







THE MAY FAIR BAR

editions note.

#### TO US, THE IDEA THAT 'TRAVEL BROADENS THEMIND' STEMS FROM AN EXHILARATING JOURNEY OF SENSORY STIMULATION.

By feeling, listening, seeing, smelling and tasting, we learn and grow as individuals, becoming more attuned to our surroundings and more appreciative of other cultures. May Fair Bar by night opens a window to the world with the intention of both delighting and challenging your senses, drawing inspiration from beautiful places, joyous traditions and local delicacies from across the globe. Each of our cocktails has been meticulously crafted using innovative techniques and premium produce, complemented by a food menu of night bites.



Please scan the QIP cole for allorgen and dietary information

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

ARS

A one-way ticket to some of the most striking spots in the world, bursting with the flavours of their unique terroir. Catalopia

FROM SUN-DRENCHED BEACHES TO THE UNDULATING PEAKS OF THE PYRENEES, CATALONIA IS TOO BEAUTIFUL TO REPLICATE - BUT A JOY TO INTERPRET. Inspired by Antoni Gaudi's whimsical and modern imaginations of the landscape, this creation carefully blends the past and the present to create a sophisticated and refreshing cocktail with a nostalgic nod to classic Catalonia.





Hendrick's Original gin La Copa Bianco vermouth White port Stone fruits Citrus Sangria mix

Cote d'Azur

HEAVENLY SCENTED MEADOWS. SUN-KISSED COASTLINES. THE ENDLESS AZURE SEA. Yes, as the indisputable home of joie de vivre, the south of France truly has it all. Bringing its enchanting environment to Mayfair, this sparkling cocktail celebrates the spirit of Provence, combining regional floral expressions and locally produced rosé. Elegance personified.

#### RIVIERA



Whispering Angel Rosé Provence flowers Juice of Cabernet Sauvignon Evangelista Ratafia St Germain Bubbles

T



Son Doong Carle

IN 1990, A LOCAL RESIDENT INADVERTENTLY DISCOVERED THE WORLD'S LARGEST CAVE. An otherworldly landscape with underground rivers, microclimates and ecosystems that have existed beneath us for 3 million years. Addressing the interplay of old and new, we've put our own spin on Vietnamese egg coffee by incorporating traditional ingredients and taking visual cues and grassy notes from the cave's moss-capped rock formations.

## 1990



Eminente Claro 3-year rum Sampan Rhum Ginger Lemongrass Coffee Vietnamese zabaione

French Quarter

THE FRENCH QUARTER EMBODIES THE VIVACITY OF NEW ORLEANS, AKA NOLA, IN EVERY WAY. From street parties and dazzling parades to cigar-chomping jazz virtuosos playing in dimly lit clubs - our interpretation of the local Vieux Carré cocktail sings with the warmth of NOLA culture, combining oak barrel rye, cognac and spices for a deep, smoky complexity.

## NOLA



WhistlePig Rye 10-year whisky Cajun Hennessy VS cognac Karminia Rosso Vermouth di Torino Maraschino cherry Spices & herbs

Anafto Coast

#### A JOURNEY FROM POSITANO'S PASTEL HUES TO AMALFI'S HISTORIC CHARM.

The Amalfi Coast enchants with its narrow streets, terraced vineyards, and the scent of lemon groves. Our creation pays tribute to this stunning coastline by blending iconic Campanian flavours – tomato, mozzarella, lemon, and basil – capturing its freshness and vibrancy in every sip.

### CIAO



Altamura vodka infused with Amalfi lemon peel Acqua di Cedro Lemon granita Basil Tomato Mozzarella Acqua Bianca



Diriyan,

DISCOVER DIRIYAH, THE BIRTHPLACE OF THE SAUDI STATE. Diriyah is a UNESCO World Heritage site known for its mud-brick architecture, restored At-Turaif District, and vibrant souks. Offering a glimpse into Saudi Arabia's rich history, we have crafted a non-alcoholic cocktail bursting with the flavours of its local markets, blending sweet dates, raisins, tart hibiscus tea, and Jallab syrup.





This codtail is non-alcoholic

Lyre's Dark Cane Spirit Medjool & Basra dates Raisins Hibiscus Mint

TRATIONS

Rituals, customs and cultural celebrations from around the world – distilled into a glass.



A CELEBRATION OF LOVE, SPRING, AND NEW LIFE. On the last full moon in the lunar month of Phalguna, people gather to throw fistfuls of coloured powder into the air, creating a magical, kaleidoscopic scene. Inspired by Holi's vibrant colours and drinks, this fruity highball blends the prized Alphonso mango with vodka and signature spices, capturing the festival's joyous spirit.

### EXUBERANCE 20



Desi Daru Mango vodka Spices Jaggery Fresh Alphonso mango

appalocia

PICTURE THIS: HUNDREDS OF COLOURFUL HOT AIR BALLOONS DOT THE DAWN SKY TO A SURREAL BACKDROP OF FAIRY CHIMNEYS, CAVE DWELLINGS, AND SPRAWLING VALLEYS. This is not a figment of Dr Seuss' imagination, but a spectacular hot air balloon festival in Cappadocia. Our Manhattan-style drink uses local Turkish spirits and dried fruit, as well as an exploding bubble to mimic the floating balloons.

