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RESTAURANTS & HOTELS

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68
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Hibiscus

Creative

H3

29 Maddox St W1S 2PA

☎ (020) 7629 2999

www.hibiscusrestaurant.co.uk

📍 Oxford Circus

Closed 3 days Christmas, Monday except December, Sunday and bank holidays

Menu £50/90



Michelin

There's an element of surprise to eating at Claude Bosi's Hibiscus restaurant as only the primary ingredients are listed on the menu. If you plump for more than three courses, the kitchen will decide what dishes you're having. The risk-averse should not worry though – a detailed description of the dishes' make-up is given when they're delivered to the table so you'll know what you're eating. If you really don't like surprises then you can stick to three courses or come for lunch where the good value set menu is accompanied by comprehensive description. Claude spends less time these days travelling to exotic lands, so there's less chance of coming across an unfamiliar ingredient in the course of your meal. However, you'll find his cooking remains innovative in style, with original but well-judged combinations of flavours and textures, supported by some fine produce. The last revamp left the room looking brighter and lighter and whilst the service is smooth and the staff are getting chattier, their patter remains a work in progress.

First Course

- Mylor prawn, smoked butter, lemon and Beluski caviar.
- Herefordshire snails, vin jaune and wild chervil.

Main Course

- Cornish sea bass à la Grenobloise.
- Barbecued veal breast, carrot, lemon, olives and goat's cheese.

Dessert

- Chocolate millefeuille, Indonesian basil and star anise.
- Gariguet strawberry, white chocolate and 100 year old balsamic vinegar.

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