

THE HARI

L O N D O N

BELGRAVIA

Hari Events Menu



Champagne

	125ml	Bottle
R DE RUINART <i>Brut, NV</i>	19.00	98.00
	<i>Half bottle</i>	55.00
	<i>Magnum</i>	196.00
RUINART <i>Blanc de Blanc</i>	24.00	160.00
CHAMPAGNE DEUTZ <i>Brut Classic</i>		90.00
CHAMPAGNE DEVAUX <i>Cuvée NV</i>		110.00
BOLLINGER <i>La Grande Année 2012</i>		280.00
CHARLES HEIDSIECK <i>Blanc des Millenaires Vintage 2004</i>		285.00
DOM RUINART <i>Brut NV</i>		300.00
TATTINGER <i>Comtes de Champagne Blanc de Blancs Vintage 2007</i>		330.00
DOM PERIGNON <i>Brut Vintage 2010</i>		360.00
POL ROGER <i>Cuvée Winston Churchill Vintage 2008</i>		400.00
KRUG <i>Grand Cuvee NV</i>		450.00
LOUIS ROEDERER <i>Cristal Vintage 2009</i>		560.00

Rosé Champagne

	125ml	Bottle
RUINART <i>Rosé</i>	22.00	140.00
CHAMPAGNE DEUTZ <i>Rosé Brut NV</i>		99.00
LAURENT PERRIER <i>Cuvée Rosé Brut NV</i>		170.00
KRUG <i>Rosé Brut NV</i>		600.00

Sparkling Wines

CA MORLIN DOCG <i>Prosecco Superiore Asolo</i>	12.50	55.00
BELLAVISTA, FRANCIACORTA 'ALMA' <i>Gran Cuvée Brut NV</i>		75.00
NYETIMBER <i>Multi vintage</i>		80.00
BELLAVISTA, FRANCIACORTA 'SATEN' <i>Brut Vintage 2011</i>		115.00
BELLAVISTA, FRANCIACORTA <i>Brut Rosé</i>		120.00
CA DEL BOSCO, FRANCIACORTA 'ANNAMARIA CLEMENTI' <i>Vintage 2006</i>		170.00

Wine & Beer

WHITE WINES

	175ml	Bottle
‘TERRE DI MONTEFORTE’ SOAVE CLASSICO <i>Italy Veneto, 2019</i>	9.00	38.00
GRILLO, CENTO CAVALLI <i>Italy Sicily, 2018</i>	9.50	40.00
GAVI CA’ BIANCA <i>Italy Alto-Adige, 2017</i>	12.50	48.00
ESPORÃO RESERVA BRANCO <i>Portugal Alentejo, 2018</i>	13.00	50.00
SANCERRE, LES COLLINETTES <i>France Loire, 2017</i>	14.00	55.00
CLOUDY BAY SAUVIGNON BLANC <i>New Zealand Marlborough, 2018</i>	16.00	75.00
CHABLIS 1ER CRU ‘FOURCHAUMES’, LAMBLIN & FILS <i>France Burgundy, 2015</i>	18.50	80.00
PETALUMA HANLIN HILL RIESLING <i>Australia Clare Valley, 2016</i>		90.00

ROSÉ WINES

	175ml	Bottle
CHATEAU BEAULIEU <i>France Provence, 2018</i>	10.50	42.00
ROSA DEI FRATI, CÀ DEI FRATI <i>Italy Lombardia, 2017</i>	11.00	50.00

RED WINES

	175ml	Bottle
FANTINI, SANGIOVESE <i>Italy Abruzzo, 2018</i>	9.00	38.00
NERO D'AVOLA, CENTO CAVILLI <i>Italy Sicily, 2018</i>	11.00	42.00
FLAGSTONE WRITER'S BLOCK PINOTAGE <i>South Africa Western Cape, 2018</i>	15.00	60.00
POGGIO CHETO CHIANTI CLASSICO, TENUTE PICCINI <i>Italy Tuscany, 2015</i>	14.00	55.00
COLOME ESTATE MALBEC <i>Argentina Salta, 2016</i>	18.00	70.00
CLOUDY BAY PINOT NOIR <i>New Zealand Marlborough, 2016</i>	21.00	95.00
CRU BOURGEOIS ST ETEPHE, CHATEAU LE CROCK <i>France Bordeaux, 2011</i>		100.00
SAVIGNY-LES-BEAUNE 1ER CRU 'LES NARBANTONS' MONGEARD-MUGNERET <i>France Burgundy, 2016</i>		120.00
NUMANTHIA <i>Spain Tinto de Toro, 2014</i>		125.00

