

**TASTING MENU**

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**WINE PAIRING £60**

Delamotte Brut, NV

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Urakasumi Honjikomi Honjozo

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Chablis 1er Cru Les Vaucopins,  
Domaine Long-Depaquit

Chardonnay Burgundy, France 2015

or

Fixin, Crais De Chêne, Frédéric Magnien

Pinot Noir Burgundy, France 2015

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Moscato d`Asti, G. D. Vajra,

Muscat Piedmont, Italy 2017

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**

**Salt and Pepper Squid**  
with Crispy Shallot

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**Salmon Tataki With Yuzu Miso Sauce**

**Assorted Sashimi and Nigiri Platter**

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**Wok Fried Angus Beef Fillet**  
in Spicy Black Pepper Sauce

**Shanghai Golden Crispy Seabass**  
with Yuzu Miso Sauce

**Stir Fried Chinese Seasonal Vegetable with Ginger**

**Steamed Jasmine Rice**

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**Chocolate Moelleux with Matcha Ice Cream**

or

**Iced Mochi Selection 2pcs**  
**Matcha/ Yuzu/ Coconut/ Chocolate/Mango**

**£78 per person**

**With Peking Duck £25 pp supplement**

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## **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.