

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 immersed in ancient culture and mythical tales of old.

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

## LUNCH MENU 31.50 PP

12pm - 3pm everyday

\*Subject to special event days

## PROLOGUE

**Homemade Pita & Spread**

Houmous &amp; Guacamole (Vg) or Tzatziki (V)

## CHAPTER 1 (Choose one)

**Pomegranate & Almond Salad (Vg) (N)**

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

**Fried Calamari**

Onions, coriander and lime-olive oil dressing.

**Chicken Souvlaki**

Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.

**Halloumi Cheese Tempura (V)**

Yuzu hollandaise espuma and shiso vinaigrette.

## VEGETABLES

**Baby Potatoes with Graviera (V)**

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

**Broccolini (Vg)**

Chargrilled broccolini with truffle-yuzu sauce.

**Pearl Oyster Mushrooms (Vg)**

Marinated with herbs and chilli.

## CHAPTER 2 (Choose one)

**Sea Bass Fillet**

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

**Glazed Half Chicken**

Coca Cola glazed boneless chicken.

**Beef Paccheri**

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

**Cauliflower Steak (Vg)**

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

## DESSERTS

**7.00 Banoffee New Style (N) 12.50**

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

**8.00 Soupa Carida (V) (N) 10.00**

Coconut soup, lemon croutons and green apple sorbet.

**7.50**