



Ladies Wight

Summer Special

AED 210 per person.

Choice of 2 starters, unlimited Greek feta fries, choice of 1 dessert.
2 hours free flowing beverages.

Beverages

COCKTAILS

Aperol Spritz

Sparkling wine, soda and orange bitter

Agapi Mou

London dry gin, ginger breeze essence,
blackberry jam, citrus

I Am Your Honey

Spiced rum, botanical honey liqueur,
sweet vermouth, oleo saccharum

Drunk in Love

Creamy strawberries & amarula foam,
vodka, lemongrass cordial, banana liqueur,
amarena cherries essence & citrus

HOUSE BEVERAGES

Spirits

Vodka

Gin

Rum

Whisky

House Wine

White

Red

Rosé

Sparkling

Bottled Beer

Heineken



Should you have any allergies or dietary requirements, please ask your waiter for assistance.

(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish

Starters

Choice of two

Tyrokafteri

Whipped feta with roasted red pepper (D, G)

Sea Bass Carpaccio

Thinly sliced sea bass with chilli, capsicum, pine nuts, and citrus (G, N)

Santorini Salad

Marinated tomatoes with anthotyro cheese, peppers, capers, and olives (D, G)

Prawn Saganaki

Pan-seared prawns with cherry tomatoes, garlic, rosemary, and feta (D, G, SH)

Zucchini Tiganito

Fried zucchini with tzatziki (D, E, G)

Calamari Tiganito

Fried calamari with tartare sauce (E, G, SH)

Chicken Souvlaki

Grilled chicken skewers served with pita and tzatziki (D, G)

Cauliflower Souvlaki

Tahini glaze, harissa spices, herb salad with lemon dressing (VG)

Unlimited Greek Feta Fries

French fries, feta, and oregano (G) (D)

Desserts

Choice of one

Chocolate Mousse Millefeuille

Spiced filo with yuzu olive oil, sea salt, and orange zest (D, G, E, N)

Portokalopita

Orange filo cake with fresh figs and fig leaf ice cream (G, E, D)

Frozen Greek Yoghurt

Frozen yoghurt with fried walnuts and thyme honey (D, N)



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