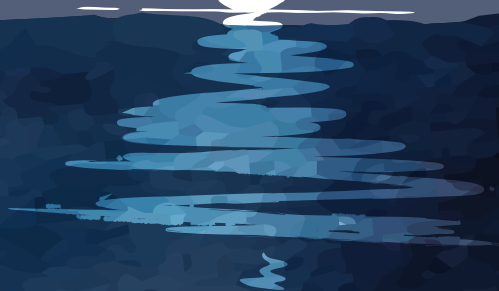


WINTER AT
FENIX



CHRISTMAS ATHENIAN TAVERNA

69.50 pp

Available for parties of 2 or more

Step into the historical charm of the Athenian Taverna, where the spirit of *filoxenia* comes alive. With roots tracing back to ancient times, our taverna pays homage to the

CHAPTER ONE

Fresh Pita Bread (V)

Baba Ganoush (V)

Charred aubergine, tahini and fresh lemon.

CHAPTER TWO

Halloumi Cheese Tempura (V)

Yuzu hollandaise espuma and shiso vinaigrette.

Broken Down Tart (N)

Pulled lamb shank, parsnip béchamel, truffle and oyster mushrooms.

CHAPTER THREE

Sea Bass Fillet

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

Smoked Iberico Ribs

Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

Chips with Graviera (V)

Crispy potato chips served with Graviera cheese cream.

Broccolini (V)

Chargrilled broccolini with white sesame dressing.

CHAPTER FOUR

Banoffee New Style (N)

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

CHRISTMAS GREEK NOSTOS

78.00 pp

Available for parties of 2 or more

Welcome to Greek Nostos, a nostalgic journey to the heart of Greece. Our menu reflects the timeless culinary treasures passed down through generations, capturing the spirit of traditional Greek kitchens where meals are an expression of togetherness.

CHAPTER ONE

Fresh Pita Bread (V)

Tzatziki (V)

Greek yoghurt, olive oil, mint, garlic and cucumber tartare.

Smoked Taramasalata

White fish roe cream, olive rocks and smoked oil.

CHAPTER TWO

Grilled Octopus

Creamy Aegean split pea cream and parsley vinaigrette.

Spicy Meatballs

Beef meatballs with tomato salsa and coriander yoghurt.

CHAPTER THREE

Robata Grouper

Charred grouper with spicy roasted kale and white bean espuma.

Beef Giouvetsi

Orzo pasta, slow cooked beef cheeks with soya, grape molasses and “Metsovone” smoked cheese espuma.

Chips with Graviera (V)

Crispy potato chips served with Graviera cheese cream.

Spicy Sweetcorn

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER FOUR

Chocolate Crème Brûlée (N)

Cinnamon crumble and Greek coffee ice cream.

CHRISTMAS MYKONIAN AURA

110.00 pp

Available for parties of 2 or more

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit. Experience a blend of traditional flavours and contemporary twists, crafted with passion and artistry.

CHAPTER ONE

Fresh Pita Bread (v)

Meze Board

Baba Ganoush (v), Tzatziki (v), Spicy Feta Dip (v) (N).

CHAPTER TWO

Moussaka

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

Grilled Calamari

Charred calamari with tarmasalata cream and lime dressing.

CHAPTER THREE

Wagyu 'Stifado'

Wagyu Striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

Mussels Linguini

Mussel and smoked cockle broth with creme fraiche and herbs.

Broccolini (v)

Chargrilled broccolini with white sesame dressing.

Pearl Oyster Mushrooms (vg)

Marinated with herbs and chilli.

CHAPTER FOUR

Choc Ice (N)

Layered milk chocolate mousse and crispy almond nougatine.

CHRISTMAS ATHENIAN GARDEN

50.00 pp

Available for parties of 2 or more

Step into the historical charm of the Athenian Garden, where the spirit of filoxenia comes alive. With roots tracing back to ancient times, our garden pays homage to the

CHAPTER ONE

Fresh Pita Bread (v)

Tzatziki (v)

Greek yoghurt, olive oil, mint, garlic and cucumber tartare.

CHAPTER TWO

Caramelised Aubergine (v)

Tahini miso, creamy houmous, scallions and roasted sesame.

CHAPTER THREE

Cauliflower Steak (vg)

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

Chips & Graviera (v)

Crispy potato chips with Graviera cheese cream.

CHAPTER FOUR

Macaron Forest (N) (vg)

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