



MÌMÌ MEÌ FAIR

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 pay 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.

TASTING MENU

..... 98 per person

2 people minimum

STARTERS

Selection of Dim Sum
vegetable, chicken & scallop

Tempura Green Beans ✓
black truffle

Peking Duck Bao +10
homemade hoisin sauce

MAINS

Singapore Chilli Prawns
sambal chilli, coriander & sesame mantou cigars

Stir-Fried Lamb
lotus root, black bean sauce

Steamed XO Okra
shallot, enoki mushroom crumble

Olive Fried Rice ✓
olive leaves, black olives & asparagus

DESSERT

Sticky Toffee Pudding
salted caramel sauce, vanilla chantilly

✓ Vegan

Detailed allergen information is available on request.

Prices include VAT. A discretionary service charge of 5% and 10% cover charge will be added.

SHARING MENU

..... 118 per person

2 people minimum

STARTERS

Selection of Vegetable Dim Sum ✓
truffle, pickled mustard greens & seaweed

Crispy Soft-Shelled Crab with Pine Nut Crumble
fried chilli, white sesame & green Sichuan pepper

Lantern Chicken
Sichuan peppercorn, cashew nuts,
spring onions & dried chilli

Roasted Cantonese
Char Siu Norfolk Black Pork + 12
raw wild flower honey

MAINS

Black Bean Prawn
ginger, red chilli, spring onion & egg white

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

Mala Spicy Tofu ✓
fermented broad beans,
& chilli paste

Tenderstem Broccoli ✓
garlic, bird eye chilli

Classic Egg Fried Rice
spring onion

DESSERTS

Warm Chocolate Fondant Tart
vanilla ice cream, chocolate crumble

✓ Vegan

Detailed allergen information is available on request.

Prices include VAT. A discretionary service charge of 5% and 10% cover charge will be added..

FEASTING MENU

..... 138 per person

2 people minimum

STARTERS

Selection of Seafood Dim Sum
har gau, octopus siu mei & scallop

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

Nine Spice Chilean Seabass
garlic, ginger & sweet chilli

Wasabi Prawns + 13
wasabi mayonnaise,
& crispy seaweed

MAINS

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

Sanpei Chicken with Sweet Basil
sweet basil, spring onion, garlic, white onions & red chilli

Diced Black Pepper Beef Fillet
crushed black pepper, garlic flakes

Crunchy Vegetables ✓
asparagus, sugar snaps, carrot,
white and black fungus, lotus root

Fujian Crab Rice
crab & prawn broth

DESSERTS

Sticky Toffee Pudding
butter scotch sauce, mix berries compote

Warm Chocolate Fondant Tart
vanilla ice cream, chocolate crumble

✓ Vegan

Detailed allergen information is available on request.

Prices include VAT. A discretionary service charge of 5% and 10% cover charge will be added..