

MENU



Dear dreamers,

I am Maya – a hidden tropical paradise in the heart of Saigon,
where serenity meets city energy.

The dim lights cast upon me a presence that is half real, half dreamlike.

In every cocktail I offer you, there is the sweetness of allure,
the spice of rebellion, and the lingering taste of unspoken desires.

And I am a wildflower, awakening emotions you thought were forgotten.

Let me imprint upon your heart a melody of freedom, intensity,
and endless enchantment.

MAYA
ROOFTOP POOL BAR



HAPPY HOUR

5 PM - 8 PM | EVERYDAY

**BUY 2 GET 1
CLASSIC COCKTAILS
BEERS**

DRINKS

APERITIF

SIGNATURE

CLASSIC

Cocktail
Towers

Shooters

Whisk(e)y

Spirits

Liqueur

Beer

Non-Alcoholic

FOOD

Appetizers

Salads

Soups

MAIN COURSES

Desserts

MAYA

ROOFTOP POOL BAR



SIGNATURE

APERITIF

CLASSIC

COCKTAIL TOWER

SHOOTERS

WHISK(EY) & SPIRITS

LIQUEUR

BEER

NON - ALCOHOLIC

L.O | 11:45 PM

*All prices are quoted in "000 VND",
subject to 5% Service charge, and current Government Tax.*

DRINKS

Celestial Selection

SIGNATURE - 280

| A new drink experience for your taste buds

MAYA SAPPHIRE MIRAGE **

Maya's Vodka | Elderflower | Lychee |
Blue Curacao | Lime

MAYA'S GARDEN **

Maya's Tequila | Strawberry | Basil Leaf |
Lime | Himalayan Salt

MAYA'S KISS **

Maya's Gin | Pink Grapefruit |
Lavender | Lime

AYAM ***

Maya's Tequila | Passion Fruit | Mango |
Ginger | Chili | Maya's beer

VIETNAM CONCEPT - 280

/ Native flavors, elevated spirits

GAO & SEN ***

Vietnamese Rice Wine | Lotus Tea |
Pandan | Sweet Fermented Rice

LA SI DO *

Bau Da Rice Wine | Jasmine | Orange
blossom water | Elderflower

COCO BANA **

Bourbon | Vietnamese wild banana wine |
Coconut | Honey

MEGARITA **

Tequila | Tamarind | Hibiscus flower tea |
Chamoy | Tajín Salt

HERBAL REMEDY **

Gin | Perilla leaf | Kumquat |
Lemongrass | Tonic

Dawn of the Evening

APERITIF - 260

*/ A drink that is normally served before a meal to stimulate the appetite,
that's usually dry rather than sweet*

