

BREAD & CANAPÉS

Incan Bread Boat 2.50

STARTERS

v Siam Treasure Nest	tom-yum soup with 24 crt gold covered quail's eggs and celery salts	6.50
Cayman Islands	crocodile fillet seared in vine leaves with a plum dipping sauce	10.50
v Natalian Nosh	Durban "Bunny Chow" with Sri Lankan lentil curry and tomato chutney	7.50
Latin Cossack	seafood wok-seared with chilli, lime and coriander seed on Russian beetroot salad	9.00
Rajasthan Strut	peacock-on-a-date with a tomato and vanilla confit	9.50
v Aegean Wrap	manouri cheese savoury baclawa with rocket and walnut salad	8.00
Persian Drake	caramelised wild duck breast, pomegranate and pistachio nut salad	10.50

HORIZON GRANITES

Exotic palate-cleansing ices 2.50

MAINS

v Caribbean Crop	citrus scented vegetable, cashew and callaloo stir-fry with lime and poppy-seed rice	13.50
Arawak Indian Catch	blackened, jerked tilapia fillet with a chunky strawberry salsa and Baltic potato salad	18.00
Mediaeval Swine	wild boar fillet served with a port, juniper and blackcurrant sauce and beetroot salad	18.50
Da Gama Hen	Portuguese chicken breast with kumara and sauteed chorizo and celeriac	16.50
Serengeti Dusk	sliced wildebeest (gnu) fillet in a hot and sour sauce with nutty soba noodles	19.50
Hot Marsupial	zhug marinated kangaroo fillet with water spinach, choy and crushed chilli potatoes	18.50
v Arabian Parcels	mixed bean Middle Eastern curry with khubz and an exotic fruit samble	14.50
Jamaican Mountain Chicken	wok-seared frog's legs, cashew and callaloo with lime and poppy-seed rice	17.00

DESSERTS

Amazon Thaw	frozen winter berries with warm coconut vanilla sauce and a Brazilian passoquinha	6.50
Colombian Fix	serious therapy for the chocoholic	6.50
Baby Bee Alaska	Italian rhubarb alaska with white chocolate honeycomb	7.00
Tropical Igloos	real fruit, herb and exotic liqueur ices	6.00
African Sunset	granadilla bavarois topped with 24 crt gold and champagne glaze	6.50
Mouse in the House	a selection of cheese with a white peach, raspberry and chilli chutney	8.00

We strive to use organic and thus GM free products

What the critics say:

London's premier spot for eclectic dining -	Metro
Inventive cuisine... resulting in impressive dishes -	Square Meal 2004
Voted the top London Restaurant in it's price category -	Hardens 2005
Voted one of the top 5 International Restaurants in Britain -	Zagat Guide 2003 and 2004
Food bursting with flavour. The cooking is exciting and adventurous -	AA Guide 2004+2005 (2 Rosettes)
...has to be unique in London, if not the world -	EAT Magazine

For reservations please call (020) 7383-3346

More information available on:

www.google.com (search archipelago restaurant london)

ARCHIPELAGO

LUNCH-TIME TASTING MENU

A Selection Of Exotic Tastes

From Around the World

Crocodile

African Crocodile Patties

Kangaroo

Australian Spicy Kangaroo Fillet

Mixed Bean Curry

Middle Eastern Curry with Khubz

Savoury Baclawa

Manouri Cheese, Basil and Pine-Nut Parcel

Soba Noodles

Japanese Noodles with Sour Green Mango

Lime and Poppy-Seed Rice

Jasmine and Basmati Rice

Thai Salad

Mixed Leaf Salad with Crispy Chillis and Shallots

Minimum 2 people sharing - £12.50 per person