



May Fair
Kitchen

Lounge Bar

Italian

Small Eats	Antipasti selection	16
	A selection of the finest Italian cured meats, served with pane carasau, marinated olives, chargrilled artichokes and 24-month aged Parmesan cheese (194 kcal)	
	Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v (569 kcal)	14

Izakaya

Gyoza Tacos (three per serving)	Yellowtail with jalapeño and ponzu (107 kcal)	16
	Seared beef with truffle chilli dressing (492 kcal)	14
	Wagyu beef with truffle chilli dressing (489 kcal)	36
	Corn and courgette with spicy yuzu salsa v (192 kcal)	9

Kaisen Moriawase	Seafood Platter (865 kcal)	85
	Four oysters with chilli shiso dressing	
	Tiger prawns with cayenne pepper mayonnaise	
	Tuna sashimi with tosazu	
	Hamachi tartare with jalapeño and ponzu	
	Cornish crab dressed with chilli and lemon	

Small Eats	Lemon butter and shichimi sea salt edamame v (382 kcal)	9
	Crispy king prawns with wasabi mayonnaise (565 kcal)	16
	Lobster tempura with ama ponzu (398 kcal)	32
	Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (171 kcal)	22
	Yellowtail sashimi with truffle yuzu soy and miso salt (340 kcal)	20

Slushy	Piña Calpico	16
	A tropical rum cooler combining Havana 7 and Havana 3 Year rum, Wray & Nephew, Aluna coconut rum, Vida coconut water, pineapple, coconut and homemade Calpico	
Champagne	White Melon Mojito	16
	Our refreshing tribute to the iconic Mojito, freeze churned to perfection with Havana 3 Year rum, Belvedere vodka, Riesling & white melon cordial, St Germain elderflower liqueur, Cocchi Americano Bianco vermouth, yuzu and clarified grape juice	
	Osaka Royale	18
	A sparkling version of the Cosmopolitan made with ultra-pure cranberry vodka, Cointreau, Mah Kwan strawberry bitters and a top of Moët & Chandon Rosé	
	Hanami	18
	Quintessential Japanese flavours of Yamato Shizuko sake, Mancino Sakura vermouth and Kokoro cherry blossom liqueur harmonise with jasmine tea syrup and Charles Heidsieck Reserve Brut	
	Sbagliato	16
	Our take on the classic Italian cocktail blends Citrus Campari, Carpano Antica Formula vermouth, Shochu & Champagne syrup, and clementine & lemon jelly, finished with Moët & Chandon Brut	

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Martini	Tonka Passion Fruit	16
	Haku vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries	
	Arancia Piccante Margarita	18
	A spicy, lightly smoked take on a Margarita with Tapatio Blanco tequila, Mezcal Verde Momento, spiced blood orange, Cointreau Noir and Italicus Bergamot liqueur	
	Café Express	18
	May Fair Kitchen's invigorating interpretation of an Espresso Martini with VIVIR Café tequila, Skyy vodka, Disaronno, Mac Macadamia liqueur, espresso and a smoked almond tuile	
Ice	Fuji	17
	Sweet essences of apple are evoked using Manzana Verde apple liqueur, Yamato Shizuku sake, Calvados VSOP, Cocchi Americano Bianco vermouth and baby apple	
	Lychee & Apricot Rosé	18
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé	
	Mizuwari Old Fashioned	22
	The whisky connoisseur's dream – a four-whisky blend of Glenfiddich 15 year, Yamazaki Distiller's Reserve, Hakushu Distiller's Reserve, WhistlePig PiggyBack 6 year, mirin and cocoa infused Vin Santo, garnished with a dark chocolate seal	
Non-Alcoholic	Marine Margarita	12
	A delicate combination of Lyre's Agave and Everleaf Marine, shaken with yuzu juice (90 kcal)	
	Peony Royale	12
	Strawberry & jasmine syrup, fresh cranberry and white peony sparkling green tea (92 kcal)	

Reserve Sake		120ml	240ml	Bottle
Sparkling	Mio 300ml Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			20
Grade Junmai	Junmai 720ml Yamato Shizuku Fruity yet elegant with delicate minerality and notes of marzipan, nuts and koji on the nose.			60
Grade Ginjo	Ginjo 720ml Azure Smooth with a clean finish, made with the purest natural spring water.	16	30	80
	Junmai Ginjo 720ml CEL-24 Fresh aromas of apple and grape, with rich flavours of pineapple, banana and pear on the palate and notes of citrus.	14	27	70

