

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 residence in Downtown Dubai.

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



Crispy Duck Salad 118 daikon, pomelo & pomegranate

Wasabi Prawns 128 wasabi mayonnaise, crispy seaweed

Salt & Pepper Squid 78 golden garlic, seven spice

Crispy Golden Langoustines 118 black truffle

Smoked Chilean Seabass 148 nine spice sauce

Lantern Chicken 82 Sichuan peppercorn, cashew nuts, spring onion & dried chilli Mimi's Clear Soup
Chinese vegetables, coriander № 48
prawn, coriander 62

Sweet Corn Soup
baby asparagus № 50
blue swimmer crab 64

Hot & Sour Soup
beancurd, cloud ear mushroom 52
beancurd, cloud ear mushroom
& chicken 58

'Hot Stone' Seared A5 Wagyu 398 radish soya, sea salt Golden Shrimp Toast 88 sweet chilli sauce

Salt & Pepper Tofu √76 fried garlic, spring onion & red chilli

Crispy Soft-Shelled Crab 105 chilli, garlic milk crumbs

Tempura Green Beans √ 68 black truffle

Peking Crispy Beancurd √78 crispy tofu skin, hoisin sauce, bao pancake & mustard greens



Har Gau 88 king prawn

Imperial Soup Dumpling 68 Shanghainese chicken, homemade broth

Crystal Jade Dumpling 70 zucchini, corn pearls

Lotus Blossom Dim Sum 68 water chestnut, lotus root & Iceberg lettuce

Chicken Siu Mei 74 chilli & spring onion

Poached Vegetable Wonton 68 Sichuan chilli SELECTION OF VEGETABLE DIM SUM ≠ 138 truffle, pickled mustard greens & seaweed

XIAO LONG JEWELS 168 selection of our scallop, chilli crab, king prawn, chicken & lamb soup dumplings

SELECTION OF SEAFOOD DIM SUM 158 har gau, scallop

& octopus siu mei

Seafood Treasure 90 prawn & scallop dumpling, tobiko

Vegetable Spring Roll √ 68 shiitake mushroom, celery & asparagus

Peking Duck Bao 78 homemade hoisin sauce

Turnip Cake 72 lao gan ma chilli

Char Siu Bao 76

Baked Wagyu Puff 102 garlic, black pepper

> Radish Puff 66 shredded Daikon

SIGNATURES

APPLE WOOD-FIRED ROASTED PEKING DUCK

HALF 288 carved roasted duck, homemade pancakes & hoisin sauce WHOLE 498
crispy duck skin, carved roasted duck,
homemade pancakes & selection of condiments

Kindly note we require 24 hours' notice to serve this course

CAVIAR SELECTIONS 30g

Golden Oscietra Caviar 550 - Russian, 7 years

Beluga Caviar 1050 - Iranian, 8 years

LIVE NATIVE LOBSTER 100g

Bring the ocean to your table with our live native lobsters made three ways

Steamed Lobster 72 Mimi's homemade pickled chilli Braised Lobster Noodles 72 'yang chun' noodles, cordyceps flower

Wok-Fried Lobster 72 tangy-spicied wok sauce



Pan-Seared Scallop 228 Sichuan red chilli

Black Pepper Crab 168 crushed pepper, garlic flakes & soya

Singapore Chili Prawns 172 sambal chilli, coriander & sesame mantou cigars

Crispy Glazed Chang Sah Prawns 158 yellow bean, sweet chili sauce

King Prawns with Black Bean Sauce 168 ginger, garlic & egg white

Steamed Hammour 288
Mimi's homemade pickled chilli, light soya

Hunan Crispy Atlantic Seabass 348 red chilli, coriander & lotus root

Steamed Atlantic Seabass 318 spring onion, ginger & soya

Baked Chilean Seabass 198 raw wild honey, broccolini



Angus Beef Short Rib 188 char siu sauce, sesame seeds

Diced Black Pepper Beef Fillet 208 crushed black pepper, garlic flakes

Caramelised Crispy Mandarin Beef 178 mandarin zest, sour hawthorn berries

Wok-Fried Silk Road Lamb 168 red chilli, leek & scallion

Black Bean Stir-Fried Lamb 168 lotus root

Clay Pot Sanpei Chicken 142 sweet basil, fried garlic & spring onion

Sichuan Chicken & Cashew Nuts 138 dried chilli, spring onion

Sweet & Sour Chicken 148 bell pepper, pineapple



Steamed XO Okra √ 66 shallot, enoki mushroom crumble

Braised 'Trio' of Mushroom **v** 84 sweet basil soy

Clay Pot Black Bean Aubergine ✓ 82 chilli, garlic & spring onion

Mala Spicy Tofu ✓ 92 fermented broad beans, chilli paste

Braised Baby Spinach Tofu √72 shimeji mushroom Baby Pak Choi **√** 64 garlic

Harvest Vegetables **v** 68 oriental mustard sauce

Crunchy Seasonal Vegetables ₹72 asparagus, water chestnut & white fungus



Olive Fried Rice √78 olive leaves, black olives & asparagus

Pan Fried Seafood Noodles 188 scallop, prawn, seabass & egg white

crab & prawn broth

Fujian Crab Rice 108

Hakka Noodles √ 88 beansprouts, shiitake mushroom & garlic chives

Classic Egg Fried Rice 68 spring onion

Wok-Fried Beef Ho Fan Noodles 108 sliced tenderloin, beansprouts & xo sauce