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Mei Mei, the younger sister of Kaizen House, draws inspiration from Elizabeth's South East Asian heritage, as well as her home of London, and brings to life the hustle and bustle of Singapore's Kopi Tiams of her childhood memories.

Kopi Tiams are dining spaces popular throughout Singapore, Malaysia and Indonesia that combine an all-day coffee shop with food vendors. Most often one stall operates all the drinks offerings, and various independent vendors cook one or two specialist dishes.

It is also a space of coming together, something that is reflective in its name that brings together two cultures: 'kopi' is Malay meaning coffee and 'tiam' means shop in Hokkein or Hakka Chinese. Kopi Tiam's are where all can gather, drink and eat; where politicians rub shoulders with shopkeepers and families sit and have breakfast together.

With the variety of dishes and drinks available means that these are places where the different cultures, backgrounds and dietary requirements, of the people in Singapore – and now London – can eat together at one table. Kopi Tiam's are at the heart of the Singaporean culture and is a place that is inclusive and always delicious.





In its original iteration Mei Mei was a counter-top dining, an open-plan kitchen, plus grab and go options, mirror the kinetic energy of the all-day coffee stops commonplace in Singapore. It hope to be this again soon.

It is now a Mei Mei Market & Deli, offering delivery and pick up of their dishes, as well as sauces, spice and curry mixes available nationwide and in various shops. This aspect of the business was always part of the plan but has been brought forward due to the pandemic.

On the menu at Borough is Mei Mei's signature **Hainanese chicken rice** using Ginger Pig Yorkshire chickens and all-natural, fresh ingredients sourced directly from Borough Market. Other dishes will include some of Elizabeth's signatures like **Nasi lemak**, a Malaysian breakfast staple consisting of coconut rice, fried egg, peanuts and cucumber with a spicy sweet sambal oelak (chilli sauce) made in house, and a hearty, uncomplicated '**Captain's Curry**' using 100-day old chickens from Ginger Pig braised in a mixture of spices, onion and potato. The team have also developed a bakery side to Mei Mie with a Pandan milk bun with kaya, Hot dog milk bun, Ham and cheese roll, and Cheese and onion roll.

Mei Mei is also about coffee and are proud to be serving their own range of Singaporean Nanyang Kopi, a blend that is rich and smooth with dark cacao and burnt toffee notes, served in all Kopi Tiams.

Kaizen House partnered with design team, B3 Designers, to create the Mei Mei project. The counter will seat 12-14 and hug the open-plan kitchen where you can watch the chefs at work.

Exploratory trips to Singapore have provided a bounty of kitsch tableware adding to the lively, colourful atmosphere of the food stall. In keeping with the Kaizen House ethos of continuous improvement, all packaging is fully decomposable and biodegradable, while minimising all single-use plastics.

Mei Mei is an extension of the Kaizen House family where family recipes and techniques have been adopted, and simply because Haigh grew up eating this type of food. The name, a sign of endearment for the fun, younger sibling to the previous incarnations of the Elizabeth's culinary brand, Mei Mei has become a very personal project focusing and paying respect to Kaizen House's heritage.