BOTTLED BEER SELECTION

Curious Brew IPA <i>England</i>	7.00
Peroni <i>Italy</i>	7.00
Alhambra Lager <i>Spain</i>	7.00
Menabrea <i>Italy</i>	7.00

Cocktails

THE HARITINIS

The Hari 18.00
Jensen Gin, Masala Chai, Honey

The Hari 2.0 18.00
Star of Bombay Gin, The Hari Vermouth Blend & Electric Bitters

The Kangaroo 16.00
Grey Goose Vodka, The Hari Vermouth Blend & Orange Bitters

Tamaya No. 2 16.00
Pisco El Gobernador, Italicus Bergamot, Lillet Blanc & Orange Bitters

El Presidente 16.00
Banks 5 Rum, Martini Bianco, Orange Liqueur Blend, Grenadine & Angostura Bitters

Belgravia Secret Garden 17.00
Tanqueray 10, Cucumber, Mint, Aloe Vera & Agave Syrup

HOUSE COCKTAILS

Worldwide Cuba 16.00
Bombay Sapphire Gin, Lime Juice, Honey Syrup, Mint Leaves & Prosecco

Seventh Heaven 16.00
Patron Silver, Mezcal, Lime Juice, Sugar Syrup, Raspberries & Egg White

Negroni Sour 16.00
Star of Bombay Gin, Campari, Martini Rosso, Orange Liqueur Blend, Lime Juice, Orange Juice, Sugar Syrup & Egg White



Guyanese Jazz	16.00
<i>El Dorado 12 Year Old Rum, Martini Rosso, Bénédictine D.O.M Liqueur, Absinthe & Peychaud's Bitters</i>	
Pacific Partners	18.00
<i>Woodford Reserve, Koko Kanu Coconut Rum, Mango Purée, Sugar Syrup, Mint Leaves, Tabasco & Ginger Beer</i>	
Matcha from the Barrel	18.00
<i>Nikka from the Barrel Whisky, Lemon Juice, Milk, Matcha Powder & Egg White</i>	
#drinkfrenchfluently	18.00
<i>Grey Goose Vodka, St. Germain Elderflower Liqueur, Chambord & Raspberries, topped with Champagne</i>	
Almond & Cherry Caipiroska	16.00
<i>Grey Goose Vodka, Lime Juice, Cherry Heering, Orgeat Syrup & Cherries</i>	
Les Pommes de Belgravia	18.00
<i>Hennessy Fine, Calvados, Apple Juice, Sugar Syrup & Lemon Juice, topped with Soda Water</i>	
Madagascan Espresso Martini	16.00
<i>Grey Goose La Vanille Vodka, Mozart Chocolate Vodka, Coffee Liqueur & Espresso</i>	
Señor Gimlet	16.00
<i>Mezcal, Lemongrass & Lime Cordial</i>	
Pisco Punch	16.00
<i>Pisco El Gobernador, Syrup, Lemon Juice & Pineapple Juice, topped with Prosecco</i>	
Salted Caramel Old Fashioned	16.00
<i>Woodford Reserve, Chestnut Liqueur, Caramel Syrup with a pinch of salt</i>	
Gin & Tonic of the Month	16.00
<i>Ask a member of our team for more details</i>	

MOCKTAILS

Sweet Seduction 12.00

Passionfruit, Apple Juice, Honey, Aloe Vera & Egg White

Moroccan Nights 12.00

Moroccan Tea, Mint, Lime & Sugar

Gardener's Tipple 12.00

Apple, Lemongrass, Basil, Berries & Ginger Beer

Cranberry Sour 12.00

Cranberry, Lime, Egg White

Spirits

VODKA

Absolut Elix	11.00
Beluga Noble	11.00
Beluga Gold Line	40.00
Belvedere Pure	12.00
Ciroc	11.00
Finlandia	10.00
Grey Goose	12.00
Grey Goose Citron	12.00
Haku	11.00
Ketel One	11.00
Konik's Tail	11.00
Potocki	12.00
Tito's	12.00
Stolichnaya Elite	13.00

