

*Me
My*

YOUR DINING
EXPERIENCE

All in-room dining orders are subject
to a €15 delivery service fee.

SET BREAKFAST

BREAKFAST

FROM 7AM UNTIL 11AM

GREEK EXPERIENCE

46

KAGIANAS (D)

Eggs with Ripe Tomatoes, Cured Pork Siglino & Feta Cheese

BAKERY BASKET (D) (G)

Greek Jams, Wildflower Honey & Butter

BOUGATSA (D) (G)

Traditional Custard Pie

SPANAKOPITA (D) (G)

Traditional Spinach Pie with Feta Cheese

GREEK YOGURT & LAVENDER HONEY (D)

FRESH ORANGE JUICE

Dishes indicated with (A) Alcohol | (C) Celery | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (N) Nuts | (R) Raw | (S) Shellfish | (SE) Sesame, (SO) Soybean | (SU) Sulphites | (V) Vegetarian | (VG) Vegan – Responsibly Sourced. Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

SET BREAKFAST

HEALTHY

44

AVOCADO TOAST

Organic Poached Eggs On Gluten-Free Toast

BAKERY BASKET (D) (G)

Greek Jams, Wildflower Honey & Butter

SEASONAL SLICED FRUIT (V)

LOW-FAT GREEK YOGURT (D)

with Wild Berries & Chia Seeds

GREEK MOUNTAIN TEA

POMEGRANATE JUICE

Dishes indicated with (A) Alcohol | (C) Celery | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (N) Nuts | (R) Raw | (S) Shellfish | (SE) Sesame, (SO) Soybean | (SU) Sulphites | (V) Vegetarian | (VG) Vegan– Responsibly Sourced. Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

A LA CARTE BREAKFAST

CHOICE OF ORGANIC FARMED EGGS ANY STYLE (D)
Omelet, Scrambled, Fried, Poached or Boiled
Served with Herb-Crusted Tomato, Potato Rosti & Mixed
Garden Salad
20

HIGH-PROTEIN PLATE (D) (G)
Poached Eggs, Spinach, Avocado, Barley,
Sour Cream & Carob Bread Toast
20

STRAPATSADA (D)
Scrambled Eggs, Ripe Tomatoes, Crumbled Feta
Cheese & Fresh Oregano
22

EGGS BENEDICT (D) (G)
“Apaki” Cured Cretan Pork, English Muffin & Hollandaise
25

EGGS WHITE OMELETTE (D) (N) (TN)
Side Salad: Zucchini, Spearmint, Toasted Tree Nuts
& Katiki Cheese
22

SIDES
Beef Sausage, Chicken Sausage, Cretan Pork Sausages, Pork
Bacon, Herb Crusted Tomato (V), Sauteed Mushrooms (V),
Potato Rosti & Steamed Vegetables (V), Avocado (V)
8

CEREALS, GRAINS & YOGURT

CEREALS (D)

Choice of Corn Flakes, Special K, Coco Pops,
All Bran or Frosties
14

BIRCHER MUESLI (D) (N)

Green Apple, Raisin Chutney from Korinthos
16

HOUSE-MADE GRANOLA (D) (G) (N)

Berries, Wildflower Honey, Low Fat Greek Yogurt
16

OATMEAL PORRIDGE (N) (VG)

Almond Milk, Aegina Pistachio Pasteli, Cinnamon &
Wildflower Honey
18

GREEK YOGURT (D)

Choice of Full Fat or Low Fat with Forest Berries &
Wildflower Honey
18

ORGANIC PLANT-BASED YOGURT (V)

16

24 HOUR BREAKFAST

CHOICE OF ORGANIC FARMED EGGS ANY STYLE (D)
Omelet, Scrambled, Fried, Poached or Boiled
Served with Herb-Crusted Tomato, Potato Rosti & Mixed
Garden Salad
20

GREEK YOGURT (D)
Choice of Full Fat or Low Fat with Forest Berries &
Wildflower Honey
18

BAKERY BASKET (D) (G)
Greek Jams, Wildflower Honey & Butter
18

SEASONAL FRUIT PLATE (V)
Forest Berries & Lavender Honey
22

ULTIMATE PLATE & SWEETS

SMOKED SALMON (D) (G)

Smoked Salmon, Capers, Sour Cream & Sour Dough Crisp
24

CHEESES (D) (N)

Arseniko from Naxos, Cascavali, Brie, Manouri, Tomato
Marmalade & Quince Paste
25

CHARCUTERIE (N)

Turkey & Beef Pastrami, Prosciutto, Salami,
Pickled Cucumber, Bukovo Chilli Chutney & Dry Fruits
26

