



TA/STE
THE WORLD

KING CRAB

SCALLOPS

BREAD & BUTTER

CHAWANMUSHI

SHABU SHABU

TURBOT

DUCK

KAKIGORI

PINEAPPLE

195€ Per Person + 90€ wine pairing

prices are in euros and inclusive of all taxes

service charge not included

all menu items are subject to change according to seasonality and availability



TOMATO

AMBERJACK

BREAD & BUTTER

KAGIANAS

TIGANOPSOMO

LAND & SEA

'SOFIGADO' – LETTER FROM THE IONIAN

KAKIGORI

GALATOPITA

170€ Per Person + 70€ wine pairing

prices are in euros and inclusive of all taxes

service charge not included

all menu items are subject to change according to seasonality and availability



TOMATO

CELERIAC

BREAD & BUTTER

RED TO RED

TIGANOPSOMO

ROOT & PISTACHIO

PITHIVIER

PRE DESSERT

LEMON PIE

120€ Per Person + 70€ wine pairing

prices are in euros and inclusive of all taxes

service charge not included

all menu items are subject to change according to seasonality and availability



ELEMENTS
SIGNATURE

Dry Aged Scallops

Cabbage | Black Garlic | Bottarga Sauce
42

Amberjack

XO | Katsouni | Shiso
54

King Crab

Rose | Red Pepper | Finger Lime
50

Langoustines

Infused Combu | Lime | Dry Martini
48

Phantom of the Opera

Foie Gras flan | Almonds | Cherries
75



ELEMENTS
SIGNATURE

Duck is Fed

Corn | Foie Pearls | Blueberries
58

Wagyu Beef

Caramelised Onion Fava | Wild Mushrooms
110

Cod

Caviar | Zucchini Textures
48

“Sofigado: Letter from the Ionian”

Pork Cheek | Onions | Burnt Cream
50

1001 Nights

Lamb | Date | Almond
56

Turbot Cacciucco alla Livornese

Polenta | Sour Cream
62



ELEMENTS
SIGNATURE

DESSERTS

Baba Au Rum

Exotic Compote | Carribean Pineapple Espuma | Dark Rum Ice Cream
26

Ferrero Rocher

Gianduja | Hazelnut Espuma | Dulcey ice cream
28

Pistachio Parfait

Pistachio textures | Mastiha | Kaimaki Ice Cream
23

Citrus Garden

Citrus flowers | Textures
75