
Empress Cucumber lemon	16
Empress Eldwerflower Rose	16
Valley of mother of god	19
Hendricks Flora Adora	18
Laneway	20
Tanquary	14
Hendricks	18

WINE

6/9 OZ

Tom Gore Cabernet Sauvignon	16
Te Henga Sauvignon Blanc Marlborough	16

BEER

9 OZ

Paulies Italian lager	12
Great Wit Wheat - Mascot	12



CELEBRATE YOUR BIRTHDAY WITH US

Birthday packages can be tailored to suit your group size and dietary requirements.

\$95 PER PERSON (MINIMUM 4 GUESTS)

One shareable dish of your choice per person

One bottle of bubbly for the table

Plated tiramisu birthday cake with candle

