



NYE 2024

OPA!

ΞΞΞΞΞ FENIX ΞΞΞΞΞ

DINING OPTIONS

Priced per person

Includes welcome glass of Champagne - 150.00

Includes choice of two signature cocktails - 175.00

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier - 195.00

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier - 225.00

CHAPTER 1

Fresh Pita Bread

Meze Board

Houmous & Pomegranate, Tzatziki, Fasolada Spread.

CHAPTER 2

Moussaka

Caramelised aubergine, slow cooked short rib and Graviera cheese espuma.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

CHAPTER 3

Wagyu A5

Robata Wagyu with potato emulsion and Wagyu jus.

Lobster Spaghetti

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

Broccolini

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms

Marinated with herbs and chilli.

CHAPTER 4

Choc Ice ^(N)

Layered milk chocolate mousse and crispy almond nougatine.

ADD ONS

Sea Bass Ceviche £15

Fresh Aegan sea bass with
crispy prawn, sweet potato,

Spicy Grilled Meatballs £14

Spicy roasted tomato salsa with
coriander yoghurt.

Mykonian Salad £15

Tomatoes, cucumber, green pepper,
onions, olives, caper, carob rusk and
Mykonian feta cheese.