

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



Vegetable Spring Roll ✓ corn, celery & asparagus 12

Crispy Golden Langoustines périgord truffle 27

> Wasabi Prawns wasabi mayonnaise, crispy seaweed 31

Lantern Chicken sichuan peppercorn, cashew nuts, spring onions & dried chilli 20

Smoked Chilean Seabass nine spice sauce 29

Peking Crispy Beancurd ✓ crispy tofu skin, hoisin sauce, bao pancake & mustard greens 18 SELECTION OF VEGETABLE DIM SUM ♥ truffle, pickled mustard greens & seaweed

XIAO LONG JEWELS selection of our chicken, chilli crab, king prawn, purple yam & pork soup dumplings 30

> SELECTION OF SEAFOOD DIM SUM har gau, octopus siu mei & scallop 27

Peking Duck Bao homemade hoisin sauce 15

Salt & Pepper Silken Tofu ✓ seven spiced salt, spring onion & crispy garlic 14

> Wagyu Black Pepper Beef Baked Puff garlic, pepper 21

Crispy Soft-Shelled Crab chilli, garlic milk crumbs 23

Tempura Green Beans ♥
black truffle
16

Roasted Cantonese Char Siu Iberico Pork raw wild flower honey 28



Sweetcorn Soup baby asparagus ♥ 11 blue swimmer crab, baby asparagus 16

Clear Prawn & Coriander Soup bamboo pith 14

SIGNATURES

APPLE WOOD-FIRED ROASTED PEKING DUCK

Half 64 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 100 - Belgium, 7 years Golden Oscietra Caviar 120 - China, 8 years

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

LIVE NATIVE LOBSTER 100g

Braised Lobster Noodles 'yang chun' noodles, cordyceps flowers 16 Steamed MìMì's homemade pickled chilli 16

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

16

√ Vegan



Braised 5 Head Australian Abalone 73 pak choi, oyster sauce

Braised Sea Cucumber, Fish Maw & 8 Head Australian Abalone 81 pork ribs, dried octopus

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



Sweet and Sour Prawns 36 bell pepper, pineapple

Singapore Chilli Prawns 38 sambal chilli, coriander & sesame mantou cigars

Black Bean Prawns 40 ginger, garlic & egg white

Pan-Seared Scallop 40 Sichuan red chilli

Steamed Atlantic Seabass 61 spring onion, ginger & soya

Steamed Dover Sole 63 Mimi's homemade pickled chilli, light soya

Hunan Crispy Atlantic Seabass 68 red chilli, coriander & lotus root



Clay Pot Sanpei Chicken 35 sweet basil, fried garlic & spring onion

Sichuan Suffolk Corn-Fed Chicken & Cashew Nuts 33 dried chilli, spring onion

Stir-Fried Lamb 47 lotus root, black bean sauce

Mìmi's Braised Pork Belly With Superior Soya Sauce 37 bamboo shoots

Diced Black Pepper Beef Fillet 46 crushed black pepper, garlic flakes

Caramelised Crispy Mandarin Beef 41 mandarin zest, sour hawthorn berries

VEGETABLES & TOFU

Clay Pot Black Bean Aubergine

✓ 26 chilli, garlic & spring onion Mala Spicy Tofu ₹ 26 fermented broad beans, chilli paste

Crunchy Seasonal Vegetables ✓ 18 asparagus, water chestnut,
& white fungus

Braised 'Trio' of Mushroom

✓ 26

sweet basil soy

Baby Pak Choi **√** 20 garlic

Steamed XO Okra **√** 20 shallot, enoki mushroom crumble



Wok-Fried Beef Ho Fan Noodles 30 sliced tenderloin, beansprouts & XO sauce

Classic Egg Fried Rice 17 spring onion

Olive Fried Rice

✓ 19
olive leaves, black olives & asparagus

Fujian Crab Rice 27 crab & prawn broth

√ Vegan

Detailed allergen information is available on request.

All prices include VAT. A 9% cover charge and a discretionary service charge of 6% will be added to your bill.