

MAYs™

PATTAYA

same same
but *very* different



OUR STORY

I was born the youngest daughter to a farmer family with 7 children in Baan Som Sanuk, a north-eastern farmer village bordering the Mekong River. After having sold clothes in one of Bangkok's wholesale markets at the age of 19, to pay for my younger brother's education, I saw an opportunity to enter hospitality and started working my way up the career ladder. Ten years later and wiser I was somewhat tired of the global corporate standards, which often neglected personality, and hence wanted to start something of my own at the same quality, yet filled with LOVE & PASSION.

In 2014 I left my corporate role and took to the streets, literally. I bought a street stall and started serving urban refined street food in a clean street ambiance at a food market in Pattaya, Thailand. The stall was doing so well, with queues for over an hour at times, allowing me to build a proper restaurant with a thatched roof from where we moved to a permanent location in Pattaya.

In 2017 MAYs Bali opened, followed by MAYs Factory and MAYs Dong Khoi in Saigon. In 2019 we opened MAYs Bangkok and were about to open MAYs Tulum in Mexico, MAYs Zagreb in Croatia and Thai Shack in South Korea, when COVID disrupted the world. We never opened.

In 2024 we opened MAYs Table in Colombo and are now excited about what the future will hold for MAYs and where around the world we can delight our guests.



In our menu you will find these icons and their meaning :



contains nuts



vegetarian



contains shellfish



spicy



signature dish

grilled prawn salad

ยำกุ้งแม่น้ำย่าง

250



grilled shrimp skewer on lemongrass
กุ้งย่างตะไคร้

290



papaya salad with prawn

ส้มตำไทย กุ้ง

190



pomelo salad prawn | chicken

ยำส้มโอ กุ้ง | ไก่

290 | 250



All prices are stated in THB and subject to 10% service charge and applicable government taxes.

pork larb tod

ลาบหมูทอด

250



goong chir nam pla

กุ้งแช่น้ำปลา

350



green mango salad with softshell crab

ยำมะม่วงปูนิ่ม

250



chicken satay with peanut sauce

ไก่สะเต๊ะเสิร์ฟพร้อมน้ำจิ้มไก่สะเต๊ะ

220



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<i>grilled pork neck with nam jim jiew sauce</i>	250
คอหมูย่างพร้อมเสิร์ฟน้ำจิ้มแจ่ว	
<i>mussels with thai basil</i>	280
หอยแมลงภู่อบหม้อดินกับโหระพากระเทียม	
	
<i>thai fish cake</i>	170
ทอดมันปลา	
<i>chicken pandan</i>	180
ไก่ ห่อใบเตย	
<i>deep fried calamari</i>	220
ปลาหมึก ชุบแป้งทอด	
<i>deep fried crab cake</i>	280
ทอดมันปู	
	
<i>deep fried shrimp cake</i>	200
ทอดมันกุ้ง	
	
<i>banana blossom salad with prawn & chicken</i>	250
ยำหัวปลีกุ้งและไก่	
	
<i>deep fried vegetarian spring roll</i>	160
ปอเปี๊ยะเจ	
<i>mixed appetizer platter</i>	550
ของว่างรวม	

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tom yum prawn

ต้มยำกุ้งมะพร้าวอ่อน

bowl: 290

pot: 380



The Tom Yum Story

Tom Yum soup originates from Thailand's rich culinary history, using local ingredients like lemongrass, kaffir lime leaves, galangal, and chilies. Traditionally made with river shrimp, "Tom Yum" means "boiled sour," reflecting its hot and sour profile. Its exact origins are unclear, but it has become a beloved Thai staple over generations.



tom kha chicken

ต้มข่า ไก่

bowl: 260

pot: 350

tom kha prawn

ต้มข่า กุ้ง

bowl: 290

pot: 380



tom yum chow lay seafood

ต้มยำชาวเล

bowl: 290

pot: 380



green curry seafood

แกงเขียวหวานทะเล

380



Our Curries

MAYs' curries are crafted fresh from May's secret recipes, embodying patience and skill. Each curry paste is a symphony of spices and herbs, slowly wok-fried to perfection.

May perfected her recipes over the years at MAYs Urban Thai Dining, drawing inspiration from her travels worldwide.