APEROL SPRITZ *

Aperol | Prosecco | Soda water

JUNGLE BIRD ***

Maya's Dark Rum | Campari | Pineapple

PASSION FIZZ *

Passion | Prosecco | Soda

SAKURA SPRITZ **

Sakura Vermouth | Maraschino | Prosecco | Soda

HUGO SPRITZ *

Elderflower | Prosecco | Soda water

TROPICAL DRY *

Vermouth Secco | Pineapple | Prosecco | Soda

SANGRIA - 260

RED SANGRIA *

Orange | Apple | Mango | Cinnamon | Blackberry |
Cabernet Sauvignon

WHITE SANGRIA *

Orange | Green apple | Lime | Chardonnay

ROSÉ SANGRIA *

Orange | Peach | Lychee | Rosé wine

Ancient Starry Sips

CLASSIC - 260

EVERYDAY 5 PM - 8 PM
BUY 2 GET 1 MORE CLASSIC COCKTAILS

WARD EIGHT **

Rye | Orange | Lemon | Grenadine

THIN PINK LINE **

Brandy | Orgeat Syrup | Lemon | Albumen |
Peychaud's Bitters

MARGARITA ***

Tequila | Cointreau | Lime | Salt

PASSION MARTINI **

Vodka | Passion Fruit | Syrup

MOJITO **

White & Dark Rum | Lime | Brown Syrup | Mint

20th CENTURY **

Gin | Cacao White | Bianco Vermouth | Lemon

JAPANESE SLIPPER **

Melon Liqueur | Triple Sec | Lemon | Orange

MATADOR **

Tequila | Lime | Pineapple | Agave Syrup

PINA COLADA **

Rum | Coconut Cream | Pineapple | Lime

TIRAMISU MARTINI **

Vodka | Coffee | Cacao White | Half & Half

BRANDY ALEXANDER **

Brandy | Cacao White | Half & Half

BEE'S KISS **

Dark Rum | Honey | Half & Half | Nutmeg

COSMOPOLITAN **

Vodka | Triple Sec | Cranberry | Lime | Grenadine

AVIATION **

Gin | Maraschino | Violette | Lemon

VIEUX CARRÉ ***

Brandy | Rye | D.O.M | Rosso Vermouth
| Peychaud's Bitters | Bitters

PISCO SOUR **

Pisco | Syrup | Lime | Albumen

WHISKY SOUR **

Bourbon | Syrup | Lime | Albumen

AMARRETTO SOUR **

Rye | Amaretto | Lime | Albumen

MANHATTAN ***

Rye | Rosso vermouth | Aromatic

DRY MARTINI **

Gin | Dry vermouth | Orange Bitter

OLD FASHIONED ***

Bourbon | Sugar | Bitters

NEGRONI ***

Gin | Rosso Vermouth | Campari

CAIPIRINHA ***

Cachaca | Sugar | Lime

LONG ISLAND ICE TEA ***

House Pour | Lime | Coke

FOR ALL CLASSIC COCKTAILS NOT LISTED, LET OUR STAFF PROVIDE INFORMATION

COCKTAIL TOWER 3L - 1550

/ Perfect for sharing (4-6 guests)

DUNA DE PASION

Rum | Passion Fruit | Mango | Lime | Mint | Soda

FUEGO CORAZON

Vodka | Strawberry | Lychee | Lemon | Apple |
Mint | Sprite

NAMI COCO

Rum | Blue Curacao | Coconut | Lime | Soda

JUNGLE BREW

Gin | Coconut | Basil | Coffee Bean | Lime | Ginger Ale

EL MATADOR

Tequila | Pineapple | Orange | Agave | Lime | Soda

SHOOTERS - 150

/ Shoot fast, laugh louder

B52

Kahlúa | Baileys | Cointreau

BABY GUINNESS

Kahlúa | Baileys Float

SLIPPERY NIPPLE

Sambuca | Baileys

BRAIN HEMORRHAGE

Peach Liqueur | Baileys | Grenadine

MUDSLIDE SHOT

Kahlúa | Baileys | Vodka

KAMIKAZE

Vodka | Triple Sec | Lime

BLACK RUSSIAN SHOT

Vodka | Kahlúa

SAMBUCA ESPRESSO

Sambuca | Kahlúa

PRAIRIE FIRE

Spiced Tequila | Tabasco

TEQUILA SUNRISE

Tequila | Orange | Grenadine

TEQUILA BOOM BOOM

Tequila | Red Bull

JÄGER BOMB

Jägermeister | Red Bull

WHISK(E)Y

| "Whiskey, like a beautiful woman, demands appreciation. You gaze first, then it's time to drink."
– Haruki Murakami

SERVE: NEAT/ STRAIGHT UP/ ON THE ROCK/ SODA/ COKE
MAKING CLASSIC COCKTAIL: + 80

	(shot)	(btl)
Bourbon & American Whiskey		
Jim Beam White (Bb)	150	1350
Evan Williams (Bb)	150	1650
Jim Beam Black (Bb)	180	1900
Jack Daniel's (Tennessee)	210	2350
Maker's Mark (Bb)	240	2800
Rittenhouse Rye (Rye)	250	2900
Elijah Craig Small Batch (Bb)	280	3400
Woodford Reserve (Bb)	550	6000

