



Private Dining Experience

Seafood Menu Five-Course Tasting Menu



Mediterranean Stonefish Soup

With Kozani Saffron & Garden Vegetable Brunoise

Octopus Carpaccio

Accompanied by caramelized onions and balsamic pearls

Traditional Beetroot Salad

With beetroot mousse, beetroot trilogy, galeni and sesame brittle quenelle

Crispy Sea Bream Fillet

Served with celeriac cream, roasted carrots, and beurre blanc sauce

Lemon Cream Tart

With silky white chocolate cream