

Private Dining



1

THE CASUAL

CREAMY POTATO SOUP

Smoked pancetta / Foie gras /
Fresh Black Truffle

RISOTTO WITH AVOCADO

Shrimp / Lime / Dill oil

LEMON & GINGER SORBET

ARGENTINIAN PICANHA

Jerusalem artichoke puree & chips /
basil gravy / Kalamon olives & basil

INSPIRATION

Aegina pistachio / Apricot / Citrus thyme /
White chocolate

| 75,00€ PER GUEST |

EXCLUSIVE MENUS > PRIVATE DINNING > THE CASUAL >


PRIVATE
DINING

Private Dining



2

OUT TO SEA

TUNA TARTAR

Avocado / Vinaigrette with ginger and soya /
Crispy won ton

KING CRAB WITH ORZO

Basil oil / Sour cream /
Caviar / Aged Cretan "Gruyere"

MINT & ORANGE SORBET

SEA BASS FILLET

Legume cream / Rosemary sauce /
Crispy Jerusalem artichoke chips / Salicornia

ALMOND CREAM

Crumble / Blackberry

| 90,00€ PER GUEST |

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Private Dining



3

THE PREMIUM

SCALLOP CARPACCIO

Lemon / Bottarga Messolonghi

GROUPER

Avocado cream / Cherry tomatoes / Dill oil

APRICOT SORBET

BEEF FILLET

Potato cream with foie gras & truffle /
Gravy with tomato confit and basil

CHOCOLATE AURA

Dark chocolate / Milk chocolate / Hazelnut / Cherry

| 122,00€ PER GUEST |

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* Frozen

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| 4 | THE STELLAR

CRAYFISH* SAGANAKI

Roasted tomatoes / Vegetables /
Crayfish gravy / Anise / "Feta" cheese

COD WITH TARAMA

Tomato with pepper / Almond / Parsley water

CITRUS SORBET

LOBSTER WITH KOZANI CROCUS

Tomato / Black Truffle / Garcanelli pasta

LIME

White chocolate / Lime/ Yuzu /
Yogurt / Spearmint

| 138,00€ PER GUEST |

> EXCLUSIVE MENUS > PRIVATE DINNING > THE STELLAR >



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| 5 | VEGAN

TART WITH KALAMON OLIVES TAPENADE

Cherry tomatoes in two textures /
Cucumber / pickled onion

CELERY ROOT SOUP

Crispy celery / Leek / Virgin olive oil

LEMON GRASS SORBET

RISOTTO WITH KOZANI CROCUS

Tomato / Peas / Chives /
Lemon thyme

BASE CAKE

Dairy free Nxt chocolate / with red fruits sauce

| 88,00€ PER GUEST |

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* Frozen