



May Fair
Kitchen

Private Dining & Exclusive Hire

May Fair
Kitchen

Welcome to
May Fair Kitchen

Group Dining

Canapé
Experience

Cocktails

Secluded Spaces

Floor Plans

Welcome to May Fair Kitchen

We are proud to present the very finest in private dining and bespoke experiences in the heart of Mayfair.

Hiding in the vibrant hum of London's most iconic neighbourhood, May Fair Kitchen is the distinguished choice for private dinners and exclusive events.

Experience a carefully envisioned menu and service ethos from the award-winning team behind The Kitchens, subtly elevating traditional Japanese izakaya and regional Italian cuisine.

Enquire here





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Vegetarian
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Experiences for all occasions. Our Bespoke Dining Experiences are the perfect choice for any group dining occasion. Specially designed by our chefs, these menus are shared among your guests to create a social and memorable dining experience in a secluded pocket of London's Mayfair.

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Experience Menu 1
£70

Signature dishes to share

Seared beef gyoza tacos with truffle
chilli dressing (492 kcal)

Stracciatella Pugliese and caramelised
fig salad with aged balsamic v (422 kcal)

Yellowfin tuna sashimi ribbons, kohlrabi
salad and shiso soy (171 kcal)

Crispy king prawns with wasabi
mayonnaise (565 kcal)

Gnocchi with San Marzano tomatoes,
garlic, peperoncino and basil v (363 kcal)

Two hand-dived scallops with wasabi
salsa and lemon butter (884 kcal)

Baby chicken roasted with lemon and
miso butter (482 kcal)

Desserts

Matcha tiramisù - Madagascan vanilla sponge
with Mascarpone crème and chocolate
COCOA v (661 kcal)

Chīzukēki - white chocolate cheesecake
with passion fruit sorbet v (729 kcal)

Experience Menu 2
£85

Signature dishes to share

Yellowtail gyoza tacos with jalapeño
and ponzu (107 kcal)

Seared beef tartare with black
truffle ponzu (186 kcal)

Thinly sliced octopus with
Amalfi lemon and green chilli
dressing (45 kcal)

Jumbo tiger prawns, chilli and
Amalfi lemon garlic oil (698 kcal)

Bucatini with 'nduja, San Marzano
tomatoes and pecorino (736 kcal)

Sea bass fillets and clams with
San Marzano tomatoes, lemon,
chilli and black olives (1208 kcal)

Aged ribeye with Gorgonzola
Dolce crème (563 kcal)

Desserts

Karupiko - yoghurt and white chocolate
mousse with goma sponge and Calpico
sorbet (841 kcal)

Assorted mochi - coconut, honey roasted
pistachio, passion fruit and mango v (241 kcal)



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Vegetarian Menu
£65

Signature dishes to share

Lemon butter and shichimi sea salt
edamame (382 kcal)

Corn and courgette gyoza tacos with spicy
yuzu salsa (192 kcal)

Kohlrabi salad with crispy leeks and white
goma dressing (94 kcal)

Panzerotti of wild mushrooms and provolone
with citrus tomato passata pugliese (569 kcal)

Gnocchi with San Marzano tomatoes, garlic,
peperoncino and basil (363 kcal)

Chargrilled cabbage steak with jalapeño
truffle butter (936 kcal)

Crispy Japanese aubergine with black pepper
and ginger (501 kcal)

Desserts

Hani - strawberry and mango salad with Greek
yoghurt sorbet, mānuka honey, yuzu and
toasted brioche (194 kcal)

Matcha tiramisù - Madagascan vanilla sponge with
Mascarpone crème and chocolate cocoa (661 kcal)



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Japanese Experience
£95

Signature dishes to share

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (171 kcal)

Seared beef tartare with black truffle ponzu (186 kcal)

Kohlrabi salad with crispy leeks and white goma dressing V (94 kcal)

Crispy king prawns with wasabi mayonnaise (565 kcal)

Two hand-dived scallops with wasabi salsa and lemon butter (884 kcal)

Black cod with green chilli shiso salsa (257 kcal)

Baby chicken roasted with lemon and miso butter (482 kcal)

Desserts

Karupiko - yoghurt and white chocolate mousse with goma sponge and Calpico sorbet (841 kcal)

