



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.

London ♦ Dubai

MIMI'S FLAVOUR PASSPORT

..... 88 per person

A four-course journey inspired by Empress MiMi's travels,
pairing regional Asian flavors with bespoke cocktails.

HINT OF HONG KONG

Chicken Siu Mei
chilli, spring onion

Blossom Spritz
sake, St. Germain, lychee, Champagne

HEART OF BEIJING

Peking Duck Bao
homemade hoisin sauce

Lantern Margarita
tequila, tomato & chilli jam, umeshu, yuzu

SINGAPOREAN SYMPHONY

Singapore Chilli Prawns
samba chilli, coriander & sesame mantou cigars

Served with Classic Egg Fried Rice & Crunchy Seasonal Vegetables 🌱

Geji Martini
shochu, passion fruit, ginger & rhubarb, citrus

LONDON FINALE

Coco-Mango Sundae 🌱
toasted coconut flakes, fresh mango & coconut caramel

Tián Chuài
Kahlua & Cointreau

🌱 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.

SHARING MENU

..... 98 per person

2 people minimum

STARTERS

Selection of Dim Sum
vegetable, chicken & scallop

Tempura Green Beans 🌱
black truffle

Wagyu Black Pepper Beef
Baked Puff (2 pieces) +15
garlic, pepper

MAINS

Singapore Chilli Prawns
sambal chilli, coriander & sesame mantou cigars

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

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

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FEASTING MENU

..... 118 per person

2 people minimum

STARTERS

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

Crispy Soft-Shelled Crab
pine nut, 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

Stir-Fried Lamb
lotus root, black bean sauce

Mala Spicy Tofu ✓
fermented broad beans, & chilli paste

Tenderstem Broccoli ✓
garlic, bird eye chilli

Classic Egg Fried Rice
spring onion

DESSERT

Flourless Chocolate Bar
mandarin & pecan crunch, vanilla bean ice cream

✓ Vegan

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