



## MIMI MEI 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

## APPETIZERS

Crispy Golden Langoustines  
périgord truffle  
26

Wasabi Prawns  
wasabi mayonnaise,  
crispy seaweed  
29

Vegetable Spring Rolls ✓  
corn, celery & asparagus  
13

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

Peking Crispy Beancurd ✓  
crispy tofu skin, hoisin sauce,  
bao pancake & mustard greens  
19

SELECTION OF  
VEGETABLE DIM SUM ✓  
truffle, pickled mustard greens  
& seaweed  
24

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

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

Wagyu Black Pepper  
Beef Baked Puff  
garlic, pepper  
24

Tempura Green Beans ✓  
black truffle  
17

Roasted Cantonese  
Char Siu Iberico Pork  
raw wild flower honey  
25

Mimi's Peking Duck Bao  
homemade hoisin sauce  
16

## SOUPS

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

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

Braised Lobster Noodles  
'yang chun' noodles, cordyceps flowers  
17

✓ 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 7.5% and a £3pp cover charge will be added to your bill.

## SEAFOOD

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

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

## MEAT

Sichuan Suffolk Corn-Fed Chicken 35  
dried chilli, pearl onion

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

Caramelised Crispy Mandarin Beef 44  
mandarin zest, sour hawthorn berries

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

Stir-Fried Lamb 51  
lotus root, black bean sauce

Mimi's Braised Pork Belly  
with Superior Soya Sauce 39  
bamboo shoots

## 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  
burnt garlic

Steamed XO Okra ✓ 22  
shallot, enoki mushroom crumble

## RICE & NOODLES

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

Hakka Noodles ✓ 26  
beansprouts, shiitake  
& garlic chives

Classic Egg Fried Rice 18  
spring onion

Olive Fried Rice ✓ 20  
olive leaves, black olives  
& asparagus

Steamed Rice ✓ 5

✓ Vegan

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