Assorted mochi - coconut, honey roasted pistachio, passion fruit and mango V (241 kcal)

Japanese Vegetarian Experience
£75

Signature dishes to share

Lemon butter and shichimi sea salt edamame (382 kcal)

Corn and courgette gyoza tacos with spicy yuzu salsa (192 kcal)

Avocado tartare, kohlrabi salad and ama soy (207 kcal)

Courgette tataki with black truffle ponzu (163 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (94 kcal)

Chargrilled cabbage steak with jalapeño truffle butter (936 kcal)

Crispy Japanese aubergine with black pepper and ginger (501 kcal)

Desserts

Chīzukēki - white chocolate cheesecake with passion fruit sorbet V (729 kcal)

Matcha tiramisù - Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa V (661 kcal)



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**Canapé
Experience**

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Canapé Experience

May Fair Kitchen's canapé experiences add a touch of elegance and class to private events and exclusive hires. We recommend choosing 10 canapés in total from the hot and cold menu, in addition to two canapés from our dessert selection. Alternatively, our chefs can curate a bespoke selection for your event.

Enquire here



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Canapé
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Canapé Menu

Choose your own selection from the below
or request a curated experience by our chefs.

Gyoza Tacos

Yellowtail with jalapeño and ponzu (59 kcal)	£7
Seared beef with truffle chilli dressing (252 kcal)	£6
Corn and courgette with spicy yuzu salsa (95 kcal)	£5

Hot

Black cod with green chilli shiso salsa (46 kcal)	£8
Hand-dived scallop with wasabi salsa and lemon butter (197kcal)	£8
Jumbo tiger prawns, chilli and Amalfi lemon garlic oil (174 kcal)	£6
Baby chicken roasted with lemon and miso butter (147 kcal)	£6
Wild mushroom risotto with aged Parmesan and black truffle (64 kcal)	£6
Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (60 kcal)	£6
Crispy Japanese aubergine with black pepper and ginger v (100 kcal)	£6
Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v (190 kcal)	£6

Cold

Tuna sashimi with tosazu (19 kcal)	£6
Hamachi tartare with jalapeño and ponzu (31 kcal)	£6
Cornish crab dressed with chilli and lemon (59 kcal)	£8
Yellowtail sashimi with truffle yuzu soy and miso salt (113 kcal)	£8
Seared beef tartare with black truffle ponzu (47 kcal)	£6
Stracciatella Pugliese and caramelised fig salad with aged balsamic v (70 kcal)	£6
Kohlrabi salad with crispy leeks and white goma dressing v (16 kcal)	£6

Desserts

Assorted mochi - coconut, honey roasted pistachio, passion fruit and mango v (80 kcal)	£6
Hani - strawberry and mango salad with Greek yoghurt sorbet, manuka honey, yuzu and toasted brioche v (51 kcal)	£6
Matcha tiramisù - Madagascan vanilla sponge with Mascarpone crème and chocolate cocoa v (330 kcal)	£6



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Signatures

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 Nizawa sake, Mancino Sakura vermouth and Kokoro cherry blossom liqueur harmonise with jasmine tea syrup and Charles Heidsieck Reserve Brut

Tonka Passion Fruit

£16

Haku vodka, passion fruit purée, Passoa, 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

£20

May Fair Kitchen's invigorating interpretation of an Espresso Martini with VIVIR Café tequila, Belvedere vodka, Disaronno, macademia syrup, espresso and a smoked almond tuile

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

Classics

Margarita

£20

Olmeca Altos Plata, Cointreau and fresh lime juice

Negroni

£20

Bombay Sapphire Gin, Martini Riserva Rubino and Campari

Passionfruit Martini

£20

Belvedere Vodka, Passoa, Passionfruit puree and sugar syrup

Espresso Martini

£20

Belvedere Vodka, Mr Black Coffee liqueur, fresh espresso and sugar syrup

Old Fashioned

£20

Maker's Mark Bourbon whisky and Bulleit rye whisky, homemade bitter blend and sugar syrup



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Private Dining
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May Fair Terrace

Exclusive Hire

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Secluded Spaces

May Fair Kitchen offers a collection of stunning spaces to host private dinners and parties. Seat your guests in the opulent Private Dining Room. Make your cocktail reception alfresco on the heated May Fair Terrace. Or hire the entire restaurant for an exclusive get together.

