



Food

Our Food

“A truly fine meal is enjoyed
not once but three times,
- in anticipation, in consumption
and in remembrance.”

Kai Mayfair opened in 1993 with the aim to reveal the diversity of Chinese food in a pleasing & comfortable environment where service is attentive, warm but never pompous or judgemental.

If you haven't been here before, consider this.... Sitting in an unfamiliar Chinese restaurant, have you already chosen the old Chinese classics before opening these pages? Dishes like Crispy Duck, Spare Ribs may have crossed your mind? Yes, we do have some of these comfort recipes and yes, we do take a great deal of care preparing them.

At Kai, you can have much more than alternative versions of dishes you will already find in other Chinese restaurants. Our menu is almost entirely, a compilation of specialties unique to us and the recipes are never softened or diluted, remaining true to their Oriental origins.

Allow us therefore, to offer to you, new experiences in Chinese food by ordering something unfamiliar. After all, a meal with no surprises is a culinary experience lost and a potentially memorable dining occasion wasted.



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EXECUTIVE HEAD CHEF: ALEX CHOW
HEAD PASTRY CHEF: SZYMON GRZANKA
FRONT OF HOUSE MANAGERS: THERESA WONG & WYNN TABERNACLE

D E S S E R T S

It might seem odd that you are seeing desserts at the start of the menu - particularly in a Chinese restaurant where desserts are often seen as an after-thought. However, at Kai, we view desserts as an absolutely integral part of our meal experience and we hope to persuade you to leave enough space for dessert by presenting the dessert menu before you consider your food. The Oriental tradition of fresh fruit at the end of a Chinese meal is celebrated in many of our desserts which aim to end the meal with the refreshing lightness of fresh fruit while incorporating dessert elements which are only a tiny-bit sinful. In others, we endeavour to include ingredients which have played a significant role in the very fragrant and tropical recipes of South East Asian Chinese desserts.

6 textures of Chocolate and Peanuts

biscuity peanut daquoise,
creamy mascarpone & peanut mousse,
cold milk chocolate parfait with chocolate pearls,
salted peanut caramel,
crunchy sesame & cashew candy,
Bill Mitchell's popping chocolate candy

'Peranakan' mango cake

Fresh mango cubes, gula Melaka & coconut 'milkshake' / ice cream
- inspired by the flavours of the Peranakan Chinese community of south-west Malaysia.

Amedei Chocolate Fondant with Pistachio

Iranian green pistachio ice cream rolled in pistachio crumbs, cocoa nibs.

IN CELEBRATION OF FRUIT

The Oriental tradition of fresh fruit at the end of a Chinese meal is celebrated in the desserts below which aim to end the meal with the refreshing lightness of fresh fruit while incorporating dessert elements which are only a tiny-bit sinful.

Coconut & Lychees

Caramelised crispy puffed rice, lychee agar-agar & fruit,
coconut sorbet & crème patissière

Mango, Dragonfruit, Coconut, Sago

Mango mousse, dragonfruit agar, coconut jelly, sago crisp, rice sorbet

Almond curd with fresh fruit

Almond panna cotta, lychee, strawberry, baby kiwi and dragon fruit in a light syrup

(All Desserts £11)

S T A R T E R S

APPETISERS

Seared Diver Scallop Spicy XO Sauce, lotus root crisp, stir-fried vegetables	12 / person
Smoked Goose	24
Wasabi prawns Mild wasabi mayonnaise, mango & basil seeds	17
Lightly seared sirloin Soy vinaigrette, shallot oil & chopped coriander	16
Soft-Shelled Crab Garlic, chilli & shallots spiced batter; peppercorns, green mango	14
Translucent 'Shanghai' noodle sheets Sliced chicken, chopped coriander, soy & sesame vinaigrette	13
'Little Shanghai' Spare ribs Sweet, sour and savoury flavours from a sauce of dark soy, chinkiang vinegar. Garnish of roasted almonds, cress, dried cranberries, passion fruit, cashews..	16
'A Nest of Imperial Jewels' Chopped prawns, mustard greens, butterhead lettuce wraps.	13
Braised Abalone, Black Truffles, Broccolini, Jus Reduction. (available with Bai-Ling Mushrooms instead of Abalone without Black Truffles - £21)	85 (Whole) 45 (Half)
Steamed Egg Chawan Mushi	10 / person
Duke of Berkshire Pork Honey Roasted 'Char-siew' served with steamed pancakes, pickled cucumber.	21
Pan-fried foie gras Caramelised cashews, white pepper, spring onions, grapes, passion fruit dressing.	18

