



BORN FROM A NEST OF FLAMES.

GUIDED BY THE SUN.

A RITUAL OF MUSIC, FOOD, AND DRINK.

RISE SET MENU 75.00pp

DRINKS CHAPTER PAIRING 35.00pp

Solstice Margarita Bandida Blanco, apricot, Hickory

CHAPTER 1

Fresh Pita Bread (v)

Tzatziki (v)

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

CHAPTER 2

Mykonian Rickey Bandida Blanco, oregano, London Essence Ginger Ale, greenery

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Spicy Grilled Meatballs

Spicy roasted tomato salsa with coriander yoghurt.

CHAPTER 3

'Yamas' Bandida Blanco, strawberry, raspberry, rooibos tea

Sea Bass Fillet

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

Rib-Eye 280g

Robata rib-eye steak, served with sauteed pickled cabbage and cauliflower cream.

Baby Potatoes with Graviera (v)

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

Broccolini (vg)

Chargrilled broccolini with truffle-yuzu sauce.

CHAPTER 4

Chocolate Creme Brulee (v)

Cinnamon crumble and Greek coffee ice cream.

