



G A U T H I E R

Tasting Menu

Zanzibar

A preview of the forthcoming Alexis Gauthier Menu
25th August - 5th September (after 5pm only)

Canapé:

Lentil bahja, spicy sambal \$02

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Bread:

Sesame bread, charred aubergine, coconut & seaweed

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Zanzibar Sushi

- Plantain and miso
- Mango and chili
- Aubergine and kafir lime ALLERGEN

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Tomato & Sea Broth

Compressed ripe tomato
Clear tomato and seaweed consommé ALLERGEN

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Pilau rice with curry Ujoro

Turmeric, tangy mango, fresh lime & tamarind, cassava crisps ALLERGEN

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Dessert:

Roasted Pineapple, coconut parfait, black pepper caramel, lime sorbet, fresh basil ALLERGEN

Canape + 5 courses £65

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