

Mei Ume

We offer traditional Chinese and Japanese dishes a modern approach.

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

Tony Truong - Head Chef

Born in Vietnam, Tony always had a love for food and spent much of his childhood helping his mother in the kitchen. He moved to China at the age of 17 and it was during this time he turned his passion for food into a career. 5 years after coming to London, Tony was promoted to Head Chef at Royal China. He successfully helped the company expand with new openings in Shanghai, Hong Kong, Shenzhen, Dubai and Thailand.

In 2017, 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.

"I was excited by the concept of the restaurant and the idea of offering my authentic Chinese cooking alongside contemporary Japanese dishes."



TASTING MENU

Wine Matching

Urakasumi Honjikomi Honjozo

Miyagi prefecture.

Classic and elegant with a touch of fruitiness. Smooth and creamy texture would go all the way through and complete with clean finish.

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Chablis, 1er Cru 'Côte de Lechet', Domaine Defaix

Chardonnay, Burgundy, France 2018

Exquisite white wine from the heart of Chablis with green apple and refreshing citrus aromas.

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Gevrey Chambertin, Domaine Coillot

Pinot Noir, Burgundy, France 2016

Real essence of white strawberry from the Burgundian forests with a hint of earthiness.

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'Gimblett Gravels', Trinity Hill

Syrah, Hawkes Bay, New Zealand 2017

Medium bodied rich red wine with ripen plum and black cherry notes.

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Moscato d`Asti, G. D. Vajra

Muscat, Piedmont, Italy 2018

Light bubbles to say farewell to the night.

£68 / person

Slow-Cooked Pork Spare ribs

Chinkiang black rice vinegar, Cucumber

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Dim Sum

Har Gau, Xiao Long, Mushroom

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Nigiri & Sashimi Selection

Salmon, Tuna, Yellowtail

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Peking Duck

Pancake, Pineapple, Cucumber, Rose Jam

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Hot Stone Wagyu Beef

100g / two guests A3 Kagoshima Wagyu Beef,
7 spices, Shiso Leaf, Sticky Rice
(Add-on extra 125g for £68 supplement)

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Seafood Fried-Rice Baked in Pineapple

Prawn, Scallop, Spring Onion, Shallots, Rice

Dumpling soup

Crab Meat, Crab Roe, Pak Choi

Mixed Vegetables

Lotus, Lily Flower, Shiitake Mushroom, Carrot, Black Fungus

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Hong Dou Tang

Red Bean Soup

Japanese Cheesecake

Raspberry & Yuzu coulis

£108 / person

