



FENIX  
MAYFAIR

Group Dining & Events  
*Christmas Brochure*

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80 PICCADILLY, MAYFAIR, W1J 8HX



## *Design*

Designed by the acclaimed Studio WYZE, the space is a refined, modern interpretation of Greek island conviviality, inspired by the cyclical rhythms of day and night. At its heart, an open kitchen and bar foster a sense of craftsmanship and culinary connection. Sculptural arches guide guests through transitioning zones, shifting from the nocturnal tones of the bar to the daytime-infused hues of the dining room.

The design strikes a sophisticated balance between Mayfair's understated luxury and Mediterranean warmth and ease, utilising natural materials to create a timeless dining experience.

## *Cuisine*

A Greek native who relocated to the UK to develop the culinary offering of FENIX, Executive Chef Zisis is set to bring a modern approach to traditional Aegean ingredients and flavours, drawing inspiration from his time living and working in both Northern Greece and the Cyclades islands.

The menu emphasises sharing-style plates and local produce, balancing signature FENIX dishes with new dishes exclusive to London. Highlights include Aegean Beef and Bone Marrow, Athenian Tartare, Langoustine Orzo, and a slow-cooked Wagyu Stifado, alongside a refined interpretation of the classic Fenix Moussaka.





*\*Elysian Highball*

## *Drinks*

Our cocktails are mythology in motion; daring, theatrical and beautifully crafted. Each pour draws inspiration from the gods, the elements, and the stories of Ancient Greece, reimagined with modern elegance. Wines, served both at the stand-alone bar and in the restaurant, will focus on the variety of produce from Greek and Cycladic vineyards.

Situated on a terroir of rich volcanic soils, the region produces wines of expressive and complex character offering a smooth, mineral finish, pairing perfectly with the smoky, charred meat, fish and vegetables from FENIX's central grill.

Whether it's a Champagne toast, a pre- dinner aperitif, or a late-night ritual, every drink is an experience. Created by visionary mixologists and served in a space like no other, Fenix invites you to drink with intention, adventure and soul.

Sample

# Christmas Sharing Menus

Subject to change



## CHAPTER 1

### Fresh Pita Bread

#### Tzatziki

Greek yoghurt, mint and cucumber.

#### Hummous

Chickpea, paprika and olive oil.

#### Greek Marinated Olives

Citrus and herbs.

## CHAPTER 2

### Halloumi Cheese Tempura

Yuzu hollandaise and shiso vinaigrette.

#### Spicy Meatballs

Tomato salsa and coriander yoghurt.

## CHAPTER 3

### Prawn Linguine

Linguine pasta with tiger prawns and tomato.

### Rib-Eye Steak 250g

150-day grain-fed Angus Rib-Eye with sauteed pickled cabbage and cauliflower cream.

### Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

#### Broccolini

Chargrilled broccolini with white sesame dressing.

## CHAPTER 4

### Banoffee New Style

Vanilla cream with toffee caramel, banana and nutmeg.

Sample

ATHENIAN TAVERNA

## CHAPTER 1

**Fresh Pita Bread****Meze Board**

Smoked Taramasalata, Tzatziki, Spicy Feta Dip (N)

## CHAPTER 2

**Chicken Gyoza**

Feta, red pepper with smoked sausage.

**Moussaka**

Short rib, Graviera cheese and caramelised aubergine.

## CHAPTER 3

**Orzo with Langoustine & Feta**

Langoustine, ouzo and feta cheese.

**Beef Fillet**

Cumin infused potato puree, black olive and beef jus.

**Chips with Graviera**

Crispy potato chips served with Graviera cheese cream.

**Spicy Sweetcorn**

Grilled sweetcorn served with spicy mayonnaise and parmesan.

## CHAPTER 4

**Vanilla Crème Brûlée (N)**

Crumble and caramelised apples with cinnamon ice cream.

## CHAPTER 1

**Fresh Pita Bread****Meze Board**

Smoked Taramasalata, Tzatziki, Spicy Feta Dip (N)

**Greek Marinated Olives**

Citrus and herbs.

## 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.

**Brocolini**

Chargrilled brocolini 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.

Sample

GREEK NOSTOS

Sample

MYKONIAN AURA

Sample

# Canapés *Subject to change*



Roasted Watermelon Salad <sup>(v)</sup> <sup>(N)</sup> - <i>Tomato, roasted sesame and spearmint.</i>	6.00
Beetroot Salad <sup>(N)</sup> - <i>Blackberries, Greek cream cheese and pistachio pesto.</i>	5.00
Spicy Meatballs - <i>Tomato salsa and coriander yoghurt.</i>	6.50
Moussaka - <i>Short rib, Graviera cheese and caramelised aubergine.</i>	7.50
Halloumi Cheese Tempura <sup>(v)</sup> - <i>Yuzu hollandaise and shiso vinaigrette.</i>	5.50
Fried Calamari - <i>Onions, coriander, lime, olive oil dressing and spicy mayo.</i>	6.50
Chicken Gyoza - <i>Feta, red pepper with smoked sausage.</i>	5.50
Tuna Truffle & Caviar Tartare - <i>Tuna tartare with truffle oil and caviar.</i>	5.00
Spicy Sea Bass Carpaccio - <i>Mango and Aji panca dressing.</i>	6.00
Steak Tartare - <i>Cumin tomato sauce and crispy potato hay.</i>	6.50
King Crab Truffle Salad - <i>Spicy mayonnaise, avocado and white truffle dressing.</i>	9.00
Athenian Tartare - <i>Sea bass tartare, caviar and saffron infused citrus dressing.</i>	6.50
Grilled Octopus - <i>Fava puree and parsley vinaigrette.</i>	9.00
Cauliflower Steak <sup>(vg)</sup> - <i>Chilli, roasted vegetable cream and pickled fennel.</i>	4.50
Wagyu 'Stifado' - <i>Braised onions, spices and cumin potato emulsion.</i>	12.00
Banoffee New Style <sup>(N)</sup> - <i>Vanilla cream with toffee caramel, banana and nutmeg.</i>	5.00
Greek Ice Cream and Loukoumades <sup>(N)</sup> <sup>(v)</sup> - <i>Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.</i>	5.00

