



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 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.

London ◊ Dubai

APPETIZERS

Crispy Golden Langoustines
périgord truffle
26

Wasabi Prawns
wasabi mayonnaise,
crispy seaweed
29

Vegetable Spring Rolls ✓
corn, celery & asparagus
13

Lantern Chicken
sichuan peppercorn, cashew nuts,
spring onions & dried chilli
22

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

SELECTION OF
VEGETABLE DIM SUM ✓
truffle, pickled mustard greens
& seaweed
24

XIAO LONG JEWELS
selection of our chicken, chilli
crab, king prawn, purple yam
& pork soup dumplings
32

SELECTION OF
SEAFOOD DIM SUM
har gau, octopus siu mei
& scallop
29

Salt & Pepper Silken Tofu ✓
seven spiced salt,
spring onion & crispy garlic
15

Wagyu Black Pepper
Beef Baked Puff
garlic, pepper
24

Tempura Green Beans ✓
black truffle
17

Roasted Cantonese
Char Siu Iberico Pork
raw wild flower honey
25

Mimi's Peking Duck Bao
homemade hoisin sauce
16

SOUPS

Sweetcorn Soup
baby asparagus ✓ 10
blue swimmer crab, baby asparagus 15

Clear Prawn & Coriander Soup
bamboo pith 14

SIGNATURES

APPLE WOOD-FIRED ROASTED PEKING DUCK

Half 68
carved roasted duck,
homemade pancakes & hoisin sauce

Whole 118
crispy duck skin, carved roasted duck,
homemade pancakes & selection of condiments

CAVIAR SELECTIONS 30g

Platinum Caviar 105 - Belgium, 7 years

Golden Oscietra Caviar 135 - China, 8 years

Kind note to our guests that we require 24 hrs notice to serve this course

LIVE NATIVE LOBSTER 100g

Wok Baked Honey Black Pepper
mantou, garlic, pepper & honey
17

Braised Lobster Noodles
'yang chun' noodles, cordyceps flowers
17

✓ Vegan

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
All prices include VAT. A discretionary service charge of 7.5% and a £3pp cover charge will be added to your bill.

SEAFOOD

Singapore Chilli Prawns 41
sambal chilli, coriander
& sesame mantou cigars

Black Bean Prawns 43
ginger, garlic & egg white

Pan-Seared Scallop 42
Sichuan red chilli

Steamed Atlantic Seabass 63
spring onion, ginger & soya

Hunan Crispy Atlantic Seabass 69
red chilli, coriander & lotus root

MEAT

Sichuan Suffolk Corn-Fed Chicken 35
dried chilli, pearl onion

Clay Pot Sanpei Chicken 38
sweet basil, fried garlic & spring onion

Caramelised Crispy Mandarin Beef 44
mandarin zest, sour hawthorn berries

Diced Black Pepper Beef Fillet 48
crushed black pepper, garlic flakes

Stir-Fried Lamb 51
lotus root, black bean sauce

Mimi's Braised Pork Belly
with Superior Soya Sauce 39
bamboo shoots

VEGETABLES & TOFU

Clay Pot
Black Bean Aubergine ✓ 29
chilli, garlic & spring onion

Mala Spicy Tofu ✓ 29
fermented broad beans, chilli paste

Crunchy Seasonal Vegetables ✓ 19
asparagus, water chestnut
& white fungus

Braised 'Trio' of Mushroom ✓ 29
baby spinach, truffle

Baby Pak Choi ✓ 21
burnt garlic

Steamed XO Okra ✓ 22
shallot, enoki mushroom crumble

RICE & NOODLES

Wok-Fried Beef Ho Fan Noodles 32
sliced tenderloin, beansprouts
& XO sauce

Hakka Noodles ✓ 26
beansprouts, shiitake
& garlic chives

Classic Egg Fried Rice 18
spring onion

Olive Fried Rice ✓ 20
olive leaves, black olives
& asparagus

Steamed Rice ✓ 5

✓ Vegan

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