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Reserve Sake		120ml	240ml	Bottle
Grade Daiginjo	Junmai Daiginjo 720ml Dassai 23 Aromas of melon and peach complement a smooth and velvety texture with dried pineapple, pear and chestnut on the palate.	28	50	120
	Junmai Daiginjo 720ml Heavensake Urakasumi A rich and dry expression with exotic fruit flavours and floral notes of blossom and white lily, finishing with an underlining umami complexity.			160
	Junmai Daiginjo 720ml Gangi Sekirei Smooth and elegant, satisfying aroma of cherries and pineapple, smooth and silky texture and a beautiful, long finish.			250
	Junmai Daiginjo 720ml Dassai Beyond The finest expression from Dassai evokes an elegant nose of peach with a smooth and subtle flavour that develops on the palate. A touch of tropical fruit complements a velvety texture in this clean, tart Junmai, full of yuzu and Japanese citrus fruits.			600
Umeshu	Plum Sake Shiraume 500ml Akashi-Tai Rich and plum-infused with raisin and a hint of marzipan, balanced with a light acidity.	15	30	55
Yuzushu	Yuzu Sake 500ml Nakajima Shiroku A clean, tart Junmai bursting with yuzu and Japanese citrus fruits.	18	35	70

Wine by the Glass		125ml
Champagne	Moët & Chandon Brut Impérial NV	16
	Charles Heidsieck Brut Réserve NV	18
	Moët & Chandon Rosé Impérial NV	19
	Billecart-Salmon Brut Rosé NV	21
Sparkling	Fantinel Prosecco Brut Veneto, Italy NV	12
	Nyetimber Classic Cuvée Brut NV	15
Fine Wine		125ml
White	David Moret, Auxey-Duresses (Chardonnay) Côte de Beaune, France 2021	24
	Gaja 'Alteni di Brassica' (Sauvignon Blanc) Langhe, Italy 2019	38
	Maison Caroline Lestime (Chardonnay) Chassagne-Montrachet 1er Cru 'La Maltroie' Côte de Beaune, France 2018	45
Red	Amarone della Valpolicella Classico Riserva 'Le Origini' Bolla (Corvina, Molinara, Rondinella) Veneto, Italy 2020	24
	Jean-Claude Boisset Pommard 'Les Vaumuriens' (Pinot Noir) Côte de Beaune, France 2018	30
	Chimney Rock (Cabernet Sauvignon) Stags Leap, USA 2019	38

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Wine		Glass 175ml	Carafe 500ml	
White	IGP Côtes de Gascogne (Colombard, Gros Manseng, Ugni Blanc) Duffour Père et Fils Côtes de Gascogne, France 2022	11	28	
	Godello, Maruxa, Virgen de Galir (Godello) Valdeorras, Spain 2021	13	35	
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2021	15	40	
	Domaine Brigitte Cerveau, Chablis (Chardonnay) Chablis, France 2022	17	45	
	Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2022	19	52	
	Red	Touraine Gamay (Gamay) Domaine Joël Delaunay Touraine, Loire 2022	11	28
		Baigorri Rioja Crianza (Tempranillo Garnacha, Mazuelo) Rioja, Spain 2019	14	38
Selvapiana, Chianti Rufina (Canaïolo, Sangiovese) Tuscany, Italy 2021		16	43	
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2020		17	45	
Jean-Claude Boisset 'Les Ursulines' (Pinot Noir) Burgundy, France 2021		19	52	
Rosé		Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2021	12	31
	Whispering Angel Rosé (Grenache, Cinsault, Vermentino) Château d'Esclans Côtes de Provence, France 2022	17	45	

Japanese Whisky

	50ml	Bottle
Single Grain		
The Chita Honey/wood spice	16	192
Nikka Coffey Grain Ripe pears/exotic fruit	20	240
Single Malt		
Hakushu Distiller's Reserve Smoked tea/mint	16	192
Yamazaki Distiller's Reserve White peach/vanilla/sweet spice	16	192
Nikka Miyagikyo Chocolate/tobacco	20	240
Yamazaki Aged 12 Years Caramel/candied orange	24	288
Hakushu Aged 12 Years Toasted barley/barrel char	30	360
Nikka Yoichi 15 Years Old Nutmeg/softly peated	150	1800
Hakushu Aged 25 Years Rhubarb/strawberry/walnut	650	7800
Yamazaki Aged 25 Years Sherry/chocolate/liquorice	900	10800

