



# MÌMÌ MEÌ FAÌR

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

## SHARING MENU

..... 78 per person .....

2 people minimum

### STARTERS

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

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

Tempura Green Beans ✓  
black truffle

### SIGNATURE

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

### MAINS

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

or

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

Baby Pak Choi ✓  
burnt garlic

Classic Egg Fried Rice  
spring onion

### DESSERT

Flaming Crème Brûlée  
madagascar vanilla, whisky flambé

✓ 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.

## TASTING MENU

..... 98 per person .....

2 people minimum

### STARTERS

#### Xiao Long Jewels

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

#### Wasabi Prawns

wasabi mayonnaise, crispy seaweed

#### Peking Crispy Beancurd

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

### 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

Peking Duck Bao  
homemade hoisin sauce

Crispy Soft-Shelled Crab  
pine nut, white sesame & green Sichuan pepper

### MAINS

Mala Spicy Tofu ✓  
fermented broad bean, chilli paste

Mimi's Braised Pork Belly  
superior soya sauce, bamboo shoots

Caramelised Crispy Mandarin Beef  
mandarin zest, sour hawthorn berries

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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