SEASONAL FRUIT PLATE (VG)

Forest Berries & Lavender Honey
22

BUTTERMILK PANCAKES (D) (G)

Blackberry Jam, Bergamot & Orange Syrup
24

BELGIAN WAFFLES (D) (G)

Berries & Canadian Maple Syrup
22

REFRESHMENTS

FRESHLY PRESSED JUICES

Freshly Pressed Fruit (V)
Choice of: Orange, Grapefruit,
Carrot, Pineapple

13

Vitamin Kick (V)
Beetroot, Orange, Apple, &
Carrot

13

Metabolism Booster (V)
Grapefruit, Pineapple, Green
Apple, Ginger

13

Fitness Kale (V)
Kale, Spinach, Green Apple,
Celery & Lime

13

SMOOTHIES

After Workout (V)
Almond Milk, Peanut butter,
Dates, Banana & Flax seeds

15

Berry Berry (V)
Almond Milk, Blueberries,
Raspberries, Strawberries &
Apple

15

The Greek Smoothie (D)
Greek Yogurt, Honey, Figs,
Oatmeal, Walnuts & Raisins

15

COFFEE

Espresso	7
Espresso Double	7
Cappuccino	10
Cappuccino Double	11
Instant Hot Coffee or Frappe	8
Greek coffee	7
Greek coffee Double	8
Freddo Espresso	9
Freddo Cappuccino	10

LOOSE TEA SELECTION

Luxury British Breakfast	10
Supreme Earl Grey	10
Sakura Green Tea	10
Herbal Mountain Tea	10
Aegean Chamomile	8
Aegean Lemon Verbena	8

ALL - DAY DINING

FROM 11AM UNTIL 11PM

SOUP OF THE DAY

Chef's seasonal choice made with the freshest ingredients
from the region

22

APPETISERS TO SHARE & SALADS

CRISPY HAND-CUT POTATO WEDGES (D) (G) (SF) (SE) (SD)
Served With A Spicy, Creamy Cheese “Bougiourdi” Dip made
from locally sourced Greek Cheese
20

CHARCUTERIE BOARD (D) (G) (M) (SE) (SD)
Locally sourced Greek Meats: Salami Leukadas, Lamb Prosciutto, Beef Pastrami,
and Cretan Smoked Apaki Pork. Accompanied by homemade Pickles, Chutneys,
and Crispy Sourdough
26

CHEESE SELECTION (D) (G) (TN) (V) (SE)
Locally sourced Greek Cheeses: Kyano Thessalonikis, Cretan Gruyère, Ladotyri
Lymnou, and Anthotyros Manis, accompanied by Dried Fruits, Honey, and Crispy
Sourdough
25

BEEF TARTARE 'MOUSSAKA' STYLE (D) (E) (R) (SD)
Hand-cut Angus Beef, Tomato Cream, Spetsiarike Cheese, Root Vegetable
Crisps, and Fresh Herbs
35

DORADO CARPACCIO (R) (SF) (G) (F)
Thinly sliced locally sourced Greek Sea Bream, Fish Roe Crème, Almyrikia, Crispy
Sourdough, and Garden-Picked Oregano with Smoked Lemon Sauce
24

OCTOPUS STIFADO (SF) (D) (F) (SD) (G) (MO)
Octopus Terrine with Onion Textures, Rosemary Glass, and a rich
Tomato Dressing
23

CAESAR SALAD WITH A GREEK TWIST (F) (D) (G) (SD)
Baby Gem Lettuce, Marinated Baby Herring, Creamy Parmesan Dressing, and
Crispy Cured Pork
22
Option to add Chicken
28
or option to add Shrimp
35

CRAB SALAD (SF) (E) (TN) (SD) (MO)
Pickled Beetroot, Shrimp-Infused Mayonnaise, Toasted Almonds, and
Cherry Gazpacho
29

MEDITERRANEAN SPREAD TRIO WITH PITA BREAD (D) (G) (SF) (SE) (SD)

Fava Purée with Capers and Sun-Dried Tomatoes, Taramosalata with Herring Roe, and Tzatziki with Pickled Cucumber and Dill Oil

28

AEGEAN KAKAVIA SOUP (F) (SF) (D) (MO) (C)

Locally Sourced Seafood of the Day with Seasonal Vegetables, Potatoes, and Saffron in a Rich, Flavourful Broth

22

COUNTRY SUMMER SALAD (V) (G) (D) (SD)

Locally Grown Tomatoes, Watermelon, Feta Cheese, Carob, Pickled Cucumber, Shallots, and Extra Virgin Olive Oil

