

May Fair
Kitchen

À La Carte

Izakaya

酒肴

Small Eats

Lemon butter and shichimi sea salt edamame v (382 kcal)

タコス

Gyoza Tacos

(three per serving)

Yellowtail with jalapeño and ponzu (107 kcal)

Corn and courgette with spicy yuzu salsa v (192 kcal)

冷料理

Sashimi, Tartare & Salads

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)

天ぷら

Tempura

Crispy king prawns with wasabi mayonnaise (565 kcal)

Lobster tempura with ama ponzu (398 kcal)

炉端

Robata

肉料理

Meat

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

Beef fillet with chilli truffle teriyaki (304 kcal)

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)

Dessert

Karupiko

Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet (841 kcal)

Adults require around 2000 kcal per day.

Italian

Insalate

Salads

Seared beef, Lombardy Gorgonzola Dolce and truffle dressing (357 kcal)
Stracciatella Pugliese and caramelised fig salad with aged balsamic v (388 kcal)

Pasta Fresca

Fresh Pasta

Bucatini with 'nduja, San Marzano tomatoes and pecorino (736 kcal)
Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (363 kcal)

La Griglia

Italian Grill

Pesce

Fish

Sea bass fillets and clams with San Marzano tomatoes, lemon, chilli and black olives (1208 kcal)
Jumbo tiger prawns, chilli and Amalfi lemon garlic oil (698 kcal)

Carne

Meat

Aged ribeye with Gorgonzola Dolce crème (563 kcal)
Lamb cutlets with Parmesan and lemon crust (535 kcal)

Vegetariano

Vegetarian

Panzerotti of wild mushrooms and provolone with citrus tomato passata pugliese v (569 kcal)
Oven baked burrata, rocket and lemon salad with aged balsamic v (831 kcal)

Dessert

Hani

Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche v (194 kcal)

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.
v Suitable for vegetarians. Adults require around 2000 kcal per day.

Signature Cocktails

Slushy

White Melon Mojito

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

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

Martini

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

Ice

Mizuware 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

Reserve Sake

Grade Ginjo

Ginjo 720ml

Azure

Smooth with a clean finish, made with the purest natural spring water.

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.

Reserve Wines

White

IGP Côtes de Gascogne (Colombard, Gros Manseng, Ugni Blanc)

Duffour Père et Fils, Côtes de Gascogne, France 2021

Godello, Maruxa, Virgen de Galir (Godello)

Valdeorras, Spain 2021

Red

Touraine Gamay (Gamay)

Domaine Joël Delaunay, Touraine, Loire 2021

Selvapiana, Chianti Rufina (Canaiolo, Sangiovese)

Tuscany, Italy 2021