

MEI UME SIGNATURE		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 served on crispy noodle	49	
SMALL EAT		
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 with a choice of garlic, ginger or spicy black bean sauce	13	
Yellowtail carpaccio with truffle ponzu	14	
Mei Ume yasai salad with miso dressing	13	
DIM SUM		
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	Saba	Mackerel 6
Chu-toro	Medium fatty tuna 9.50	Ika	Squid 6
Akami	Tuna 8	Tako	Octopus 7
Sake	Salmon 8	Unagi	Eel 8
Suzuki	Seabass 7	Ebi	Shrimp 9.50
Hamachi	Yellowtail 9	Ikura	Salmon roe 8
Hotate	Scallop 9	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		アラカルト
Minced beef fillet and stir fried vegetables	16	
with pineapple and onion chilli sauce		
Seafood and stir fried vegetables	18	
with oyster and mushroom sauce		
Assorted seasonal stir fried vegetables	12	
with shiitake mushroom sauce		
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	24	
stuffed with minced prawn in spicy black bean sauce		
Shanghai golden crispy seabass	34	
in a choice of lemon sauce or sweet and sour sauce		
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	
		点菜

点
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 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