

<b>MEI UME SIGNATURE</b>		アラカルト
Whole Peking duck served in two courses: pancake, cucumber, leek and second course with stir fried duck meat and vegetables in black bean sauce served on crispy noodle	85	
Kagoshima wagyu beef with sansho dressing served on a Chinese tea grill	85	
Stir fried native lobster with ginger and spring onion served on crispy noodle	49	
<b>SMALL EAT</b>		
Edamame with salt flakes or chilli sauce	5	
King prawn roll with glass noodle, Thai basil and shiso leaf	10.5	
Wilted spinach salad with sesame dressing	9	
Seafood and spring onion pancake with bonito flake	13	
Soft shell crab with peppercorn salt	13	
Deep fried squid with salted egg	13	
Golden prawn kataifi with sweet chilli plum sauce 4 pcs	9	
Salt and pepper tempura vegetable	8	
Shanghai braised pork ribs in Chinkiang sauce	9	
Steamed diver scallop with a choice of garlic, ginger or spicy black bean sauce	13	
Yellowtail carpaccio with truffle ponzu	14	
<b>DIM SUM</b>		
Steamed dim sum platter 4 pcs / 8 pcs Mei Ume Champagne dumpling, har gau, scallop siu mai, truffle wild mushroom dumpling	9 / 18	
Steamed vegetarian dim sum platter 4 pcs Truffle mushroom dumpling and pumpkin dumpling	8	
Fried dim sum platter 6pcs Prawn bean curd roll, prawn croquette and mushroom spring roll	9	
Crispy duck roll 2 pcs / 4 pcs	7 / 14	
Baked Iberico pork puff 3 pcs	10	
Steamed or pan fried vegetarian duck dumpling 3 pcs	8	点菜

**Sashimi Moriawase**

5 kinds sashimi 10 pcs 29

7 kinds sashimi 14 pcs 33

**Sushi Moriawase**

9 kinds sushi 9 pcs 34

**SASHIMI / NIGIRI 2pcs**

<b>O-toro</b>	Fatty tuna 13	<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 7
<b>Sake</b>	Salmon 8	<b>Unagi</b>	Eel 8
<b>Suzuki</b>	Seabass 7	<b>Ebi</b>	Shrimp 9.50
<b>Hamachi</b>	Yellowtail 9	<b>Ikura</b>	Salmon roe 8
<b>Hotate</b>	Scallop 9	<b>Uni</b>	Sea urchin 14

**URAMAKI****Spicy tuna 19**

with truffle karashi and parmesan flake

**BBQ wagyu beef 28**

with caramelised onion

**Yellowtail maki 17**

with jalapeño and tempura flake

**Vegetable tempura maki 11****Vegetarian maki 9.50**

with shiso and myoga

**Soft shell crab 18**

with mango and daikon

**Alaskan California crab 14**

with tobiko

**Salmon, avocado and crab meat 14**

with butter miso

**Classic salmon and avocado 12.50****HOSOMAKI**

Fatty tuna 14 Cucumber 6

Tuna 11 Asparagus 6

Salmon 9 Avocado 6

Eel 9

**TEMAKI**

California 9.50

Soft shell crab 11.50

Spicy tuna 11.50

Salmon and avocado 9.50

Seasonal vegetables 7

<b>HOT STONE RICE BOWL</b>		アラカルト
Minced beef fillet and stir fried vegetables with pineapple and onion chilli sauce	16	
Seafood and stir fried vegetables with oyster and mushroom sauce	18	
Assorted seasonal stir fried vegetables with shiitake mushroom sauce	12	
<b>FISH AND SEAFOOD</b>		
Roasted black cod marinated in yuzu soy with karashi kimi	36	
Stir fried Dover sole with lemongrass and chilli	34	
Wasabi king prawns with orange tobiko	28	
Sautéed scallops in a sweet potato nest in XO sauce	29	
Steamed Chilean seabass with ginger and spring onion in soy sauce	42	
Wok fried king prawns in black truffle sauce	28	
Tofu, red pepper and aubergine stuffed with minced prawn in spicy black bean sauce	24	
Shanghai golden crispy seabass in a choice of lemon sauce or sweet and sour sauce	34	
Pan fried fillet of Norwegian salmon in yuzu teriyaki sauce	26	
<b>MEAT</b>		
Slow braised Dongpo pork belly with Chinese herbs and seasonal vegetable	20	
Pan fried Mongolian lamb cutlets in lemongrass sauce	26	
Sweet and sour Iberico pork with cherry and sun dried tomato	23	
Crispy shredded veal with chilli and mango served on a bird nest	23	
Sautéed veal with ginger and spring onion in oyster and soy sauce	21	
Wok fried Hereford beef fillet in spicy black pepper sauce	32	
<b>POULTRY</b>		
Szechuan corn fed chicken with cashew nut and dried red chilli	24	
San Pei chicken with Thai basil and chilli served in a sizzling toban	24	
Wok fried sliced duck with French bean and dried shrimp	18	
		点菜

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菜

## SOUP

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

## TOFU

Egg tofu and minced Iberico pork in XO sauce	18
Szechuan ma po tofu with minced Angus beef fillet	16

## VEGETABLES

Gai lan, pak choi or choy sum steamed or wok fried with garlic, ginger or oyster sauce	10
Sautéed green asparagus with samphire and ginger	12
Stir fried vegetarian duck and asparagus in black pepper sauce	14

## RICE

Steamed jasmine rice	3.50
Prawn and scallop fried rice in XO sauce	13
Seasonal vegetable fried rice with ginger	10

## NOODLE

Stir fried vermicelli with tiger prawns and egg	12.50
Stir fried egg noodle with bean sprout and shiitake mushroom	10
Stir fried Japanese udon with squid and its ink	14
Stir fried glass noodle with duck meat	12.50

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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