May Fair Kitchen Private Dining & Exclusive Hire



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.



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Experience 1 & 2

Vegetarian Experience

Japanese Experience

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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)



Enquire here



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Group Dining

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, manuka honey, yuzu and toasted brioche (194 kcal)

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





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Canapé Experience

Cocktails

Secluded Spaces

Floor Plans

Group Dining

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)





Group Dining

Canapé Experience

Menu

Cocktails

Secluded Spaces

Floor Plans

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.



Welcome to May Fair Kitchen

Group Dining

Canapé Experience

Menu

Cocktails

Secluded Spaces

Floor Plans

Canapé Menu

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

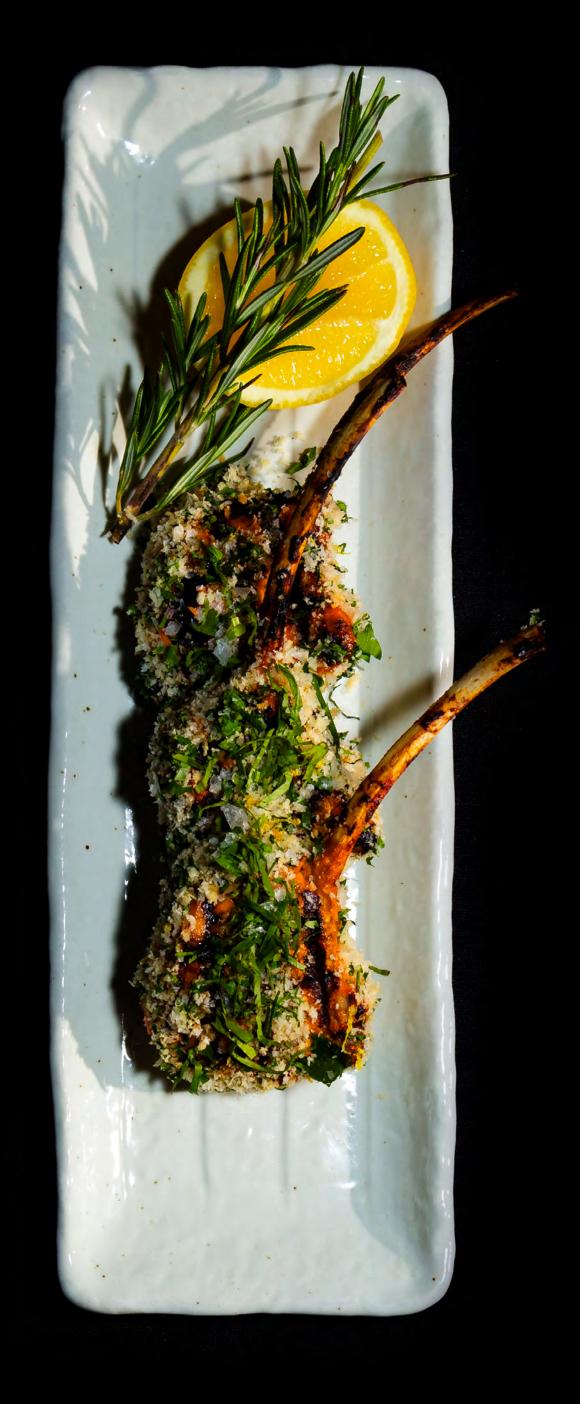
Gyoza Tacos Yellowtail with jalapeño and ponzu (59 kcal) Seared beef with truffle chilli dressing (252 kcal) £6 Corn and courgette with spicy yuzu £5 salsa (95 kcal)

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)	50
Hamachi tartare with jalapeño and ponzu (31 kcal)	£
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)	£
Stracciatella Pugliese and caramelised fig salad with aged balsamic v (70 kcal)	£
Kohlrabi salad with crispy leeks and white goma dressing v (16 kcal)	£
Desserts	
Assorted mochi - coconut, honey roasted	Σ

pistachio, passion fruit and mango v (80 kcal)	
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 y (330 kcal)	£6



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Floor Plans

Cocktails

Champagne

Osaka Royale
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

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

Martini

Tonka Passion Fruit

Haku vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries

Arancia Piccante Margarita

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

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

£16

Fuji £17

Sweet essences of apple are evoked using Manzana Verde apple liqueur, Nizawa sake, Calvados VSOP, Cocchi Americano Bianco vermouth and baby apple

