



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

FESTIVE TASTING MENU

..... 88 per person

2 people minimum

CHOICE OF Mimi's MINI

Mini Noir, Vodka, coffee liqueur, espresso, vanilla
Eastern Blossom, Gin, jasmine liqueur, cranberry, lemon
MapleTini, Whisky, maple, lemon, dash of bitters

STARTERS

Tempura Green Beans ✓
black truffle

Dim Sum Sampler of Choice

Seaweed Dim Sum ✓,
Mushroom Bao ✓
& Vegetable Spring Roll ✓



King Prawn Har Gau,
BBQ Duck Bao
& Prawn Spring Roll

Apple Wood-Fired Roasted Peking Duck
Half Serving (for two) + £34 pp
carved roasted duck, homemade pancakes & hoisin sauce

MAINS

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

General Tso's Chicken
red chilli, green chilli

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

Olive Fried Rice ✓
olive leaves, black olives & asparagus

DESSERT

Winter Berry Cheesecake ✓
winter berries, meringue, cream cheese & ginger crust

✓ 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.

FESTIVE SHARING MENU

..... 98 per person

2 people minimum

STARTERS

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

Wok Tossed Soft-Shelled Crab
homemade pine nut, sesame crumble

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

Apple Wood-Fired Roasted Peking Duck
Half Serving (for two) + £34 pp
carved roasted duck, homemade pancakes & hoisin sauce

MAINS

Mala Spicy Tofu ✓
fermented broad beans, chilli paste

Black Bean Prawns
ginger, garlic & egg white

Baby Pak Choi ✓
garlic

Classic Egg Fried Rice
spring onion

DESSERT

Warm Chocolate Fondant
vanilla ice cream, chocolate crumble

✓ Vegan

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FESTIVE FEASTING MENU
..... 118 per person
2 people minimum

STARTERS

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

Wasabi Prawns
wasabi mayonnaise, crispy seaweed

Roasted Cantonese
Char Siu Norfolk Black Pork
raw wild flower honey

Selection of Seafood Dim Sum + £12 pp
har gau, octopus siu mei & scallop

MAINS

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

Caramelised Crispy Mandarin Beef
mandarin zest, sour hawthorn berries

Braised 'Trio' of Mushroom 
baby spinach, truffle

Hakka Noodles 
beansprouts, shiitake & garlic chives

Steamed Jasmine Rice 

DESSERT

Pecan Tart
vanilla ice cream

or

Warm Chocolate Fondant
vanilla ice cream, chocolate crumble

 Vegan

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