

# May Fair Kitchen

À La Carte



Please scan the QR code for  
allergen and dietary information.

# Izakaya

酒肴 Small Eats	Lemon butter and shichimi sea salt edamame v (382 kcal)	9
タコス Gyoza Tacos (three per serving)	Yellowtail with jalapeño and ponzu (107 kcal) Seared beef with truffle chilli dressing (492 kcal) Corn and courgette with spicy yuzu salsa v (192 kcal)	16 14 9
海鮮盛合せ Kaisen Moriawase	Seafood Platter (865 kcal) 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	85
冷料理 Sashimi, Tartare & Salads	Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (171 kcal) Seared tuna sashimi salad with yama gobo and tosazu dressing (103 kcal) Yellowtail sashimi with truffle yuzu soy and miso salt (340 kcal) Seared beef tartare with black truffle ponzu (186 kcal) Kohlrabi salad with crispy leeks and white goma dressing v (94 kcal)	22 18 20 18 12
天ぷら Tempura	Crispy king prawns with wasabi mayonnaise (565 kcal) Lobster tempura with ama ponzu (398 kcal)	16 32
日本国産和牛 Japanese Wagyu (A5 Grade)	Gyoza taco with truffle chilli dressing (three per serving) (489 kcal) Seared tartare with black truffle ponzu (70g) (183 kcal) Grilled ribeye with chilli truffle teriyaki (150g) (506 kcal)	36 50 72
炉端 Robata	<b>魚料理</b> Seafood Black cod with green chilli shiso salsa (275 kcal) Two hand-dived scallops with wasabi salsa and lemon butter (884 kcal)	48 18
	<b>肉料理</b> Meat Baby chicken roasted with lemon and miso butter (482 kcal) Beef fillet with chilli truffle teriyaki (304 kcal)	20 36
野菜料理 Vegetarian	Chargrilled cabbage steak with jalapeño truffle butter v (936 kcal) Crispy Japanese aubergine with black pepper and ginger v (501 kcal)	14 16
おまかせ Omakase	Six-course signature tasting menu (2013 kcal) Vegetarian (1998 kcal)	85 85

Adults require around 2000 kcal per day.

# Italian

<i>Antipasti</i>	Thinly sliced octopus with Amalfi lemon and green chilli dressing (45 kcal)	15
Appetisers	Venetian beef carpaccio with Parmesan (129 kcal)	16
<i>Insalate</i>	Seared beef, Lombardy Gorgonzola Dolce and truffle dressing (357 kcal)	18
Salads	Stracciatella Pugliese and caramelised fig salad with aged balsamic v (422 kcal)	16
<i>Pizza Napoletana</i>	<b>Margherita</b>	20
Neapolitan Pizza	San Marzano tomatoes, Fior di Latte and Parmesan (1113 kcal)	
	<b>Pecorino e Basilico</b>	20
	San Marzano tomatoes, Pecorino Romano and basil (1097 kcal)	
	<b>Mozzarella e Aglio</b>	20
	Cherry tomatoes, buffalo mozzarella, garlic and basil v (1101 kcal)	
	<b>Toppings</b>	
	Salted Italian anchovies (96 kcal)	
	Tuscan salami (197 kcal)	
	Calabrian hot peppers v (3 kcal)	
	Roasted artichokes v (176 kcal)	
<i>Pasta Fresca</i>	Bucatini with 'nduja, San Marzano tomatoes and pecorino (736 kcal)	16
Fresh Pasta	Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (363 kcal)	14
	Wild mushroom risotto with aged Parmesan and black truffle (1021 kcal)	20
<i>La Griglia</i>	<b>Pesce</b>	
Italian Grill	<b>Fish</b>	
	Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives (1208 kcal)	28
	Jumbo tiger prawns, chilli and Amalfi lemon garlic oil (698 kcal)	18
	<b>Carne</b>	
	<b>Meat</b>	
	Aged ribeye with Gorgonzola Dolce crème (563 kcal)	32
	Lamb cutlets with Parmesan and lemon crust (535 kcal)	30
<i>Vegetariano</i>	Panzerotti of wild mushrooms and provolone with citrus	14
Vegetarian	tomato passata pugliese v (569 kcal)	
	Oven baked burrata, rocket and lemon salad with aged balsamic v (831 kcal)	14

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.  
v Suitable for vegetarians. Adults require around 2000 kcal per day.