

TASTING MENU

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WINE PAIRING £60

Delamotte Brut, NV

-

Ikekame “Turtle Red”, Junmai Daiginjo

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Fiano di Avellino ‘Cuvée 906’

Ciro Picariello, 2013

or

Vosne-Romanée

Domaine Confuron-Gindre, 2013

-

Tokaji Late Harvest, 2015

To compliment your Peking Duck

Nanbu Bijin ‘Ume Rosé’ Junmai Umeshu £14

Should you have any dietary or allergen requirements, please do inform our team.

A discretionary service charge of 15% will be added to your bill.

All prices are in GBP inclusive of VAT

Edamame with Salt Flakes
-
Mixed Mushroom Wonton Soup
or
Wakame Tofu Miso Soup
-
Yellowtail Carpaccio with Truffle Ponzu Dressing
-
Selection of Sashimi and Nigiri
-
Wok Fried Hereford Beef Fillet
in Spicy Black Pepper Sauce
Wasabi King Prawns
with Orange Tobiko
Stir Fried Chinese Seasonal Vegetable with Ginger
Steamed Jasmine Rice
-
Chocolate Moelleux with Matcha Ice Cream
or
**Mango Pudding, Coconut Crumble,
Pistachio Sponge and Kalamansi Sorbet**
£70 per person

With Peking Duck £25 pp supplement

Mei Ume

We offer traditional Chinese and Japanese dishes with a modern approach.

Showcasing two of the greatest Asian cuisines under one roof, the Mei Ume tasting menu includes a colorful selection of dishes from the Chinese and Japanese kitchen.

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, Tony's cuisine reflects his passion for food.

Mun Seok Choi

Mun 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.