

FΞNIX

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WELCOME TO

FΞNIX

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.



## ATHENIAN TAVERNA

**65.00 per person**

**Available for parties of two or more**

Step into the historical charm of the Athenian Taverna,  
where the spirit of Greek tavernas come alive.

With roots tracing back to ancient times, our taverna  
pays homage to the age-old tradition of gathering,  
feasting and camaraderie.

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 1

**Fresh Pita Bread** (v)

Served with marinated olives.

**Tzatziki** (v)

Greek yoghurt with olive oil, spearmint, garlic and cucumber gel.

CHAPTER 2

**Fried Calamari**

Onions, coriander and lime-olive oil dressing.

**Spicy Grilled Meatballs**

Spicy roasted tomato salsa with coriander yoghurt.

CHAPTER 3

**Sea Bass Fillet**

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

**Beef Tagliata 200g**

Jalapeno cream, herbs, mushrooms and chimichurri.

**Baby Potatoes with Graviera** (v)

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

**Roasted Baby Carrot** (v)

Caramelised with mustard miso.

CHAPTER 4

**Banoffee New Style** (v)

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



## GREEK NOSTOS

**82.50 per person**

**Available for parties of two or more**

Welcome to Greek Nostos, a nostalgic journey to  
the heart of Greece.

Our menu reflects the timeless culinary treasures passed  
down through generations, capturing the spirit of  
traditional Greek kitchens where meals are an  
expression of togetherness.

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CHAPTER 1

**Fresh Pita Bread (v)**

Served with marinated olives.

**Houmous & Guacamole Bowl (vg)**

Creamy Greek chickpeas with tahini, cumin and lemon.

CHAPTER 2

**Halloumi Cheese Tempura (v)**

Yuzu hollandaise espuma and shiso vinaigrette.

**Chicken Anticucho**

Spicy oregano anticucho sauce, crispy potato and smoked yoghurt.

CHAPTER 3

**Orzo with Langoustine & Feta**

Langoustine, bisque, herbs, ouzo and feta cheese.

**Smoked Iberico Ribs 800g**

Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

**Baby Potatoes with Graviera (v)**

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

**Spicy Sweetcorn (v)**

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER 4

**Apple Crumble Crème Brulee (v)**

Baked custard flavoured with cinnamon, almond crumble and caramelised apples.



## MYKONIAN AURA

**110.00 per person**

**Available for parties of two or more**

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit.

Experience a fusion of traditional flavours and contemporary twists, crafted with passion and artistry.

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CHAPTER 1

**Fresh Pita Bread (v)**

Served with marinated olives.

**Smoked Aubergine & Feta Salad (v)**

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

CHAPTER 2

**Moussaka**

Honey aubergine and slow cooked short rib topped with graviera espuma

**Sea Bass Ceviche**

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

CHAPTER 3

**Lobster Spaghetti**

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

**Wagyu Stifado**

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

**Chargrilled Greens (v)**

Served with lemon dressing.

**Pearl Oyster Mushrooms (v)**

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.



# ATHENIAN GARDEN

50.00 pp

Available for parties of two or more

## CHAPTER 1

**Fresh Pita Bread** (v)

**Houmous Bowl** (vg)

Creamy Greek chickpeas with tahini, cumin and lemon.

## CHAPTER 2

**Caramelised Aubergine** (v)

Tahini miso, creamy houmous, scallions and roasted sesame.

## CHAPTER 3

**Cauliflower Steak** (vg)

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

**Baby Potatoes with Graviera** (v)

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

## CHAPTER 4

**Soupa Carida** (v)

Coconut soup, lemon croutons and green apple sorbet.

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