


MAYA BLUE WELLNESS MENU

IN THE BEGINNING


HOMEMADE SOUP OF THE DAY

528 kcals

Crusty bread roll, farm butter 

GREEK STYLE SALAD

211 kcals

Whipped feta pickled cucumber, olives, baby peppers 

CHARCUTERIE PLATTER

232 kcals

Trio of Italian cured meats, balsamic onion, toasted sourdough bread

THE MAIN EVENT

GRILLED CHICKEN BREAST

896 kcals

Chorizo pepperonata, pan fried gnocchi, aged balsamic, olive oil


WARM SALMON NICOISE

736 kcals


Gem heart, boiled egg, olives, green beans, red pepper tapenade, crispy anchovies

VEGETABLE THAI GREEN CURRY

505 kcals

Sticky Jasmine rice, rice crisp 

ON THE SIDE

All 5.5 each 

TENDER STEM BROCCOLI 146 kcals

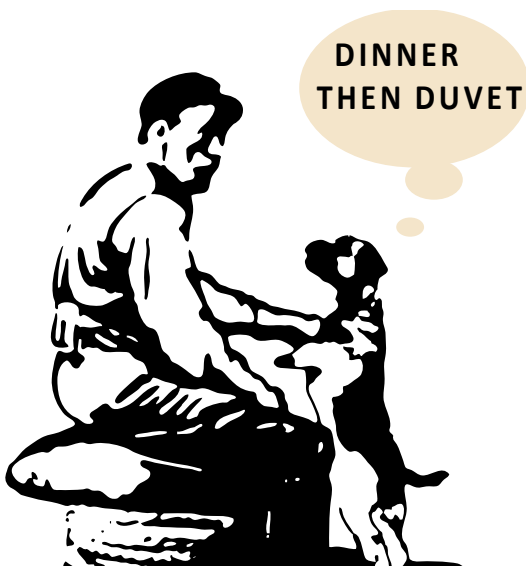
BUTTERED GREEN BEANS 146 kcal

BALSAMIC GLAZED BEETROOT 125 kcal

CHAR GRILLED MEDITERRANEAN VEGETABLES 229 kcal

TITANIC GARDEN SALAD 99 kcals

If you require a plant based or meat free option, please speak to your server.



 Dishes suitable for Vegetarians

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

A discretionary 10% service charge will be added to your bill.