

# THE HARI

L O N D O N  
BELGRAVIA

## *Celebratory Menu*

### *Amuse bouche*

*Additional supplement, prices as below*

Chicken cracker & liver pâté 3.5 | Tomato risotto & cheese foam (v) 3.5

Parmesan crème brûlée (v) 3.5 | Pita, soufflé, feta & olives (v) 3.5

Salmon mousse & caviar 7 | Salted cod, potato foam & cacao powder 7

### *Starters*

Foie gras peaches, ginger & brioche

Crab lasagnetta, chives & beurre blanc

Avocado, roasted corn, smoked buttermilk, spicy pesto & croutons (v)

Pumpkin soup, courgette flower, amaretti & gruyier cheese (v)

Raw & cooked scallops, asparagus, quail eggs & chive cream

“Deceiving pizza” - Carpaccio Cipriani, fried capers & lemon

### *Mains*

Sea bream, red cabbage, broccoli & black garlic

Beef turnedos, smoked celeriac & mushrooms

Cauliflower, smoked paprika, curry cream & green apple (v)

Spaghettoni, broccoli, rasino & pine nuts (v)

Lemon saffron risotto, baby squid & roasted peppers

### *Pre-dessert*

Tequila pineapple & lime foam

### *Desserts*

Tiramisù, chef style | Raspberry cheesecake | Manjari chocolate tarte, caramel & walnuts

A selection of Italian cheeses with crackers

*£65 per person*