25

LOCAL SUMMER SALAD WITH GREENS & EGG (E) (G) (M) (V)

Vlita (Local Greens), Asparagus, Poached Crispy Panko-Fried Egg, Fresh Herbs, and Lemon Emulsion

20

SEAFOOD 'GIOUVETSI'

Couscous with Shrimp, Cured Mullet Roe Powder, Ouzo, Fennel, and Peppers

30

CRETAN SKIOUFIKTA ALLA BOLOGNESE (G) (D) (E) (A) (M) (S)

Minced Beef with Tomatoes, Fresh Herbs, and Smoked Gruyère Crème Served Over Traditional Cretan Pasta

30

PAN-ROASTED SEA BASS (F) (D) (SF) (M)

Accompanied by Steamed Courgettes, Carrots, and a Delicate Lemon Beurre Blanc Sauce

40

GRILLED BONELESS CHICKEN THIGH (D) (M) (A)

Marinated with Mediterranean Flavours, (200g)

35

GEMISTA - GREEK STUFFED VEGETABLES (V) (TN)

A Classic Greek Dish Featuring Tomatoes and Peppers Stuffed with Rice, Herbs, and Spices

26

POTATO WEDGES WITH FRESH OREGANO (V) (VG)

10

GRILLED WILD GREENS WITH LEMON DRESSING (V) (VG) (M)

10

PASTA & SANDWICHES

SPINACH & LEEK RISOTTO (D) (G) (V) (A)

A Creamy Risotto Made with Fresh Spinach, Leek Textures, Herbs, Lime, and Kalamata Sfela Cheese

26

SPAGHETTI ALLA NAPOLETANA (G) (D) (A) (L) (M) (S)

Classic Tomato Sauce with Basil and Burrata Cheese

25

BLACK ANGUS BURGER (G) (D) (SD) (M)

Brioche Bun, Caramelized Onions, Black Truffle Mayo, Provolone Cheese, Tomato, Lettuce, and Fries

36

VEGETARIAN BURGER (G) (D) (E) (SD) (M)

Brioche Bun, Caramelised Onions, Marinated Smoked Cheese Patty, and Fries

26

AESTHESIS CHICKEN CLUB SANDWICH (G) (D) (E)

Toasted House-Baked Sourdough with Grilled Chicken Breast, Fried Egg, Lettuce, Tomato, Bacon, Melted Cretan Gruyère, and Fries.

28

MEDITERRANEAN CHICKEN ROLL (D) (SE) (G) (SD)

Hummus, Cucumber, Avocado, Manouri Cheese, and Grilled Chicken Wrapped in a Soft Tortilla, Served with Fries

25

FROM THE SEA

GRILLED SQUID (SF) (SE) (S) (MO) (SD) (M)

Served with Wild Greens, Wakame, Cherry Tomatoes, and a Citrus Dressing
30

PAN-FRIED SOLE (F) (D) (SD) (G)

Served with Artichoke Textures, Capers, and a Classic Meunière Sauce
46

FROM THE GRILL

BLACK ANGUS RIB-EYE (D) (M) (A)
Juicy 200g Rib-Eye, Grilled to Perfection
72

MARINATED LAMB CHOPS (D) (M) (A)
Cumin, Garlic, Lemon, and Fresh Herbs, 220g
60

SAUCES & SIDES

SAUCES

BEEF JUS WITH WINE (A) (D)
12

BEEF JUS WITH TRUFFLE (A) (D)
15

LEMON BUTTER SAUCE (A) (D) (M)
10

SIDES

GRILLED ASPARAGUS WITH GARLIC AIOLI (V) (D) (SD)
15

STEAMED VEGETABLES (V) (VG)
10

STEAMED RICE WITH BUTTER AND FRESH HERBS (VG) (V)
12

DESSERTS

FRUIT SALAD (VG) (V)

A Refreshing Mix of Seasonal Fruits with Sorbet Scoops

18

ICE CREAM & SORBET (V) (VG) (D) (E)

Please Ask for Our Daily Selection of Greek-Inspired Flavours

7 per scoop

LEMON BAR (D) (G) (E)

Citrus Cream with Crunchy Meringue and a Strawberry Sauce Drizzle

16

SERANO (D) (N) (G) (E)

Chocolate Mousse with a Crunchy Base and Caramel Sauce

17

NY CHEESECAKE (D) (G) (E)

Served with a Red Fruit Compote, Vanilla Chantilly, and Fresh Berries

18

KID'S MENU

APPETISERS

COUNTRY SALAD (D) (V)

Tomatoes, Cucumber, Peppers, Feta Cheese, Olives, and EVO
18

GARDEN SALAD (D) (V)

