



Food

OUR PHILOSOPHY OF 'LIBERATED NANYANG COOKING'

*"A strong respect for heritage and craft,
an insatiable appetite for innovation with purpose,
and a clear & distinct personality in every dish."*

Kai has been the home of Nanyang Chinese cooking since 1978, bringing the flavours of the South China seas to London. We hold a great fondness of our Nanyang traditions with flavours recalled from our childhood memories of home cooking & visits to restaurants eating treats which defined specific dishes forever.

However, our exposure to the incredible culinary diversity that exists in London has over the years, encouraged us to reshape our traditions.

We take inspiration from the city which fiercely protects its traditions while welcoming the freedom to express individuality & personality, even to the point of eccentricity.

We find our cause in preserving the culinary joy in our memories while feeling a freedom to explore and evolve - taking what we call a 'liberated' approach to Chinese cooking.

So, while we do have some of the comfort recipes familiar to Chinese restaurant visitors, our true culinary personality can be found in the unfamiliar names.



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D E S S E R T S

Why are desserts at the start of the menu - particularly in a 'Chinese' restaurant where desserts are often seen as an after-thought? Desserts are about childhood and reuniting with the emotions we felt chasing after and finally catching the ice-cream van / motorbike / bicycle / tri-shaw (depending on where & which era you're from). It's about our past, the carefree joy of youth, our traditions and where we are from. We've therefore incorporated ingredients which are significant to the Nanyang region. As you may not be from South East Asia and in recognition of your childhood, we've also made sure that there's lots of chocolate everywhere. We hope therefore to persuade you to leave enough space by presenting the desserts before you consider your food.

'Chocolate Does Grow on Trees'

Valrhona chocolate fondant, sesame macaroon 'caps', hazelnuts, praline ice-cream, chestnut paste.
From a dream one night of a mythical forest where chocolate grows from the ground and where vegetables, fruit and all things healthy grow no larger than the tiniest sprigs.

Pandan Creme Brûlée with Stolen Milo Powder

Caramelised coconut blossom nectar, Malaysian Liberica coffee ice cream,
'Milo' chocolate powder and tuile.

Pandan is South East Asia's vanilla - fragrant, aromatic and used as the principal flavouring in the majority of desserts. The components of this dessert were inspired by the textures, flavours and habits of South East Asian cakes & desserts - Pandan flavours, South East Asian coffee using butter burnt liberica beans and the generous sprinkling of 'Milo' as a topping.

Durian & vanilla soufflé, salted caramel

Durian & vanilla soufflé, durian tuile, salted caramel sauce.
Native to South-East Asia and regarded as the 'King of Fruits', its unique bitter /sweet taste comes for the soft layer surrounding the seeds within a hard, thorny exterior weighing around 2kg.

'Offerings to the Celestial Dragon'

From the tale of an emperor who incurred the wrath of a Dragon which destroyed his family's jewels after he ignored her day of celebration. Offerings of gold, chocolate & flowers had to be made to prevent the destruction of his entire kingdom.

Jivara milk chocolate parfait, peanut & caramel biscuit, gold popping candy,
Valrhona signature blend chocolate & praline sauce, salted caramel popcorn

Coconut, Lychee & Mango by the Beach

From memories of afternoon beach picnics following a swim in the warm South China Sea. Coconut parfait, coated with Araguani chocolate, light coconut & mango sorbets, fresh mango & lychee, lychee and wheatgrass jellies, sago crisp, caramelised rice crispies, lime zest.

£15

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Oprah's Contradiction

Oprah once said, "You can have it all. You just can't have it all at once."
I think we found a way in the form of a sharing dessert combining
the best elements of our desserts into a single dish

£48

PLEASE INFORM US OF ANY ALLERGIES AS DISHES COULD CONTAIN SOME AMOUNT OF COMMON ALLERGENS
AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

