

## 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



Vegetable Spring Roll ✓ corn, celery & asparagus

Crispy Golden Langoustines périgord truffle 26

> Wasabi Prawns wasabi mayonnaise, crispy seaweed 29

Lantern Chicken sichuan peppercorn, cashew nuts, spring onions & dried chilli 22

Smoked Chilean Seabass nine spice sauce 34

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

XIAO LONG JEWELS selection of our chicken, chilli crab, king prawn, purple yam & pork soup dumplings 32

> SELECTION OF SEAFOOD DIM SUM har gau, octopus siu mei & scallop 29

Peking Duck Bao homemade hoisin sauce 16

Salt & Pepper Silken Tofu ✓ seven spiced salt, spring onion & crispy garlic 15

> Wagyu Black Pepper Beef Baked Puff garlic, pepper 24

Crispy Soft-Shelled Crab chilli, garlic milk crumbs 23

Tempura Green Beans ♥
black truffle
17

Roasted Cantonese Char Siu Iberico Pork raw wild flower honey 25



Sweetcorn Soup baby asparagus ₹ 10 blue swimmer crab, baby asparagus 15

Clear Prawn & Coriander Soup bamboo pith 14

## SIGNATURES

#### APPLE WOOD-FIRED ROASTED PEKING DUCK

Half 68 carved roasted duck, homemade pancakes & hoisin sauce Whole 118
crispy duck skin, carved roasted duck,
homemade pancakes & selection of condiments

#### CAVIAR SELECTIONS 30g

Platinum Caviar 105 - Belgium, 7 years Golden Oscietra Caviar 135 - China, 8 years

Kind note to our guests that we require 24 hrs notice to serve this course

### LIVE NATIVE LOBSTER 100g

Braised Lobster Noodles 'yang chun' noodles, cordyceps flowers 17 Steamed Mìmi's homemade pickled chilli 17

Wok Baked Honey Black Pepper mantou, garlic, pepper & honey 17

√ Vegan



Braised 5 Head Australian Abalone 78 pak choi, oyster sauce

Braised Sea Cucumber, Fish Maw & 8 Head Australian Abalone 87 pork ribs, dried octopus

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Sweet and Sour Prawns 39 bell pepper, pineapple

Singapore Chilli Prawns 41 sambal chilli, coriander & sesame mantou cigars

Black Bean Prawns 43 ginger, garlic & egg white

Pan-Seared Scallop 42 Sichuan red chilli

Steamed Atlantic Seabass 63 spring onion, ginger & soya

Steamed Dover Sole 65 Mimi's homemade pickled chilli, light soya

Hunan Crispy Atlantic Seabass 69 red chilli, coriander & lotus root



Clay Pot Sanpei Chicken 38 sweet basil, fried garlic & spring onion

Sichuan Suffolk Corn-Fed Chicken & Cashew Nuts 35 dried chilli, spring onion

Stir-Fried Lamb 51 lotus root, black bean sauce

Mìmi's Braised Pork Belly With Superior Soya Sauce 39 bamboo shoots

Diced Black Pepper Beef Fillet 48 crushed black pepper, garlic flakes

Caramelised Crispy Mandarin Beef 44 mandarin zest, sour hawthorn berries

# VEGETABLES & TOFU

Clay Pot Black Bean Aubergine ✓ 29 chilli, garlic & spring onion Mala Spicy Tofu ₹ 29 fermented broad beans, chilli paste

Crunchy Seasonal Vegetables 

19
asparagus, water chestnut,

& white fungus

Braised 'Trio' of Mushroom 

✓ 29
baby spinach, truffle

Baby Pak Choi ♥ 21 garlic

Steamed XO Okra **√** 22 shallot, enoki mushroom crumble



Wok-Fried Beef Ho Fan Noodles 32 sliced tenderloin, beansprouts & XO sauce

Classic Egg Fried Rice 18 spring onion

Olive Fried Rice 

✓ 20 olive leaves, black olives & asparagus

Hakka Noodles ✓ 26 beansprouts, shiitake & garlic chives

Fujian Crab Rice 29 crab & prawn broth

√ Vegan

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

All prices include VAT. A discretionary service charge of 6% and a £3pp cover charge will be added to your bill.