

May Fair Kitchen

Lounge Bar



Please scan the QR code for
allergen and dietary information.

Italian

Small Eats	Antipasti selection	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	Seafood Platter (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	Piña Calpico	16
	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	
	White Melon Mojito	16
	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	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	
	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	16
	Haku vodka, passion fruit purée, Passoã, tonka syrup, 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	18
	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	

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v Suitable for vegetarians.

Signature Cocktails

Ice	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	18
	Homemade lychee sake, Hendrick’s gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé	
	Mizuware 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	
Non-Alcoholic	Marine Margarita	12
	A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice, mandarin syrup and agave (136 kcal)	
	Peony Royale	12
	Strawberry & jasmine syrup, fresh cranberry and white peony sparkling green tea (92 kcal)	

Reserve Sake		Bottle	
Sparkling	Mio 300ml		20
	Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.		
Grade Ginjo		120ml	240ml
	Ginjo 720ml	16	30
	Azure		
	Smooth with a clean finish, made with the purest natural spring water.		
Grade Daiginjo	Junmai Ginjo 720ml	14	27
	CEL-24		
	Fresh aromas of apple and grape, with rich flavours of pineapple, banana and pear on the palate and notes of citrus.		
Grade Daiginjo	Junmai Daiginjo 720ml	28	50
	Dassai 23		
Umeshu			
	Plum Sake Shiraume 500ml	15	30
Umeshu	Akashi-Tai		
	Rich and plum-infused with raisin and a hint of marzipan, balanced with a light acidity.		
Yuzushu			
	Yuzu Sake 500ml	18	35
Yuzushu	Nakajima Shiroku		
	A clean, tart Junmai bursting with yuzu and Japanese citrus fruits.		

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Champagne		125ml	
Brut	Charles Heidsieck Brut Réserve NV	19	
	Moët & Chandon Brut Impérial NV	17	
Rosé	Billecart-Salmon Brut Rosé NV	21	
	Moët & Chandon Rosé Impérial NV	19	
Sparkling	Fantinel Prosecco Brut, Veneto, Italy NV	12	
	Gusbourne Blanc de Blancs	15	
	Wild Idol, Alcohol Free Sparkling White	12	
White Wines		125ml	
Fine wine	Chassagne-Montrachet 1er Cru `Clos St. Jean`, Domaine Borgeot (Chardonnay), Côte de Beaune, Burgundy, France 2023	45	
	David Moret, Auxey-Duresses (Chardonnay), Côte de Beaune, France 2022	24	
	Gaja 'Alteni di Brassica' (Sauvignon Blanc) Langhe, Italy 2020	38	
		175ml	Carafe
	Chablis, Domaine Brigitte Cerveau (Chardonnay), Chablis, France 2023	19	53
	De Loach, Russian River Valley (Chardonnay), California, USA 2019/20	18	50
	Dreissigacker, `Vintages` (Riesling) Rheinhessen, Germany NV	18	50
	Duffour Père et Fils IGP (Colombard, Gros Manseng, Ugni Blanc), Côtes de Gascogne, France 2023	12	33
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2023	16	45
	Godello, Maruxa, Virgen de Galir (Godello) Valdeorras, Spain 2022	14	38
	Sancerre, Les Collinettes, Joseph Mellot (Sauvignon Blanc), Loire Valley 2023	21	60

All still wines are also available in 125ml measures

Rosé Wines

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 2024	17	45

Red Wines

125ml

Fine wine	Amarone della Valpolicella Classico Riserva 'Le Origini' Bolla, (Corvina, Molinara, Rondinella) Veneto, Italy 2018	24
	Chimney Rock (Cabernet Sauvignon) Stags Leap, Napa Valley, California, USA 2021	38
	Jean-Claude Boisset Pommard 'Les Vaumuriens' (Pinot Noir) Côte de Beaune, Burgundy, France 2021	30

175ml Carafe

Baigorri Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Rioja, Spain 2020	14	38
Bourgogne Pinot Noir, Sylvain Debord (Pinot Noir) Côte de Beaune, Burgundy 2022	19	52
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2019	21	58
Selvapiana, Chianti Rufina (Canaiole, Sangiovese) Tuscany, Italy 2022	18	50
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2022	17	45
Touraine Gamay (Gamay) Domaine Joël Delaunay, Touraine, Loire, France 2023	12	33

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Spirits

Japanese Whisky

Single Grain

Nikka Coffey Grain

Ripe pears/exotic fruit

The Chita

Honey/wood spice

Single Malt

Hakushu Aged 12 Years

Toasted barley/barrel char

Hakushu Distiller's Reserve

Smoked tea/mint

Nikka Miyagikyo

Chocolate/tobacco

Yamazaki Aged 12 Years

Caramel/candied orange

Yamazaki Distiller's Reserve

White peach/vanilla/sweet spice

Blended

Hibiki Blossom Harmony Limited Edition 2022

Oak/floral/honey

Hibiki Harmony

Apricot/sandalwood

Hibiki 21 Years Old

Dark cherry/caramel/oak

Hibiki 30 Years Old

Wood/banana

Ichiro's Malt, Mizunara Wood Reserve

Toasted coconut/sandalwood

Nikka from the Barrel

Vanilla/oak

Nikka Taketsuru, 21 Years Old

Vanilla/spices/dried fruit

Nikka 12 Years Old

Toffee/apple/lightly peated

Suntory Toki

Grapefruit/vanilla

50ml Bottle

20 240

16 192

30 360

16 192

22 264

24 288

20 240

50 600

24 288

200 2400

750 9000

30 360

18 216

75 900

40 480

14 168

All spirits are also available in 25ml measures

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

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

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		50ml
Liqueurs / Digestifs	Disaronno Amaretto	8
	Frangelico	8
	Kahlúa	8
	Limoncello Luxardo	8
	Tia Maria	8
	Sambuca	8
Beers		Bottle
	Asahi Super Dry	7.5
	Kirin Ichiban	7.5
	Peroni	7.5
	Peroni 0.0%	6.5
Soft	Bottled water	
	Nordaq still water	5.75
	Nordaq sparkling water	5.75
	Acqua Panna still water	6.75
	San Pellegrino sparkling water	6.75
	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	
	Fever-Tree	5.5
	Lemonade	
	Tonic	
	Naturally light tonic	
	Soda	
	Ginger ale	
Coffee	Ginger beer	
	Mediterranean tonic	
	Coke	
	Diet Coke	
	Coke Zero	
	Filter coffee (0 kcal)	6
	Latte (100 kcal)	6
	Decaffeinated (0 kcal)	6
Loose leaf tea	Macchiato (19 kcal)	6
	Espresso (0 kcal)	6
	Mocha (105 kcal)	6
	Cappuccino (94 kcal)	6
	Double espresso (0 kcal)	6.75
	Matcha latte (81 kcal)	7
	Rococo chocolate (108 kcal)	7
	(Award-winning organic drinking chocolate with a creamy finish)	
	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.