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The Private Dining Room

Seated: 10 to 64 guests

Reception: up to 100 guests

The Private Dining Room is a secluded space within May Fair Kitchen, perfect for exclusive lunches, dinners and canapé receptions.

Equipped with a full bar and a dining area, the Private Dining Room can accommodate up to 64 guests seated or 100 for drinks receptions.

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May Fair Terrace

Seated: from 10 to 26 guests

Reception: up to 50 guests

Discover a hidden gem nestled within The May Fair Hotel. A heated open-air terrace that provides an intimate and elegant backdrop to private dinner parties.

Whether a private party, canapé reception or launch event, May Fair Terrace is a secluded and beautiful space for hosting your guests.

[Enquire here](#)



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Exclusive Hire

Seated: 110 (max) guests
Reception: 200 (max) guests

For the ultimate experience, May Fair Kitchen can be hired exclusively for private parties and bespoke events.

Whether you are looking for relaxed, intimate dining, a drinks reception, corporate luncheon, wedding reception or special birthday celebration, our experienced and dedicated team will ensure every detail is taken care of.

We pride ourselves in offering seamless attention to detail, impeccable style of service and memorable dining experiences in an impressive contemporary setting in the heart of London.

To discuss your requirements, please fill in the enquiry form and our dedicated Private Dining Manager will contact you.

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Semi Private

Lounge Bar

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Browse the various set ups available
at May Fair Kitchen or enquire with
our Private Dining Manager to determine
which set up is most suitable for your event.

