Ondine will celebrate 15 years with a Burns Supper

Ondine Oyster & Grill in Edinburgh are delighted to announce award-winning Chef Tom Brown will bring The Pearly Queen to Ondine to mark their 15 years celebration in Edinburgh on Thursday 25 January for Burns Supper with a special tasting menu and whisky flight option.

Chef and Owner Roy Brett and his team have said that it's very exciting to have Tom collaborating with them on Burns night, bringing his unique touch and flair to Ondine for one night only.

Chef Tom Brown is coming to Ondine to kick off their 15 years celebration with his delightful new venture The Pearly Queen. The team at Ondine are eagerly looking forward to Chef Tom's take on the Haggis, it's going to be rather special as he has an amazing talent and skill in abundance.

Manager, Craig has brought in Isle of Raasay Distillers as the whisky partner for the event.

Manager Craig Grierson said: "Isle of Raasay is one of the new kids on the block in terms of whisky, it opened in 2017 and it keeps in with tradition and contemporary thinking. It's one of a kind and we are really looking forward to tasting the fantastic range with Chef Tom's food."

The Burns event will take place at Ondine on Thursday 25th of January with pipers from 6.30pm, followed by the first course which will be served at 7pm. The price per person will be £45 for the tasting menu and £50 for the whisky flight.

Chef Tom Brown, who was a finalist on Great British Menu and runs his own Michelin-starred restaurant, Cornerstone in London which he opened in 2018. In November 2023, Tom opened the doors to his brand new venture, The Pearly Queen — an

oyster bar and restaurant located in Shoreditch, London.

Ondine Oyster & Grill specialising in seafood and shellfish, opened in 2009 by renowned Owner and Chef Roy Brett in the heart of Edinburgh's Old Town and has become an institution within the Scottish Capital. Roy Brett is one of the leading figures in Scotland's food revolution.

www.ondinerestaurant.co.uk





