

MEI UME VALENTINE'S MENU

梅

MEI UME WINE PAIRING £49

Delamotte brut, NV

-

Akashi-Tai Honjozo

-

Le Petit Viognier,
Domaine du Monteillet 2016

or

Trinity Hill Syrah 2014

-

Tokaji Late Harvest 2015

THE CLASSIC WINE PAIRING £75

Delamotte brut, NV

-

Ikekame "Turtle Red", Junmai Daiginjo

-

Meursault, Domaine Germain 2014

or

Chambolle Musigny,
Frederic Magnien 2013

-

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

Lychee Martini

Edamame with salt flakes

-

Wakame tofu miso soup

-

Selection of sashimi and nigiri

-

Dim sum platter

Golden prawn kataifi, xiao lung bao,
crispy spring roll with vegetable and mushroom

-

Peking duck

served with pancake, cucumber and leek

-

Wok fried Hereford beef fillet

in spicy black pepper sauce

Wok fried king prawns

in black truffle sauce

Stir fried Chinese seasonal vegetable

with ginger

Steamed jasmine rice

-

Special Valentine's dessert

£85

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

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.