SOUPS

Hot & Sour Soup	13
We are particularly proud of our Hot & Sour soup recipe which has the added luxury of fresh scallops and king prawns. Please let us know if you have tasted a better version elsewhere.	
Enoki Mushroom, Rich Chicken Broth	14
Tan-Jia's Broth	18
Duck & carrot soup, lobster oil, lobster, spinach.	
Chilean Sea Bass & Spicy Miso	14
The wonderfully luscious Chilean sea bass in a light 'miso-type' broad bean broth with an added Szechuan spiciness - just enough create a tingle in your taste buds.	
Abalone Soup	55
With Beansprouts, parma ham, corn fed superior soup stock,	

MAIN COURSES

SEAFOOD

Tiger Prawns, Crisp Curry Leaves	24
Dressing of lemon, chilli, Indian and Chinese flavours experienced during the great journey along the spice route.	
Stuffed Aubergines	20
Aubergines stuffed with finely chopped prawns, savoury black bean sauce.	
'Chang Sah' Prawns	22
Mandarin peel, yellow bean, soy, chilli, shallots, garlic & coriander.	
Roasted Chilean Seabass	34
Caramelised marinade of full-bodied Chinkiang black vinegar syrup, mustard, soy, Chickpeas, shallots & ginger.	
Whole Dover Sole 'Goujons'	53
In light batter with fragrant 'crumbs' and sauce from curry leaf & chili	
Whole Sea bass Ginger & Spring Onions	53
Fish, steamed with ginger & spring onions is the benchmark for preparing fish in Chinese cooking. Due to the inherent lightness in steaming, nothing can be hidden in terms of the quality of fish and timing is everything. The sauce is a mix of soya sauce and shallot infused oil. It is not unusual in a Chinese dinner at dedicated seafood restaurants in the East to have 5 or 6 fish dishes all cooked in the almost the same way but simply changing the type of seafood.	
Steamed Lobster with Garlic	53
Served with a combination of minced & crispy garlic, chopped Chinese parsley with infused oils & soya sauce.	

MEATS

5 Hour Oriental Spiced Pork Belly	16
Ginger, rice wine, cinnamon & soy	
Iberico Pork Loin	24
Crisp bean & shrimp crumble, washington apple compote, granny smith jelly, apple blossom	
Soy & Honey Marinated Roast Lamb	18
Lighty spiced with red chillies, shallots, garlic and coriander, root vegetable 'chip', Malaysian cucumber & carrot 'achar' pickle.	
Lamb with Szechuan Peppercorn	24
Topping of crispy rice vermicelli noodles.	
Scottish Becluech Sirloin	26
Crushed black pepper, garlic flakes and sliced Chinese croissant	
Wagyu Beef	75
Ginger paste and pan-fried spring onions.	

POULTRY

Corn-fed Chicken & Szechuan Spicy Crumble	18
Crumble mix of finely chopped shallots, garlic, soy, chili. Spring onions, sesame, pickled cucumber.	
Grilled marinated corn-fed chicken	18
First poached in chicken stock to tenderise and then chargrilled to flavour. Served with sliced pork 'lap cheong', roasted garlic, bamboo shoots, mustard leaves & shimeji mushrooms.	
Chicken Cashew Nuts	18
Corn-fed chicken, dried chillies, spring onions, cashew nuts, seaweed, dark soya sauce.	
Braised Home-made Tofu with Minced Chicken	28
Chopped chicken, Nameko mushrooms and garlic.	

