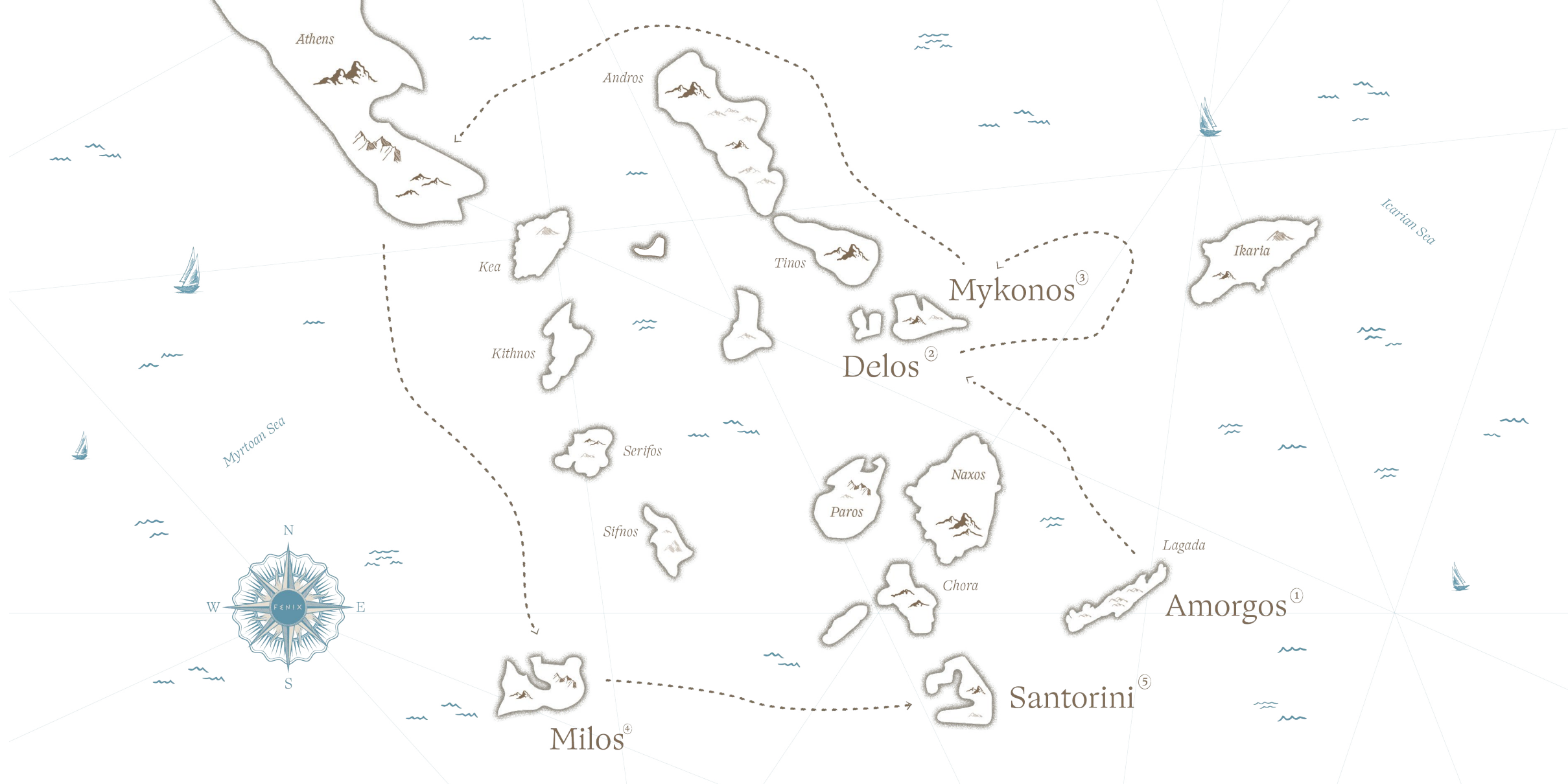


FΞNIX  
MAYFAIR

# The *Summer* Edit

*A journey through the islands of Greece*





Athens

Andros

Kea

Kithnos

Serifos

Sifnos

Paros

Naxos

Chora

Milos<sup>④</sup>

Santorini<sup>⑤</sup>

Amorgos<sup>①</sup>

Mykonos<sup>③</sup>

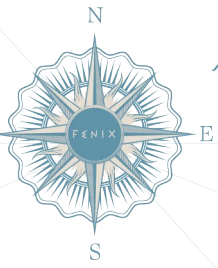
Delos<sup>②</sup>

Tinos

Icaria

Myrtoan Sea

Icarian Sea



Lagada



## Summer *tasting* menu

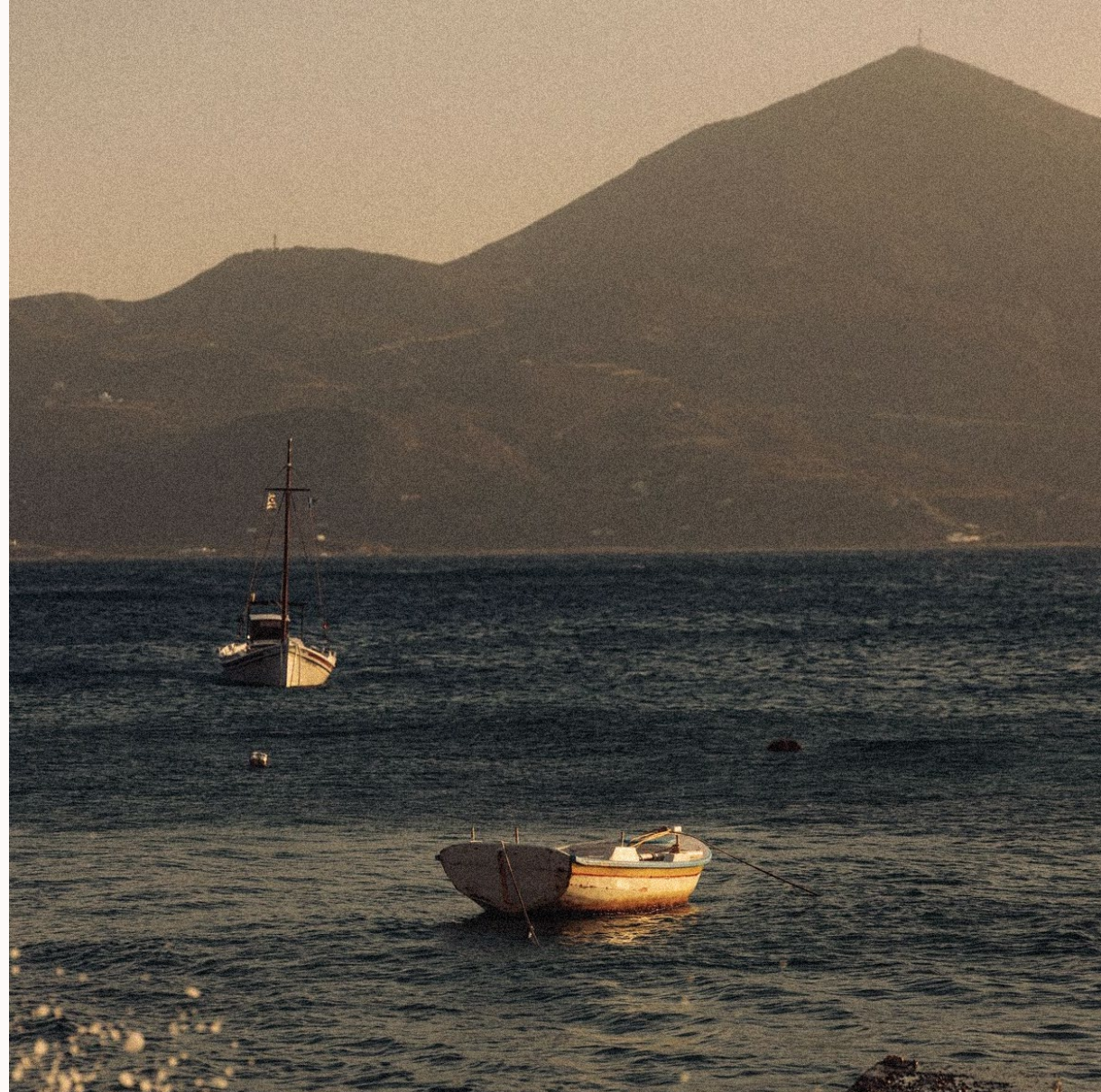
65.00 per person

Inspired by the landscapes, flavours and traditions of the Cyclades, each course reflects the character of a different island, from sun-drenched coastlines and bustling harbours to volcanic shores and timeless Greek hospitality.

A discretionary service charge of 15% 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





AMORGOS

## CHAPTER 1

### Fresh Pita Bread

Tzatziki (v) *Greek yoghurt, mint and cucumber*

Spicy Feta Dip (v) (v) *Spicy red pepper, feta with walnuts and paprika*

Amorgos is known for simple, rustic hospitality and traditional meze-style eating. Amorgos is the easternmost island of the Cyclades, famous for its dramatic, mountainous landscapes, laid-back atmosphere, and crystal-clear waters.

36°49'N 25°53'E