GIN

Beefeater 24	11.00
Barentsz	12.00
Blackwoods 60	13.00
Brokers	11.00
Brooklin	12.00
Bombay Sapphire	10.00
Copper Head	15.00
Gin Mare	13.00
Hendrick's	13.00
Jensen Old Tom	11.00
Ki No Bi	15.00
London No 3	12.00
Monkey 47	15.00
No 209	12.00
Plymouth Original	11.00
Plymouth Navy Strength	13.00
Plymouth Sloe Gin	11.00
Roku	12.00
Seven Hills	11.00
Sipsmith	12.00
Star of Bombay	13.00
Tanqueray Export	11.00
Tanqueray 10	12.00
The Botanist	11.00
N44 Gin	15.00

RUM, RHUM, RON

Appleton 21	45.00
Bacardi Carta Blanca	10.00
Bacardi 8	11.00
Diplomatico Reserva Exclusiva	12.00
El Dorado 12	12.00
El Dorado 15	16.00
El Dorado 21	25.00
Gosling Black Seal	10.00
Havana 3	10.00
Havana 7	11.00
Havana Seleccion De Maestros	14.00
Havana Maximo	200.00
Koko Kanu	12.00
Plantation 3 Stars	10.00
Plantation Pineapple	13.00
Santa Teresa 1796	14.00
Yaguara Cachaca Blue Organic	11.00
Zacapa 23	14.00
Zacapa XO	30.00

TEQUILA AND MEZCAL

Alipus San Baltazar	15.00
Alipus San Ana Del Rio	15.00
Casamigos Blanco	16.00
Casamigos Reposado	18.00
Corazon Blanco	13.00
Del Maguey Vida	13.00
Del Maguey St. Domingo Albarradas	20.00
Don Julio Blanco	13.00
Don Julio Reposado	15.00
Don Julio Anejo	17.00
Don Julio 1942	45.00
Jose Cuervo Reserva De La Familia	30.00
Ocho Blanco	11.00
Patron Silver	13.00
Patron Reposado	15.00
Patron Anejo	16.00
Tapatio Excellencia	35.00

WHISKY AND WHISKEY

SINGLE MALT SCOTCH WHISKY

HIGHLANDS

Dalmore 12	<i>13.00</i>
Dalmore 15	<i>20.00</i>
Dalmore King Alexander	<i>50.00</i>
Glenmorangie 10	<i>12.00</i>
Glenmorangie 18	<i>23.00</i>
Glenmorangie Signet	<i>42.00</i>
Oban 14	<i>14.00</i>

SPEYSIDE

Balvenie 12	<i>12.00</i>
Balvenie 14 Caribbean Cask	<i>15.00</i>
Balvenie 21	<i>40.00</i>
Crabbie 30	<i>100.00</i>
Glenfiddich 12	<i>12.00</i>
Glenfiddich 18	<i>35.00</i>
Glenfiddich 21	<i>40.00</i>
Glenfarclass 25	<i>30.00</i>
Glenlivet 18	<i>30.00</i>
Linkwood 12 Flora & Fauna	<i>16.00</i>
Macallan 12 Double Wood	<i>13.00</i>
Macallan 18 Sherry Cask	<i>70.00</i>
Macallan 25 Sherry Cask	<i>260.00</i>

CAMBELTOWN

Springbank 10	<i>13.00</i>
Springbank 15	<i>20.00</i>

ISLAY

Ardbeg 10	<i>13.00</i>
Bowmore 15	<i>14.00</i>
Bowmore 25	<i>90.00</i>
Bruichladdich Scottish Barley	<i>13.00</i>
Caol Ila 12	<i>13.00</i>
Lagavulin 16	<i>18.00</i>
Laphroaig 10	<i>13.00</i>

ISLAND

Highland Park 12	12.00
Highland Park 18	30.00
Talisker 10	13.00
Talisker 30	280.00

LOWLAND

Auchentoshan Three Woods	15.00
Auchentoshan 18	20.00
Glenkinchie 12	12.00

BLENDED SCOTCH WHISKY

Chivas 18	17.00
Chivas 21 Royal Salute	50.00
Chivas 25	78.00
Johnnie Walker Black	11.00
Johnnie Walker Platinum	20.00
Johnnie Walker Blue	45.00
Johnnie Walker Blue Old	300.00
Monkey Shoulder	10.00