VEGETABLES

Asparagus	16
Minced Garlic & Bird's Eye Chilli	
Baby Pak Choy	14
Broccolini	14
Chopped garlic, shallot & lightly salted radish	

RICE & NOODLES

Spice-Scented Fried Rice	5.50
- Chilli, - Coriander, - or Ginger & Sesame Oil	
Steamed Rice	3 / person
Poached Lobster Essence Noodles	12
You may have found it curious that we do not have fried noodles on our menu. Traditionally, fried noodles have usually been eaten as an entire meal rather than as a side-dish. Frying the noodles can make it just a bit too oily to act as a support to the more substantial main courses. It tends to take centre-stage, becoming too heavy and competing in flavour with the other dishes. Poaching, on the other hand, is a far lighter method of cooking. Drizzling with a luxurious lobster infused oil then adds flavour without heaviness.	
Egg Noodles with Shallots & Olive Oil	8

C L A S S I C D I S H E S

- Canapes of Prawns on Toast, black & white sesame seeds 11
- Roasted Peking Duck 57
Served with chinese pancakes, cucumber, spring onion.
- Aromatic Crispy Duck 57 (Whole) / 31 (Half)
The most iconic 'Chinese' dish in the UK probably had its origins as a deep-fried adaptation of the more traditional Peking Duck. It may surprise you to hear that it is a British invention not widely available in the Far East. However, its incredible popularity has undoubtedly earned it a place as a genuine, authentic, Chinese classic.
- Lobster Braised with Spring Onions & Ginger 54
Unusually, a recipe which people in the Far East come to London to eat. It is a dish which has evolved over the years in the London Chinese restaurant to become a classic. Served with poached egg noodles.
- Sweet & Sour Pork 16
Undoubtedly the best known 'comfort-food' in a Chinese Menu which varies in style from one Chinese Community to the next. Our version is inspired by the original South East Asian Chinese version.

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

V E G E T A R I A N

APPETISERS

Portobello mushroom Soy vinaigrette, shallot oil & chopped coriander	14
Wasabi Chai King Prawns with a mild wasabi infused mayonnaise alongside little cubes of sweet mango & basil seed. Sounds like a over-complicated mix of flavours? Fortunately, the result is actually simply, delicious and one of our clear customer favourites.	17
'Shanghai' Noodles Translucent glass noodle sheets served, chopped coriander in a soya and sesame oil vinaigrette.	13
'A Nest of Imperial Jewels' Chopped vegetables pan-fried with mustard greens and served on butterhead lettuce wraps.	13
Aromatic Crispy Beancurd For too long have vegetarians been excluded from the experience of enjoying the iconic Crispy Duck. This dish is made with layered paper thin beancurd sheets served with soft pancakes.	25
Hot & Sour Soup Shredded carrot, sugar snaps	13

MAIN COURSES

'Chai' with Black Pepper, Garlic Flakes and Sliced Chinese Croissant	18
'Chai' cooked with 3 Chillies This Hunanese recipe is an extremely spicy one using 3 varieties of chillies.	18
Chang Sah 'Chai' Paper thin layers of crispy tofu, rolled around julienned vegetables and cooked with our homemade sauce of Mandarin peel, yellow bean, soy, chilli, shallots, garlic & coriander.	18
'Chai' with stir-fried vegetables Lotus root, asparagus, mangetouts, baby corn, wolfberries and cashews	18
The Spice Route 'Chai' 'Chai' scented with crisp Curry Leaves served with a dressing of lemon and Chilli. This dish incorporates the Indian and Chinese flavours experienced during the great journey along the spice route	18
Ma-Po' Spicy Aubergines & Home-made Tofu Our interpretation of the Legendary creation of Chef Chen handed down from the 19th. century. A spicy Szechuan dish of home-made beancurd & aubergines.	20
Braised Home-made Tofu Chopped nameko, shitake, enoki & shimeji mushrooms and garlic.	28

VEGETABLES

Asparagus with Minced Garlic & Bird's Eye Chilli	16
Fungi Foursome 4 varieties of organic Oriental mushrooms supplied to us by a small farm on the south coast.	21
Baby Pak Choy	14
Broccolini Chopped garlic, shallot & lightly salted radish	14

RICE & NOODLES

Egg Noodles with Shallots & Olive Oil	8
Spice-Scented Fried Rice Rice scented with spices to add a hint of difference without overwhelming the taste of main dishes. - Chilli, - Coriander, - or Ginger & Sesame Oil	5.50