S T A R T E R S

APPETISERS

Cold Lai Mien Noodle with Enoki Mushrooms	17
Crispy Enoki mushrooms, chopped coriander, spring onion, garlic, sesame, chilli, soy vinaigrette	
Seared Diver Scallop	17 / person
Spicy XO Sauce, lotus root crisp, stir-fried vegetables	
Wasabi prawns	29
Mild wasabi mayonnaise, mango & basil seeds	
Pork Belly 'Open Bao'	19
Roasted Duke of Berkshire pork belly, 'char-siew' BBQ glaze, crispy Bao.	
Roasted Abalone Mushroom	16
Black bean, pickled chillies, soy dressing	
Lightly seared beef fillet	22
Soy vinaigrette, shallot oil & chopped coriander	
Soft-Shelled Crab	18
Chilli & shallots spiced batter, green mango.	
'Pig in Blankets'	17
Iberico pork, plum and lime dressing, chopped cashew, sliced shallots, Cos lettuce wrap	
'Little Shanghai' Spare ribs	18
Sweet, sour and savoury flavours from a sauce of dark soy, chinkiang vinegar. Garnish of roasted almonds, cress, dried cranberries, passion fruit, cashews..	
'A Nest of Imperial Jewels'	17
Chopped prawns, mustard greens, butterhead lettuce wraps.	
Braised Abalone	Abalone 106 (Whole) 59 (Half)
Broccolini, Jus Reduction, Autumn Truffles.	
Pan-fried foie gras	24
Caramelised cashews, white pepper, spring onions, grapes, passion fruit dressing.	

SOUPS

Hot & Sour Soup	21
We are particularly proud of our Hot & Sour soup recipe which has the added luxury of fresh scallops, king prawns and chicken. Please let us know if you have tasted a better version elsewhere.	
Enoki Mushroom, Rich Chicken Broth	17
Tan-Jia's Broth	22
Duck & carrot soup, lobster oil, lobster, spinach.	
Chilean Sea Bass & Spicy Miso	18
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	63
With Beansprouts, parma ham, corn fed superior soup stock,	

MAIN COURSES

SEAFOOD

Tiger Prawns, Crisp Curry Leaves	31
Dressing of lemon, chilli, Indian and Chinese flavours experienced during the great journey along the spice route.	
Roasted Chilean Seabass	48
Caramelised marinade of full-bodied Chinkiang black vinegar syrup, mustard, soy. Chickpeas, shallots & ginger.	
Steamed Chilean Seabass	48
Sweet lime, chilli and lemongrass sambal - classic flavours of the South Chinese Nanyang region.	
Whole Dover Sole 'Goujons'	66
In light batter with fragrant 'crumbs' and sauce from curry leaf & chili	
Whole Sea bass Ginger & Spring Onions	66
The benchmark for preparing fish in Chinese cooking. An inherent lightness from steaming, with a fragrant, savoury mix of soya sauce and shallot infused oil.	
Lobster & Lobster	35
Our interpretation of the London Chinese restaurant classic - luxurious lobster oil drizzled over poached noodles, shallots & coriander cress and served with lobster cooked in the familiar Cantonese flavours of ginger & spring onions.	
Nanyang Chilli Lobster	47
Lobster, king prawns, scallops & crab-meat. Served with crispy Bao. The 'Nanyang' region describes the regions within the South China Seas where many trading Chinese communities settled utilising the local ingredients and influences to incorporate spicier flavours into the cuisine.	

MEATS

5 Hour Oriental Spiced Pork Belly	21
Ginger, rice wine, cinnamon & soy	
Roast Iberico Pork Loin	32
Crisp bean & shrimp crumble, washington apple compote, granny smith jelly, apple blossom.	
Soy & Honey Marinated Roast Lamb	24
Lighty spiced with red chillies, shallots, garlic and coriander, root vegetable 'chip', Malaysian cucumber & carrot 'achar' pickle.	
Lamb with Szechuan Peppercorn	29
Topping of crispy rice vermicelli noodles.	
Black Pepper Beef (Scottish Fillet or Kagoshima Wagyu)	36 / 128
Crushed black pepper, garlic flakes and sliced Chinese croissant	

JAPANESE WAGYU

Wagyu Beef [150g]	Kagoshima	128
Ginger paste and pan-fried spring onions.		
Thinly Sliced Kagoshima Wagyu [100g]		85
Served with 7-spice salt OR cooked on Himalayan salt with a Soy, Garlic, Coriander and Chilli sauce. Both options served with Kagoshima Rice infused with Wagyu juices.		
Kagoshima Wagyu with Foie Gras 'Gold Ingots' [150g]		168
A5 grade Japanese Wagyu seasoned with 7 spice salt, foie gras wrapped in gold, sesame & ginger paste, Wagyu infused rice, foie gras & shallot sauce		

