

**MEI UME**  
**SATURDAY BRUNCH MENU**

**Available Saturdays  
&  
Bank Holiday Mondays  
12pm - 2.30pm**

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**Edamame with salt flakes**

**Wakame and tofu miso soup**

**Tuna nigiri**

**Salmon and avocado uramaki**

**Steamed dim sum platter**

Har gau, truffle wild mushroom, scallop sui mai

**Salt and pepper vegetables tempura**

**Deep fried squid with salted eggs**

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**Szechuan corn fed chicken with cashew nuts**

**Sweet and sour Iberico pork with cherry**

**Wasabi king prawns with tobiko caviar**

**Mei Ume signature vegetable hot stone**

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**Selection of desserts**

**£40 per person**

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

**Enjoy free-flowing \*beverages  
with your brunch**

**Soft drinks  
£10**

**Selection of Mei Ume cocktails  
£20**

Vermillion bird of the South  
White tiger of the West  
Ketel One vodka with mixers  
Plymouth gin with tonic water

**Sommeliers selection of white and red wine  
£25**

Auxerrois, Dengler Seyler  
Pfalz, Germany 2016  
Corbieres 'Cuvee Alice'  
Languedoc-Roussillon, France 2016

**Delamotte Brut NV Champagne  
£45**

**\*Selected beverages are served for 1.5 hours  
from the time of arrival**

