



Group Lunch Menu

Applicable to all groups of 8 guests and over. Menus are subject to seasonality and availability.

All dietary requirements will be catered for with notice upon request.

Kerasma

Tastes – *Mezethes*

Entree – *Orektika*

Main – *Kyria*

Dessert – *Glyka*

\$63 per person; four sharing courses, chef's selection

Kali Orexi set menu

Entree – Orektika

Duck – papyia breast & leg, heirloom carrot, walnut caramela, feta

Beetroot – pickled, pressed, roasted, horseradish, cumin

Kritheraki – loukaniko patras, crème fraiche

Main – Kyria

Fish of the Day – black venere rice, mushrooms, white onion

Saganaki – celeriac, goat's feta & manitari, quinoa, globe artichokes, nettles

Lamb – 'TPC Old Favourite' spit, skordalia

Dessert – Glyka

Aphrodite – white chocolate mousse, cherries, roses, soil, scent

Tzatziki glyko – yoghurt cream, olive oil snow, cucumber sorbet

Sokolata – on toast, brown butter ice cream

\$63 per person

All prices include unlimited San Pellegrino or Aqua Panna mineral water