

MEI UME SIGNATURE		アラカルト
Whole Peking Duck	90	
Served over Two Courses:		
🍴 Pancakes, Cucumber and Shredded Leek		
🍴 Crispy Duck Tempura, Plum Sauce		
Half Peking Duck	50	
🍴 Pancakes, Cucumber, Shredded Leek		
Stir Fried Native Live Lobster, Crispy Vermicelli Noodles	60	
🍴 Choice of X.O Sauce or Ginger and Spring Onion Sauce		
Wok Fried Wagyu Beef Oyster Sauce, Ginger, Spring Onion	68	
 S M A L L E A T		
Edamame Salt Flakes or Chilli Sauce	5	
Soft Shell Crab Peppercorn Salt, Lime Leaf, Fresh Chilli	15	
Crispy Duck Roll Hoi Sin, Spring Onion 2pcs / 4pcs	7/14	
Salt and Pepper Squid Crispy Shallots	13	
Steamed Dim Sum Shrimp Har Gau and Mushroom Dumpling 4pcs	9	
Shanghai Braised Pork Ribs Chinking Sauce, Puffed Rice	12	
Steamed Diver Scallop choice of Garlic, Ginger or Spicy Black Bean Sauce	13	
Korean Style Seaweed Salad Sesame Vinaigrette Dressing	10	
Northern Style Spicy Chicken Dumpling Red Wine Vinegar 4pcs	11	
Beef Tataki Sesame BBQ Sauce, Confit Sundried Tomatoes	21	
Rock Shrimp Tempura Tagarrashi Pepper, Spicy Mayo	18	
Yellowtail Carpaccio Truffle Ponzu Dressing	19	
Salmon Tataki Yuzu Miso	17	
Seared Tuna and Spinach Salad Japanese Wafu Dressing	18	
 S O U P		
Wakame and Tofu Miso Soup	5	
Corn Chowder Soup Chicken or Vegetarian	10 / 8	
Hot and Sour Soup Duck or Prawn	10	
		点菜

MORIAWASE

7 Kind Sashimi 14 pcs 36 9 Kind Sushi 9 pcs 38
5 Kind Sashimi 10 pcs 32 6 Kind Sushi 6 pcs 30

SASHIMI / NIGIRI 2pcs

O-Toro	Fatty Tuna 14	Saba	Mackerel 8
Chu-Toro	Medium Fatty Tuna 9.5	Ika	Squid 8
Akami	Tuna 9	Tako	Octopus 8
Sake	Salmon 9	Unagi	Eel 9
Suzuki	Seabass 9	Ebi	Shrimp 10
Hamachi	Yellowtail 10	Ikura	Salmon Roe 9
Hotate	Scallop 10	Uni	Sea Urchin 16
Tai	Bream 9	Wagyu beef (1 pc) 7.5	

URAMAKI

Spicy Tuna 21 Truffle Karashi and Parmesan Flakes	Soft Shell Crab 21 Mango and Wasabi Mayo
BBQ Wagyu Beef 34 Caramelised Onions	Alaskan California Crab 18 Tobiko Caviar
Yellowtail Jalapeño Maki 18 Shiso Leave and HoiSin Glazed	Butter Miso Maki 18 Salmon, Crab and Miso
Crispy Cream Prawn Maki 18	Classic Salmon and Avocado 16
Vegetarian Maki 14 Avocado, Asparagus and Cucumber	Trinity Maki 22 White Fish, Shrimp and Salmon
Aburi Salmon with Garlic Butter Maki 17	

HOSOMAKI

Fatty Tuna 16 Cucumber 8
Tuna 12 Asparagus 8
Salmon 9 Avocado 9
Eel 10

TEMAKI

California 12
Soft Shell Crab 12
Spicy Tuna 13
Salmon and Avocado 11

FISH AND SEAFOOD

Roasted Black Cod Yuzu Soy, Karashi Kimi	36
Wasabi King Prawns Orange Tobiko	29
Dover Sole (methods of Preparation)	36
☞ Wok Fried, X.O. Sauce or Crispy, Sweet and Sour Sauce	
Shanghai Golden Crispy Seabass	34
Choice of Yuzu Miso Sauce or Sweet & Sour Sauce	
Steamed Seabass Ginger & Spring Onion, Soya Sauce	32
Pan Fried Fillet of Norwegian Salmon Sweet Glazed Soy Sauce	28
Szechuan Crispy King Prawns Chilli and Peppercorn	29

MEAT

Slow Braised Dongpo Pork Belly Chinese Herbs and Broccoli	24
Sweet and Sour Iberico Pork Cherry Tomato and Pineapple	24
Japanese Style Slow Braised Pork Belly Spinach, Crispy Bacon	28
Wok Fried Angus Beef Fillet Spicy Black Pepper Sauce	33
Rack of Lamb Asparagus, Shiitake, Pepper, Beansprout, Oyster Sauce	30
Wok Fried Green Beans Minced Iberico Pork, Chilli	20
Teppanyaki Rib Eye	33
King Oyster Mushroom, Bonito Flakes, Soy Chilli Paste and Sesame	

POULTRY

Tony Truong's Kung Pao Corn-fed Chicken Almond flakes	28
San Pei Chicken Thai Basil and Chilli served in a Sizzling Toban	28

HOT STONE RICE BOWL

Minced Beef Fillet Stir Fried Vegetables Garlic Onion Chilli Sauce	18
Seafood Stir Fried Vegetables Sweet Oyster Sauce	20
Assorted Seasonal Stir Fried Vegetables Chilli Sauce	16
Sea Urchin and Prawn Fried Rice Yuzu Soy Sauce	28

T O F U

Szechuan Ma Po Tofu Minced Angus Beef Fillet	20
Stir Fried Tofu Vegetable Oyster Sauce	18

V E G E T A B L E S

Gai Lan or Pak Choi	13
Steamed or Wok Fried choice of Garlic, Ginger or Oyster Sauce	
Sautéed Green Asparagus	18
with Samphire, Ginger	
Wok Fried Shiitake Mushrooms, Celery and Sweet Snap Peas	18
Stir Fried Vegetarian Duck and Asparagus	16
Black Pepper Sauce	
Shanghai Aubergine	16
Minced Garlic and Crispy Shallot	
Stir Fried Assorted Vegetarian Monk Dish	18

R I C E

Steamed Jasmine Rice	3.5
Prawn and Scallop Fried Rice XO Sauce	18
Seasonal Vegetable Fried Rice	12
Hong Kong Style Young Chow Fried Rice	18
Duck and Prawn	

N O O D L E

Stir Fried Vermicelli	16
Tiger Prawns, Egg	
Stir Fried Angus Beef Ho Fun Noodles	18
Bean Sprout and Spring Onion	
Stir Fried Glass Noodle Duck	16