



"A MODERN INTERPRETATION OF PAN ASIAN CUISINE"

FESTIVE CHEF'S SELECTION

Blue Swimmer Crab & Egg Sweetcorn Soup Winter Favorite Classical Chinese Soup	85	Spicy Tuna on Crispy Rice Bluefin Tuna, Chili Sauce	120
Spider Roll Soft Shell Crab, Yuzu Togarashi	95	Short Rib Gyoza Beef Pot Sticker with Sudachi Lime, Ponzu	85

SMALL PLATES

精美前菜

Steamed Edamame (V)	40	ME Shanghai Crispy Calamari	80
Spicy Edamame (V)	40	ME Evgeny's Wagyu Beef Sub	260
ME Yellowtail Carpaccio with Black Truffle	130	Kowloon Shrimp Tempura	220
ME Lobster Corn Shells - 3 Pcs	140	Spicy Chicken Popcorn with Dried Chili	95
Peking Duck Corn Shells - 3 Pcs	85	ME Roast Duck with Foie Gras & Caviar	430
ME Ground Wagyu Beef Corn Shells - 3 Pcs	140	Mixed Steamed Dim Sum Basket	140

DIM SUM LIBRARY

Choose from a variety of 14 enticing dim sum, prepared to your liking, either steamed or fried.

SALADS

风味沙拉

ME Crispy Duck Salad with Pine Nuts & Cress	170	ME Avocado, Salted Cucumber & Roasted Nuts Salad (V)	85
Papaya Salad with Crispy Soft Shell Crab	95	ME King Crab & Apple Salad	150
Aubergine Salad with Tomato & Spring Onion (V)	65		

SOUPS

一品上汤

Hot & Sour Soup with Mushrooms (V)	65	Sweetcorn Soup (V)	50
Chicken & Sweetcorn Soup	65	King Crab & Black Truffle Soup	85

SUSHI, SASHIMI & OSHIZUSHI

寿司, 刺身, 押寿司

Sashimi 5 Kinds - 15 Pcs	250	Kunafa Shrimp Maki	98
Sashimi 3 Kinds - 9 Pcs	195	ME Toro Tataki Ponzu	160
Sushi Nigiri 5 Kinds - 5 Pcs	195	Yellowtail Maki	85
California Caviar Maki	395	Vegetarian Maki (V)	65
Salmon & Avocado Maki	85	Cheesy Wagyu Roll	140
Crispy Crab Maki with Caviar	120 395	Lobster Tempura Maki with Caviar	165 430
A5 Wagyu Nigiri Duo, Caviar & Truffle	185	Spicy Bluefin Tuna Oshizushi 10 Pcs 16 Pcs	160 250

ME CHEF'S SPECIALS

Prices are in QAR

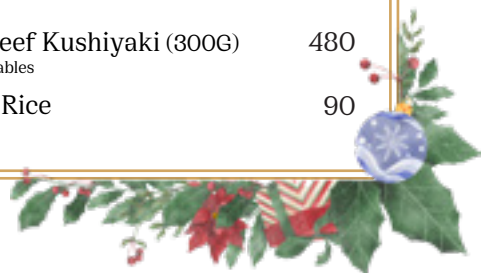
FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about any dietary requirements that you may have. We are able to cater to food intolerances however due to the nature of some of our dried and fermented ingredients we might be unable to cater to certain allergies.



FESTIVE CHEF'S SELECTION

Smoked Wagyu Beef Lightly Smoked Braised Japanese Beef	330	Sumiyaki Wagyu Beef Kushiyaki (300G) Truffle Ponzu, Seasonal Vegetables	480
Japanese Wagyu Beef A5 (200G) Miso Glaze, Charcoal Grilled	680	Black Truffle Fried Rice Fresh Winter Truffle	90



POULTRY

家禽

ME Cantonese Style Roast Duck	385	Sweet & Sour Chicken with Mixed Peppers	130
ME Shredded Duck with Chinese Garlic & XO Sauce	165	Chicken Kung Pao with Cashew Nuts	130
Wok Fried Duck with Truffle Sauce & Mini Baos	245		

MEAT

肉

Szechuan Beef with Mixed Vegetables	185	Japanese Wagyu Beef A5 (200G)	680
ME Beef with Garlic & Black Pepper Sauce	185	ME Sumiyaki Wagyu Beef Kushiyaki (300G)	480
ME Braised Beef Short Rib Shanghai Style	225	ME Mongolian Lamb Chops - 3 Pcs	215
Mapo Tofu & Wagyu Beef Clay Pot	160		

SEAFOOD

海鲜

ME Tiger Prawns in Chili Sauce	220	ME Silver Cod with Yuzu Miso Sauce	215
Sweet & Sour Prawns with Mixed Peppers	180	Salmon Steak with Teriyaki Sauce	160
ME Longevity Seafood Crispy Noodles	245	Seabass (800g)	295
Lobster with Singapore Sauce (Half Whole)	280 560	Grilled - Charcoal Steamed - Cantonese Style	

VEGETABLES

时令蔬菜

Aubergine in Chili Bean Sauce (V)	60	Mapo Tofu in Clay Pot (V)	70
Bok Choy with Ginger & Garlic Sauce (V)	68	Grilled Corn on the Cob (V)	45
ME Tenderstem Broccoli in Oyster Sauce (V)	68	Umami Padron Peppers (V)	75

NOODLES & RICE

亚洲主食

Singapore Noodles with Chicken & Prawns	75	Vegetarian Fried Rice (V)	55
Vegetarian Soy Noodles (V)	70	Prawn Egg Fried Rice	65
Steamed Jasmine Rice (V)	30	Truffle & Mushroom Kamameshi (V)	145
Egg Fried Rice (V)	45	ME Wagyu Beef & Truffle Kamameshi	275

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