



ATHENS – LUXURY MENU

Refined Greek flavours inspired by the city's ancient soul and modern elegance.

FOOD

- Aegean Pearl Salad with caper leaves, cherry tomatoes, soft mizithra, and wild oregano
- Smoked Eggplant Mousse with slow-roasted garlic and early-harvest olive oil
- Roasted Red Pepper Hummus with sesame cream and sweet paprika
- Herbal Lamb Patties with mint yogurt and warm pita
- Slow-Braised Beef in Santorini tomato sauce with thyme potatoes
- Fresh Herb Lemon Pasta with dill, basil, and citrus zest
- Cretan Briam (oven vegetables) in white wine sauce
- Whipped Feta Cream with spicy honey and sesame
- Greek Yogurt Parfait with island honey and walnuts
- Chocolate Mastiha Mousse with vanilla crumble

DRINKS

- Still, sparkling & soda water
- Fresh fruit juices & homemade lemonades
- Mytilene ouzo & Cretan raki
- Local Athenian & international beers
- Selected Greek wines (white, red & dessert)
- Premium spirits & crafted cocktails



SANTORINI – LUXURY MENU

A volcanic gourmet experience inspired by the island's iconic white cliffs and deep-blue horizons.

FOOD

- **Santorini Fava Puree** with caramelised onions and capers
- **White Eggplant Dip** with garlic, parsley, and smoked salt
- **Fresh Sea Bass Fillet** over sun-dried tomato risotto
- **Saffron Chicken** slow-cooked in Santorini white wine
- **Oven-Baked Ntomatokeftedes** (tomato fritters) with basil yogurt
- **Volcanic Stone-Grilled Pork** with thyme glaze
- **Santorini Lima Beans** in lemon-herb broth
- **Feta & Chili Whip** with local olive paste
- **Aegean Citrus Pudding** with honey tangerine syrup
- **Summer Fig & Vanilla Cream**

DRINKS

- Still & sparkling mineral waters
- Fresh pressed juices
- Local craft beers
- Santorini Assyrtiko whites & volcanic wines
- Ouzo & raki
- Premium cocktails & aged spirits



MYKONOS – LUXURY MENU

Playful, sexy dishes inspired by Cycladic nights and the island's famous hedonistic spirit.

FOOD

- **Mykonian Kopanisti** cream cheese dip with basil & tomatoes
- **Crispy Calamari** with lemon & sea salt
- **Grilled Octopus** on fava cream with caper oil
- **Beef Soutzoukakia** in wine-tomato sauce
- **Pasta with Fresh Mykonian Cheese** and herb butter
- **Charcoaled Chicken or Pork Souvlaki**
- **Oven-Roasted Island Vegetables** with thyme
- **Whipped Feta with Chili Honey**
- **Vanilla Island Ice Cream** with candied nuts
- **Greek Yogurt with Local Honey**

DRINKS

- Mineral water selections
- Fresh juices & organic ginger lemonade
- Local Mykonian beers
- Ouzo, tsipouro & specialty island spirits
- Premium wines & champagne options
- Signature cocktails



RHODES – LUXURY MENU

Medieval charm meets warm Dodecanese flavours.

FOOD

- **Rhodian Village Salad** with barley rusks & olives
- **Chickpea Fritters (Pitaroudia)** with spicy yogurt dip
- **Stuffed Calamari** with herbs, garlic & lemon
- **Slow-Cooked Goat** with rosemary potatoes
- **Seafood Pasta** with mussels & white wine
- **Aromatic Herb Chicken** with lemon glaze
- **Fava with Caramelised Shallots**
- **Sweet Cinnamon Baked Apples**
- **Baklava Rolls** with pistachio and honey

DRINKS

- Still & soda water
- Fresh lemon-orange juices
- Local beers from Rhodes
- Sweet island wines & crisp whites
- Ouzo, raki & herbal spirits
- Premium spirits & cocktails



SIBIU, ROMANIA – GREEK FUSION MENU

A sensual blend of Greek warmth with Transylvanian freshness.

FOOD

- **Greek-Romanian Fusion Salad** with feta, dill, peppers & olive oil
- **Grilled Halloumi** drizzled with Carpathian forest honey
- **Herbed Pork Tenderloin** with garlic & thyme
- **Chicken Souvlaki** with Carpathian mountain herbs
- **Creamy Garlic-Dill Pasta**
- **Roasted Vegetables** with lemon & oregano
- **Greek Yogurt with Honey & Walnuts**
- **Honey Walnut Cream Pastry**

DRINKS

- Mineral waters
- Fresh apple & berry juices
- Ouzo, raki & Romanian țuică
- Local craft beers
- Romanian white & red wines
- Cocktail selections