

# May Fair Kitchen

Lounge Bar



Please scan the QR code for  
allergen and dietary information.

# Italian

Small Eats	<b>Antipasti selection</b>	12
	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	<b>Seafood Platter</b> (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

## Signature Cocktails

Slushy	<b>Piña Calpico</b> 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	16
	<b>White Melon Mojito</b> 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	16
Champagne	<b>Osaka Royale</b> A sparkling version of the Cosmopolitan made with ultra-pure cranberry vodka, Cointreau, Mah Kwan strawberry bitters and a top of Moët & Chandon Rosé	18
	<b>Hanami</b> Quintessential Japanese flavours of Nizawa sake, Mancino Sakura vermouth and Kokoro cherry blossom liqueur harmonise with jasmine tea syrup and Charles Heidsieck Reserve Brut	18
	<b>Sbagliato</b> 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	16
Martini	<b>Tonka Passion Fruit</b> Haku vodka, passion fruit purée, Passoã, tonka syrup, yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries	16
	<b>Arancia Piccante Margarita</b> A spicy, lightly smoked take on a Margarita with Tapatio Blanco tequila, Mezcal Verde Momento, spiced blood orange, Cointreau Noir and Italicus Bergamot liqueur	18
	<b>Café Express</b> May Fair Kitchen's invigorating interpretation of an Espresso Martini with VIVIR Café tequila, Skyy vodka, Disaronno, macademia syrup, espresso and a smoked almond tuile	18

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## Signature Cocktails

Ice	<b>Fuji</b>	17
	Sweet essences of apple are evoked using Manzana Verde apple liqueur, Nizawa sake, Calvados VSOP, Cocchi Americano Bianco vermouth and baby apple	
	<b>Lychee &amp; Apricot Rosé</b>	18
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé	
	<b>Mizuwari Old Fashioned</b>	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	<b>Marine Margarita</b>	12
	A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice, mandarin syrup and agave (136 kcal)	
	<b>Peony Royale</b>	12
	Strawberry & jasmine syrup, fresh cranberry and white peony sparkling green tea (92 kcal)	

<b>Reserve Sake</b>		Bottle	
Sparkling	Mio 300ml Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.		20
Grade Ginjo	Ginjo 720ml Azure Smooth with a clean finish, made with the purest natural spring water.	120ml	240ml
		16	30
Grade Daiginjo	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
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
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
Yuzushu	Yuzu Sake 500ml Nakajima Shiroku A clean, tart Junmai bursting with yuzu and Japanese citrus fruits.	18	35

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<b>Champagne</b>		125ml	
Brut	Moët & Chandon Brut Impérial NV	16	
	Charles Heidsieck Brut Réserve NV	18	
Rosé	Moët & Chandon Rosé Impérial NV	19	
	Billecart-Salmon Brut Rosé NV	21	
Sparkling	Fantinel Prosecco Brut, Veneto, Italy NV	12	
	Gusbourne Blanc de Blancs	15	
	Wild Idol, Alcohol Free Sparkling White	10	
<b>White Wines</b>		125ml	
Fine wine	Chassagne-Montrachet 1er Cru 'La Maltroie', Maison Caroline Lestime (Chardonnay), Côte de Beaune, France 2018	45	
	David Moret, Auxey-Duresses (Chardonnay), Côte de Beaune, France 2021	24	
	Gaja 'Alteni di Brassica' (Sauvignon Blanc) Langhe, Italy 2020	38	
		175ml	Carafe
	Chablis, Domaine Brigitte Cerveau (Chardonnay), Chablis, France 2022	17	45
	De Loach, Russian River Valley (Chardonnay), California, USA 2019/20	18	48
	Duffour Père et Fils IGP (Colombard, Gros Manseng, Ugni Blanc), Côtes de Gascogne, France 2023	11	28
	Gaía, Assyrtiko Wild Ferment (Assyrtiko) Santorini, Greece 2022	20	57
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2022	15	40
	Godello, Maruxa, Virgen de Galir (Godello) Valdeorras, Spain 2022	13	35
	Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc), Loire Valley, France 2022	19	52

