



Tasting Menu 'SINGAPORE'

20-24th January 2026 (after 5pm only)

Canapé:

Popiah - Traditional Vegetable spring rolls with Sweet Chili Sauce Sy, M, G

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Bread: Roti Prata

Dalcha, Lentil, Ginger and Lemongrass

G, M, Sy, N

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Laksa

Traditional Singaporean Noodles and Coconut Soup, Spicy Oil

G, Sy, SO2

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Tempeh and Mushroom Satay

Traditional Grilled Skewers, Peanut Sauce

N, Soy, G, Pe

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Hainanese Rice

Tofu, vegetables, Green Leaves and Garlic

Sy, G

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Chendol

Pandan Jelly, Shaved Ice, Red Beans and Coconut Milk

G, Soy

5 Courses – £65 per person

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. If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code.

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