

THE MAYFLOWER

五月花

DESSERTS

CHOCOLATE CRAQUANT 8
Chocolate mousse, praline

MANGO AND COCONUT 8.5
Coconut, mango mousse, orange

MILE CREPE SLICE 8.5
ask your server for the favour of the day!

OOLONG TEA

FRESH MINT TEA

BREAKFAST TEA

4

ESSENSIA, ORANGE MUSCAT

100ml 12.5
375ml 38

Please let your server know of any allergens
or dietary requirements

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STARTERS

Crisoy Seaweed 4
Spicy Edamane 5.5
Prawn Crackers 4

DIM SUM

Vegetarian Steamed Gyoza 8
Chicken Steamed Gyoza 8

SUI MAI

Fish 8
Beef 8

Vegetable Spring Roll 8
Aromatic Duck Spring Roll 9

PLATTER

13.5 per person

Vegetable Spring Roll
Crispy Seaweed
Satay Chicken
Bang Bang Mushroom
Beef Sui Mai

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- SALT AND PEPPER SQUID 8
sweet chilli, soy
- CHILLI PRAWNS 10.5
red chilli, spring onion
- CHICKEN SATAY 8
peanut
- CHILLI CHICKEN 8
red chilli, bell pepper
- BANG BANG MUSHROOM 7.5
chilli, spring onion
- HOT & SOUR SOUP 8
shitake mushrooms, bamboo shoots
- DUCK SALAD 9
peanuts, garlic, hoisin
- AROMATIC DUCK 1/4 14
pancakes, hoisin sauce, spring onion

SIDES £6 each

- Egg plant
Egg fried rice
Steamed rice
Tenderstem broccoli
Pok Choi

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MAINS

- SINGAPORE VERMICELLI NOODLES 16
minced lamb, beansprouts
- SHAOXING KUNG PAO LAMB 18
cashew nuts, dry red chilli, celery
- SPICY SZECHUAN PRAWNS 18
snowpeas, red chilli, celery, capsicum
- SHANGHAI BLACKENED COD 16
tenderstem, ginger
- SWEET & SOUR CHICKEN 16
pineapple
- SWEET & CRISPY BEEF 18.5
snowpeas, carrot
- PORK RIBS 14
barbecue sauce, peanuts, sesame
- SHAOXING KUNG PAO CHICKEN 16
cashew nuts, dry red chilli, celery
- “SPECIAL” NOODLES 19
chicken, beef and prawns
- TOFU HOISIN SAUCE 14
mushrooms, baby corn, celery
- VEGETABLE NOODLES 14
mushrooms, baby corn, celery
- LAKSA 13.5
coconut milk, egg, chicken curry, noodles