

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.



# LUNCH MENU 31.50 pp

Monday - Friday 12pm - 4.45pm

Saturday - Sunday 12pm - 3pm

\*Subject to special event days

## PROLOGUE

### Homemade Pita & Spread

Houmous & 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