



TASTE OF FENIX

A LUNCH AND DINNER EXPERIENCE

Sunday - Wednesday All Day

Thursday - Friday 12pm - 5pm

Saturday 12pm - 3.45pm

2 Chapters 29.90 pp

3 Chapters 34.90 pp

CHAPTER 1 (Choose one)

Spicy Grilled Meatballs

Spicy roasted tomato salsa with coriander yoghurt.

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.

CHAPTER 2 (Choose one)

Sea Bass Fillet

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

Glazed Half Chicken

Spicy herb glazed half boneless chicken.

Cauliflower Steak (V)

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

Rib-Eye Steak 200g (5.00 Supplement)

Robata rib-eye steak, served with sauteed pickled cabbage and cauliflower cream.

CHAPTER 3 (Choose one)

Banoffee New Style (N)

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

Macaron Forest (V) (N)

Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

EXTEND YOUR STORY

With additional dishes

PITAS & SPREADS

Fresh Pita Bread (V) 4.90**Greek Marinated Olives (Vg)** 4.50

Citrus and herbs.

Tzatziki (V) 6.50

Greek yoghurt, mint, garlic and cucumber tartare.

Spicy Feta Dip (V) (N) 6.00

Spicy red pepper & feta espuma with walnuts and paprika.

Houmous & Pomegranate (Vg) 6.00

Creamy Greek chickpeas with tahini, cumin, lemon and pomegranate.

Smoked Taramasalata 6.50

White fish roe cream, olive rocks and smoked oil.

VEGETABLES

Baby Potatoes with Graviera (V) 8.00

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

Broccolini (Vg) 8.50

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (Vg) 7.50

Marinated with herbs and chilli.

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.

(Vg) Vegan (V) Vegetarian (N) Contains Nuts