

Creative Greek Brunch Menu

A refined brunch experience inspired by Greek tradition, reimagined with modern culinary techniques.

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Savoury Creations

Scrambled Eggs with Tomato Essence & Whipped Feta Soft scrambled eggs scented with tomato water reduction, served on toasted bread with a quenelle of whipped feta and oregano oil.

Fried Dough Bread with Aged Cheese & Thyme Honey Crispy Greek-style dough with melted graviera-style cheese and wild thyme honey pearls.

Cured Egg Yolk Flatbread with Sweet Onion Jam Wood-fired flatbread with sweet

Sweet Finishes

Greek Yogurt Mousse with Preserved Citrus Light yogurt cream with spoon sweet of orange, toasted sesame brittle and a touch of mastiha.

Olive Oil Pancake with Black Grape Syrup Foam Fluffy pancake finished with reduced grape must foam and roasted crushed almonds.

Bougatsa Tartlet Crunchy tart shell filled with semolina custard and dusted with cinnamon powder.

Thank You!