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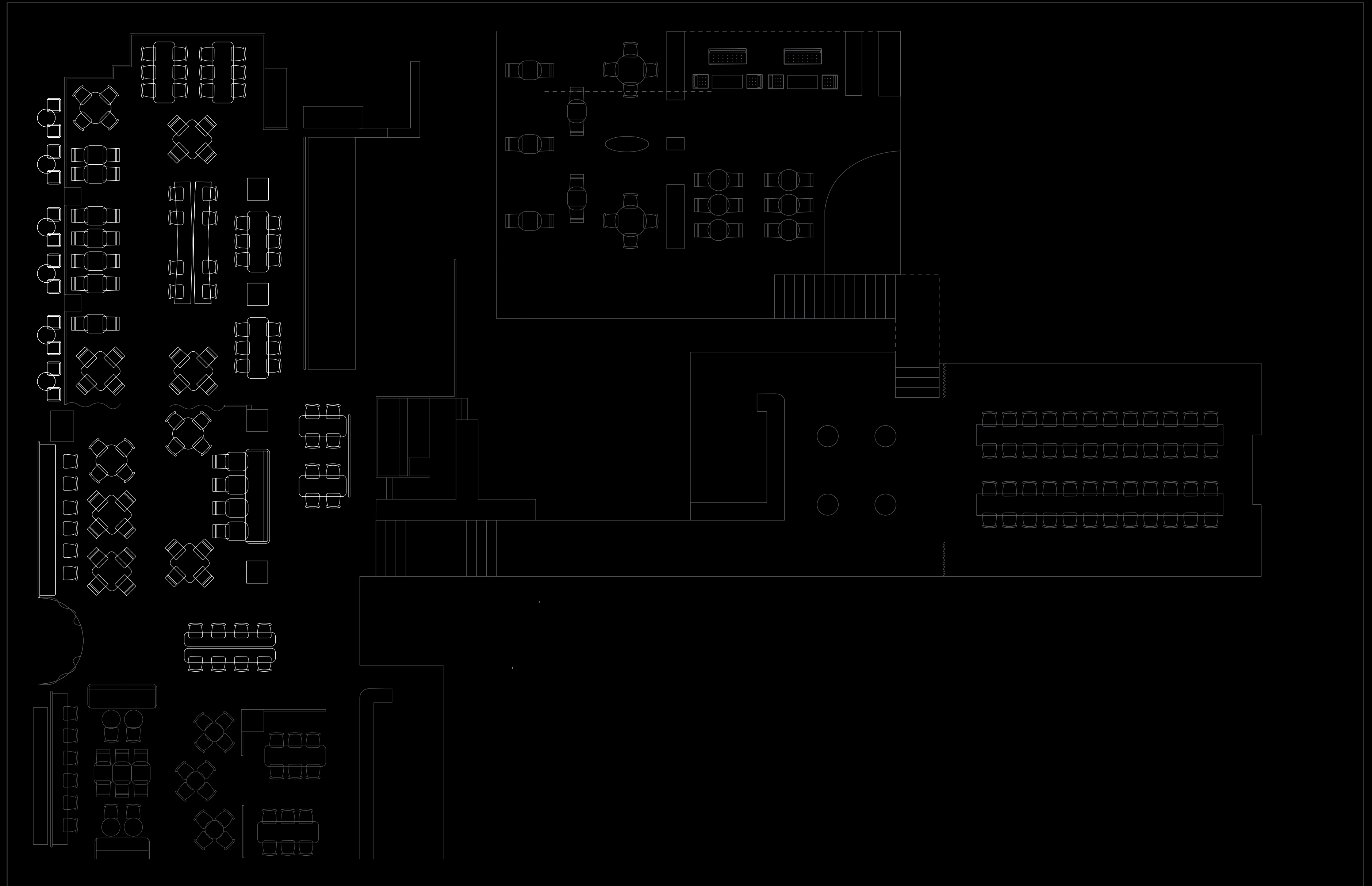
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