

AESOPS

GREEK SOCIAL DINING

COLD STARTERS

Greek Dips Trio & Pita (v)	S 450 L 750
Hummus (v)	400
Greek Salad (v)	490
Spinach & Fresh Fig Salad (v)	490
Black Truffle Zucchini (v)	400

HOT STARTERS

Hokkaido Scallop Bites	550
Garlic Tiger Prawns	550
Crispy Calamari	480
Grilled Halloumi (v)	450
Aegean Vegetable Chips (v)	400

TABLESIDE RITUALS

Beluga Caviar Ritual	1,990
10g Caviar, Crème Fraîche, Brioche, Red Onion, Egg	

Flaming Cheese 'Saganaki' (v)	650
Flamed Tableside with Signature OPA! Moment	

THE FEAST

Designed for Sharing

Zeus Meat Mix Grill

Chicken Souvla, Wagyu Beef Souvlakia, Greek Meatballs & Kebab

Regular
2-3 guests

1,650

Grand
4-5 guests

3,250

Poseidon Seafood Platter

Seabream, Octopus Souvlaki, Squid, Tiger Prawns, Mussels, Scallops

1,850

3,450

Lamb Shoulder 'Kleftiko' 500g / 1Kg

Slow Cooked Greek Lamb · 12 Hours

1,450

2,800

T-Bone Steak 1Kg

Signature Cut · A Celebration Centrepiece

4,990

MAIN PLATES

Beef Tenderloin Flambé	1,550
Chargrilled Lamb Cutlets	1,250
Chargrilled Seabream	1,250
Pan Seared Octopus Tentacle	950
Chicken Souvla (Greek Rotisserie)	800
Truffle Mushroom Risoni (v)	800
Greek Lasagane 'Pastitsio'	800
Greek Stuffed Eggplant (v)	600

SIDES

Feta Fries (v)	250
Charred Veg, Beetroot Hummus (v)	350
Chargrilled Cos, Anchovy Sauce	350
Garlic Pita (v)	100

DESSERTS

Chef's Dessert Selection	690
Baklava Ice-Cream Stack	550
Lemon Meringue Coupe	300
OPA! Celebration Cake	650

All Prices are Exclusive of 10% Service Charge & 7% VAT

COLD STARTERS



Greek Dips Set (v)

tzatziki, spicy yoghurt & fava dip
served with warm homemade pita

COLD STARTERS



Greek Salad (v)
feta, olives, cucumber,
tomatoes, red onion, peppers



Spinach Fig Salad (v)
goats cheese, pomegranate
sour, yoghurt dressing



Hummus (v)
chickpeas, tahini,
lemon juice, garlic



Black Truffle Zucchini (v)
pine nuts, feta cheese,
honey drizzle

HOT STARTERS



Crispy Calamari
tartare sauce, lemon wedge

HOT STARTERS



Hokkaido Scallop Bites 3pcs
urchin tarama,
black cod roe



Tiger Prawns 4pcs
garlic, chilli,
guacamole & ezme salad



Grilled Halloumi (v)
muhammara &
pomegranate seeds



Aegean Vegetable Chips (v)
crispy fried zucchini &
creamy walnut garlic spread

TABLESIDE RITUALS



Beluga Caviar

10g Beluga Caviar, Crème Fraîche, Brioche,
Red Onion, Egg

TABLESIDE RITUALS



Flaming Cheese 'Saganaki' (v)
flamed tableside & Signature OPA! moment

THE FEAST



Zeus Meat Mix Grill
chicken souvla, meatballs,
kebab, wagyu beef souvlakia
+ lamb chops on Grand



Poseiden Seafood Platter
seabream, octopus souvlaki,
squid, tiger prawns, mussels,
hokkaido scallops, tarama toast



Lamb Shoulder 'Kleftiko'
500g / 1Kg
12 hour slow cooked Greek lamb



T-Bone Steak 1Kg
signature cut -
a celebration centrepiece

MAIN PLATES



Chicken Souvla
charcoal spit-roasted
chicken thigh



Truffle Mushroom Risoni (v)
portobello, porcini,
winter truffle



Greek Lasagane 'Pastitsio'
layered baked penne,
beef bolognese & béchamel



Greek Stuffed Eggplant (v)
stuffed with potato, zucchini,
peppers, tomato sauce

MAIN PLATES



Beef Tenderloin Flambé
wagyu tenderloin, peppercorns,
cream, st-remy VSOP



Lamb Cutlets 3pcs
chargrilled australian
lamb chops



Chargrilled Seabream
freshly imported whole fish,
lemon butter sauce & capers



Octopus
chargrilled tentacle,
warm potato salad

SIDES



Feta Fries (v)
hand-cut fries &
crumbled feta cheese



Charred Vegetables (v)
broccolini, cauliflower,
beetroot hummus & almonds



Chargrilled Cos
crispy quinoa, bacon bits,
anchovy lemon sauce



Garlic Pita (v)
brushed with garlic
& olive oil

DESSERTS



Dessert Tower

greek yoghurt ice-cream, kataifi, mahalabia, profiteroles, fruits



Baklava Ice-Cream Stack

baklava, greek yogurt ice cream, raspberry jam



Lemon Meringue Coupe

lemon custard, crumble, meringue



Surprise! Celebration Cake

two layer chocolate cake with chocolate filling