Lychee & Apricot Rosé

Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé

Mizuwari Old Fashioned

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

£18

£18

£22

Marine Margarita

£12

A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice and agave (136 kcal)

Peony Royale

£12

Strawberry & jasmine syrup, fresh cranberry and white peony sparkling green tea (92 kcal)





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Canapé Experiences

Cocktails

Secluded Spaces

Private Dining Room

May Fair Terrace

Exclusive Hire

Floor Plans

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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Floor Plans



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Group Dining

Canapé Experiences

Cocktails

Secluded Spaces

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May Fair Terrace

Exclusive Hire

Floor Plans



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Canapé Experiences

Cocktails

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May Fair Terrace

Exclusive Hire

Floor Plans

Kitchen

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 takencare 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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Canapé Experiences

Cocktails

Secluded Spaces

Floor Plans

Restaurant

Semi Private

Lounge Bar

Private Dining

Room

Terrace

Floor Plans

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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Group Dining

Canapé Experiences

Cocktails

Secluded Spaces

Floor Plans

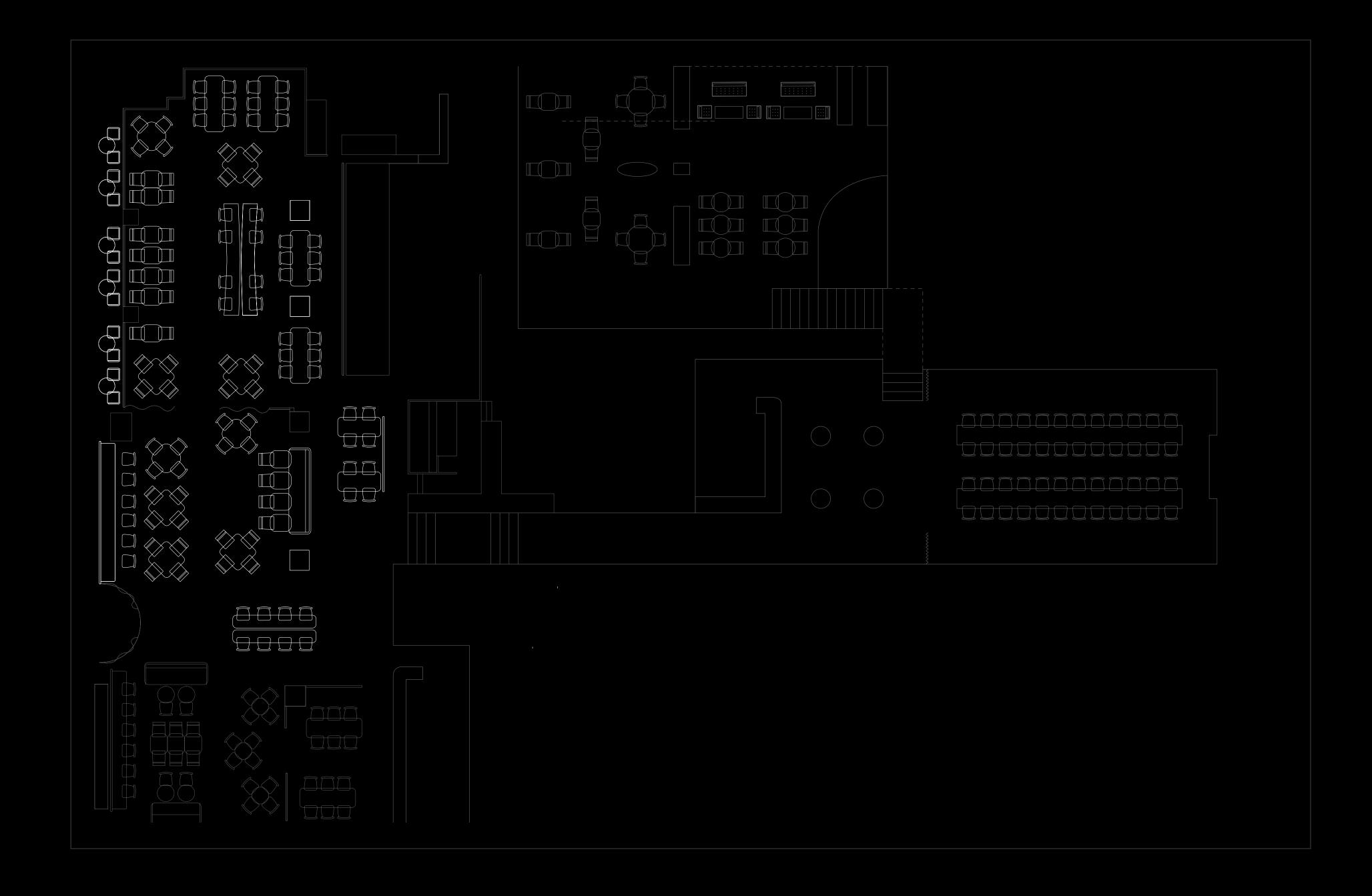
Restaurant

Semi Private

Lounge Bar

Private Dining

Room





Group Dining

Canapé Experiences

Cocktails

Secluded Spaces

Floor Plans

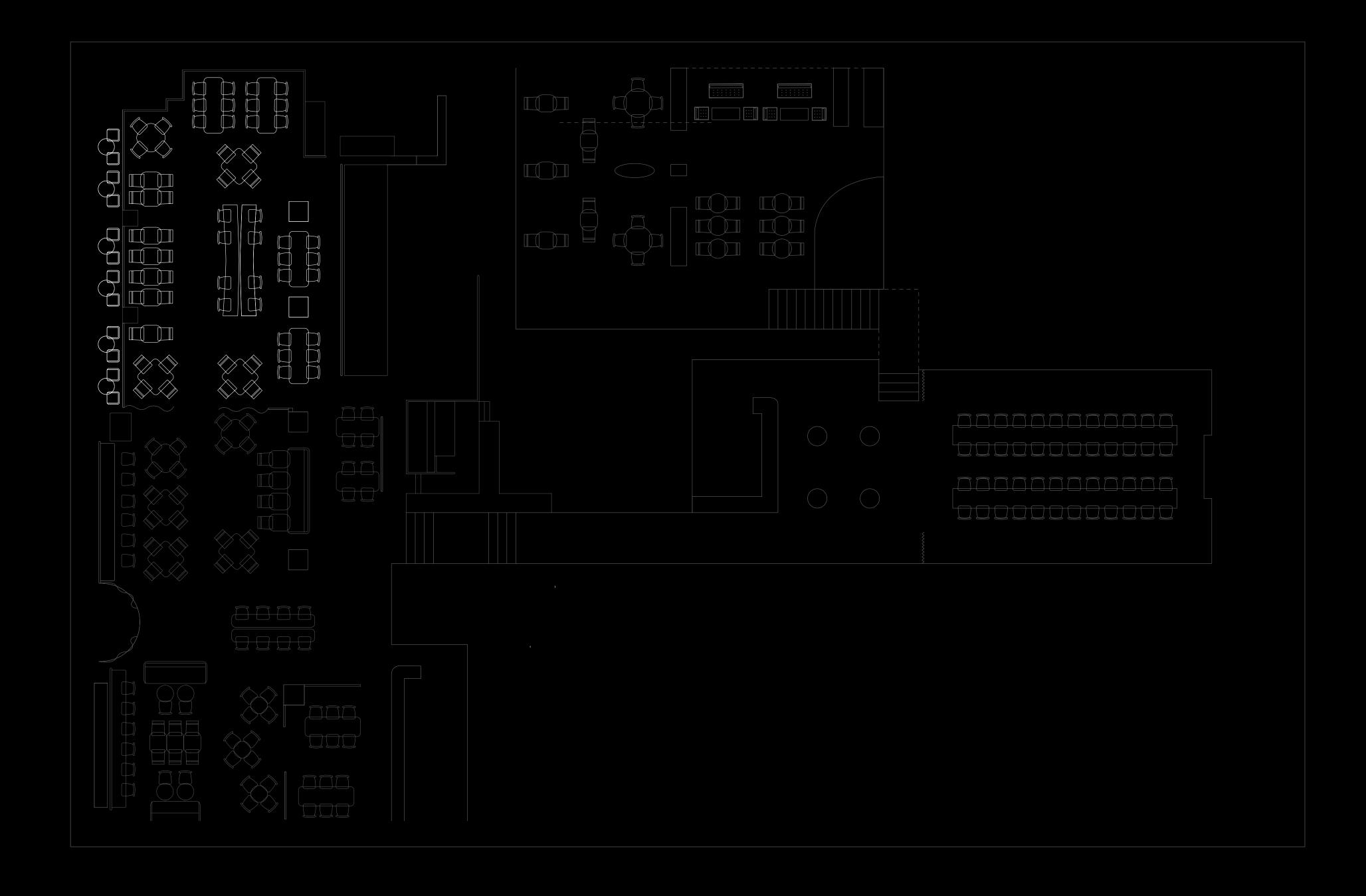
Restaurant

Semi Private

Lounge Bar

Private Dining

Room





Group Dining

Canapé Experiences

Cocktails

Secluded Spaces

Floor Plans

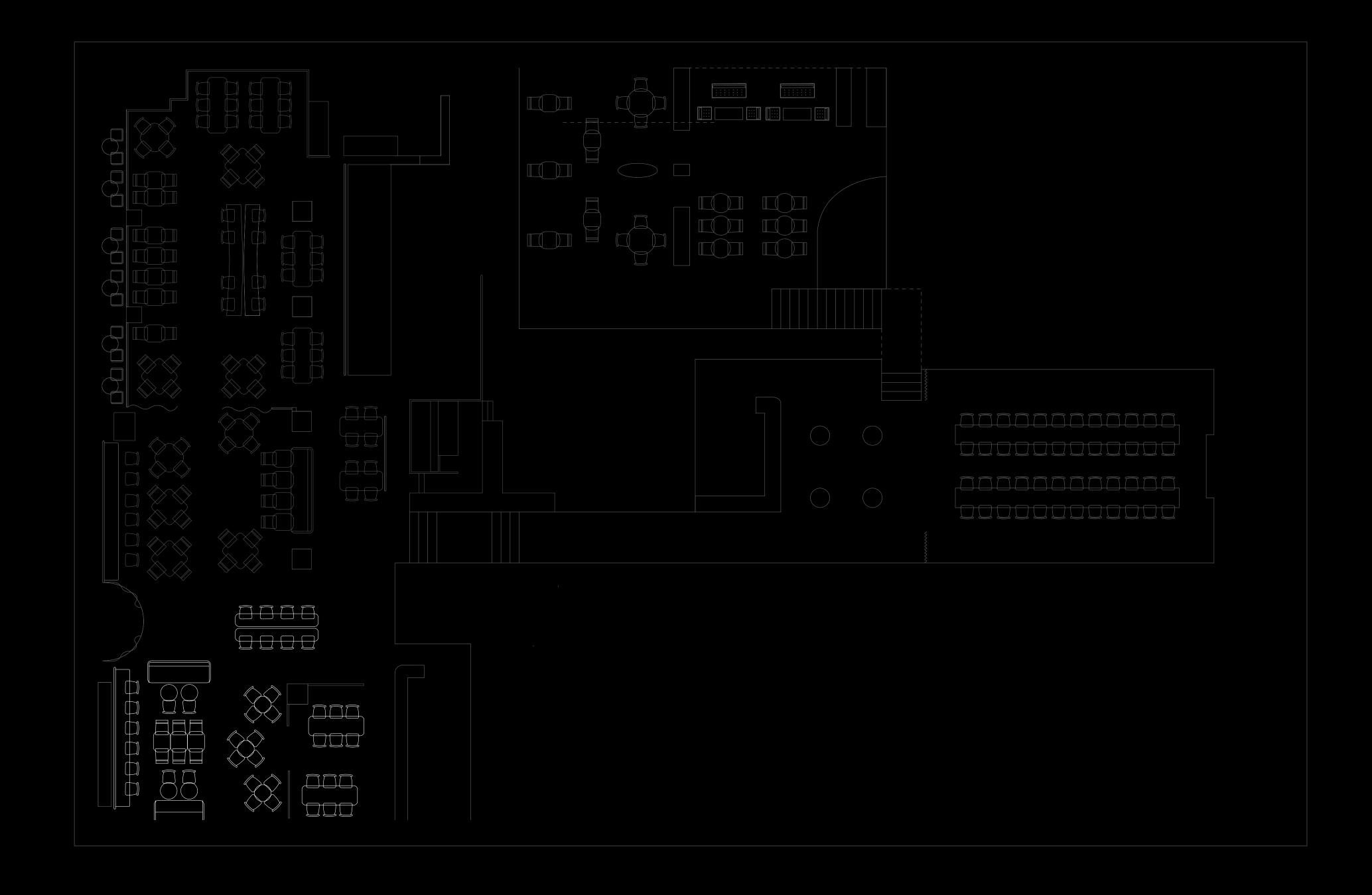
Restaurant

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Lounge Bar

