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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



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 (x) Layered milk chocolate mousse and crispy almond nougatine.

ADD ONS ------

Sea Bass Ceviche £15

Spicy Grilled Meatballs £14

Mykonian Salad £15

Fresh Aegan sea bass with crispy prawn, sweet potato,

Spicy roasted tomato salsa with coriander yoghurt.

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

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team. Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(N) Contains Nuts