## *Group Dining*

Fenix Mayfair has a semi-private dining space, **Athena's Cove**, fully immersed in the vibrant energy of Fenix, this elevated space offers an intimate yet lively setting for your next gathering. Ideal for celebrations, client dinners, or simply coming together with friends, the space accommodates perfectly for larger group occasions.

### *Athena's Cove*

Semi-Private / Private with the curtains closed

12-38 guests

### *Full Venue Hire*

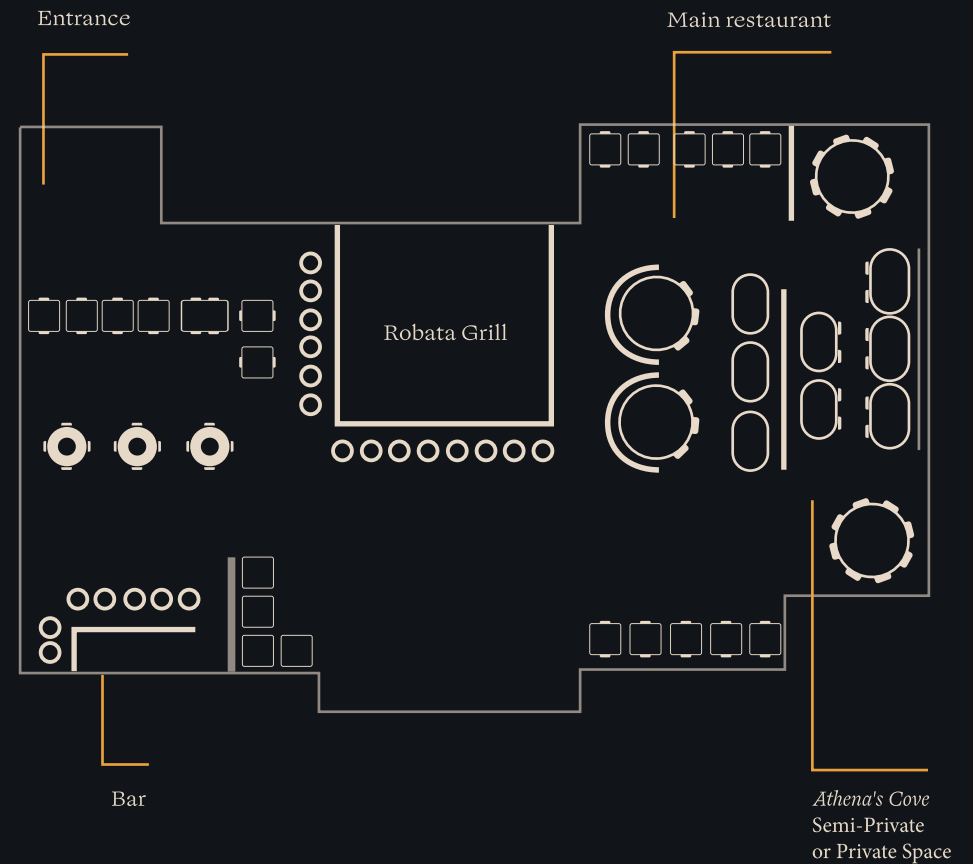
Seated - 150 guests

Canapé event - 250 guests

Bar (Non-Private) - 60 guests

## Spaces & Floorplan

Our venue features a versatile layout that can be tailored for both standing receptions and seated occasions. With the option to remove all furniture, the space comfortably accommodates 200–250 guests, providing maximum flexibility for your event.



## It's all in the details

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### — MAKE YOUR EVENT TRULY UNIQUE —

We offer a range of bespoke enhancements to make your occasion unforgettable.

### — BRANDED SIGNAGE & PROJECTIONS —

Feature your logo or custom visuals on our digital screens and in-house projectors to make a lasting impression.

### — LIVE DJ —

Set the perfect tone for your event with a DJ curated to match your theme and atmosphere.\*

### — PROFESSIONAL PHOTOGRAPHER —

Capture every moment with a dedicated photographer to document your event beautifully.\*

### — SIGNATURE COCKTAILS —

Work with our expert mixologists to create a one-of-a-kind cocktail inspired by your brand or occasion.

\*Prices may vary





With our resident DJ flown in from Mykonos to set the tone for the evening, the experiences are elevated through bespoke branded details, striking exterior fire burners symbolising the spirit and fire of the FENIX firebird, and a leading content team capturing the vibrant energy and unforgettable moments throughout the night.



# Location

Fenix Mayfair sits at the heart of one of London's most prestigious neighbourhoods, moments from Green Park, The Ritz, and Savile Row. Surrounded by iconic landmarks and world-class hospitality, it offers a refined and effortlessly accessible setting for exceptional events.

## Fenix Mayfair

- 1 Green Park Station
- 2 The Ritz London
- 3 Savile Row
- 4 St. James Square
- 5 London Hilton on Park Lane
- 6 Green Park
- 7 Buckingham Palace
- 8 St. James's Park
- 9 Hyde Park Rose Garden



# Permanently *Unique*

TATTU *Louis* FENIX



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