JAPANESE WHISKY

Chita	15.00
Hakushu 12	50.00
Hakushu 18	100.00
Hibiki Harmony	22.00
Hibiki 17	120.00
Nikka From The Barrel	16.00
Taketsuru 17	80.00
Toki	12.00
Yamazaky 12	32.00
Yamazaky 18	90.00

IRISH WHISKY

Connemara Peated	13.00
Jameson Black Barrel	12.00
Red Breast 12	13.00

AMERICAN WHISKEY

Bakers 7	14.00
Blantons Original	17.00
Buffalo Trace	11.00
Eagle Rare	13.00
Eagle Rare 17	43.00
Elijah Craig Small Batch	14.00
George T Stagg	45.00
George T Stagg Junior	23.00
Jack Daniels N.7	12.00
Jack Daniels Single Barrel	14.00
Jack Daniels Single Barrel Rye	16.00
Makers Mark	12.00
Mitchers 10	45.00
Minor Case Whiskey	15.00
Pappy Van Winkle 10	150.00
Pappy Van Winkle 15	200.00
Sazerac Rye	12.00
Sazerac 18	60.00
Yellowstone Bourbon	14.00
Whistle Pig 10	22.00
Woodford Reserve	13.00

EAU DE VIE

COGNAC

Hennessy VS	12.00
Hennessy XO	40.00
Hennessy Paradis	240.00
Hennessy Paradis Imperial	350.00
Remy Martin XO	40.00

ARMAGNAC

Baron De Sigognac VSOP	12.00
------------------------	-------

CALVADOS

Dupont VSOP	14.00
-------------	-------

GRAPPA

Capovilla Di Amarone 2008	18.00
Cocchi Doree	14.00

OTHERS

Pisco Barsol	12.00
--------------	-------

Soft Drinks

THE HARI SOFT DRINKS

Still/Sparkling Water	
<i>Small</i>	3.00
<i>Large</i>	5.00
Coca Cola	4.00
Diet Coke	4.00
Lemonade	4.00
Juices	
<i>Apple, Cranberry, Lychee, Pineapple, Tomato, Pomegranate</i>	3.50
Fresh Juices	7.00
<i>Orange, Grapefruit</i>	
Merchant's Heart	4.00
<i>Tonic Light Tonic Ginger Ale</i>	
Fever Tree	4.00
<i>Soda Water</i>	
Franklin & Sons	4.00
<i>Ginger Beer</i>	



Tea & Coffee

BLACK TEA

The Hari Bespoke Blend 7.00
A rich black tea scented with sumptuous, moistly ripe vanilla and a soft, raisin-sweet edge enriched with black sour cherries

Jing English Breakfast 4.50
Broad, full, rich and malty - a fantastic breakfast tea

Jing Earl Grey 4.50
Fragrant and balanced classic of rich Ceylon tea lifted by bergamot

Jing Darjeeling 2nd Flush 4.50
Fragrant and refreshing black tea, light, crisp and soft textured

Jing Decaffeinated Ceylon 4.50
A smooth full-bodied Ceylon, without the caffeine

Jing Chai Tea 6.00
A bold and warming blend of Sri Lankan tea and spices

OOLONG TEA

Jing Ali Shan 7.00
One of Taiwan's most celebrated oolong teas with strawberry and cream notes

WHITE TEA

Jing Jasmine Silver Needle 4.50
A sweet and soothing jasmine scented white tea from China, scented over five nights with fresh jasmine flowers

GREEN TEA

Jing Moroccan Mint 7.00
A refreshing blend of Chinese green tea with peppermint leaf

Jing Jasmine Pearls 7.00
Exquisite hand rolled green tea pearls from China, scented with fresh jasmine flowers over five nights

Jing Flowering Jasmine & Lily 7.00
A fragrant and full bodied green tea with lively aroma

HERBAL TEAS

Jing Peppermint 4.50
A bright and intensely refreshing whole peppermint leaf infusion

Jing Chamomile Flowers 4.50
A soothing and mellow whole chamomile flower herbal infusion

Jing Rooibos 4.50
High in antioxidants and caffeine free, a tangy and refreshing tea with hints of bitter orange

Jing Blackcurrant & Hibiscus 4.50
*Also available as a cold brew
An invigorating herbal infusion, with a sweet floral aroma*

