GAUTHIER

Tasting Menu

Studio Team Classics

17th - 28th November (after 5pm only)

Canapé: Pani Puri

G, Soy

Traditional snack from India , where our manager , bartender and kitchen help are from.
Perfect mix from all over India

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Bread: Moussaka from Cyprus

Potatoes bread , lentils ragoût , and pickle aubergine

G, Soy, M

Ross, our British sous chef , his mum from Cyprus. This is his favorite childhood dish.

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Soup : Aush Reshteh

A herby noodle and bean soup from Persia

G,SOY , SO2

Our chef de partie Kian, has grown up with this traditional soup. Recipe from the grandmother , a must

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Tempeh, Tofu Gulai from Indonésia

Confit Tofu in Coconut milk, with Bamboo & Spicy Sambal

M, Soy, So2 , Se

The traditional plant based dish which Chloe, our amazing waitress used to eat at home. (Her mum adjusted Alexia's sauce)

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Tofu Blanquette

Cream sauce, Mushroom and Carrots, Pilaf Rice, Parsley & Thyme

G, Soy , M

A well-known dish from France, Alexia passed her chef exam with this dish!
She used to love it , and now proudly makes it again without any veal being abused.

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Dessert: Mango Float

Coconut cream and Ubé Granita

G, Soy

A traditional dessert from Philippines, where our favourites waiters, Jared and Samdee are from.
This as been a real team favourite.

Book Now

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all Studio Gauthier employees. Please note that we cannot accept non-monetary tips.
Studio Gauthier is proud to present all its menus free from all animal products.
Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery