

Ghost Kitchen Foods



FROM THE KITCHEN TABLE..

PLACES WE ATE

CHAI WU Chai Wu is a contemporary Chinese restaurant located on the Fifth Floor of the iconic department store Harrods in Knightsbridge, London. The menu consists of small pan-Asian dishes such as lobster dumplings topped with beluga caviar and crispy tiger prawn maki rolls.

BIBO BiBo Shoreditch is a lively, urban space, bringing Michelin-Star Chef Dani Garcia's world-class dining to London for the first time. The restaurant hosts an open-kitchen tapas, serving classic Andalusian flavours.

LE PETIT BEEFBAR Authentic 'approachable' beef bar steak restaurant. The Menu plays Homage to their Beef bar classic flavours of global beef cuts & dishes.

CIRCOLO POPOLARE BY BIG MAMMA laid-back trattoria serving the most authentic Italian food. We buy all our products in Italy. We cook 100% home made. With love

INE BY TAKU which in Japanese translates as 'rice' uses contemporary Japanese flavours to elevate & excite its diners.

KOLAMBA Expect a vibrant blend of Sinhalese, Tamil, Moor, Dutch and Malay tastes and textures; with this Sri Lankan themed menu offer, showing a creative combo of iconic dishes, generous sharers and legendary street food made with love.



CHAI WU a contemporary Chinese restaurant located on the Fifth Floor of the iconic department store Harrods in Knightsbridge. Their tasty, exotic and colourful dishes reflect the finest of modern Chinese cuisine. Chai Wu showcased their luxury spin on the best of pan-Asian cuisine at Taste, boasting a menu that is bursting with flavours, textures and colours. **Trending: Elevated Chinese / Asian flavours**



LE PETIT BEEFBAR

Italian Riccardo Giraudi has brought his beef bar concept to Taste this year. The original Beefbar opening in Monaco in 2005 and there is now 24 in various guises. There is only 3 petit Beefbars. The Menu in the petit beefbar is authentic French, with inspiration from all parts of the world. The concept breaks with classic & stiff codes. Beefbar includes the modern luxury feels and offers a complete and more accessible experience. Here, luxury is more felt and savoured than it is seen.

Trending: Japanese Flavours, South Americana, Argentinian flavours, French / Mediterranean flavours

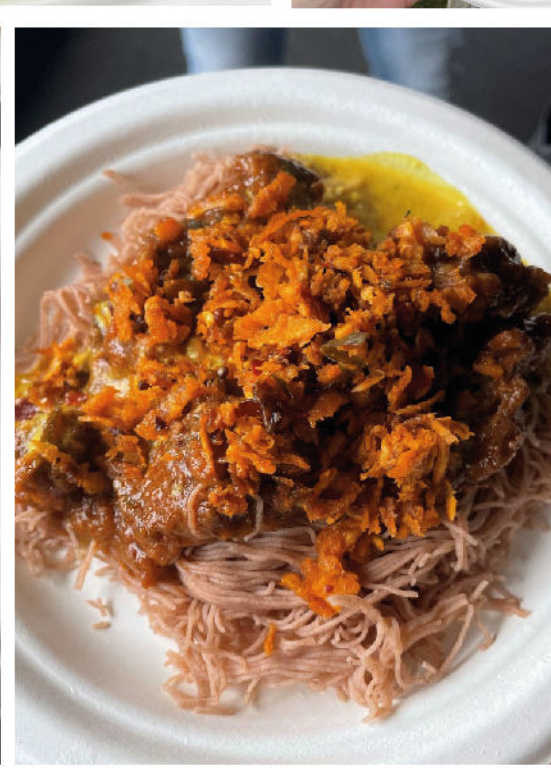


BIBO is a global kitchen brasserie under the vision of Dani Garcia. Combining in one space his Andalusian roots with his experiences during his trips throughout the world, he pairs the cultures and dishes that swept him off his feet with the things he personally loves to see and eat in a casual restaurant. Chef Dani Garcia brings his unique, vibrant cuisine to London for the very first time, to be enjoyed by both locals and visitors to the city. A carefree space that will become the heart of the Shoreditch food scene, famed for its distinctive and unforgettable flavours. We tried their signature beef oxtail, which was served in their iconic top sauced brioche bao bun. It was a soft shredded beef with umami notes.



YOPO At YOPO in The Mandrake, Executive Chef George Scott-Toft crafts a South American culinary adventure inspired by his immersive journeys through Argentina, Chile, and Peru. With a focus on indigenous Amazonian ingredients, Chef Scott-Toft's menu celebrates the region's biodiversity, offering creative twists on traditional dishes that promise an unforgettable dining experience.

Trending: South American, Argentinian & Peruvian Flavours, classic Americana elevated



KOLAMBA is a vibrant homage to the rich culinary heritage of Sri Lanka, offering an unapologetically Sri Lankan experience in the heart of London. They specialise in home-cooked delicacies bursting with exotic spices and flavours that encapsulate the essence of their beloved country. With a deep-rooted passion and love for Sri Lanka, their mission is to showcase its diverse culinary landscape, inviting guests on a sensory journey through its vibrant streets and bustling markets.

An unforgettable journey into the heart of Sri Lankan cuisine. We ate some of the best dishes of the weekend in Kolamba..

The two key call out dishes were the Dry Fried Mutton Poriyal and the 'Short eat' Mackerel fried balls..

The Mutton was dry-fried with onions and fragrant chana dhal, served on yellow rice & split lentils. The lamb was fragrant and had a rich slight pickle warming sauce.

The Mackerel were so packed full of flavour, moist and lovely shredded fish, balanced with a mild curry leaf mayo.

Trending: Authentic elevated Sri Lankan with Indian vibes



CIRCOLO POPOLARE BY BIG MAMMA The sunniest Sicilian trattoria in London by Big Mamma Group, Circolo Popolare goes big from the XXL dolci to crazy pasta, all designed to share with your nearest and dearest. Whisking you away to a seaside Italian escape, with decadence! Circolo Popolare comes to Taste with a bang! The coolest incredible Italian produce and flavours. Whether that be truffle pasta straight from a wheel of Parmigiano Reggiano DOP or the chubbier of Puglian burrata.



THE BEAR Obsessed with Bear? For those of you who crave the magic that makes chefs who they are, everyone is watching 'Bear' on Disney+. The drama series follows chef Carmen "Carry" Berzatto who returns to his hometown, Chicago, to run his family's sandwich shop, The Original Beef of Chicagoland. In collaboration with Disney+, the Mob have taken some of 'Carry's' signature dishes and replicated these on their food truck. The Cheese Hash was super dense with cheddar cheese, and the fluffy parmesan and burnt onions said it all about where it came from..The star of the menu was the Glazed Pork Belly Skewer, sweet sticky and topped with fine pork floss and spring onions.



TASTE OF SAUDI We headed over to Taste of Saudi tent to indulge in a cornucopia of deliciousness. Featuring chefs cooking traditional dishes (plus sampling); a souk market where you can buy herbs, spices, games and gifts; mocktails and ice cream stations.. We immersed ourselves in the richness of Saudi culture and inhaled the amazing floral and spices.. And enjoyed the unique flavours that the Taste of Saudi had to offer.



INE From the team behind One Michelin-starred omakase, TAKU, INE showcases true contemporary culinary skills whilst paying homage to edomae traditions. INE offers an 8 seater omakase, chef's menu, experience as well as a 30 seater a la carte dining experience offering contemporary Japanese dishes such as octopus karaage, wagyu sando and more. We tried the thinly sliced Wagyu Beef, which was soft and delicate. This is cooked in soy dashi broth. You could really taste the earthy umami flavours.. It was delicious!

Trending: Japanese & Elevated South Asian Cuisine and flavours