Our exclusive curries offer something for everyone: from the traditional spicy green curry to the exotic fruity curry with lychees and pineapple, and the hearty, robust Mussaman curry for lovers of rich southern flavors. Indulge in a curry experience like no other.

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MAYs curry trio 480

แกง๓ อย่าง



green curry chicken 350

แกงเขียวหวานไก่



yellow curry chicken 350

แกงกะหรี่ไก่



crab meat gold curry 610

แกงเนื้อปูเสิร์ฟพร้อมกับขนมจีน



sea bass yellow curry 470

ปลากระพงราดขอสขมันใบชพ



mussaman beef curry 450

มัสมั่นเนื้อ



chu chee beef curry 450

จู้จี้เนื้อ



mussel pineapple curry 380

แกงคั่วหอยแมลงภู่



southern curry pork | chicken

คั่วกลิ้งไก่ | หมู

270



penang sea bass curry

แพนงปลาปลากะพง

470





MAYs prawn curry

แกงเมย์กุ้ง

380



stir fried crab yellow curry

ปูม้า ผัด พงกระหลี่

460



Thai Seafood

At MNY's restaurants, the seafood dishes exemplify the essence of Thai cuisine, offering a symphony of flavors that highlight the freshness of the sea. Each dish is crafted using premium, locally-sourced ingredients, infused with aromatic herbs and spices. The preparation techniques bring out a perfect balance of sweet, sour, salty, and spicy notes, creating a savory and memorable dining experience that captures the true spirit of Thailand's culinary heritage.



prawn with hot basil

ผัดกะเพรากุ้ง

290



deep fried sea bass with sweet chili 470
ปลากระพง 3 รส

roasted prawns with glass noodles 350
กุ้งอบวุ้นเส้น



stir fried crab with black pepper 470
ปูม้าผัดพริกไทยดำ



phuket lobster cooked your style 950
กุ้งมังกรสไตล์คุณ



steamed sea bass with lime chili broth 470
ปลากระพงนึ่งมะนาว



sand lobster with black pepper 470
กั้งผัดพริกไทยดำ



deep fried sea bass with tamarind 470
ปลากระพงราดซอสมะขาม



stir fried calamari with salty egg 350
ปลาหมึกผัดขิงไข่เค็ม



morning glory

ผัดผักบุ้งไฟแดง

150



pad thai prawn | chicken

ผัดไทยกุ้งสด | ไก่

250 | 230





stir fried chicken lemongrass ginger

ไก่ผัดทรงเครื่อง

270



prawn garlic black pepper

กุ้งผัดพริกไทยดำ

390



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Pad Krapow

Krapow, also known as Pad Krapow, originates from central Thailand. This popular street food showcases the region's rich culinary traditions, blending bold flavors with simplicity. The dish features stir-fried meat, infused with holy basil, garlic, and chilies, embodying Thai cuisine's essence.

chicken | pork hot basil

270

ผัดกะเพราไก่ | หมู



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pineapple fried rice prawn & chicken 280

ข้าวผัดสับปะรด กุ้ง & ไก่



hokkien noodle with prawn | chicken 250 | 230

ผัดหมี่ฮกเกี้ยน กุ้ง | ไก่



crab | seafood fried rice 250 | 200

ข้าวผัดปู | ทะเล



stir fried rice noodle with kale and pork 230

ผัดซีอิ้วหมู

chicken cashew nuts 270

ไก่ผัดเม็ดมะม่วง

stir fried white cabbage 220

กะหล่ำปลีทอดน้ำปลา

stir fried mixed veggies 220

ผัดผักรวม

stir fried broccoli with chinese chives 220

ผัดบรอกโคลีกระเทียมกุยช่าย

portion of steamed or sticky rice 30



deep fried vegetarian spring rolls 160
ปอเปี๊ยะเจ

deep fried mixed veggie cake 180
ทอดมันผักรวม เสริฟพร้อมซอสน้ำพริกเผา

papaya salad 150
ส้มตำเจ



green mango salad with mushroom and tofu 180
ยำมะม่วงเห็ดรวม

pomelo salad 180
ยำส้มโอ

glass noodle salad 180
ยำวุ้นเส้นเจ

tom kha veggie (pot) 250
ต้มข่าเจ (หม้อ)

tom yum veggie (pot) 250
ต้มยำเจ (หม้อ)



