

### 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  $\Diamond$  Dubai



## EMPRESS MIMI'S MASQUERADE

Situated in the heart of Downtown Dubai, surrounded by the city's dazzling skyline and beneath the iconic Burj Khalifa, MiMi Mei Fair is the ultimate rendez vous to welcome the New Year in style.

Celebrate New Year's Eve 2026 with an enchanting evening featuring an exquisite four-course menu inspired by Empress MiMi's culinary secrets.

With captivating beats from our resident DJ and the vibrant energy of Dubai's celebrations, including the breathtaking Burj Khalifa fireworks, Empress MiMi promises a night to remember.

### PACKAGES

New Year's Eve Non-Vegetarian & Vegetarian Tasting Menu

Indoor Set Menu – AED 898 Indoor with Alcoholic Selection – AED 1,488 Garden Terrace with Exclusive Burj Khalifa View – AED 2,026



# EMPRESS MIMI'S MASQUERADE

#### STARTERS

MÌMÌ'S Dim Sum Treasures scallop & prawn, crystal jade, chicken & chilli crab

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

Smoked Chillean Seabass nine aromatic spices

#### SIGNATURE

Half Steamed Lobster homemade pickled chilli

Served with Olive Fried Rice ✓

#### MAINS

Black Pepper Wagyu Beef black truffle & garlic flakes Singapore Chili Prawns samba chili, coriander & sesame mantou cigars

Long Life Noodle shitake mushroom, beansprout

Served with Crunchy Seasonal Vegetables ✓

#### DESSERT

Mìmì'S Fortune Favours dark chocolate & praline ice cream

Sticky Toffee Pudding salted caramel & vanilly chantilly



## EMPRESS MIMI'S MASQUERADE (V)

#### STARTERS

Mìmì's Dim Sum Treasures truffle, pickled mustard greens & seaweed

Tempura Green Beens ♥
black truffle

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

#### SIGNATURE

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

#### MAINS

Mala Spicy Tofu ♥
fermented broad beans, chilli paste

Steamed XO Okra ♥ shallot, enoki mushroom crumble

Long Life Noodle shitake mushroom, beansprout

Served with Olive Fried Rice **√** & Crunchy Seasonal Vegetables **√** 

#### **DESSERT**

Mìmì'S Fortune Favours dark chocolate & praline ice cream

Sticky Toffee Pudding salted caramel & vanilly chantilly







Blossom Spritz sake, St. German, lychee, Prosecco

Imperial Blush gin, Sakura, Amaretto, lychee, basil, citrus

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

Smoked Banana Old Fashioned rum, banana, chocolate bitters



Chablis 1er Cru "Vaillons" Domaine Droin Chablis, France

> Le Difese Tenuta San Guido, Italy



Bombay Sapphire Premier Cru

Grey Goose

Chivas 12 Y.O

Bacardi 8 Y.O

Kirin Beer









Mudan kaffir, lemongrass, coconut water

T-fizz Lyre's Italian orange, verbena, soda water, citrus



Sprite | Sprite Zero Coca Cola | Coca Cola Zero



Cranberry

Pineapple

Fresh Orange

Apple