



Understanding Maaya: The Essence Behind Our Name

"Maaya" is a term deeply rooted in ancient philosophies, symbolizing the powerful force of illusion that shapes our perceptions of the world. In many traditions, Maaya is often described as the veil that obscures our true self and the underlying realities of our existence, prompting us to question and look beyond what is immediately apparent.

Philosophical Roots:

Featured in numerous spiritual texts, including the Vedas, Maaya represents the cosmic illusion orchestrated by the divine to govern the universe. It serves as the creative force that enables deities to manifest, sustain, and transform the world. This cosmic illusion underscores that the empirical world, known through our senses, is not the ultimate reality but merely a surface layer, which invites a deeper exploration into the nature of existence.

Ambiance

The ambiance at Maaya is thoughtfully curated to reflect the theme of illusion. Our décor harmoniously blends sophisticated dark tones with vibrant colors, complemented by lighting that enhances the mystical atmosphere. This setting is designed to encourage guests to lose themselves in the transformative experience of Maaya.





ARTISANAL AMBROSIA

Step into a realm where timeless elegance intertwines with boundless creativity on our menu. Crafted by our in-house artisans, each creation is a testament to the fusion of tradition and innovation. Explore a symphony of flavors that transcend the ordinary, from the refined allure of classic inspirations to the daring ingenuity of our exclusive concoctions. Elevate your palate and indulge in an experience where every sip is a journey through the realms of taste and imagination.





DESHLER | 21

Bourbon, Lillet, Orange Curaçao and Angostura Bitters

Bold & Velvety

LYCHEE BLISS | 19

Gin, Soju, Lychee Juice, Milk, Lemon Juice and Grenadine

Fruity and Refreshing

PALOMA | 19

Tequila, Grape Fruit, Agave Syrup and Lime Juice

Refreshing & Citrusy

EL PRESIDENTE | 18

Rum, Angostura Bitters, Sweet Vermouth, Curacao and Grenadine

Earthy & Strong

MARTINEZ | 20

Gin, Sweet Vermouth and Luxardo

Sweet & Strong

STRAWBERRY ABSINTHE SOUR | 19

Gin, Absinthe, Lime Juice, Simple Syrup and Egg White

Fruity & Refreshing

THE FLOAT | 23

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

Fruity & Refreshing

RABO DE GALO | 20

Cachaca, Sweet Vermouth and Artichoke Liqueur

Spirit Forward

CHOCOLATE BOULEVARDIER | 21

Bourbon, Montenegro, Amaro and Cocoa-infused Campari

Bold & Strong

VELVET ILLUSION | 22

Vodka, Coffee Liqueur, Heavy Cream and Simple Syrup

Creamy & Silky





ABSINTHE SERVICE



An unforgettable experience steeped in history and mystique.
Watch as we perform the traditional ritual, carefully dripping ice-cold water over a sugar cube resting on an absinthe spoon, allowing the aromatic spirit to come to life. Transport yourself to the bohemian cafes of 19th-century Paris with each sip of this enchanting elixir.





ABSINTHE 55 | 20

Blend of Artemisia, Green Anise, Mint,
Spices and Balm

DILLON'S | 19

Wormwood, Lemon Balm and Hyssop

LUCID | 19

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

ABSINTHE HILL | 21

Wormwood, Cardamom, Coriander and
Anise





SOUTHASIAN KISS

Experience the essence of South Asia in every sip with our fusion cocktails. A harmonious blend of exotic spices and contemporary flair, it's a journey through the vibrant streets and flavors of the region. Savor the tantalizing fusion of saffron, cardamom, ginger, lemongrass, coconut, and a hint of chili heat, crafted to elevate your palate and transport you to new horizons.





SAFFRON SPICE | 30

Saffron vodka, Ginger Liqueur, Lemon Juice, Egg White and Mango Juice

HILL SIDE | 27

Cardamom Mezcal, Aperol, Lemongrass Syrup, Lemon and Egg White

SMOKEY TRAILS | 28

Mezcal, Hickory Syrup, Angostura Bitter and Reposado

CINNAMON SLEEK | 27

Coconut Rum, Cinnamon Syrup, Fresh Pineapple Juice and Lime Juice





SHAREABLES

Our signature tapas menu takes you on a culinary journey like no other. Our expertly curated selection of small plates showcases the vibrant and diverse flavours that, meticulously crafted to create a symphony of taste sensations. Each dish is infused with exotic spices and premium ingredients, ensuring a unique and unforgettable dining experience. Indulge in our handpicked creations, designed to tantalize your taste buds and perfectly complement our innovative cocktails. Prepare to embark on a flavorful adventure that delights all your senses.





TRUFFLE FRIES | 11

Truffle Salt, Parmesan Cheese and Garlic Black Pepper

RED GARLIC SHRIMP | 19

Grilled Shrimp marinated in Ginger Garlic with fresh Pineapple

CHICKEN KARAAGE | 16

Chicken marinated in Soy with Citrus Herbs

CRISPY FUNGI | 16

Breaded Oyster Mushroom with Sweet and Sour Sauce

LAMB CHOPS | 30

Lamb chops with Asian spices, Mint and Cardamom Yogurt

TUNA GEVICHE | 24

Fresh Tuna with Mango and Avocado mash

UMAMI BAO | 17

Avocado, Pickle and Lentils

MANOK BAO | 19

Chicken, Avocado and Pickled Onion

CHARCUTERIE BOARD | 29

Indulge in our Charcuterie Board featuring a curated selection of seasonal cheeses and meats. A perfect blend of flavors awaits, with each bite offering a delightful journey of discovery.





WHISKEY

Jameson	11
Jack Daniel's	11
Jack Daniel's Gentlemen	12
Bulleit Bourbon	14
Elijah Craig Small Batch Bourbon	12
Even William Extra Aged Bourbon	11
Even 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

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

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

COGNAC

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

TEQUILA

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

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





RUM

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

GIN

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

WINE

Tom Gore Cabernet Sauvignon	16
Te Henga Sauvignon Blanc Marlborough	16

MOCKTAIL

Pineapple and Ginger Punch	17
Orange Sapphire	16