POULTRY

Spring Chicken & Szechuan Spicy Crumble		25
Crumble mix of finely chopped shallots, garlic, soy, chili, spring onions, sesame, pickled chillies.		
Chicken Cashew Nuts		25
Corn-fed chicken, dried chillies, spring onions, cashew nuts, seaweed, dark soya sauce.		
Braised Home-made Tofu with Minced Chicken		33
Chopped chicken & Shiitake mushrooms.		

VEGETABLES

Taiwanese 'Purple Charm' Aubergines		18
A light purple variety chosen for its lack of bitterness with red & green chillies and black bean sauce.		
Asparagus		19
Minced Garlic & Bird's Eye Chilli		
Baby Pak Choy		17
Broccolini		18
Chopped garlic, shallot & lightly salted radish		

RICE & NOODLES

Sarawakian Street Noodles		17
Flat egg-noodles tossed in the juices & fragrant dripping from roasted Iberico pork. Inspired by a memorable visit to East Malaysia where it is a local favourite.		
Poached Noodles with Lobster Essence		16
Spice-Scented Fried Rice		9.50
Chilli, Coriander OR Ginger & Sesame Oil		
Steamed Rice		4 / person

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

Canapes of Prawns on Toast 16
With black & white sesame seeds

Roasted Peking Duck in 2 Courses 98

COURSE 1:

In addition to the pancakes, cucumber, spring onion & the sweet 'duck sauce', our version is served with a dash of our signature chilli sambal made with red chillies, shallots and yellow bean. Restaurants have their own versions of Peking duck and we wanted to pay homage to chilli oil, a condiment which is a tradition of every table in London's Chinese restaurants.

COURSE 2 (Served with your main course):

Duck stir-fried with the classic combination of oyster sauce, shimeji mushrooms, asparagus and sugar snaps.

Aromatic Crispy Duck 70 (Whole) / 38 (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.

Classic Salt & Pepper Spring Chicken 25

Sweet & Sour Pork 23

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 Nanyang Chinese version.

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

V E G E T A R I A N

APPETISERS

Cold Lai Mien Noodle with Enoki Mushrooms Crispy Enoki mushrooms, chopped coriander, spring onion, garlic, sesame, chilli, soy vinaigrette	17
'Chai' Lettuce Wrap, Plum & Lime dressing Served with chopped cashews, sliced shallots, cos lettuce	17
Portobello Mushroom Soy vinaigrette, shallot oil & chopped coriander	17
Roasted Abalone Mushroom Black bean, pickled chillies, soy dressing	16
Wasabi 'Chai' Beancurd rolls 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.	24
'A Nest of Imperial Jewels' Chopped vegetables pan-fried with mustard greens and served on butterhead lettuce wraps.	16
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.	32
Hot & Sour Soup Shredded carrot, sugar snaps	17

MAIN COURSES

'Chai' with Black Pepper, Garlic Flakes and Sliced Chinese Croissant	25
'Chai' cooked with 3 Chillies This Hunanese recipe is an extremely spicy one using 3 varieties of chillies.	25
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.	25
'Chai' with stir-fried vegetables Lotus root, asparagus, mangetouts, baby corn, wolfberries and cashews	25
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	25
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.	26
Braised Home-made Tofu Chopped nameko, shitake, enoki & shimeji mushrooms.	32

VEGETABLES

Asparagus with Minced Garlic & Bird's Eye Chilli	19
Fungi Foursome 4 varieties of organic Oriental mushrooms supplied to us by a small farm on the south coast.	29
Baby Pak Choy	17
Broccolini Chopped garlic, shallot & lightly salted radish	18

RICE & NOODLES

Egg Noodles with Shallots & Olive Oil	11
Spice-Scented Fried Rice Chilli, Coriander OR Ginger & Sesame Oil. Rice scented with spices to add a hint of difference without overwhelming the taste of main dishes.	9.50