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Japanese Whisky

50ml Bottle

Blended

Suntory Toki Grapefruit/vanilla	14	168
Nikka from the Barrel Vanilla/oak	15	180
Hibiki Harmony Apricot/sandalwood	22	264
Ichiro's Malt, Mizunara Wood Reserve Toasted coconut/sandalwood	30	360
Nikka 12 Years Old Toffee/apple/lightly peated	40	480
Hibiki Blossom Harmony Limited Edition 2022 Oak/floral/honey	50	600
Nikka Taketsuru, 21 Years Old Vanilla/spices/dried fruit	75	900
Hibiki 17 Years Old Hazelnut/cherry blossom	100	1200
Hibiki 21 Years Old Dark cherry/caramel/oak	200	2400
Hibiki 30 Years Old Wood/banana	750	9000

Spirit Selection

50ml

Also available in 25ml measures

Vodka	Belvedere	11
	Haku	12
	Ketel One	12
	Discarded Grape Skin	12
	Cîroc	14
	Grey Goose	14
	Stoli Elit	22
Gin	Bombay Sapphire	10.5
	Roku	12
	Hendrick's	14
	Sipsmith	14
	Gin Mare	14
	Tanqueray 10	15
	Tarquin's Rhubarb & Raspberry	15
	Monkey 47	15
	Oxley	15
Rum	Havana 3 year	10.5
	Havana 7 year	11
	Bacardi 8 year	12
	Diplomático Exclusiva	14
	Gosling's Family Reserve	14
	El Dorado 15 year	17
Scotch Whisky	Single Malt	
	Glenlivet Founder's Reserve	11
	Dalwhinnie 15 year	12
	Glenfiddich 15 year	14
	Laphroaig 10 year	14
	Lagavulin 16 year	18
	Glenfiddich Ancient Reserve 18 year	20

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Spirit Selection		50ml
Scotch Whisky	Blended	
	Monkey Shoulder	10.5
	Chivas Regal 12 year	11
	Johnnie Walker Black Label	12
	Johnnie Walker Gold Label	16
	Johnnie Walker Blue Label	50
Irish Whiskey	Jameson	10
American Whiskey	Maker's Mark	10.5
	Woodford Reserve	12
	Jack Daniel's Single Barrel	14
Tequila	Tapatio Blanco	11
	Olmecca Altos Reposado	12
	VIVIR Café	12
	Patrón Reposado	20
	Don Julio 1942 Añejo	40
Cognac	Hennessy VS	12
	Rémy Martin XO	35
	Hennessy XO	40
Liqueurs / Digestifs	Disaronno Amaretto	8
	Frangelico	8
	Kahlúa	8
	Tia Maria	8
	Sambuca	8
	Limoncello Del Lago	8
	Limoncello Luxardo	8
	Grappa Alexander Prosecco	7
	Grappa Alexander Platinum	9

Beers		Bottle
	Asahi Super Dry	7
	Kirin Ichiban	7
	Peroni	7
Soft	Sparkling	
	REAL Sparkling Tea	18
	Peony Blush, White Peony Tea	
	Dry Dragon, Lonjing Green Tea	
	Fever-Tree	4.5
	Lemonade	
	Tonic	
	Naturally light tonic	
	Soda	
	Ginger ale	
	Ginger beer	
	Mediterranean tonic	
	Coke	
	Diet Coke	
	Bottled water	5.75
	Acqua Panna still water	
	S.Pellegrino sparkling water	
	Juices	4.5
	Fresh orange (96 kcal)	
	Fresh apple (220 kcal)	
	Fresh grapefruit (97 kcal)	
	Cranberry (113 kcal)	
	Tomato (36 kcal)	

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Soft

Coffee selection	Filter coffee (0 kcal)	5.5
	Latte (100 kcal)	5.5
	Decaffeinated (0 kcal)	5.5
	Macchiato (19 kcal)	5.5
	Espresso (0 kcal)	5.5
	Mocha (105 kcal)	5.5
	Cappuccino (94 kcal)	5.5
	Double espresso (0 kcal)	6
	Rococo chocolate (108 kcal) (Award-winning organic drinking chocolate with a creamy finish)	7
Loose leaf tea selection	English Breakfast (0 kcal)	5.5
	Earl Grey (0 kcal)	5.5
	Jasmine (0 kcal)	5.5
	Hunan Green (0 kcal)	5.5
	Green Sencha (0 kcal)	5.5
	Fresh mint and lemon (0 kcal)	5.5
	Rosehip & Hibiscus (0 kcal)	5.5

Adults require around 2000 kcal per day.