Irish Whiskey

Jameson	150	1450
Tullamore D.E.W	180	2000

Blended Scotch Whisky

Johnnie Walker Black Label	180	2200
Cutty Sark Prohibition	200	2200
Ballantine's 12 Years	280	3000
Naked Malt (Blended Malt)	300	3250
Monkey Shoulder (Blended Malt)	300	3400
Chivas Regal Mizunara	400	4500
Royal Salute 21 Years	1000	–
Johnnie Walker Blue Label	1500	–
Chivas Regal 25 Years	2800	–

	(shot)	(btl)
Single Malt Scotch Whisky		
Glenlivet 12y	380	4200
Glenfiddich 12y	380	4200
Singleton 12y	400	4600
Laphroaig 10y	480	5200
Glenmorangie Lasanta	500	5500
Talisker 10y	500	5600
Glenfiddich 15y	550	6200
Port Charlotte	550	6200
Auchentoshan 12y	550	6000
The Balvenie 12y	650	6900
Macallan 12y	750	8600
Mortlach 12y	750	8950
Singleton 18y	1100	12500
Glenmorangie Original 18y	1500	–
Macallan 15y	1800	–
Mortlach 18y	2750	–
Glenlivet 18y	–	12800
Glenlivet 21y	–	26000

Japanese Whisky

Hibiki	980	11000
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Canadian Whisky

Canadian Club	180	1750
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SPIRITS

SERVE: NEAT/ STRAIGHT UP/ ON THE ROCK/ SODA/ COKE/
MAKING CLASSIC COCKTAIL: + 80

RUM | "Time flies when you're having rum" - anonymous

	(shot)	(btl)
Havana 3y	150	1250
Flor de Caña 4	150	1350
Captain Morgan Black	150	1350
Cachaca 51	150	1800
Flor de Caña 7	210	2350
Brugal Anejo	200	2200
Kraken Dark Spiced	220	2700
Diplomatico Planas	320	3600
Diplomatico Mantuano	320	3600
Diplomatico Reserva	400	4400
Sampan 43%	400	4400
Zacapa XO	1100	-

GIN | "Good tonics we bring, to you and your gin" - anonymous

	(shot)	(btl)
Beefeater	150	1200
Greenall's Gin Original	150	1450
Bulldog	150	1450
Bombay Sapphire	180	2050
Tanqueray No Ten	250	3800
Roku Gin	250	2800
Lady Triệu Contemporary	250	2700
Saigon Baigur	260	2900
Song Cai Dry Gin	280	3100
Opihr Gin Far East	300	3200
The Botanist	300	3400
Hendrick's	350	3700
Monkey 47	580	4600

VODKA | "Vodka – pure, powerful, and always the spirit of the party."

	(shot)	(btl)
Riga Black Vodka	150	1000
Absolut Vodka	150	1250
Tito's	180	1800
Haku Vodka	250	2800
Reyka	300	3400
Beluga	300	3500
Grey Goose Vodka	300	3550
Belvedere Vodka	320	3600

AGAVE | "I didn't text you, tequila did" - anonymous

TEQUILA	(shot)	(btl)
Jose Cuervo Silver	180	2000
Jose Cuervo Reposado	180	2000
Lunazul Blanco	200	2150
Lunazul Reposado	200	2350
Don Julio Blanco	400	4900
Don Julio Resosado	480	5700
Patron Reposado	480	5750
Patron Añejo	500	6000

MEZCAL	(shot)	(btl)
El Recuerdo Mezcal Joven	250	2800
Señorio Mezcal Joven	300	3600

BRANDY	(shot)	(btl)
ST Remy	150	1400
Hennessy VS	280	3100
Hennessy VSOP	450	5200
Hennessy XO	1500	

PISCO	(shot)	(btl)
Demonio de Los Andes	290	3200
Quebranta		

LIQUEUR

| "Liqueur, like a timeless melody, invites savoring. You listen to its whispers, then let it linger on your lips."

