



SATURDAY 1ST FEBRUARY 2020

MONICA GALETTI

MERE

74 Charlotte Street
Bloomsbury, London W1T 4QH
+44 (0) 207 268 6565
bookings@mere-restaurant.com
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7.30pm for 8.00pm
Louis Roederer Brut Premier and canapé reception
Five-course signature menu
£150 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price

Monica Galetti is one of the UK's best-known and most highly regarded female chefs. She opened her first restaurant Mere (named after her mother and pronounced Mary) with her sommelier husband David in Fitzrovia, London in 2017. Set over two floors with a sumptuous ground floor bar and modern basement dining room, decorated with Samoan artworks by Galetti's cousin, Solomon Daniel, Mere opened to rave reviews from the critics. The Telegraph described the food as 'delicious', 'beautiful to look at' and 'painstakingly creative' while the Evening Standard said it was 'sophisticated but unpretentious and expertly executed'.

Galetti's training in classical French cuisine underlies the ingredient-led style at Mere in dishes such as stuffed ballotine and confit leg of quail with onion puree and crispy grapes and pan roasted rose veal with glazed sweetbread, but it's not the whole story. The seasonal



menu that incorporates British produce also reflects influences from her native South Pacific including a refined version of the dessert Hokey Pokey made with Manjari chocolate cremeux, salted toffee and honeycomb ice cream. Galetti's love of Italian food means there's always a pasta

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dish on offer such as Parmesan filled cappelletti with tomato fondue, white anchovy and tomato consommé and her many global travels also play a part in exotic dishes such as scallops with aubergine, coconut, mild curry, kaffir lime and crispy chicken skin.

Although Galetti is a familiar face on TV, she is not the sort of celebrity chef that has

forgotten what a stove looks like. She is very much hands-on at Mere. When she is filming in London, she takes a motorbike taxi back to the restaurant to run the evening service. She is also committed to ensuring her brigade learn the same fundamental skills such as butchery that she mastered as a young chef.

Born in Samoa, Galetti was raised in Wellington, New Zealand where she trained as a chef. In 1999 she moved to London to work for Michel Roux Jr at two Michelin-starred Le Gavroche in Mayfair where she became the first female sous chef and went on to become head chef at Le Gavroche Tropiques in Mauritius in 2005. Over the last decade, she has established herself as a popular television personality co-presenting *Amazing Hotels – Life Beyond the Lobby*, alongside *The Times* restaurant critic, Giles Coren in addition to fronting *Masterchef: The Professionals*. She is the author of two books: *Monica's Kitchen* and *The Skills*.

