

POP UP MENU

How to order Main Plates
2 people → 5-7 plates
3 people → 7-9 plates
4 people → 9-12 plates



Some dishes aren't just food,
they're the taste of a place.
Let Linny take you on an Asian
food trip.

PICKY BITS WHILE YOU WAIT

CRISPY NORI FRIES £3

SICHUAN SPICED PEANUTS £3

PRAWN CRACKERS £3

CRAB STICK FRIES £3

DISHES

DUMPLINGS (GYOZA) OF THE DAY ×5 | £8.50

Dumplings are at the heart of family tables across Northern China — food for sharing, celebration and togetherness in the making and the eating. I learned the art from my mother, Wang Hong, and grandmother, Gui Qin, and today carries that tradition forward, folding each dumpling by hand and letting the filling change with the seasons.

Ask about today's fillings

GUA BAO — SLOW-BRAISED PORK BELLY BUN ×2 | £11

This wonderful dish is from SouthEast China and Taiwan. I fell in love with the handmade Bao Wrapped Slow-braised pork belly, pickled veggie, crunchy peanuts and handful of coriander combination in one bite. Sadly, visiting Taiwan is complicated for me but this wonderful dish was made for me by my lovely friend Xuan Zhi from Taiwan.

VG Option: Tofu £9

GRILLED CHICKEN SKEWERS WITH DOUBLE SAUCE ×3 | £9.50

This dish fuses succulent chicken skewers with Mei's Malaysian Satay Sauce / crunchy, rich, deeply savory, and aromatic peanut sauce featuring a perfect balance of sweet, smoky flavours served with a Thai mango sauce which is vibrant and multi-dimensional balancing sweet, sour, salty, and spicy.

VG Option: Tofu £7.50

GRILLED PORK RIB WITH CARAMELIZED PINEAPPLE ×3 | £11

This fusion dish takes slow cooked pork rib glazed with our own sticky KOREAN BBQ sauce then serving it on a tropical sauce with pan glazed Pineapple and chopped roast peanuts adds a distinctly South Asian twist.

CRISPY KOREAN CHILLI CHICKEN | £9.50 🌶️🌶️🌶️

Visiting bustling Busan, South Korea you just have to go to Bupyeong Kkangtong Market where I discovered this dish. Crispy fried chicken, glazed with sweet and spicy gochujang sauce, serve with radish pickles, thin sliced spring onions and black sesame.

VG Option: Tofu £7.50

CHAOZHOU-STYLE SHA CHA BEEF WRAP × 3 | £11 🌶️

My friend Tai Xuan treated me to this dish in Chaozhou, Guangdong. This is a creative fusion dish of tender umami-rich Sha Cha Beef (a classic in Chaoshan cuisine), Sha Cha Mayo, basil, sticky rice all wrapped up in a Chun Bing (Chinese Pancake).

LARGE TOM YUM PRAWN × 5 | £11 🌶️ GF

Now for a taste of Thailand, an elegant Prawn dish – gently cooked large Prawn, Water Chestnut and Grapefruit Salsa on a spiced Tom Yum sauce.

MENGLIAN AVOCADO SALMON | £12 GF

This is more of an Evolution than a Fusion dish. Menglian has come to be known as "China's Avocado Capital." So, with this recently introduced ingredient everything is better with avocado in Menglian! This dish is the pick of the crop serving you a perfectly cooked juicy salmon on top smooth avocado and roasted garlic puree with a crunchy apple and grapefruit salsa.

VG Option: Tofu £ 9

CRISPY VEGETABLE SPRING ROLLS × 3 | £7.50 VG

Mei's signature spring rolls, mixed fresh vegetables wrapped in thin pastry, fried until golden and delightfully crisp. Serve with a trio of dipping sauces.

AUBERGINE FRIES IN YU-XIANG SAUCE | £7 VG

Classic Yu Xiang is a classic sweet, sour, spicy, savoury flavour that is distinct to the beautiful province of Sichuan. Yu Xiang is fragrant with garlic, ginger and chilli and was originally developed to make bland river fish tasty. Aubergine Yu Xiang sauce is a taste and texture sensation, crispy outside and creamy inside so so moreish.

SU WAN ZI - TIANJIN-STYLE CARROT FRITTERS IN KATSU SAUCE | £7 VG

I vividly remember my grandmother making this at home when I was young. Shredded carrot mixed with herbs & aromatic spices, fried until golden. This is a creative dish combines crispy Su Wan Zi perfectly with Japanese Katsu sauce.

YAKI-TOMOROKOSHI CORN RIB | £7 VG.GF

This dish comes to you straight from the autumn Street Festivals (Matsuri) of Japan. It is a famous specialty along the streets and parks of Sapporo in Hokkaido. Charred corn ribs tossed in a glossy, brown sugar butter and Gluten free soy, mirin sauce glaze. Topped with toasted sesame seeds for a lovely nutty finish.

EXTRAS

HOMEMADE VEGGIE PICKLES £3

YUZU CUCUMBER PICKLES £3

WARM CIABATTA WITH MISO BUTTER £5

CABBAGE SALAD WITH SESAME SAUCE £4

DESSERTS

MATCHA TIRAMISU, IRISH CREAM LIQUEUR, VANILLA ICE CREAM | £8.5

POACHED PEAR, OSMANTHUS JELLY, SICHUAN PEPPER CREAM, RUM | £8.5

PANCAKE, PINEAPPLE GELATO, SALTED EGG YOLK & BISCUIT CRUMBLE| £8.5

MANGO SORBET, COCONUT MILK SAGO JELLY, GRAPEFRUIT, CASHEW | £8.5