Cherry Tomatoes, Cucumber, Avocado, Carrots, Peppers, Baby Gem, and
Yogurt Dressing
18

VEGETABLE SOUP (D) (V)

Rice, Herbs, and Lemon
15

MAIN COURSES

SPAGHETTI NAPOLETANA (D) (G) (M) (S)

Tomato Sauce and Parmesan
18

PENNE BOLOGNESE (D) (G)

Slow-Cooked Beef Ragù and Parmesan
20

MEATBALLS (D) (F) (G)

Greek Beef Meatballs, Slowly Cooked in Tomato Sauce, Served with Rice
22

GRILLED

Chicken or Sea Bass, Served with Steamed Rice and Sauce
28

CHEESEBURGER (D) (G)

Brioche, Tomato, Provolone, Mayonnaise, and Fries
24

CHICKEN OR FISH NUGGETS (D) (G)

Served with Potato Fries or Steamed Vegetables
22

DESSERTS

CHOCOLATE BANOFFEE (D) (G) (E)

Chocolate Cream, Caramel Sauce, and Banana Compote

14

FRUIT SALAD (V) (VG)

Seasonal Fruits with Orange Jelly

18

ICE CREAM & SORBETS (V) (E)

Please Ask for Our Daily Selection

7 per scoop

LATE NIGHT MENU

FROM 11PM UNTIL 7AM

CRISPY HAND-CUT POTATO WEDGES (D) (G) (SF) (SE) (SD)
Served With A Spicy, Creamy Cheese “Bougiourdi” Dip made
from locally sourced Greek Cheese
20

CHARCUTERIE BOARD (D) (G) (M) (SE) (SD)
Locally sourced Greek Meats: Salami Leukadas, Lamb Prosciutto, Beef Pastrami,
and Cretan Smoked Apaki Pork. Accompanied by homemade Pickles, Chutneys,
and Crispy Sourdough
26

CHEESE SELECTION (D) (G) (TN) (V) (SE)
Locally sourced Greek Cheeses: Kyano Thessalonikis, Cretan Gruyère, Ladotyri
Lymnou, and Anthotyros Manis, accompanied by Dried Fruits, Honey, and Crispy
Sourdough
25

CRETAN SKIOUFIKTA ALLA BOLOGNESE (G) (D) (E) (A) (M) (S)
Minced Beef with Tomatoes, Fresh Herbs, and Smoked Gruyère Crème Served
Over Traditional Cretan Pasta
30

PAN-ROASTED SEA BASS (F) (D) (SF) (M)
Accompanied by Steamed Courgettes, Carrots, and a Delicate Lemon Beurre
Blanc Sauce
40

GRILLED BONELESS CHICKEN THIGH (D) (M) (A)
Marinated with Mediterranean Flavours, (200g)
35

GEMISTA - GREEK STUFFED VEGETABLES (V) (TN)
A Classic Greek Dish Featuring Tomatoes and Peppers Stuffed with Rice,
Herbs, and Spices
26

PASTA & SANDWICHES

BLACK ANGUS BURGER (G) (D) (SD) (M)

Brioche Bun, Caramelized Onions, Black Truffle Mayo, Provolone Cheese, Tomato, Lettuce, and Fries

36

AESTHESIS CHICKEN CLUB SANDWICH (G) (D) (E)

Toasted House-Baked Sourdough with Grilled Chicken Breast, Fried Egg, Lettuce, Tomato, Bacon, Melted Cretan Gruyère, and Fries

28

DESSERTS

FRUIT SALAD (VG) (V)

A Refreshing Mix of Seasonal Fruits with Sorbet Scoops

18

NY CHEESECAKE (D) (G) (E)

Served with a Red Fruit Compote, Vanilla Chantilly,
and Fresh Berries

18

GREEK FAMILY FEAST SET MENU

GREEK SPREAD TRIO WITH PITA BREAD (D) (G) (SF) (SE) (SD)
Fava Purée with Capers and Sun-Dried Tomatoes, Taramasalata with Herring
Roe, Tzatziki with Pickled Cucumber & Dill Oil

DOLMADES (D) (V)
Stuffed Grape Leaves with Rice

COUNTRY GREEK SALAD (D) (V) (G) (SD)
Locally Sourced Tomatoes, Cucumber, Feta Cheese, and Peppers

MOUSSAKA (SD) (D) (E)
Classic Preparation with Slow-Cooked Beef, Whipped Potatoes, Eggplant,
and Bechamel Sauce