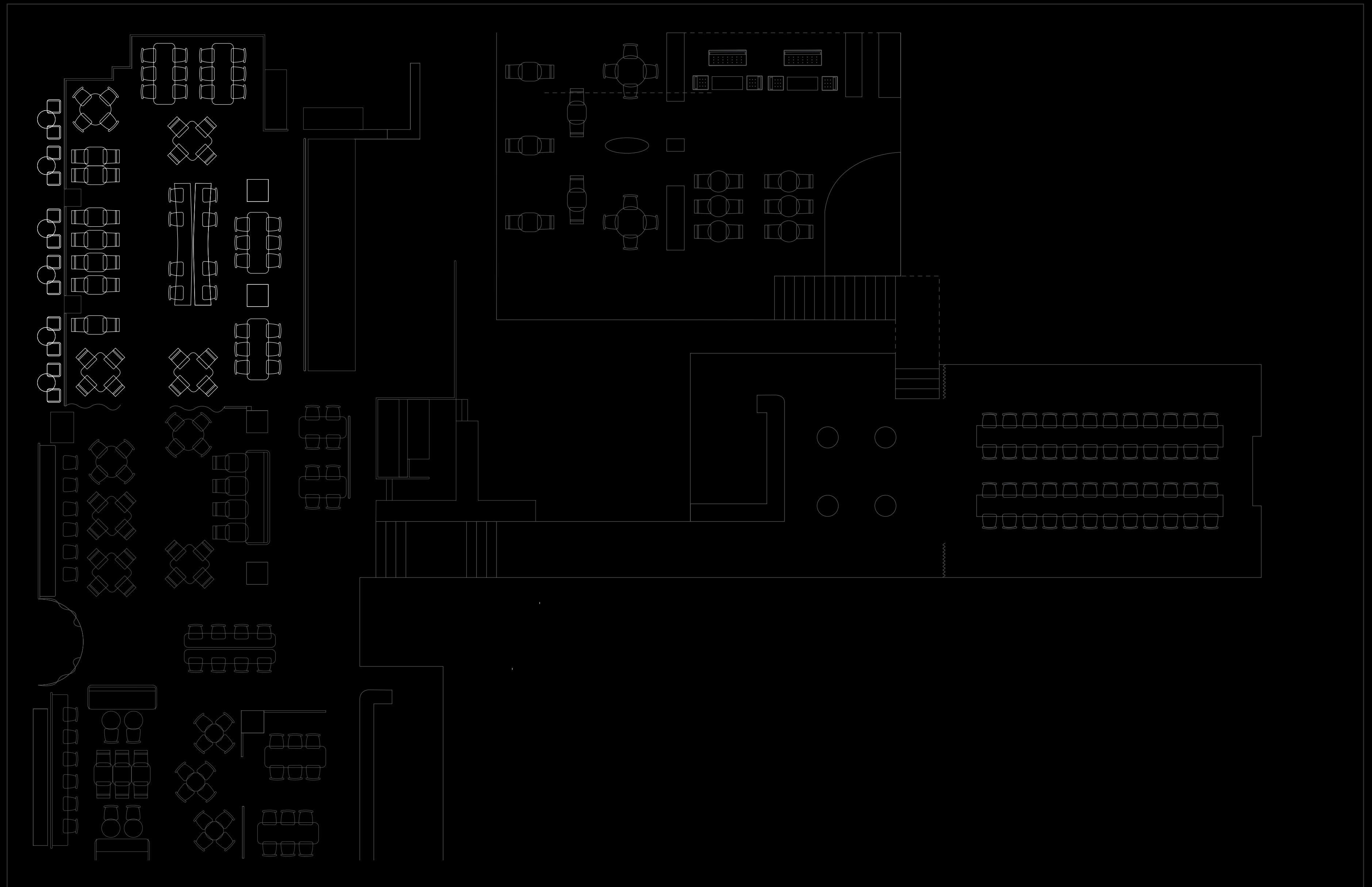
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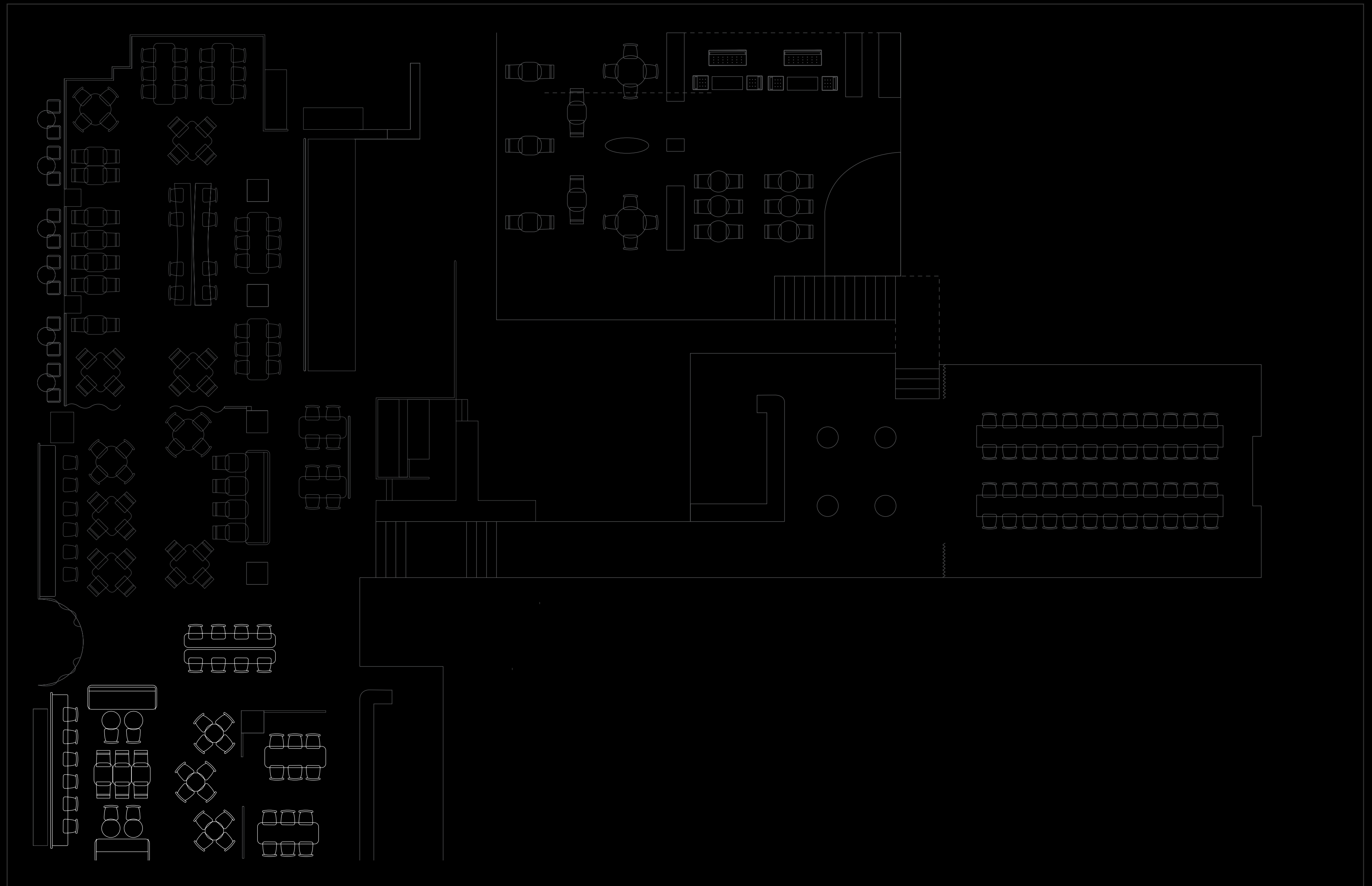