#### **SPHERE** 20



Equiano Orginal rum Raki Mayfair vermouth blend Apricot Quince Edible vapour bubble



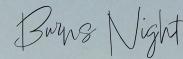


THE STREETS OF OAXACA COME ALIVE FOR DÍA DE LOS MUERTOS. Day of the Dead is a joyful yet poignant festival of parades, traditional music and dance that underscores the Mexican belief in the continuity of life and the enduring presence of the dead. Our expression plays on this contrast - but with flavour. Think tropical sweetness of a passionfruit martini with the bold zest of a spicy margarita.

# MUERTO



Siete Misterios mezcal Passion fruit Tonka Amaro del Capo Tajin Red & yellow peppers



CELEBRATING THE LIFE AND LEGACY OF ROBERT BURNS. Every year in January, people in Scotland and beyond come together to toast their favourite wordsmith with whisky, haggis, and lively cèilidh dancing. A perfect post-dinner tipple, this twist on a Bobby Burns cocktail introduces new heights of refinement and a poem so exquisite you can eat it.

# LOMOND



Macallan 12-year whisky Bladnoch Vinaya whisky White pepper Lemon peel Mead Edible poetry

TRADITIONS



HELD ANNUALLY FROM JANUARY TO FEBRUARY, THE HARBIN ICE FESTIVAL IS ONE OF THE WORLD'S LARGEST AND MOST SPECTACULAR ICE AND SNOW FESTIVALS.

A true winter wonderland, Harbin transforms into a fairytale city where pearlescent glass and ice create a spectacular interplay of reflections and illuminations, which serves as the inspiration behind our non-alcoholic, bubble tea concoction.

## **IRIDESCENCE**

(89 kcal)



This codtail is non-alcoholic

Everleaf Marine Sparkling Jasmine tea Lychee tea Yuzu caviar Glitter DELICACIES

Delivacies

Celebrating the unique provenance of local delicacies, fragrant flora and exceptional produce.

THESE GEMS OF NORTHERN GREECE GROW IN RICH SOIL AND BASK IN ABUNDANT SUNSHINE TO ACHIEVE THEIR MILD, BUTTERY FLAVOUR. We have incorporated their distinctive tasting notes in a sophisticated twist on the classic martini, transforming olives through spherification to add a unique texture and burst of flavour. Subtle notes of vanilla harmonise beautifully with the rich, earthy undertones.

## OLIVE



Four Pillars gin Olive leaf Vanilla Mastiha Molecular olive

Sale yogo (

LAUDED FOR ITS DISTINCT FLAVOUR PROFILES, HYŌGO SAKE RANGES FROM CRISP AND REFRESHING TO DEEP AND COMPLEX.

This remarkable diversity is a gift from the region's pristine natural resources – pure, crystal-clear water flowing from the Rokko Mountains and the finest Yamada Nishiki rice. Our Japanese highball is made from the byproducts of the sake-making process, resulting in a subtly sweet flavour with umami depth and a smooth, milky texture.







Haku vodka Amazake Heavensake Ginjo sake Jasmine Peach

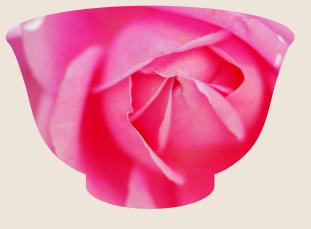
Damas - Roses

#### A SEA OF HOT PINK EMERGES FROM THE DARKNESS OF THE ATLAS MOUNTAINS.

Here, the prized Rosa Damascena, or Damask rose, grows in bountiful beauty. Revered for its intoxicating perfume, the Damask rose is distilled into rose water that commands a price of £10,000 per litre. Our tribute is a take on the classic Champagne martini, infused with elegant floral tinctures.

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## ROSA 22



Belvedere vodka infused with rose Lanique Pomegranate molasses Moroccan tea Moët Rosé Moroccan bitters

MONDAY TO WEDNESDAY 10:30pm 4pm -

THURSDAY TO SATURDAY

4pm - 11pm

Svez 1 GYM

Flavours and aromas from the world's street markets and stalls, reimagined with Mayfair flair.

#### TAKE A TOUR

#### Bites from around the world

Korean Fried Chicken Lollipops with creamy blue cheese sauce (870 kcal)	16
Crispy Coconut Shrimps with Malabar dipping sauce (435 kcal)	14
Calamari with Gorgonzola Dolce mayonnaise (701 kcal)	16
Raclette Cheese Waffles with maple and bacon dust (321 kcal)	12
King Oyster Mushroom Skewers with green anticucho (145 kcal)	12
Crispy Chunky Chips with malt vinegar and Maldon	-

#### ON A ROLL

salt infusion (645 kcal)

Addictive lites in oven-baked rolls

18

12

18

14

Lobster Brioche
Toasted brioche with grilled lobster
and chilli lemon mayonnaise (217 kcal)
Philly Cheese Steak Brioche
with onions, mushrooms and
melting cheese (300 kcal)
Wagyu Sando
Warm toasted sando with thinly
sliced Wagyu bresaola and lemon
mascarpone (133 kcal)
Keema Doughnuts
Iranian minced lamb with crispy

Iranian minced lamb with crispy masala potatoes (446 kcal)

#### HOME COMFORTS

American style sliders in lite-size form

Shawarma 14 Marinated chicken, chilli-spiced chips, garlic mayonnaise and chilli sauce (326 kcal)

Beef Fillet 24 with crispy melting Gorgonzola cheese and habanero mayonnaise (581 kcal)

Crispy Falafel 12 with cayenne pepper mayonnaise (335 kcal)

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