



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

FLAVOURS OF MID-AUTUMN
..... 78 per person
2 people minimum

Secret Garden Spritz
light & refreshing
Saicho Jasmine Tea, Plum Umeshu liqueur, Champagne

STARTERS

Choice of Dim Sum

Vegetable ✓ truffle, seaweed & pickled mustard greens	◇	Seafood har gau, scallop & octopus siu mei
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Crispy Pandan Prawns
pandan leaf, oat crumble

or

Vegetable Spring Roll ✓
corn, celery & asparagus

MAINS

Caramelised Black Soy Chicken
sweet basil, fermented yellow bean
& spring onion

Sweet & Sour Prawns
bell pepper, pineapple

Hakka Noodles ✓
beansprouts, shiitake & garlic chives

Wok Tossed Autumn Greens ✓
baby Pak choi, snow pea, tender stem,
asparagus & courgette

DESSERTS

Mimi's Gilded Grande Mooncake
white lotus with double egg yolk

or

Sticky Toffee Pudding
salted caramel sauce, vanilla chantilly

✓ 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.

Our Mid-Autumn Festival Menu is available from 29th September - 12th October 2025. Please note this menu cannot be paired with other menus.

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) + £15pp
garlic, pepper

MAINS

Singapore Chilli Prawns
sambal chilli, coriander & sesame mantou cigars

Black Bean Chicken
bell pepper, sweet 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 + £12pp
raw wild flower honey

MAINS

Sweet & Sour Prawns
bell pepper, pineapple

Stir-Fried Lamb
lotus root, black bean sauce

Mala Spicy Tofu 
fermented broad beans, & chilli paste

Crunchy Seasonal Vegetables 
asparagus, water chestnut & white fungus

Classic Egg Fried Rice
spring onion

DESSERT

Warm Chocolate Fondant Tart
vanilla ice cream, chocolate crumble

 Vegan

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