



LANKA

71 Regent's Park Road, NW1 8UY
www.lanka-uk.com
020 7483 2544

Under the skilled hand of head chef Masayuki Hara, Lanka is where the best of French, British and Japanese patisserie meet. Hara cut his teeth at some of London's finest restaurants before opening this petite Primrose Hill cafe to serve impeccably executed confections and a short but carefully-chosen lunch menu. The thrill of Lanka is its originality. All the familiar French sweets are here, and a few British ones too, but they have been rendered exceptional by sheer culinary creativity. A bread and butter pudding, for example, is made with brioche instead of bread, giving it a luxe character. Elsewhere, Japanese ingredients are used with aplomb. There is jasmine in the crème brûlée; green tea powder in the hypnotically good chocolate cake as well as azuki bean in the white chocolate gateau. Macaroons may look a little on the dull side, but their muted shades are down to a welcome lack of artificial colouring. Teas are just as important as the cakes here, and Lanka works with Sri Lankan tea salon Euphorium to provide quality blends and infusions. The Royal Delight, a black tea with floral and fruity notes, is the ideal accompaniment to sweet food. For something with a kick, opt for Vitality—a heady, herbal mix of citrus, liquorice and chicory root.