SERVE: NEAT/ STRAIGHT UP/ ON THE ROCK/ SODA

MAKING CLASSIC COCKTAIL: + 80

	(Shot)	(Blt)		(Shot)
Malibu	150	-	Aperol	200
Kahlua	150	-	Campari	200
Ricard	150	-	Grand Marnier	220
Baileys	150	-	Disaronno	250
Cointreau	180	-	Midori	250
Vacari	180	-	Absente	400
Jägermeister.....	200	2150	Amaro Montenegro	500

BEER

LOCAL

	Glass/Can (330ml)	Glass/Can (500ml)
Saigon Special	95	-
333 Pilsner	95	-
Heineken	95	-
Tiger Draft	95	135

LOCAL CRAFT

	Bottle (300ml)
Tê Tê White Ale	185
Tê Tê Juicy Peach Ale	185
Tê Tê Electric IPA	185

IMPORTED

	Bottle (300ml)
Corona	120

NON ALCOHOL DRINKS

MOCKTAILS _____ 190

COCOPINE

Pineapple | Coconut | Orange

FRESH SUMMER

Coconut | Cucumber | Coriander

MAYA'S YOUTH

Lychee | Strawberry | Lime | Mint

SAIGON WHISPER

Coconut | Coffee | Basil | Ginger Ale

GOLDEN SUNSET

Mango | Passion Fruit | Lime | Honey | Soda

HOI AN MEMORIES

Lotus Tea | Longan | Kumquat | Lychee

MINERAL WATER

Evian Still 330ml 120

San Pellegrino Sparkling 550ml 160

SOFT DRINKS _____ 85

Red Bull

Coke/Coke Zero

Sprite

Ginger Ale

Tonic Water

Soda Water

FRESH JUICE _____

Single Juice 120

Mixed Juice 190

*Watermelon/ Fresh Coconut/ Pineapple/
Orange/ Lemon/ Lime/ Apple/ Passion Fruit*

VIETNAMESE COFFEE _____

Iced Vietnamese Black Coffee 65

Iced Vietnamese Long Black Coffee 70

Iced Vietnamese Coffee with 75
Condensed Milk



APPETIZERS

SALADS

SOUPS

MAIN COURSES

DESSERTS

ICE CREAM STATION

If you have any special
dietary requirements, food
allergies or intolerances
please inform our
associates upon placing
your order

