

FΞNIX

NYE  2025

OPA

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CHAMPAGNE
EPICURIEN

NEW YEAR'S EVE

Priced per person

Includes welcome glass of EPC 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

Smoked Taramasalata, Tzatziki, Spicy Feta Dip ^(N)

CHAPTER 2

Tuna Truffle & Caviar Tartare

Tuna tartare with truffle oil and caviar.

Grilled Octopus

Fava purée and parsley vinaigrette.

CHAPTER 3

Wagyu 'Stifado'

With braised onions, spices and cumin potato emulsion.

Robata Grilled Whole Fish

Pancetta, anchovy and chive butter.

Beef Paccheri

Paccheri pasta, slow-cooked short rib with truffle and Metsovone cheese.

Broccolini

Chargrilled broccolini with white sesame dressing.

Pearl Oyster Mushrooms

Marinated with herbs and chilli.

CHAPTER 4

White Chocolate Ice ^(N)

Layered milk chocolate mousse and crispy almond nougatine.

Sea Bass Ceviche 15.00

Fresh Aegan sea bass with crispy prawn, sweet potato, kiwi and jalapeño.

Mykonian Salad 15.00

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

Spicy Grilled Meatballs 15.00

Spicy roasted tomato salsa with coriander yoghurt.

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.

(N) Contains Nuts