



At Wynn Mayfair, we take pride in handcrafting all of our dishes in-house, ensuring the finest quality and attention to detail. Our culinary team is dedicated to utilizing the best local and international products, creating a dining experience that is both exceptional and memorable. Each dish is a testament to our commitment to excellence, blending the freshest ingredients with innovative techniques to delight your palate.

Join us for a culinary journey that celebrates the art of fine dining.

CAVIAR

At Wynn, our caviar from Kaviari stands out as a leader in ethical caviar production. Kaviari is dedicated to maintaining traditional caviar methods while prioritizing sustainability, traceability, and transparency. Their fish are born and raised on French farms, guaranteeing an exclusive French origin and exceptional quality in every tin.

OSCIETRA CAVIAR
30 G - £250

BAERI ROYAL CAVIAR
30 G - £160

BELUGA CAVIAR
30 G - £370

Served with Blini, Isigny Sainte Mere Crème Fraiche, Chive

BREAD – Artisanal Breadbasket & Bordier Butter

COLD MEZZE £35 / £9 individual
Hummus, Moutabel, Labneh,
Vine Leaves Stuffed with Rice

HOT MEZZE £35 / £9 individual
Lamb Sambousek, Spinach Fatayer,
Cheese Rekakat, Lamb Kibbeh, Falafel

STARTERS & SOUPS

BURRATA DI BUFALA £24
Heritage Tomatoes, Basil, Sour Dough Crisp,
Omed Jerez Sherry Vinegar Dressing,
Arbequina Extra Virgin Olive Oil

FOIE GRAS £29
Pan seared Foie Gras, Apple & Mustard Seed
Chutney, Brioche, Cress Salad

QUINOA TABBOULEH £19
Honey Roasted Pumpkin, Kale,
Pomegranate & Sunflower Seed

GAMBERO ROSSO £29
Poached Mediterranean Prawns, Avocado and
Tomato Salsa, Organic Green Leaves, Basil Vinegar

CAESAR SALAD £22
Baby Gems Lettuce, Poached Quail Eggs,
Anchovies, Black Truffle, Duck Bacon,
Parmigiano-Reggiano, Caesar Dressing

Add a protein:
Cornish Red Chicken Fillet £12
Chapel & Swan Beetroot Cured Salmon £12
Poached Mediterranean Prawns £15

SPICED LENTIL SOUP £12
Yellow Lentil & Cumin, Bell Pepper Hummus,
Falafel, Arabic Bread Croutons

CARAMELIZED HEIRLOOM TOMATO SOUP £12
Heirloom Cherry, Basil & Extra Virgin Olive Oil

PASTAS

All of our pasta dishes are elegantly served as starter to intermediate portions.

LINGUINE £45
House Made Linguine, Cornish Lobster, Semi Dried
Heirloom Cherry Tomatoes, Basil & Vanilla Infused
Lobster Bisque

ORECCHIETTE £27
Wild Morels & Green Asparagus, Shaved Black
Truffle, Arugula Leaves, 24 Months Parmigiano
Reggiano Sauce

FROM THE GRILL

Westholme Wagyu Beef Ribeye	250gm - £75	Lumina Cutlets of Lamb	350gm £48
Stockyard Australian Black Angus Beef Tenderloin	220gm £62	Loch Duart Salmon Fillet	180gm £35
Cornish Red Chicken Breast	200gm £36	Cornish Lobster	450gm £78
		Chilean Seabass	200gm £55

Sauces: Fermented Kampot Pepper Sauce, Creamy Wild Mushroom Jus, Herb & Truffle Butter, Lemon Beurre Blanc, Natural Jus

SIDES DISHES

Mushroom Fricassée £12	Baby Heirloom Vegetables £10	Pierre Koffman Fries £10
Mix Leaves Salad £10	Steamed Asparagus £12	Truffle Potato Puree £10
Olives, Pickled Red Onion	Shaved Almond, Maldon Salt	

ASIAN SPECIALITIES

CHILEAN SEABASS £55
Chilean Seabass, Steamed Soy Ginger & Shallot

SWEET & SOUR DUCK BREAST £38
Barbary Duck Breast, Orange Miso Glaze, Braised Endive

WAGYU BLACK PEPPER BEEF £45
Wok Fried Westholme Wagyu Beef, Black Pepper Sauce

BUTTER CHICKEN £26
Marinated Corn-Fed Chicken Thigh, Rich Tomato Gravy with Steamed Rice

ARABIC MIXED GRILL £55
Grain Fed Australian Lamb Kebab, Kofta Kebab, Shish Taouk, Lamb Chop, Mixed Pickles, Oriental Rice, Harra Sauce, Arabic Bread

KADHAI PANEER £20
Indian Cottage Cheese, Tomato Masala Gravy, Capsicum, Steamed Rice

CHICKEN BIRYANI £24
LAMB BIRYANI £24
SHRIMP BIRYANI £24
Cucumber Raita, Fragrant Biryani Rice

SANDWICHES

All of our sandwiches come with a choice of Koffman fries or a green salad.

CROQUE MONSIEUR £27
Smoked Turkey Breast, White Loaf with Black Truffle Artisan Butter, 24 Month Matured Comte Cheese

CHEESEBURGER £40
Wagyu Beef Patty, Emmental Cheese, Brioche Bun, Butter Lettuce, Beef Tomato, Tomato Marmalade

CLUB SANDWICH £30
Corn-fed Chicken Breast, Salted Beef, Tomato Marmalade, Egg Mimosa, Emmental, Toasted White Loaf, Whole Grain Mustard Mayonnaise

DESSERTS

DAILY PASTRY £17
Indulge in our delightful selection of desserts, freshly prepared by our talented pastry chefs

FROMAGE £25
Selection of British Farmhouse Cheeses, Served with Membrillo Quince & Muscatel

SEASONAL FRUIT PLATTER £18

HOMEMADE ICE CREAM Scoop £6
Madagascan Vanilla, Chocolate, Pistachio

HOMEMADE SORBETS Scoop £6
Lemon, Strawberry, Passion Fruit