

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.



Crispy Golden Langoustines périgord truffle 26

Wasabi Prawns wasabi mayonnaise, crispy seaweed 29

Vegetable Spring Roll ✓ corn, celery & asparagus 13

Nine Spice Chilean Seabass garlic, ginger & sweet chilli 31

Lantern Chicken sichuan peppercorn, cashew nuts, spring onions & dried chilli 21

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

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SELECTION OF SEAFOOD DIM SUM har gau, octopus siu mei & scallop 25

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Salt & Pepper Tofu ✓ fried garlic, spring onion & red chilli 16

> Peking Duck Bao homemade hoisin sauce 13

Wagyu Black Pepper Beef Baked Puff garlic, pepper 22

Crispy Soft-Shelled Crab chilli, garlic milk crumbs 23

Tempura Green Beans ♥
black truffle
15

Roasted Cantonese Char Siu Iberico Pork raw wild flower honey 25



Clear Prawn & Coriander Soup bamboo pith 15

Sweetcorn Soup baby asparagus √13 blue swimmer crab, baby asparagus 18

SIGNATURES

APPLE WOOD-FIRED ROASTED PEKING DUCK 118

crispy duck skin, carved roasted duck, homemade pancakes & selection of condiments

CAVIAR SELECTIONS 30g

Platinum Caviar Belgium, 7 years 100 Golden Oscietra Caviar China, 8 years 120

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

LIVE NATIVE LOBSTER 100g

Steamed Mimi's homemade pickled chilli 15 Braised Lobster Noodles 'yang chun' noodles, cordyceps flowers 15 Wok Baked Honey Black Pepper mantou, garlic, pepper & honey



Braised 5 Head Australian Abalone 72 pak choi, oyster sauce

Braised Sea Cucumber, Fish Maw & 8 Head Australian Abalone 80 pork ribs, dried octopus

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Singapore Chilli Prawns 35 sambal chilli, coriander & sesame mantou cigars

Prawns with Black Bean Sauce 37 ginger, garlic & egg white

Steamed Diver Scallops - Three Ways 42 Mimi's homemade pickled chilli, XO & black bean

Steamed Dover Sole 61 Mimi's homemade pickled chilli, light soya

Hunan Crispy Atlantic Seabass 65 red chilli, coriander & lotus root

Steamed Atlantic Seabass 58 spring onion, ginger & soya



Clay Pot Sanpei Chicken 32 sweet basil, fried garlic & spring onion

Sichuan Suffolk Corn-Fed Chicken & Cashew Nuts 30 dried chilli, spring onion

Stir-Fried Lamb 46 lotus root, black bean sauce

Mìmi's Braised Pork Belly With Superior Soya Sauce 34 bamboo shoots

Diced Black Pepper Beef Fillet 43 crushed black pepper, garlic flakes

Caramelised Crispy Mandarin Beef 39 mandarin zest, sour hawthorn berries

VEGETABLES & TOFU

Mala Spicy Tofu ♥ 24 fermented broad beans, chilli paste

Clay Pot Black Bean Aubergine ✓ 24 chilli, garlic & spring onion Braised Trio of Mushroom

✓ 24

sweet basil soy

Steamed XO Okra ✓ 18 shallot, enoki mushroom crumble

Crunchy Seasonal Vegetables ✓ 16 asparagus, water chestnut, & white fungus



Olive Fried Rice

✓ 19
olive leaves, black olives

& asparagus

Fujian Crab Rice 26 crab & prawn broth

Classic Egg Fried Rice 17 spring onion

Pan Fried Seafood Noodles 29 scallop, prawn, seabass & egg white

√ Vegan

Detailed allergen information is available on request. A discretionary service charge of 15% will be added to your bill.