



MÌMÌ MEÌ FAÌR

WELCOME TO MIMI MEI FAIR
MAYFAIR'S BEST KEPT SECRET

An authentic and innovative dining experience, featuring some of China's best kept culinary secrets that pays homage to Empress MiMi's travels across mainland China, Hong Kong and Singapore as she made her way to her private London residence.

Designed for both sharing and feasting, our menu is a celebration of China's rich food heritage and features dishes rooted in the Chinese culinary arts.

APPETIZERS

Crispy Golden Langoustines
périgord truffle
26

Wasabi Prawns
wasabi mayonnaise,
crispy seaweed
29

Vegetable Spring Roll ✓
corn, celery & asparagus
13

Baked Chilean Seabass
Chinese honey
31

Lantern Chicken
sichuan peppercorn, cashew nuts,
spring onions & dried chilli
21

Peking Crispy Beancurd ✓
crispy tofu skin, hoisin sauce,
bao pancake & mustard greens
19

SELECTION OF
VEGETABLE DIM SUM ✓
truffle, pickled mustard greens
& seaweed
23

XIAO LONG JEWELS
selection of our chicken, chilli crab,
king prawn, purple yam &
pork soup dumplings
28

SELECTION OF
SEAFOOD DIM SUM
har gau, octopus siu mei
& scallop
25

Salt & Pepper Tofu ✓
fried garlic, spring onion
& red chilli
16

Peking Duck Bao
homemade hoisin sauce
13

Wagyu Black Pepper
Beef Baked Puff
garlic, pepper
22

Crispy Soft-Shelled Crab
chilli, garlic milk crumbs
23

Tempura Green Beans ✓
black truffle
15

Roasted Cantonese
Char Siu Iberico Pork
raw wild flower honey
25

SOUPS

Clear Prawn & Coriander Soup
bamboo pith 15

Sweetcorn Soup
baby asparagus ✓ 13
blue swimmer crab, baby asparagus 18

SIGNATURES

Kindly note we require 24 hrs notice to serve this course

APPLE WOOD-FIRED ROASTED PEKING DUCK 118
crispy duck skin, carved roasted duck,
homemade pancakes & selection of condiments

CAVIAR SELECTIONS 30g

Platinum Caviar
Belgium, 7 years
100

Golden Oscietra Caviar
China, 8 years
120

LIVE NATIVE LOBSTER 100g

Steamed
Mimi's homemade
pickled chilli
15

Braised Lobster Noodles
'yang chun' noodles,
cordyceps flowers
15

Wok Baked
Honey Black Pepper
mantou, garlic, pepper & honey
15

✓ Vegan

Detailed allergen information is available on request.
A discretionary service charge of 15% will be added to your bill.

SEAFOOD DELICACIES

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Braised 5 Head Australian Abalone 72
pak choi, oyster sauce

Braised Sea Cucumber, Fish Maw & 8 Head Australian Abalone 80
pork ribs, dried octopus

SEAFOOD

Singapore Chilli Prawns 35
samba chilli, coriander & sesame mantou cigars

Nine Spice Prawns 38
ginger, garlic & coriander

Steamed Diver Scallops - Three Ways 42
Mimi's homemade pickled chilli, XO & black bean

Steamed Dover Sole 61
Mimi's homemade pickled chilli, light soya

Hunan Crispy Atlantic Seabass 65
red chilli, coriander & lotus root

Steamed Atlantic Seabass 58
spring onion, ginger & soya

MEAT

Clay Pot Sanpei Chicken 32
sweet basil, fried garlic & spring onion

Sichuan Suffolk Corn-Fed
Chicken & Cashew Nuts 30
dried chilli, spring onion

Stir-Fried Lamb 46
lotus root, black bean sauce

Mimi's Braised Pork Belly
With Superior Soya Sauce 34
bamboo shoots

Diced Black Pepper Beef Fillet 43
crushed black pepper, garlic flakes

Caramelised Crispy Mandarin Beef 39
mandarin zest, sour hawthorn berries

VEGETABLES & TOFU

Mala Spicy Tofu ✓ 24
fermented broad beans,
chilli paste

Clay Pot Black Bean
Aubergine ✓ 24
chilli, garlic & spring onion

Braised Truffled 'Trio' of
Mushroom ✓ 24
shimeji, shiitake & eryngii

Steamed XO Okra ✓ 18
shallot, enoki mushroom crumble

Baby Pak Choi ✓ 18
garlic

Crunchy Seasonal
Vegetables ✓ 16
asparagus, water chestnut,
& white fungus

RICE & NOODLES

Olive Fried Rice ✓ 19
olive leaves, black olives
& asparagus

Fujian Crab Rice 26
crab & prawn broth

Classic Egg Fried Rice 17
spring onion

Hakka Noodles ✓ 23
beansprouts, shiitake
& garlic chives

Pan Fried Seafood Noodles 29
scallop, prawn, seabass
& egg white

✓ Vegan

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