## CHAPTER 2

### Tuna Truffle and Caviar Tartare *Tuna tartare with truffle oil and caviar*

Delos was an ancient sacred trading island connected deeply to the sea and refinement. A delicate raw tuna dish feels elegant, clean, and elevated - almost archaeological in presentation and its bowl, which mirrors Delos' cultural prestige and sophistication.

37°23'N 25°16'E



Halloumi Cheese Tempura  
*Yuzu hollandaise and shiso vinaigrette (v)*

Golden halloumi reflects the vibrant spirit of Mykonos — bold, social and indulgent — inspired by long sun-soaked lunches, beach club dining and the island’s effortless blend of luxury and energy.

37°26'N 25°19'E



## CHAPTER 3

### Sea Bass Fillet and Broccoli

*Grilled kale, smoked pepper cream and piccata*

Sea bass and broccoli reflect Milos' volcanic coastline and deep fishing heritage, centred around simple charcoal cooking and fresh coastal flavours.

36°41'N 24°26'E



## CHAPTER 4

### Greek Ice Cream and Loukoumades

*Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts (v)(w)*

Santorini is associated with dramatic finishes: sunsets, dessert wines, volcanic sweetness, and luxurious final courses.

36°23'N 25°27'E

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## Wine *tasting* menu

34.00 per person

Three 125ml glasses from our curated selection of Greek wines,  
each thoughtfully chosen to complement your journey through the Cyclades.

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*Moschofilero “A Priori” — Mantinia*

*Paired with Chapter 2*

DELOS

Its delicate floral character and crisp minerality complement the freshness of the raw tuna while enhancing the refined elegance of the dish.

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MYKONOS

The wine’s lively acidity and subtle spice notes balance the salty richness of the halloumi, perfectly matching Mykonos’ vibrant and indulgent energy.

*Malagouzia – Assyrtiko Blend, Thymiopoulos*

*Paired with Chapter 3*

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MILOS

Malagouzia’s soft stone-fruit character and rounded texture complement the delicate sea bass beautifully, while its freshness keeps the dish light, coastal and elegant.

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*Moschofilero “Theone” Rose — Peloponnese*

*Paired with Chapter 4*

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SANTORINI

The rosé’s delicate red berry notes and floral finish bring a refreshing softness to the frozen yoghurt, creating a bright and elegant end to the journey.

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