

FENIX

Feast
OF THE WISE

GRADUATION DINNER MENU

2 CHAPTERS
44.90 PER PERSON

Feast OF THE WISE

SUBJECT TO CHANGE

FROM 5PM
MONDAY - THURSDAY

GRADUATION DINNER MENU

Served with a complimentary glass of Laurent - Perrier Champagne

PITAS & SPREADS

Fresh Pita Bread (V)	5.50	Tzatziki (V)	7.00	Aubergine & Feta (V)	7.50
Greek Marinated Olives (Vg)	5.00	Spicy Feta Dip (V) (N)	6.50	Smoked Taramasalata	7.00

CHAPTER 1

(Choose one)

- Spicy Meatballs** Beef meatballs with tomato salsa and coriander yoghurt.
- Robata Grilled Squid** Charred squid with taramasalata cream, lime dressing and za'atar.
- Chicken Souvlaki** Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.
- Halloumi Cheese Tempura (V)** Yuzu hollandaise espuma and shiso vinaigrette.
- Sea Bass Carpaccio** Thinly sliced sea bass with fresh lemon, bottarga and Greek olive oil.

CHAPTER 2

(Choose one)

- Steamed Grouper** Celeriac puree with lemon sauce and dill.
- Robata Chicken Breast (N)** Arancini trahana, celeriac mayo and chicken gravy.
- Cauliflower Steak (Vg)** Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.
- Smoked Iberico Ribs 400g** Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.
- Rib-Eye Steak 200g (5.00 Supplement)** Robata rib-eye steak, served with sauteed pickled cabbage and cauliflower cream.

Broccolini (Vg) 8.50	Chips with Graviera (V) 6.50	Pearl Oyster Mushrooms (Vg) 8.00	Spicy Sweetcorn (V) 8.50
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UPGRADE TO 3 COURSES

5.00 per person

(Choose one)

- Macaron Forest (Vg) (N)** Vegan chocolate & vanilla velvet cream, raspberry and cocoa nib crumble.
- Banoffee New Style (N)** Velvet vanilla cream with toffee caramel, banana and nutmeg.

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

A discretionary service charge of 12.5% 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.