L.O | 09:45 PM

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FOOD

MUST TRY

CHILAQUILES BURRITO | 🍲 180

BURRITO CUỘN THỊT HEO HÀM

Tortilla, egg, pulled pork, salsa, refried beans, sour cream

Bánh tortilla, trứng, thịt heo hầm, salsa cà chua, đậu nghiền, kem chua

CHIPOTLE CHICKEN BURRITO 195

BURRITO CUỘN GÀ CAY

Tortilla, chicken, avocado, red cabbage, chipotle

Bánh tortilla, ức gà, bơ, bắp cải tím, ớt chipotle

APPETIZERS

LOADED FRIES | 🍲 160

KHOAI TÂY CHIẾN SỐT PHÔ MAI THỊT HÀM

French fries, Emmental cheese, pulled pork, onion

Khoai tây chiên, Phô mai Emmental, thịt heo hầm, hành tây

DEEP-FRIED SEAFOOD SPRING ROLLS 150

CHẢ GIÒ HẢI SẢN

Tiger prawns, squid, ground pork, taro, carrot, rice paper

Tôm sú, mực, thịt heo xay, khoai môn, cà rốt, bánh tráng

CRISPY COCONUT SHRIMP 170

TÔM TẮM DỪA CHIẾN GIÒN

Shrimp, dried grated coconut, spicy mango sauce

Tôm, dừa sấy khô, sốt xoài cay

HAI PHONG CRAB | 🍲 190

SPRING ROLLS

NEM VUÔNG HẢI PHÒNG

Crab meat, tiger prawns, ground pork, carrot, shiitake mushrooms

Thịt cua, tôm sú, thịt heo xay, cà rốt, nấm hương

SOFT-SHELL CRAB WITH TAMARIND SAUCE 255

CUA LỘT SỐT ME

Soft-shell crab, tamarind, cabbage, watercress

Cua lột, me, bắp cải trắng, rau càng cua

TRIPLE CHEESE QUESADILLA 195

QUESADILLA NHÂN PHÔ MAI

Tortilla, cheddar, Emmental, mozzarella, pineapple, guacamole

Bánh tortilla, 3 loại phô mai, thơm, bơ nghiền

SMOKED CHICKEN WINGS 230

CÁNH GÀ XÔNG KHÓI

Chicken wings, yellow mustard, pickles, red sauce

Cánh gà, mù tạt vàng, đồ chua, sốt đỏ

SALADS

GRILLED CHICKEN 160

CAESAR SALAD

XÀ LÁCH CAESAR

Chicken breast fillet, Romaine lettuce, bacon, egg, Parmesan cheese

Ức gà phi lê, Xà lách Romaine, ba rọi xông khói, trứng gà, phô mai Parmesan

SHRIMP SUMMER SALAD 240

XÀ LÁCH TÔM PHÔ MAI FETA

Mixed lettuce, shrimp, Feta cheese, apple, beetroot, coriander sauce

Xà lách hỗn hợp, tôm sú, phô mai Feta, táo, củ dền, sốt ngò rí

SOUPS

ASPARAGUS CRAB SOUP 120

SÚP CUA MĂNG TÂY

Asparagus, crab meat, egg

Măng tây, thịt cua, trứng gà

VEGETABLE SOUP 110

SÚP RAU CỦ

Potatoes, zucchini, celery, tomatoes, pumpkin, whipping cream

Khoai tây, bí ngòi, cần tây, cà chua, bí đỏ, kem sữa

MAIN COURSES

US BLACK ANGUS RIBEYE BÍT TẾT THĂN LUNG BÒ MỸ US Black Angus ribeye, asparagus, baby carrots, pepper sauce <i>Thăn lung bò Mỹ, măng tây, cà rốt baby, sốt tiêu</i>	570	YANG CHOW FRIED RICE 🐱 CƠM CHIẾN DƯƠNG CHÂU Fried rice, Chinese sausage, egg, carrot, prawn, pork bologna, green beans <i>Cơm chiên, Lạp xưởng, trứng gà, cà rốt, tôm, chả lụa, đậu Hà Lan</i>	185
SHAKING CUBE BEEF BÒ LÚC LẮC Beef tenderloin, bell pepper, onion, french fries <i>Thăn bò, ớt chuông, hành tây, khoai tây chiên</i>	240	SPAGHETTI BOLOGNESE MỠ Ý SỐT BÒ BẦM Spaghetti, ground beef, tomatoes, Parmesan cheese <i>Mì Ý, bò xay, cà chua, phô mai Parmesan</i>	180
PAN SEARED SALMON WITH PASSION SAUCE CÁ HỒI ÁP CHẢO SỐT CHANH DÂY Salmon fillet, asparagus, cherry tomato, mashed potatoes, passion fruit sauce <i>Cá hồi phi lê, măng tây, cà chua bi, cà rốt baby, khoai tây nghiền, sốt chanh dây</i>	480	SEAFOOD PASTA MÌ Ý HẢI SẢN Spaghetti, tiger prawns, squid, clams, tomatoes, parmesan cheese <i>Mì Ý, tôm sú, mực, nghêu, cà chua, phô mai Parmesan</i>	240
PAN SEARED BARRAMUNDI WITH LEMON SAUCE CÁ CHỀM ÁP CHẢO SỐT CHANH Barramundi fillet, asparagus, mashed potatoes, mushroom, lemon butter sauce <i>Cá chẽm phi lê, măng tây, khoai tây nghiền, nấm đùi gà, sốt bơ chanh</i>	275	PAN-SEARED SEAFOOD NOODLES HỦ TIẾU HẢI SẢN ÁP CHẢO Flat noodles, tiger prawns, squid, cabbage <i>Hủ tiếu mềm, tôm sú, mực, cải thảo</i>	150
SEAFOOD FRIED RICE CƠM CHIẾN HẢI SẢN Fried rice, tiger prawns, squid, scallops, eggs, carrots <i>Cơm chiên, tôm sú, mực, sò điệp, trứng gà, cà rốt</i>	200		

