



# DUSK

Available from 6pm - 8pm

110.00 per person

## CHAPTER 1

### **Fresh Pita Bread** (V)

Served with marinated olives.

### **Smoked Aubergine Salad** (V)

Herbs, garlic and red pepper, served with smoked paprika oil.

## CHAPTER 2

### **Moussaka**

Honeyed aubergine and slow cooked short rib topped with graviera espuma.

### **Sea Bass Ceviche**

Fresh Aegean sea bass with tigers milk, avocado, kiwi and jalepeño.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan      (V) Vegetarian



## CHAPTER 3

### Lobster Spaghetti

Lobster, fresh tomato, garlic, herbs, saffron and butter.

### Wagyu Stifado

Wagyu striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

### Chargrilled Greens (Vg)

Served with lemon dressing.

### Pearl Oyster Mushrooms (Vg)

Marinated with herbs and chilli.

## CHAPTER 4

### Selection of Greek Delicacies (V)

Greek baklava ice cream, Greek Tsoureki ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.

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