



MIMI MEI 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 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

FEASTING MENU

... 478 per person | 248 wine pairing ...
2 people minimum

STARTERS

Wasabi Prawns

wasabi mayonnaise, crispy seaweed

Peking Crispy Beancurd 🌱

crispy tofu skin, hoisin sauce, bao pancake & mustard greens

Xiao Long Jewels

selection of our scallop, chilli crab, king prawn, chicken
& lamb soup dumplings

SIGNATURE

Half Apple Wood-Fired Roasted Peking Duck

carved roasted duck, homemade pancakes & hoisin sauce

MAINS

Singapore Chilli Prawns

samba chilli, coriander & sesame mantou cigars

Diced Black Pepper Beef Tenderloin Fillet

crushed black pepper & garlic flakes

Served with Olive Fried Rice 🌱 & Crunchy Seasonal Vegetables 🌱

DESSERT

Flourless Chocolate Bar

vanilla bean ice cream, mandarin & pecan crunch

🌱 - Vegan

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
All prices are in U.A.E. Dirham's, exclusive of 5% VAT and 7% municipality fees and inclusive of 10% service charge.

SHARING MENU

... 398 per person | 248 wine pairing ...
2 people minimum

STARTERS

Tempura Green Beans 🌱
black truffle

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

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

MAINS

Braised Baby Spinach Tofu 🌱
shimeji mushroom

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

Crispy Glazed Chang Sah Prawns
yellow bean, sweet chilli sauce

Served with Classic Egg Fried Rice & Baby Pak Choi 🌱

DESSERT

Flaming Crème Brûlée
madagascar vanilla, whisky flamb

🌱 - Vegan

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VEGETARIAN SHARING MENU

... 328 per person | 248 wine pairing ...
2 people minimum

STARTERS

Cold Cucumber ✓
sesame seeds, soya

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

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

MAINS

Steamed XO Okra ✓
shallot, enoki mushroom crumble

Braised 'Trio' of Mushroom ✓
sweet basil soy

Mala Spicy Tofu ✓
fermented broad beans, chilli paste

Served with Classic Egg Fried Rice & Crunchy Seasonal Vegetables ✓

DESSERT

Flaming Crème Brûlée
madagascar vanilla, whisky flamb

✓ - Vegan

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