

<b>MEI UME SIGNATURE</b>		アラカルト
Whole Peking duck	85	
served in two courses: pancake, cucumber, leek and second course with stir fried duck meat, water chestnut and vegetables in oyster sauce served with purple chicory		
Kagoshima wagyu beef with sansho dressing served on a Chinese tea grill	85	
Stir fried native lobster with ginger and spring onion	49	
served on crispy noodle		
<b>SMALL EAT</b>		
Edamame with salt flakes or chilli sauce	5	
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	
Crispy corn fed chicken wing with cumin and chilli 4 pcs	9	
Steamed diver scallop	13	
with a choice of garlic, ginger or spicy black bean sauce		
Yellowtail carpaccio with truffle ponzu	14	
Mei Ume yasai salad with miso dressing	13	
<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 4 pcs	8	
Truffle mushroom dumpling and pumpkin dumpling		
Fried dim sum platter 6pcs	9	
Prawn bean curd roll, prawn croquette and mushroom spring roll		
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**

**O-toro** Fatty tuna 13

**Chu-toro** Medium fatty tuna 9.50

**Akami** Tuna 8

**Sake** Salmon 8

**Suzuki** Seabass 7

**Hamachi** Yellowtail 9

**Hotate** Scallop 9

**Saba** Mackerel 6

**Ika** Squid 6

**Tako** Octopus 7

**Unagi** Eel 8

**Ebi** Shrimp 9.50

**Ikura** Salmon roe 8

**Uni** 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

## HOT STONE RICE BOWL

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

## FISH AND SEAFOOD

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	38
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

## MEAT

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

## POULTRY

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

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## 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 noodles 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