

FΞNIX



WELCOME TO

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Be transported to the mystical Grecian isles, through a Greek-Mediterranean dining experience like no other. Become embroiled in ancient culture as we immerse you in mythical tales of old.

A sharing-concept menu curated by two talented Greek natives. Executive Chef, Ippokratis and Head Chef, Zisis, who will guide you as you embark on your very own journey of Greek discovery.



LUNCH MENU 31.50 pp

12pm - 3pm everyday

PROLOGUE

Homemade Pita & Spread

Houmous & Guacamole (Vg) or Tzatziki (V)

CHAPTER 1 (Choose one)

Pomegranate & Almond Salad (Vg)

Tender salad leaves, spicy lemon dressing, pomegranate glaze, almond cream and puffed quinoa.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Chicken Anticucho

Spicy oregano anticucho sauce, crispy potato and smoked yoghurt.

Halloumi Cheese Tempura (V)

Yuzu hollandaise espuma and shiso vinaigrette.

VEGETABLES

Baby Potatos With Graviera (V)

7.00

Pan roasted baby potato with herbs, served with gruyere cheese espuma.

Chargrilled Greens (Vg)

7.00

Served with lemon dressing.

Pearl Oyster Mushrooms (Vg)

7.50

Marinated with herbs and chilli.

CHAPTER 2 (Choose one)

Sea Bass Fillet

Grilled chard, aubergine puree, smoked pepper cream and piccata.

Glazed Chicken

Spicy herb glazed boneless chicken.

Beef Paccheri

Paccheri pasta, slow cooked short rib with soya grape molasses and "Metsovone" smoked cheese espuma.

Cauliflower Steak (Vg)

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

DESSERTS

Banoffee New Style (V)

12.50

Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg zest.

Soupa Carida (V)

10.00

Coconut soup, lemon croutons and green apple sorbet.