vegetable clear soup (pot) 250
ต้มจืดผักรวม (หม้อ)

roasted glass noodle with mushroom 200
เต้าหู้อบวุ้นเส้นเห็ด

stir fried mixed vegetables 200
ผัดผักรวม



MAYs curry with vegetables & tofu 250
แกงเมย์เจ



green curry with mixed vegetables 250
แกงเขียวหวานผักรวม



stir fried mushrooms in tofu and yellow curry 250
เต้าหู้เห็ดผัดผงกระหรี่

panang curry mushroom and tofu 250
พะแนงเต้าหู้

yellow curry sweet potato 250
มันรวมแกงกะหรี่

stir fried mixed veggies with hot basil 220
กะเพราผักรวม

pineapple fried rice 200
ข้าวผัดสับปะรด

pad thai 200
ผัดไทยผัก

stir fried hokkien noodle 200
ผัดหมี่ฮกเกี้ยนเจ

stir fried mushroom in black pepper sauce 200
เต้าหู้พริกไทยดำ

stir fried veggie cashew nuts 200
ผัดผักทรงเครื่อง



homemade coconut ice cream

ไอศกรีมกะทิ

220

MAYs mango cake

เค้กมะม่วง

220



sticky rice mango

ข้าวเหนียวมะม่วง

220



ask for our seasonal fruit platter

250



*banana roti with
coconut ice cream*

โรตีสั้กล้วยพร้อมไอศกรีมกะทิ

210





soft drinks

<i>san pellegrino (gas)</i>	<i>120</i>
<i>passion berry soda</i>	<i>160</i>
<i>mango, apple, orange soda</i>	<i>160</i>
<i>coca cola, coca cola light</i>	<i>80</i>
<i>sprite</i>	<i>80</i>
<i>schweppes ginger ale</i>	<i>80</i>
<i>schweppes tonic</i>	<i>80</i>
<i>schweppes lime</i>	<i>80</i>
<i>soda water</i>	<i>80</i>
<i>still water</i>	<i>50</i>

detox & fresh juice

<i>green detox: ginger, basil, green apple</i>	<i>150</i>
<i>yellow detox: pineapple, turmeric, green apple</i>	<i>150</i>
<i>mango juice</i>	<i>150</i>
<i>pineapple juice</i>	<i>150</i>
<i>passion fruit juice</i>	<i>150</i>
<i>orange juice</i>	<i>150</i>
<i>apple juice</i>	<i>150</i>
<i>create your own juice blend</i>	<i>150</i>



beer

singha (thai)	110
san miguel light (philippines)	110
asahi (japan)	110
leo (thai)	110
chang (thai)	110

fresh tea

	hot	ice
fresh ginger, mint tea	90	110
fresh passion lemon honey tea	90	110
fresh lemongrass tea	90	110
butterfly pea tea	90	110
thai tea	90	110

coffee

	hot	ice
espresso shot	90	110
cappuccino	90	110
cafe latte	90	110



cocktails

*cosmopolitan*** 250

stolichnaya orange, triple sec, cranberry juice, lime juice, syrup

*caipirinha*** 250

dark rum, lime, brown sugar

*berry mojito*** 250

white rum, mixed berries, lime, mint, soda

*margarita*** 250

choose your flavor

*lycheetini*** 250

gin, stolichnaya orange, triple sec, rose flower, lime juice

*apple ginger-tini*** 250

vodka, ginger wine, apple, syrup

whisky sour 250

whisky, lemon juice, syrup, egg white

whisky old fashion 250

whisky, sugar, angostura bitters

**also available as mocktail (200)



cocktails

*passion doze*** 250

vodka, tequila, syrup, pineapple, mint

*funky MAYs*** 250

vodka, lemongrass, ginger, lychee, mixed berry juice

pisco sour 250

pisco, lime juice, angostura bitters, syrup

*umbonggo*** 250

tequila, apple, mango, passion fruit, lime juice

*mai tai*** 320

spiced rum, white rum, triple sec, pineapple juice, lime juice

singapore sling 320

gin, cherry liquor, triple sec, pineapple juice, lime juice

aperol spritz 320

prosecco, aperol, soda

basil smash 250

green apple, ginger, basil, lime, vodka, ginger beer

**also available as mocktail (200)