DESSERTS

TIRAMISU BÁNH TIRAMISU Mascarpone, whipping cream, cocoa powder, strawberries <i>Phô mai kem, kem sữa, bột ca cao, dâu tươi</i>	110	FRUIT PLATE (S)120 (L)190 ĐĨA TRÁI CÂY HỖN HỢP Watermelon, cantaloupe, strawberry, guava, orange <i>Dưa hấu, dưa lưới, dâu, ổi, cam</i>	
YUZU PANNA COTTA PANA COTTA VỊ YUZU Yuzu juice, whipping cream, fresh milk, almond <i>Nước ép yuzu, kem sữa, sữa tươi, hạnh nhân</i>	110		

Ice Cream STATION

(per scoop)

STRAWBERRY SORBET

60

Vị Dâu

**PASSION MANGO
FRUIT SORBET**

60

Vị Xoài Chanh dây

VANILLA

60

Vị Vanilla

COCONUT

60

Vị Dừa

CHOCOLATE

60

Vị Sô cô la

TIRAMISU

60

Vị Tiramisu

MATCHA

60

Vị Matcha

SALTED CARAMEL

60

Vị Caramel muối

L.O | 09:45 PM

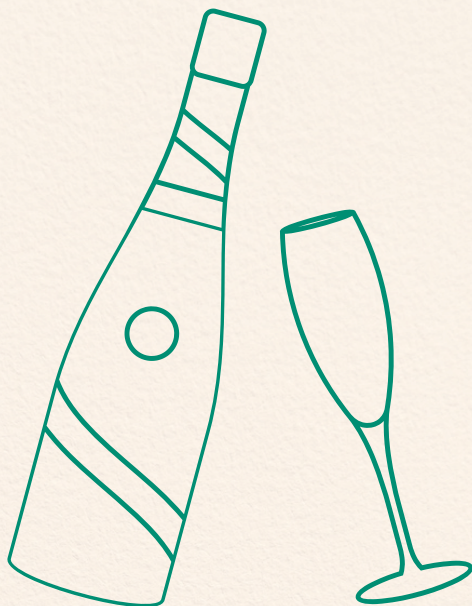
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WINE LIST



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L.O | 11:45 PM



PROSECCO & SPARKLING WINE



**TERRE FORTI,
NOVEBOLLE SPARKLING NV**
Extra Dry
Romagna DOC, Italy

1190



**TERRE FORTI,
NOVEBOLLE SPARKLING NV**
Extra Dry, Rosé
Romagna DOC, Italy

1190



**VOLLI MOSCATO,
VINO SPUMANTE NV**
IGT Rubicone, Italy

1590



**BOTTEGA,
IL VINO DEI POETI NV**
Brut, Rosé
Prosecco Rosé DOC, Veneto, Italy

1690

CHAMPAGNE



CHARLES MIGNON NV
Brut, Premium Réserve
France

3990

ROSÉ



CHÂTEAU HAUT MEYREAU 1190
Bordeaux AOC, France
Cabernet Sauvignon, Cabernet Franc & Merlot



**DE BORTOLI,
EMERI'S GARDEN PINK** 1490
New South Wales, Australia
Moscato

WHITE WINE

FRANCE

Bordeaux



L'ÉCLAT

Entre Deux Mers
Sauvignon Blanc, Sémillon

1990



**DOMAINE DE LARRIVET
HAUT BRION**

Péssac-Léognan AOP
Sémillon

3600

Languedoc



JUST "Demie"

Pays d'OC
Chardonnay

890



**MOULIN DE GASSAC,
FIGARO TERRET**

IGP Pays d'Herault
Terret, Carigan Blanc

1290

ITALY



BANFI LE RIME "Demie"

