

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

Monday - Friday 12pm - 5pm

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