

MEI UME TASTING MENU

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MEI UME WINE PAIRING £ 49

Delamotte brut, NV

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Akashi-Tai Honjozo

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Fiano di Avellino “Cuvée 906”,
Ciro Picariello 2013

or

Trinity Hill Syrah 2014

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Tokaji Late Harvest 2015

THE CLASSIC WINE PAIRING £ 75

Delamotte brut, NV

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Ikekame “Turtle Red”, Junmai Daiginjo

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Meursault, “Vieilles Vignes”,
Domaine Pernot Belicard 2013

or

Gevrey-Chambertin “Les Murots”,
Clos Frantin 2012

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Cypres de Climens, Barsac 2011

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

Edamame with salt flakes

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Mixed mushroom wonton soup

or

Wakame tofu miso soup

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Yellowtail carpaccio with truffle ponzu dressing

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Selection of sashimi and nigiri

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Salt and pepper tempura vegetables

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Wok fried Hereford beef fillet

in spicy black pepper sauce

Pan fried fillet of Norwegian salmon

in yuzu teriyaki sauce

Wasabi king prawns

with orange tobiko

Stir fried Chinese seasonal vegetable with ginger

Steamed jasmine rice

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Chocolate moelleux with matcha ice cream

or

Mango, coconut and strawberry pudding

with pomelo

£75 per person

minimum two people

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Mei Ume

We offer traditional Chinese and Japanese dishes with a modern approach.

Showcasing two of the greatest Asian cuisines in one menu. Mei Ume tasting menu includes a colourful selection of dim sum, as well as yellowtail carpaccio and Chinese main courses.

Tony Truong - Head Chef

Tony took on the role of Head Chef at Mei Ume with the aim of putting his stamp on the new restaurant from the outset.

Based on the traditional Cantonese style of cooking, learnt through years working in Guangzhou, his cuisine reflects his passion for food.

Mun Seok Choi

He is passionate about customer service and was drawn to the innovative concept of a restaurant serving Japanese and Chinese cuisine under one roof with a live Sushi Bar where he can interact with guests.

Derrick Chen

Derrick is passionate about his craft and the opportunity to share his traditional style of Chinese Dim Sum with guests.