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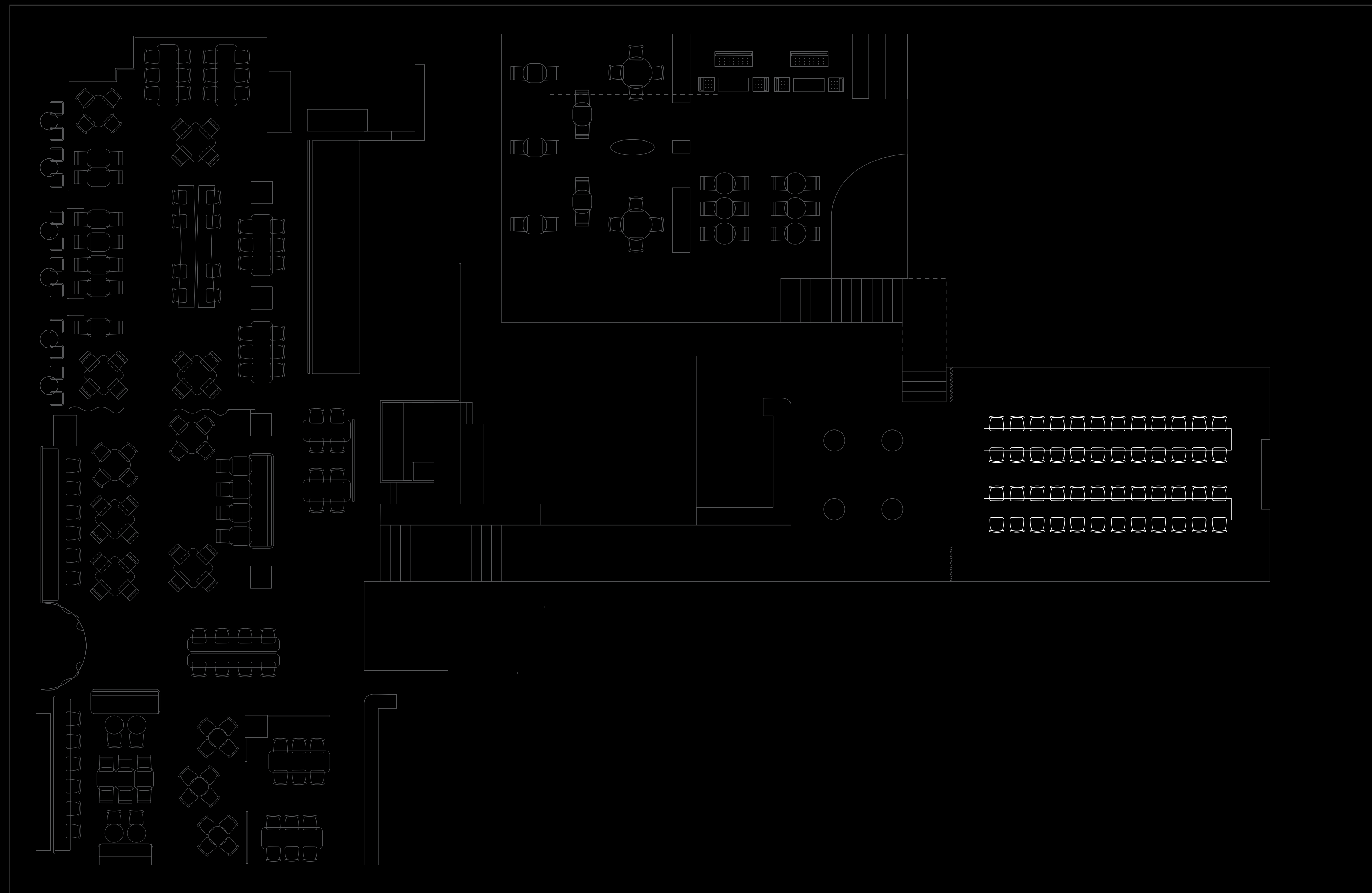
