

<b>MEI UME SIGNATURE</b>		アラカルト
Whole Peking duck	85	
served in two courses: pancakes, cucumber, leek and second course with duck salad in lemongrass and plum dressing		
Kagoshima wagyu beef with sansho dressing	85	
Stir fried native lobster with ginger and spring onion	45	
served on crispy noodle		
<b>SMALL EAT</b>		
Edamame with salt flakes	4	
Soft shell crab	12.50	
with peppercorn salt		
Deep fried squid	12.50	
with salted egg		
Salt and pepper tempura vegetables	7.50	
Shanghai braised pork ribs	8	
in Chinkiang sauce		
Steamed diver scallop	13	
with a choice of garlic, ginger or spicy black bean sauce		
Yellowtail carpaccio	13	
with truffle ponzu		
<b>DIM SUM</b>		
Steamed dim sum platter 4 pcs / 8 pcs	9 / 18	
Mei Ume champagne dumpling, har gau, scallop siu mai, truffle wild mushroom dumpling		
Steamed vegetarian dim sum platter	7	
Truffle mushroom dumpling and pumpkin dumpling		
Fried dim sum platter	8	
Prawn bean curd roll, prawn croquette and mushroom spring roll		
Crispy duck rolls 2 pcs / 4 pcs	6 / 12	
Roasted Iberico pork puffs 3 pcs	9	
Steamed or pan fried vegetarian duck dumpling 3 pcs	6	
		点菜

**Sashimi Moriawase**  
5 kinds sashimi 10 pcs 28

**Sushi Moriawase**  
9 kinds sushi 9 pcs 30

### SASHIMI / NIGIRI 2pcs

<b>O-toro</b>	Fatty tuna 12	<b>Saba</b>	Mackerel 6
<b>Chu-toro</b>	Medium fatty tuna 9.50	<b>Ika</b>	Squid 6
<b>Akami</b>	Tuna 8	<b>Tako</b>	Octopus 6
<b>Sake</b>	Salmon 7.50	<b>Unagi</b>	Eel 7.50
<b>Suzuki</b>	Seabass 6	<b>Ebi</b>	Shrimp 7.50
<b>Hamachi</b>	Yellowtail 8.50	<b>Ikura</b>	Salmon roe 8
<b>Hotate</b>	Scallop 8.50	<b>Botan ebi</b>	Botan shrimp 9.50
<b>Uni</b>	Sea urchin 12		

### URAMAKI

**Spicy tuna 18**  
with truffle karashi and parmesan flake

**Soft shell crab 17**  
with mango and daikon

**BBQ wagyu beef 26**  
with caramelised onion

**Alaskan California crab 11**  
with tobiko

**Vegetarian maki 9.50**  
with shiso samphire

### HOSOMAKI / TEMAKI

Fatty tuna 14

Cucumber 6

Tuna 10

Asparagus 6

Salmon 8.50

Avocado 6

Eel 7.50

<b>FISH AND SEAFOOD</b>		アラカルト
Stir fried Dover sole	32	
with lemongrass and chilli		
Wasabi king prawns with orange tobiko	26	
Sautéed scallops in a sweet potato nest	28	
Steamed Chilean seabass	37	
with ginger and spring onion in soy sauce		
Wok fried king prawns	27	
in black truffle sauce		
Tofu, red pepper and aubergine	24	
stuffed with minced prawn in spicy black bean sauce		
Shanghai golden crispy seabass	32	
in a choice of lemon sauce or sweet and sour sauce		
<b>MEAT</b>		
Slow braised Dongpo pork belly	19	
with Chinese herbs and seasonal vegetable		
Pan fried Mongolian lamb cutlets	26	
in lemongrass sauce		
Sweet and sour Iberico pork	22	
with cherry and sun dried tomato		
Crispy shredded veal with chilli and mango	21	
served on a bird nest		
Sautéed veal with ginger and spring onion	21	
in oyster and soy sauce		
Wok fried Hereford beef fillet	30	
in spicy black pepper sauce		
<b>POULTRY</b>		
Szechuan corn fed chicken	22	
with cashew nut and dried red chilli		
San Pei chicken with Thai basil and chilli	22	
served in a claypot		
Wok fried sliced duck	16	
with French bean and dried shrimp		
		点菜

点  
菜

## SOUP

Wakame and tofu miso soup	5
Hot and sour soup with duck meat or prawn	8
Imperial jade wonton soup	9
Seafood soup with bamboo fungus and tofu	14

## TOFU

Egg tofu with minced Iberico pork in XO sauce	18
Szechuan ma po tofu with minced Angus beef fillet	14

## VEGETABLES

Gai lan, pak choi or choy sum steamed or wok fried with garlic, ginger or oyster sauce	9.50
Sautéed green asparagus with samphire and ginger	12
Stir fried vegetarian duck and asparagus in black pepper sauce	12.50

## RICE

Steamed jasmine rice	3.50
Prawn and scallop fried rice in XO sauce	11
Seasonal vegetable fried rice with ginger	9

## NOODLE

Stir fried vermicelli with tiger prawns and egg	12.50
Stir fried egg noodle with bean sprout and shiitake mushroom	9.50
Stir fried Japanese udon with squid and its ink	14

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Should you have any dietary or allergen requirements, please do inform our team.

A discretionary service charge of 12.5% will be added to your bill.

All prices are in GBP inclusive of VAT