

DINE AROUND THE WORLD FROM THE COMFORT OF YOUR OWN ROOM

- *Brand-new 'in-room' dining experience gives guests the opportunity to choose dishes from the Mediterranean, India, South East Asia and Arabia*
 - *Includes range of mouth-watering plant-based options from the Vegan Kitchen*
- *In-house mixologist also on hand to create delicious drinks from their signature cocktail trolley*

The May Fair Hotel continues to strengthen its in-room dining experience by launching an imaginative and bold new menu to give guests a world-class experience of international cuisines from their comfort of their own room or suite.

Around The World

Exquisite dishes from the Mediterranean, India, South East Asia and Arabia are available around-the-clock, meaning guests can combine flavours and satisfy even the most extreme craving. Dishes include the Burrata Pugliese with baby basil and San Marzano tomatoes to start, alongside Balinese grilled sea bream wrapped in banana leaf served with kaffir lime rice and sambal matah, or a Mezze platter - boasting hummus, keema samosas, tabbouleh and spicy chargrilled lamb cutlets. Traditional room-service classics remain on the menu, but with a contemporary twist including Black kale Caesar salad with sourdough croutons and Italian hard cheese, Baby chicken club sandwich, spicy bacon mayo and duck egg, served on toasted sourdough with French fries and Crispy buttermilk baby chicken with maple butter, waffle and chilli maple syrup

Delicious Desserts

Those looking to indulge their sweet tooth need to look no further than The May Fair Hotel's hugely popular afternoon tea, in collaboration with master chocolatiers, Charbonnel et Walker. From champagne truffles, scones, to sugar-coated doughnuts, all freshly made, Vogue described it as "a chocoholic's dream come true."

The new menu also includes a delectable range of tempting milkshakes – from the Oreo cookies and cream to banana, fudge and salted caramel – each is a taste sensation.

Nourishing Ingredients

For the first time, the hotel has added a series of vegan dishes to its menu; filled with plant-based nutritious ingredients, guests can choose from sumptuous salads, such as chickpea and avocado with pepita seeds, cucumber and chilli, to the May Fair Vizza or Courgetti pasta with lemon and chilli. These complement the freshly prepared, invigorating juices that combine wholesome ingredients such as aloe vera, ginger, kale and turmeric root.

Personal Mixologist

From midday to 11pm, The May Fair Hotel's Cocktail & Antipasti Trolley will pass through the corridors. Guests can receive personal attention from an experienced in-house mixologist who can create bespoke, or curated cocktails as they sit back and relax

Junior Guests

It's not just grown-up guests who have all the fun either – the new menu has a dedicated main-meal section for children who can choose from Mac & cheese with broccoli, penne with tomato crème or Margherita pizza.



Stand-out Extras

The May Fair Hotel strives to surprise and delight guests, and this new menu is no different. In addition to an incredible choice of dining options, guests can truly pamper themselves by selecting one of their bespoke face masks available. Each has been crafted using naturally enriching ingredients such as avocado, honey and oats and are all designed to make guests feel as if they are drifting off into complete relaxation.

For details on the full offering, please visit;

https://www.themayfairhotel.co.uk/d/mayfair/media/PDF/Menu/In_Room_Dining/MF_In-room_Dining_Menu.pdf

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Notes to Editors:

For more information please contact: EHLmedia@edelman.com

About The May Fair Hotel, London

The luxury May Fair Hotel is in the heart of London's most stylish district. The hotel, which was opened by King George V in 1927, boasts more than 400 luxury bedrooms, including 40 suites; set alongside the relaxing May Fair Spa; the chic, Mediterranean tapas restaurant, May Fair Kitchen; a 201-seat private screening room, The May Fair Theatre and the exclusive Palm Beach Casino. The residence encapsulates its Mayfair locality throughout, with the intimate Terrace and Private Dining Room; The May Fair Bar offering an array of signature bespoke cocktails; the breathtaking Crystal Room; and the decadent Danziger Suite.

The May Fair Hotel is owned and managed by independent hospitality group Edwardian Hotels London, one of the UK's largest, privately-owned companies which has been developing luxury hotel and hospitality brands since 1977.

Edwardian Hotels London

Edwardian Hotels London is a privately-owned hotel group, which has been operating and developing an upscale and luxury hotel and hospitality portfolio since Jasmin Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels

London. Today, Edwardian Hotels London owns and operates 11 Radisson Blu Edwardian, London hotels in London and central Manchester, The May Fair Hotel and a collection of restaurant and bar brands, including the May Fair Kitchen, Monmouth Kitchen and May Fair Bar. EHL are also engaged in a major development in Leicester Square, The Londoner, incorporating a luxury lifestyle hotel, restaurants, bars, spa and cinemas.

For more information visit our website at www.edwardian.com