



CLARIDGE'S

Claridge's Kitchen Supper Series with
Hrishikesh Desai of "Cedar Tree", Farlam Hall

Olives 'Our way'
Garbanzo bean 'Chaat'

Pani Puri, Cucumber dressing
Farlam's Beetroot

Taittinger, Prélude, Grands Crus, France, NV

Bread & Butter
Pain Poolish - 36 hour fermented churned butter
Milk bread - Farlam Hall's chilli butter
Pav Bhaji

Cornish Hand dived Scallops
Ceviche of scallops, orange, ginger chilli & soy dressing

Weingut Kracher, Cuvee K, Austria, 2019

Cauliflower
Marinated & charcoal roast cauliflower, puffed rice salad, lime leaf 'Moilee'

Ridge, Storm, Chardonnay, South Africa, 2021

Highland Wagyu
Highland wagyu 'Picanha' Beef cooked 'several ways', Chettinad gravy

Château Quinault l'Enclos, St-Émilion Grand Cru Classé, France, 2014

Farlam Hall Gin n Tonic
Lemon & lime sorbet

Valrhona 80% dark chocolate
Chocolate delice, spiced panacotta, Namelaka, milk sorbet, caramelised hazelnuts

Château de Beaulon, Pineau Rouge Des Charentes, France, 10yo

Signature Petit Fours
Tea/Coffee/Infusions