GEMISTA (V) (VG) (TN)
Stuffed Tomatoes, Peppers, and Zucchini with Fragrant Rice

GRILLED SEA BASS (F)
Locally Sourced Whole Fish, Served with Sautéed Summer Wild Greens

GRILLED CHICKEN SOUVLAKI (D) (M) (A)
Marinated Chicken with Fresh Seasonal Herbs, Onion, Peppers, and Tzatziki

ORANGE PIE (D) (G) (E)

MOSAICO (G) (D) (V)

Set Menu
For 2 guests: €170
Additional guests: €85 per person

WINE LIST

CHAMPAGNES

CUVEE BRUT

120ML|750ML

Veuve Clicquot

37 | 220

VINTAGE

Louis Roederer Cristal, Chardonnay-Pinot Noir 2014

1200

BLANC DE BLANC

Billecart-Salmon Blanc de Blanc

330

ROSE

Veuve Clicquot Rose

40 | 240

Laurent Perrier Rose

390

VINTAGE ROSE

Dom Perignon Rose, 2006

1450

WHITE WINE

GREECE

Strofilia, Spanies Gaies, Cara, Sauvignon Blanc

75

Gaia Estate, Ammonite, Assyrtiko

200

Ktima Zafeirakis, Malagouzia

17 | 70

Kikones Estate, Chardonnay

90

FRANCE

William Fevre, Chablis Grand Cru 'Les Clos', Chardonnay

490

Patriarche Chablis 1er Cru Fourchaume, Chardonnay

150

ITALY

Gavi, La Scolca Etiqueta Nera, Cortese

150

Pinot Grigio, Livio Felluga

20 | 100

NEW ZEALAND

Cloudy Bay, Sauvignon Blanc

120

WINE LIST

ROSE)

GREECE

Idylle, La Tour Melas, Grenache - Syrah - Agiorgitiko	70
Skouras Estate, Peplo, Syrah - Agiorgitiko - Mavrofilero	18 80
T-Oinos, Mavrose, Avgoustiatis - Mavrotragano	120

FRANCE

Miraval, Chateau Miraval	23 110
Chateau Minuty 281	260

RED

GREECE

Thymiopoulos Estate, Gh & Ouranos, Xinomavro	18 80
Gerovassiliou Estate, Evangelo, Syrah - Viognier	120
Skouras Estate, Lambyrith, Agiorgitiko-Cabernet Sauvignon	370
Kokkinomilos, Tselepos Estate, Merlot	100

ITALY

Societa Agricola Altesino, Brunello Di Montalcino Montosoli	340
Tenuta San Guido, Sassicaia	850
Chianti Classico, Casanuova di Nittardi	120

WINE LIST

FRANCE

Burgundy

Maison Albert Bichot Bourgogne Rouge Pinot Noir Origines	20 100
Joseph Drouhin, Vosne Romanee	350

Bordeaux

Chateau Beausejour Becot, St Emilion	330
Chateau Gazin, Pomerol	400

NEW WORLD

Penfolds Bin 407, Shiraz	350
Craggy Range Te Muna, Pinot Noir	130

DESSERT WINES

100ML|500ML

Grovassiliou Late Malagouzia	20 100
Ramos Pinto Vintage Port 1983	320
Samos 1963	280

REFRESHMENTS

BEERS

Nissos Pilsener	12
D' Athene Lager	12
Noctua IPA	12
Paulaner Weissbier	12
Eza Non-Alcoholic	10

SOFT DRINKS

Coca Cola Diet Zero	6
Three Cents Grapefruit Soda	7.5
Three Cents Pineapple Soda	7.5
Three Cents Skinny Cherry Soda	7.5
Three Cents Ginger Beer	7.5
Sprite Zero	6

SPIRITS & COCKTAILS

COCKTAILS

Aperol Spritz	18
Spicy Margarita	20
Negroni	20
Espresso Martini	18
Old Fashioned	20

GIN

Tanqueray Ten, England	17
Aviation, USA	23
Votanikon, Greece	16
Ki No Bi, Japan	23

VODKA

Ketel One	16
Belvedere	21
Beluga Gold	40
Tito's Handmade	16

TEQUILA

Calle 23 Blanco	18
Calle 23 Reposado	21
Clase Azul Reposado	56
Herradura Anejo	24
Don Julio 1942	50

RUM

Chairman's White	16
Ron Zacapa 23	23
Doorly's 5yo	18
Coruba Cigar 12yo	24

WHISKY

Blended

Naked Grouse	17
Monkey Shoulder	17

Malt

Highland Park 12yo	21
Macallan 12yo	29
Connemara Single Peated	19

World Whiskey

Woodford Reserve Bourbon	19
Jack Daniels Single Barrel	21