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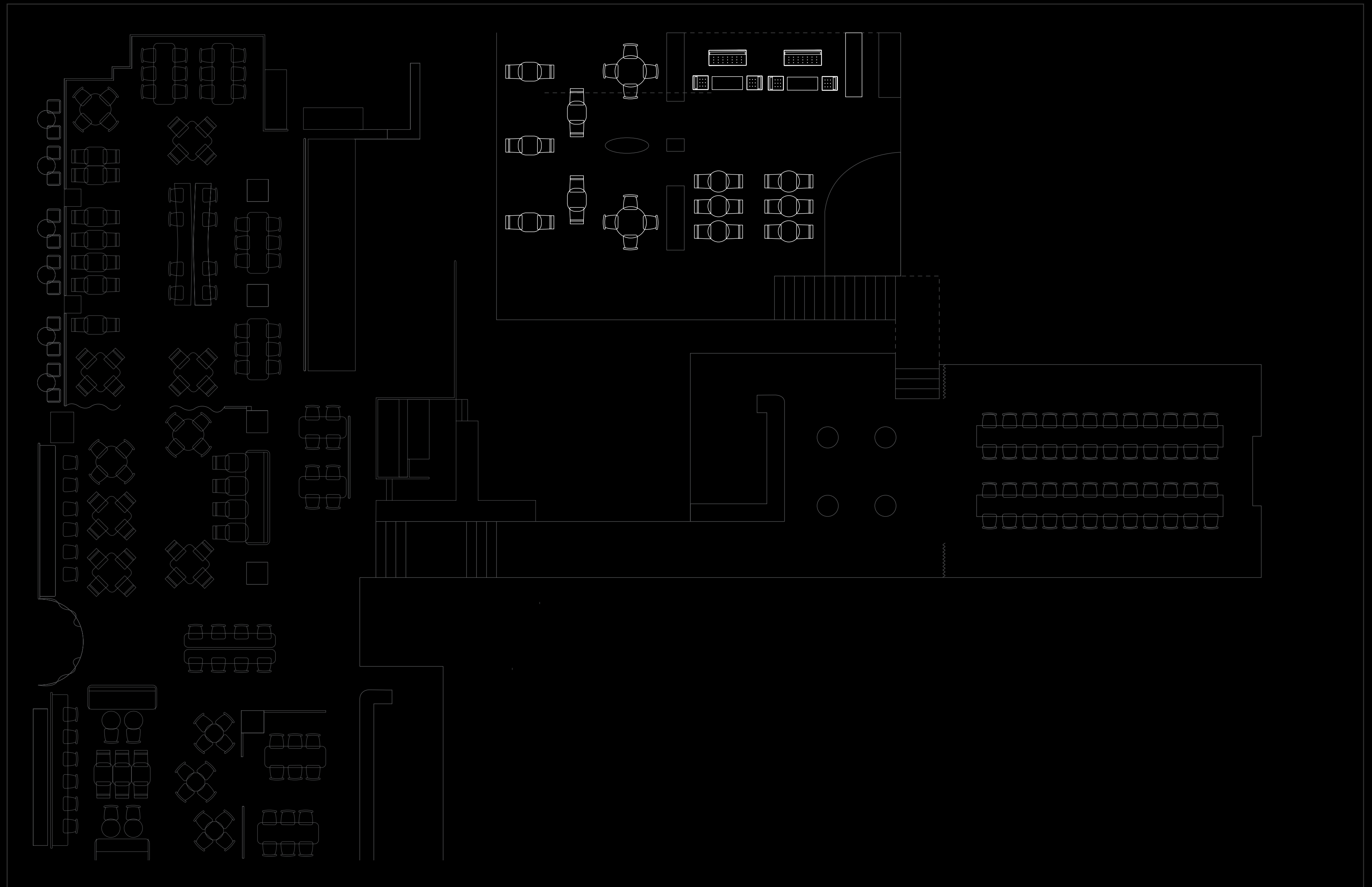
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