

PRIVATE DINING

Starters

Selection of Cheese and Cold Cuts (g, d, n)
turkey ham with truffle, beef Legrano, Drama prosciutto, Pastrami, Mortadella Alexandria Feta, Ladotyiril, Kaloudi, Graviera, smoked Monastiri

Selection of Dips (g, d, n)
tzaziki, tarama, spicy Feta cream

Meatballs (g, d)
roasted cherry tomatoes, smoked yogurt

Baby Calamari Frito (g)
tomato, pak choi, lemon aioli

Prawns Saganaki (d)
tomato, Feta, basil

Salads and Pasta

Greek Salad (v, g, d)
tomatoes, cucumber, peppers, pickled onions, olives, Feta, carob rusks

Caesar Salad (g, d)
lettuce, chicken, Parmigiano, tomatoes, anchovies

Royal Quinoa (vg)
spicy royal quinoa, pine nuts, carrots, cumin

Rigatoni al Pomodoro (vg, g)
tomato sauce, basil

Rigatoni Bolognese (g)
beef ragu, Parmigiano

Mushroom Risotto (v, d)
Mushroom ragu, thyme, summer truffle

Main Course

Club Sandwich (g, d)
chicken, bacon, lettuce, tomato, egg, avocado, cheddar, served with fries

Beef Burger (g, d)
cheddar, paprika mayo, gherkins, served with fries

Vegan Burger (vg, g)
quinoa patty, avocado, lettuce, tomato, served with fries

Catch of the Day
fish fillet with choice of side

USDA Prime Angus Beef Rib Eye 250g
served with choice of side

Desserts

Flan Caramel (v, g, d)
whipped vanilla ganache

Quinoa Exotic Tarte (vg)
coconut, passion fruit, mango coulis

Carrot Cake (v, g, d)
cream cheese frosting, caramel cream

Fruit Plate (vg)
selection of seasonal and exotic fruits