Jing Whole Rosebuds 7.00
Beautiful pink rosebuds, for a clean, fragrant and leafy infusion

COFFEE *All of the below coffees are also available as decaffeinated*

Single Espresso 3.50

Double Espresso 4.00

Latte 4.00

Cappuccino 4.50

Macchiato 4.50

Americano 4.50

Cortado 4.50

Hot chocolate 4.50

Spanish latte 10.00

Add flavoured syrups - caramel, vanilla 1.00

Matcha Latte 5.50

Turmeric Latte 5.50

Red Velvet Beetroot Latte 5.50

THE HARI

L O N D O N
BELGRAVIA



Breakfast Menu

Continental

Bread basket

Selection of jams

Freshly baked mini pastry basket
(plain croissant, chocolate twist & custard cream danish)

Granola with yoghurt (served with fresh berries)

Fruit skewers

Mini brioche bun with frittata & crispy bacon

Sausage roll

Cheese & ham platter
(selection of three cheeses with Italian ham)

Single bottles of freshly squeezed orange juice

£20.00 per person

Additional items

The Hari pancakes
(fluffy pancakes with dark chocolate sauce & fresh strawberries)

£6.00

Tropical porridge
(gluten free oat flakes with coconut milk, dried pineapple cubes & shaved coconut)

£6.00



Based on a minimum of 10 people. All prices include VAT. A discretionary 12.5% service charge will be added to the final bill. Please inform us of any allergies or dietary requirements.

THE HARI

L O N D O N
BELGRAVIA



Events Menu

Please choose at least three options

Canapés

Chicken skewers with herb breadcrumbs

Prawn skewers with courgettes and lime

Burrata, confit cherry tomatoes & basil oil tartlet (v)

Chicken caesar sliders

Beef tartare with horseradish dressing & parmesan chips, served on a pastry basket

Mini pizza dough sandwich with buffalo mozzarella, wild rocket, grilled aubergines & sundried tomatoes (v)

Salmon roll with crème cheese, wild rocket & ground pistachio

£3.50 each

Bowl food

Fregola with seafood

Grilled halloumi with red chicory salad, pomegranate, almonds & mint pesto (v)

Beef fillet tagliata with wild rocket salad, shaved parmesan & wholegrain mustard dressing

Risotto cacio e pepe (v)

Steamed tiger prawns with confit cherry tomatoes, celery & avocado

Aubergine parmigiana with smoked scamorza & mint

£6.50 each

Desserts

White chocolate truffle cheesecake

Exotic fruit & pastry cream tartelette

Tiramisu tartelette

Fruit skewers

£3.50 each



Based on a minimum of 10 people. All prices include VAT. A discretionary 12.5% service charge will be added to the final bill. Please inform us of any allergies or dietary requirements.

THE HARI

L O N D O N
BELGRAVIA



Private Dining Menu

Starters

Aubergine parmigiana

Grilled halloumi with red chicory salad, pomegranate, almond & mint pesto

Steamed tiger prawns with confit cherry tomatoes, celery
& avocado salad

Mains

Grilled seabass fillet with saffron & mussel fregola

Beef fillet tagliata with wild rocket & shaved parmesan

Paccheri-style pasta with Vesuvian tomato sauce (v)

Desserts

Tiramisu, Chef's style

Lemon delight, served with limoncello

£50 per person



All prices include VAT. A discretionary 12.5% service charge will be added to the final bill.
Please inform us of any allergies or dietary requirements.

THE HARI

L O N D O N
BELGRAVIA



Private Dining Menu

Glass of Prosecco on arrival

Amuse bouche

Scallop tartare with fresh peas & crispy parma ham

Starters

Aubergine parmigiana

Grilled halloumi with red chicory salad, pomegranate, almond & mint pesto

Steamed tiger prawns with confit cherry tomatoes, celery
& avocado salad

Mains

Grilled seabass fillet with saffron & mussel fregola

Beef fillet tagliata with wild rocket & shaved parmesan

Baby chicken with sauteed padron peppers

Paccheri-style pasta with Vesuvian tomato sauce (v)

Pre-dessert

Watermelon granita

Desserts

Tiramisu, Chef's style

Lemon delight, served with limoncello

Italian cheese selection

£65 per person



All prices include VAT. A discretionary 12.5% service charge will be added to the final bill.
Please inform us of any allergies or dietary requirements.

