



THE PRESS CLUB

Group Dinner 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.

Symposium

“Snacks”

“Kapnos”

“Garides”

“Lagos”

“Psari”

“Arni”

“Refreshing”

“Aphrodite”

\$135

Ariston - wine match \$95

Kali Orexi set menu

Entree – Orektika

Prawns – serrano, zomos, nashi pear, salsify, revithia

Beetroot – pickled, pressed, roasted, horseradish, cumin

Scallop – black pudding, golden raisin, apple horiatiki

Main – Kyria

Fish of the Day – psarakorizo, black venere rice, mushrooms

Duck – Papia breast & leg, pearl kritheraki, apple, Kalamata olive

Lamb – roast loin, glazed neck, beetroot horiatiki, almond 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 icecream

\$105

Upon request, our sommelier would be happy to prepare a unique procession of wines to match your menu choices

All prices include unlimited San Pellegrino or Aqua Panna mineral water