



SECRET VIEW HOTEL

# *Degustation Menu*

(90.00 per person)

Amuse bouche plus selection of homemade sourdough bread & butter  
(Choice of the day)

Tomato Soup

Scallops with pickled vegetables and caviar

Marinated Mussels

Mussels with cucumber, ponzu sauce

“Melitzanosalata”

Smoked aubergine with calamari confit, garlic, Santorinian cherry tomatoes and hoisin sauce

Seafood Orzo Pasta

Seafood mix with mussels confit, herbs salad and lemon confit

Lamb

With ducvah crust, grilled eggplant, coriander, cous cous and lemon confit

Pre dessert

(Chef's choice of the day)

Lemon & Peach

Lemon cream with grilled peach and yoghurt-peach ice cream

Mignardise

Selection of sweet bites

white rock

Consulting

Alessandro Sipsas F&B Manager

Iosif Manouselis Executive Chef

Please inform us about any allergies

The above price is in euro

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