All still wines are also available in 125ml measures

<b>Rosé Wines</b>		175ml	Carafe
	Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2021	12	31
	Whispering Angel Rosé, Château d'Esclans (Grenache, Cinsault, Vermentino), Côtes de Provence, France 2022	17	45
<b>Red Wines</b>			125ml
Fine wine	Amarone della Valpolicella Classico Riserva 'Le Origini' Bolla, (Corvina, Molinara, Rondinella) Veneto, Italy 2013/16		24
	Chimney Rock (Cabernet Sauvignon) Stags Leap, Napa Valley, California, USA 2019		38
	Jean-Claude Boisset Pommard 'Les Vaumuriens' (Pinot Noir) Côte de Beaune, Burgundy, France 2018		30
		175ml	Carafe
	Baigorri Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Rioja, Spain 2019	14	38
	Jean-Claude Boisset 'Les Ursulines' (Pinot Noir) Côte de Beaune, Burgundy, France 2021	19	52
	Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2018	21	58
	Selvapiana, Chianti Rufina (Canaiole, Sangiovese) Tuscany, Italy 2021	16	43
	Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	17	45
	Touraine Gamay (Gamay) Domaine Joël Delaunay, Touraine, Loire, France 2022	11	28

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## Spirits

### Japanese Whisky

#### Single Grain

	50ml	Bottle
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	20	240
Nikka Miyagikyo Chocolate/tobacco	22	264
Yamazaki Aged 12 Years Caramel/candied orange	24	288
Hakushu Aged 12 Years Toasted barley/barrel char	30	360
Yamazaki Aged 25 Years Sherry/chocolate/liquorice	2000	24000

#### Blended

Suntory Toki Grapefruit/vanilla	14	168
Nikka from the Barrel Vanilla/oak	18	216
Hibiki Harmony Apricot/sandalwood	24	288
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

All spirits are also available in 25ml measures



		50ml
Scotch Whisky	Single Malt	
	Glenlivet Founder's Reserve	12
	Dalwhinnie 15 year	14
	Glenfiddich 15 year	14
	Laphroaig 10 year	14
	Lagavulin 16 year	20
	Glenfiddich Ancient Reserve 18 year	22
	Blended	
	Monkey Shoulder	11
	Chivas Regal 12 year	12
	Johnnie Walker Black Label	13
Johnnie Walker Gold Label	16	
Johnnie Walker Blue Label	50	
Irish Whiskey	Jameson	10
American Whiskey	Maker's Mark	11
	Woodford Reserve	13
	Jack Daniel's Single Barrel	16
Vodka	Belvedere	11.5
	Ketel One	12.5
	Discarded Grape Skin	12.5
	Haku	13
	Cîroc	14
	Grey Goose	14
	Stoli Elit	22

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<b>Spirits</b>		50ml
Gin	Bombay Sapphire	11
	Roku	13
	Hendrick's	14
	Sipsmith	14
	Gin Mare	15
	Tarquin's Rhubarb & Raspberry	15
	Monkey 47	15
	Oxley	15
	Tanqueray 10	16
Rum	Havana 3 year	11
	Havana 7 year	12
	Bacardi 8 year	12
	Diplomático Exclusiva	14
	Gosling's Family Reserve	14
	El Dorado 15 year	17
Tequila	Olmecca Altos Plata	11
	Tapatio Blanco	11.5
	Olmecca Altos Reposado	12
	VIVIR Café	12
	Patrón Reposado	20
	Don Julio 1942 Añejo	44
Cognac	Hennessy VS	12
	Rémy Martin XO	35
	Hennessy XO	40

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		50ml
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	7.5
	Kirin Ichiban	7.5
	Peroni	7.5
Soft	Bottled water	5.75
	Nordaq still water	
	Nordaq sparkling water	
	Juices	5.5
	Fresh orange (96 kcal)	
	Fresh apple (220 kcal)	
	Fresh grapefruit (97 kcal)	
	Cranberry (113 kcal)	
	Tomato (36 kcal)	

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Sparkling	REAL Sparkling Tea	18
	Peony Blush, White Peony Tea	
	Dry Dragon, Lonjing Green Tea	
	<b>Fever-Tree</b>	5.5
	Lemonade	
	Tonic	
	Naturally light tonic	
	Soda	
	Ginger ale	
	Ginger beer	
Mediterranean tonic		
Coke		
Diet Coke		
<b>Coffee</b>	Filter coffee (0 kcal)	6
	Latte (100 kcal)	6
	Decaffeinated (0 kcal)	6
	Macchiato (19 kcal)	6
	Espresso (0 kcal)	6
	Mocha (105 kcal)	6
	Cappuccino (94 kcal)	6
	Double espresso (0 kcal)	6.75
	Rococo chocolate (108 kcal) (Award-winning organic drinking chocolate with a creamy finish)	7
<b>Loose leaf tea</b>	English Breakfast (0 kcal)	6
	Earl Grey (0 kcal)	6
	Jasmine (0 kcal)	6
	Hunan Green (0 kcal)	6
	Green Sencha (0 kcal)	6
	Fresh mint and lemon (0 kcal)	6
	Rosehip & Hibiscus (0 kcal)	6

Adults require around 2000 kcal per day.