FENIX

NYE

2026

EPC | CHAMPAGNE EPICURIEN

NEW YEAR'S EVE

Priced per person

Includes welcome glass of EPC Champagne - **200.00**

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier - **250.00**

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier - **275.00**

CHAPTER 1

Fresh Pita Bread & Greek Marinated Olives

Smoked Taramasalata, Spicy Feta Dip (N)

CHAPTER 2

Mykonian Salad

Mixed tomatoes, thyme rusk and feta cheese.

Moussaka

Short rib, Graviera cheese and caramelised aubergine.

Crispy Pork Belly Baklava (N)

Pear mostarda, walnut and honey glaze.

CHAPTER 3

Wagyu 'Stifado'

With braised onions, spices and cumin potato emulsion.

Orzo with Langoustine & Feta

Langoustine, ouzo and feta cheese.

Butterflied Sea Bass

Lime and turmeric dressing.

Roasted Vegetables & Manouri

Potato emulsion, burnt onion vinaigrette and Greek cheese.

CHAPTER 4

Chocolate Pinecone (N)

Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.

Sea Bass Crudo 18.00

Santorini fava, mastiha and mandarin.

Spicy Grilled Meatballs 18.00

Spicy roasted tomato salsa with coriander yoghurt.

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.

(N) Contains Nuts