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TASTING MENU

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WINE PAIRING £60

Delamotte Brut, NV

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Urakasumi Honjikomi Honjozo

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'Le Petit Viognier' Domaine du Monteillet
Viognier, Rhône Valley, France 2017

or

Gevrey Chambertin, Vallet Frères
Pinot Noir, Burgundy, France 2015

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"Arima" Late Harvest, Gorka Izagirre
Hondarrabi Zerratia,
Basque Country Spain 2017

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

Flavours of Mei Ume £78

Edamame with Salt Flakes

Northern Style Spicy Chicken Dumpling

Salt and Pepper Squid
with Crispy Garlic

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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

Dover Sole
with Sweet and Sour Sauce

Stir Fried Chinese Seasonal Vegetable

Steamed Jasmine Rice

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Chocolate Moeleux with Matcha Ice Cream

or

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

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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.

Kyung Yeol Lee (Kyle Lee)

Although born and raised in Korea, Kyle has always had a passion for Japanese cuisine. Moving to London at the age of 15, Kyle's interest in the industry led him to study hospitality management, with a focus on food and beverage. Following his passion and desire to fully understand the workings of the kitchen, Kyle worked across a number of restaurants in London and Japan before joining the team at Mei Ume in April 2019 as Head Sushi Chef.

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