

Caviar

At Wynn, we champion N25 caviar, a leader in modern, sustainable production, combining traditional methods with a commitment to sustainability, traceability, and quality. Their Kaluga sturgeon are raised on carefully managed farms in China's Zhejiang province, with full traceability that follows every tin from farm to table for exceptional quality and provenance.

Oscietra D, E, F, G, SU	30g 195	50g 325
Kaluga D, E, F, G, SU	30g 235	50g 390

Served with classic condiments

Starters

FROM THE TANDOOR

king tiger prawns Cr, D, SU kachumber, mint chutney	24
chicken tikka D, SU kachumber, mint chutney	17

ARABIC LENTIL SOUP D, G, Cr	12
laban, coriander, crispy pita	

DIM SUM SELECTION (3 PC) Cr, E, G, SE, SO, SU	16
siu mai, har gow, chai kuih, condiments	

RAVIOLO A, D, E, G, SU, V	24
wild mushrooms, ricotta, cep puree, truffle	

LOBSTER COCKTAIL Cr, E, MU, SU	34
gem lettuce, avocado, marie rose sauce	
add 10g N25 Oscietra	40

STEAMED SCALLOP G, MO, SO, SE	22
garlic glazed noodles, spring onion, chili	

SCOTTISH SMOKED SALMON D, F, SU	23
crème fraiche, preserved lemon, pickles	

FOIE GRAS TERRINE A, D, E, G, SU	24
peach chutney, toasted brioche	

ARABIC MEZZE	each 9
hummus G, SE – labneh D, G – moutabel G, SE served with warm pita	
lamb kibbeh D, E, G – falafel G, SE – cheese rakakat D, G served with tahini sauce	

Salads

CAESAR SALAD D, E, F, G, MU, SU	22
gem lettuce, Caesar dressing, Parmesan, croutons, truffle	
add grilled chicken	7

FATTOUSH SALAD G, SU, VG	18
baby gem, heritage tomato, cucumber, radish, pomegranate, crispy pita, sumac dressing	

BURRATA D, N, V, SU	24
rocket pesto, Isle of Wight tomatoes, Taggiasca olives	

WYNN MAYFAIR SALAD MU, SU, VG	18
oak leaves, mustard frills, bitter leaves, lemon dressing	

From the Grill

served with your choice of sauce

FILLET 8oz	85	LAMB CHOPS	48
RIB EYE 14oz	90	WHOLE LOBSTER Cr	78
SIRLOIN 20oz	125	CATCH OF THE DAY F	MP

Béarnaise Sauce D, E, SU, A · Bordelaise Sauce A, C, SU
Chimichurri SU · Peppercorn Sauce A, D, SU

Sides

KOFFMANNS FRENCH FRIES VG, G 12

POMMES PUREE D, V	12	FRIED RICE E, SO, V	12
GREEN SALAD SU, VG	12	SEASONAL VEGGIES D, V	12



Specialty Dishes

ARABIC MIXED GRILL G, SU	60
lamb chops, beef kebab, chicken shish taouk, lamb shish served with pita bread, harissa, toum & Arabic pickles	
SUMAC MARINATED BABY CHICKEN D, G	26
charred pita, french fries, smoked harissa, garlic toum	
STIR-FRY BLACK PEPPER BEEF SE, SO	45
wok-charred peppers, spring onion, cracked black pepper, steamed jasmine rice	
LOBSTER NOODLES C, Cr, E, G, SE	85
whole lobster, egg noodles, bird's eye chilli, spring onion, coriander	
STEAMED CHILEAN BASS F, SE, SO	55
shallot, soy, ginger, bok choy	
SWEET AND SOUR CHICKEN G, SU	26
red pepper, pineapple, green onion	
BUTTER CHICKEN D, G, N	30
tomato & cashew makhani, basmati rice, butter naan, raita	
BIRYANI Cr, D, G	34
slow-cooked lamb, chicken or tiger prawn, basmati rice, raita	
VADOUVAN ROASTED CAULIFLOWER MU, N, SE, VG	24
cashew hummus, apple	

Please advise your server if you have any special dietary requirements or allergens.

A - Alcohol C - Celery Cr - Crustacean D - Dairy E - Eggs F - Fish G - Gluten (wheat, rye, barley, oats, spelt) L - Lupin MU - Mustard
N - Nuts R - Raw SE - Sesame SO - Soybeans SU - Sulphur Dioxide / Sulphites V - Vegetarian VG - Vegan

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.

Prices shown in £. A discretionary service charge of 15% will be added to your final bill.



Desserts

CHOCOLATE CRÉMEUX D, E, G, N, SO, V
pistachio crumble, raspberries, raspberry sorbet
18

TIRAMISU A, D, E, G, V
mascarpone, coffee, amoretto
18

BEIGNETS A, D, E, G, SU, V
anglaise, cherry sauce, add chocolate sauce
18

CHEESE PLATTER D, G, SU
chef's selections of cheeses, peach chutney and crackers
27

FRESH FRUIT VG
selections of seasonal fruits
18

Please advise your server if you have any special dietary requirements or allergens.

A - Alcohol C - Celery Cr - Crustacean D - Dairy E - Eggs F - Fish G - Gluten (wheat, rye, barley, oats, spelt) L - Lupin MU - Mustard
N - Nuts R - Raw SE - Sesame SO - Soybeans SU - Sulphur Dioxide / Sulphites V - Vegetarian VG - Vegan

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.

Prices shown in £. A discretionary service charge of 15% will be added to your final bill.



WYNN MAYFAIR BURGER D, E, G, MU, SU	32
170g wagyu patty, American cheese, brioche bun, lettuce, tomato, burger sauce	
SMOKED SALMON SANDWICH D, F, G	27
Scottish smoked salmon, chive cream cheese, cucumber, brown bread	
TUNA SANDWICH D, E, F, G	27
Ortiz yellowfin tuna, egg mayonnaise, baby gem, white bread	
CLUB SANDWICH D, E, G, MU, SU	32
smoked chicken breast, beef pastrami, english cheddar, mustard egg mayo, baby gem, tomato jam	
14oz RIB EYE STEAK D, SU	90
French fries and peppercorn sauce	
BURRATA D, N, V, SU	24
rocket pesto, Isle of Whight tomatoes, olives	
HUMMUS G, SE, VG	9
chickpea, tahini, lemon, olive oil, warm flatbread	
MARGHERITA PIZZA D, G, V	24
San Marzano tomatoes, buffalo mozzarella, olive oil, basil	
CAESAR SALAD D, E, F, G, MU, SU	22
chicken breast, cos lettuce, Caesar dressing, Parmesan, crouton	

