



G A U T H I E R

Tasting Menu

SRI LANKA

Chef Alexia Dellaca-Minot

April 14th - 25th 2026 (after 5pm only)

Canapé:

Vadai Fritas, Sambol Sy, M

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Bread: Pol Roti

Coconut and Spring onion Roti, Traditional from Sri-Lanka

G, Sy

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Parippu Curry

Creamy Red Lentil Curry, Citrus and Coconut Sambal

SOY, SO2

*

Wambattu Moju

Pickled Aubergine, Marinated and Glazed

G, SOY

*

Devilled Tofu

Stir fried curry vegetables and Tofu, Red Onions and Peppers

G, Soy,

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Dessert : Watalappan

Cardamon Spiced coconut Custard and Caramelised Nuts

N, Soy

5 Courses – £65 per person

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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