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Room





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Canapé Experiences

Cocktails

Secluded Spaces

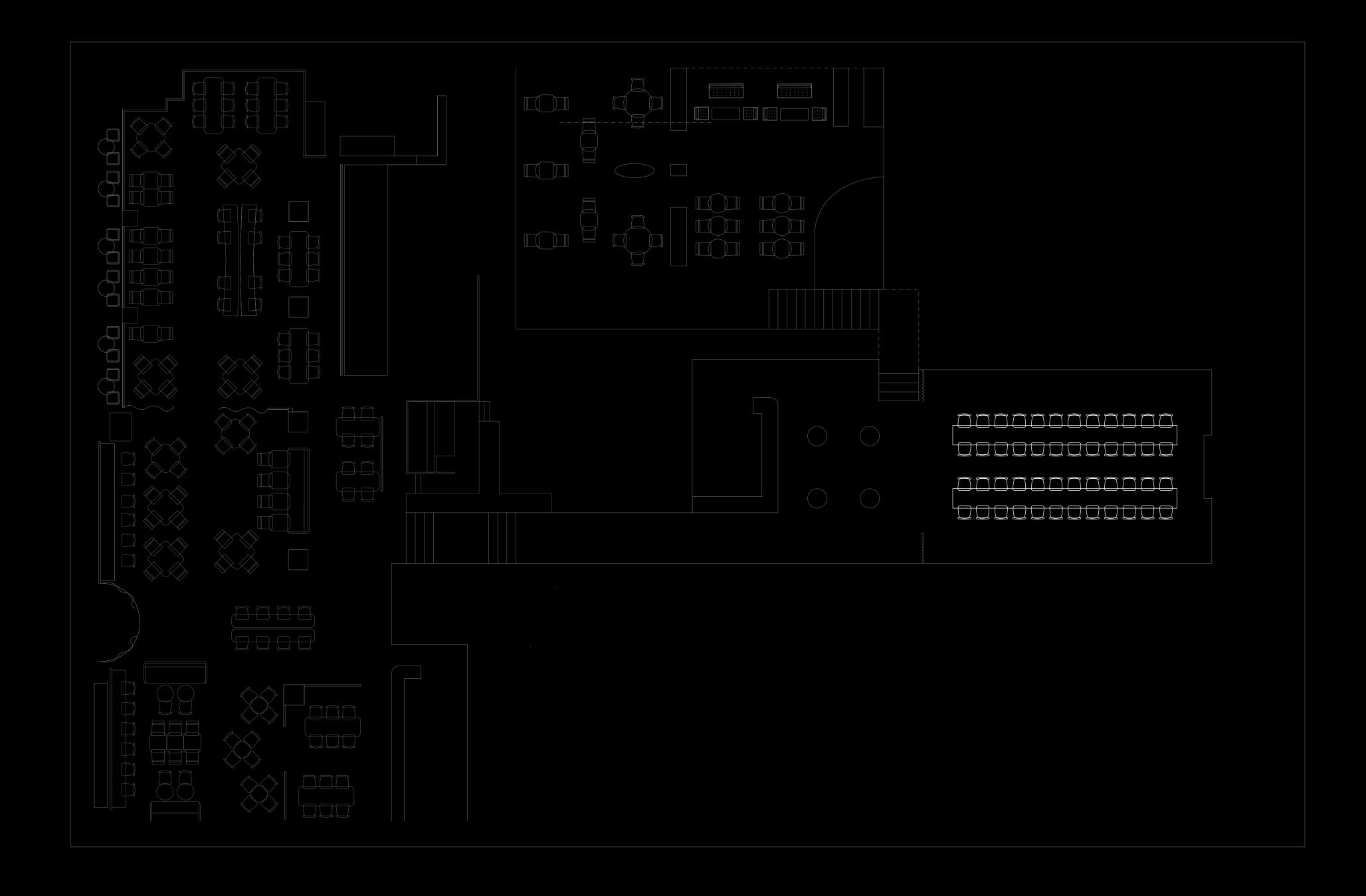
Floor Plans

Restaurant

Semi Private

Lounge Bar

Private Dining Room





Group Dining

Canapé Experiences

Cocktails

Secluded Spaces

Floor Plans

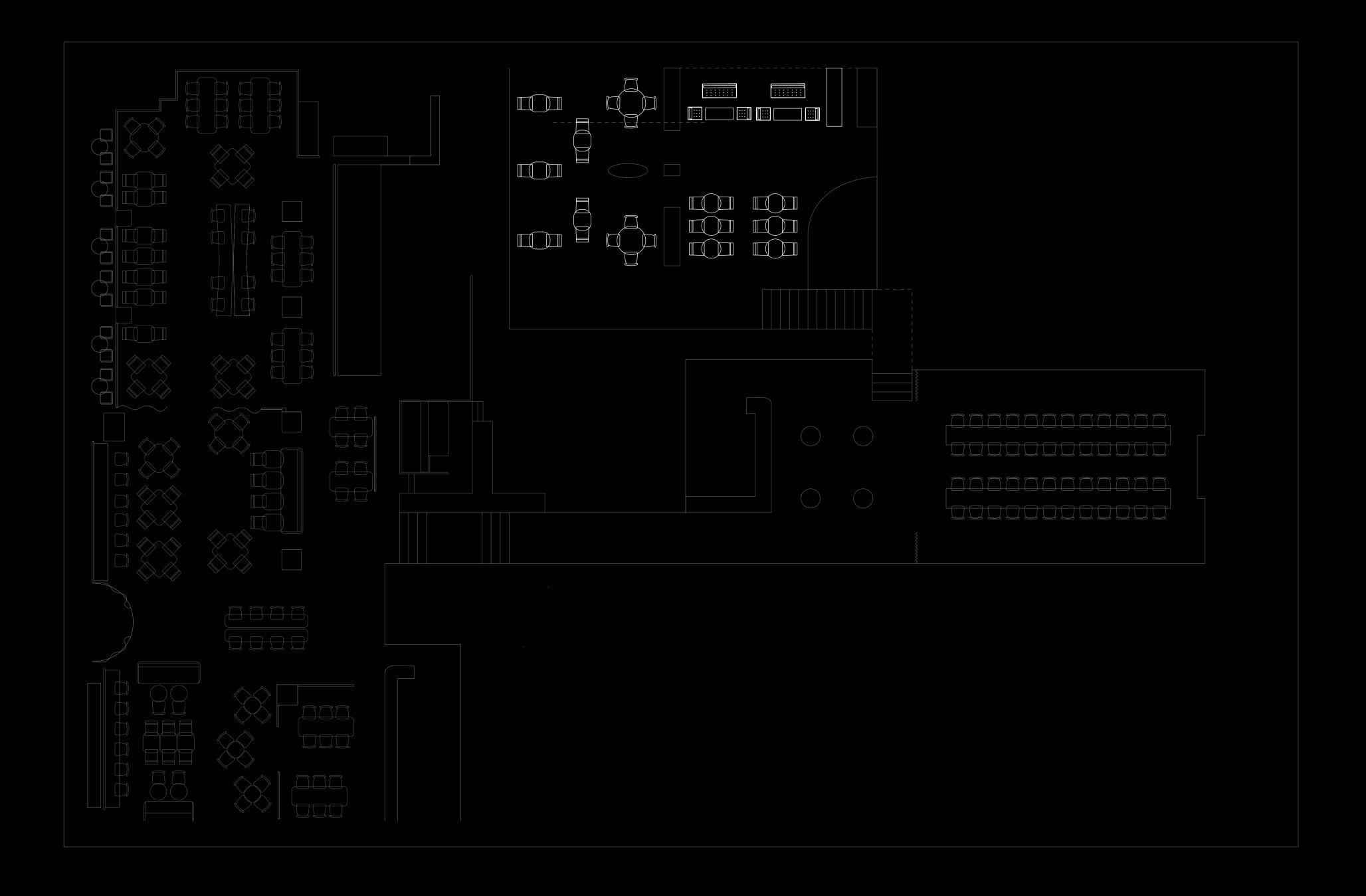
Restaurant

Semi Private

Lounge Bar

Private Dining

Room





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