IGT Tuscany, Tuscany
Pinot Gris

990



BOTTER DELLE VENEZIE

Delle Venezie DOC, Veneto
Pinot Gris

1690

CHILE



RESERVADO, CONCHA Y TORO

Central Valley
Chardonnay

1290



FRONTERA, CONCHA Y TORO

Central Valley
Sauvignon Blanc

1290

SPAIN



PEDRO LUIS JUMILLA

DO Jumilla, Lavente
Sauvignon Blanc

1190

AUSTRALIA



DE BORTOLI, THE ACCOMPLICE

New South Wales
Chardonnay

1190

ARGENTINA



**BODEGA ARGENTO, ESTATE
BOTTLED - ORGANIC**

Mendoza
Chardonnay

1290

NEW ZEALAND



PĀ ROAD

Malborough
Sauvignon Blanc

1490

RED WINE

FRANCE

Bordeaux



CHATEAU LE GRAND VERDUS 990
"Demie"
Bordeaux Supérieur
Cabernet Sauvignon, Merlot



NU COMME UN VERRE , 1190
CHATEAU HAUT MEYREAU
Entre Deux Mers, Saint Emilion
Merlot

Languedoc



BOUTINOT, LES VOLETS 1290
IGP Haute Vallée de l'Aude
Pinot Noir

ITALY



BANFI, COL DI SASSO "Demie" 990
IGT Tuscany, Tuscany
Cabernet Sauvignon, Sangiovese



CASA CECCATO 1290
IGT Veneto, Veneto
Merlot



BANFI, PLACIDO CHIANTI 1290
DOCG
Chianti DOCG, Tuscany
Sangiovese



ENZO BARTOLI, D'ASTI 2990
SUPERIORE
Barbera d'Asti, Piemonte
Barbera

CHILE



RESERVADO, CONCHA Y TORO 1290
Central Valley
Cabernet Sauvignon



FRONTERA, CONCHA Y TORO 1290
Central Valley
Merlot

SPAIN



PEDRO LUIS JUMILLA 1290
MONASTRELL
Do Jumilla
Mourvède



GAZUR, TELMO RODRIGUEZ - 1990
ORGANIC
Ribera Del Duero
Tinto Fino

AUSTRALIA



DE BORTOLI THE ACCOMPLICE 1290
New South Wales
Shiraz

ARGENTINA



BODEGA ARGENTO, ESTATE 1290
BOTTLED - ORGANIC
Mendoza
Malbec



SANTA JULIA TINTILLO 2490
Mendoza
Malbec, Bornada

MOROCCO



ZENATA SYROCCO - ORGANIC 2990
AOG Zenata
Syrah

KINDLY REMINDER

**DUE TO OUR MODEST SPACES AND LIMITED SEATINGS,
MAYA ROOFTOP POOL BAR KINDLY REMIND YOU:**

- Large groups of 8 or more should be reservations to have a good experience.
- Please remain seated, and stand if you must.
- Guests are required to not bring their pets into our premises.
- One order minimum per guest.
- If a guest does not order, Maya will take a seat charge of 240.000 VND++/ guest.
- Outside food and beverages are not allowed!!!
 - Maya will have a surcharge of 240.000 vnd ++ each
- Corkage fee:
 - Wine bottle: 1.200.000 VND++/ 750ml
 - Spirits bottle: 1.200.000 VND++/ 700ml or 750ml
- For outstanding spirits used for cocktails, Maya will charge more 50.000 VND ++ (apply for 50ml/ shot)
- We promote responsible drinking and will refuse service to guests who appear over- intoxicated, lost control or overacted. Maya will not tolerate poor behavior towards our staff or other guests. You will be asked to leave if you do not respect these rules. We politely remind guests to consider others in the bar so everyone can enjoy the parties to the max.

**All prices are quoted in ",000 VND",
subject to 5% Service charge, and current Government Tax.**

If you have any questions, let our staff provide information.

Thank you for your understanding!

MAYA
ROOFTOP POOL BAR