

THE HARI

L O N D O N
BELGRAVIA

Celebratory Menu

3-courses | £70.00 per person

Starter

Tuna Tartare

With coconut yogurt, confit mango & spicy basil pesto

Pan Brioche with Wild Mushroom

Served with OX cheek stew & black truffle

Deep-fried Poached Egg

With Parmesan fondue, seasonal vegetables & candied walnuts

Pumpkin Soup (V)

Served with gorgonzola cheese & amaretti biscuits

Beetroot Salad (Vg, DF, GF)

With avocado mousse, roast baby corn & a coconut dressing

Main

Seafood Fregola

With pan-fried scallops & seaweed pesto

Wild Mushroom Risotto

With Parmesan fondue

Cannelloni with Lamb Ragù

With Parmesan & a pistachio crumble

Beef Filet

Served with pan brioche, pickled blackberries, cauliflower purée, and a Barolo jus

Roast Aubergine (Vg, DF, GF)

Filled with tomato sauce, soy ricotta, basil emulsion & an almond crumble

Dessert

Tiramisu

Vanilla & Ricotta Cheesecake

With salted caramel ice-cream

Vegan Brownie (Vg)

with pistachio & strawberry sorbet