

À LA CARTE

APPETIZER

A1 - BAKED GREEK OYSTER WITH CHEESE (3 PCS) - RM60
(ENJOY BOLDLY FLAVOURED OYSTERS SERVED WITH SPINACH & CHEESY FLAVOURS)

A2 - GRILLED MUSSEL (4 PCS) - RM28
(A CLASSIC CRUNCHY MUSSEL SALAD SERVED WITH BELL PEPPER, CUCUMBER & CHERRY TOMATOES. GLUTEN FREE)

A3 - GRILLED OCTOPUS WITH FENNEL - RM42
(TENDER PIECES OF OCTOPUS GRILLED TO PERFECTION & SERVED WITH SUPER FRESH INGREDIENTS. GLUTEN FREE)

A4 - SUN-RIPENED AVOCADO CRAB SALAD - RM48
(REFRESHING SALAD MADE WITH AVOCADO, CRAB MEAT, CREAM CHEESE & A VARIETY OF GREENS)

A5 - CAESAR SALAD GREEK STYLE WITH PRAWN OR CHICKEN - RM40
(A MODERN TWIST TO A CLASSIC GREEK STYLE, ENJOY SUCCULENT SHRIMP OR GRILLED CHICKEN IN ROMAINE LETTUCE & HOMEMADE CAESAR DRESSING)

A6 - AEGEAN BLUE SALAD WITH SMOKED SALMON - RM55
(FRESH GARDEN GREENS TOSSED WITH ZESTY SMOKED SALMON, CRÈME FRAÎCHE, BLACK OLIVE & BALSAMICO VINAIGRETTE)

A7 - A GREEK SUMMER SALAD - RM75
(FRESH & SUMMERY FOIE GRAS SALAD SERVED WITH MANGO, STRAWBERRY & BALSAMICO SAUCE)

A8 - BEEF CARPACCIO - RM48
(SLICED BEEF TENDERLOIN ON FRISÉE LETTUCE WITH POMELO, RADISH AND WILD ROCKET)

SOUP

S1 - KOLOKYTHOSOUPA - RM20
(A VELVETY PUMPKIN CREAM SOUP)

S2 - "GREEKIFIED" FRENCH ONION SOUP - RM28
(A HEARTY SOUP MADE WITH CARAMELISED ONIONS & BEEF BROTH TOPPED WITH CHEESY BREAD)

S3 - LOBSTER BISQUE - RM38
(A SMOKY FLAVOURED CREAMY SOUP WITH CHUNKS OF GARLIC BUTTER & LOBSTER TAIL IN EVERY BITE)

S4 - MUSHROOM CREAM SOUP - RM23
(A RICH CREAM SOUP LOADED WITH MUSHROOMS TO DELIVER A DEEP EARTHY FLAVOUR WITH EVERY BITE)

À LA CARTE

MAIN COURSE

- MC 1 - GRILLED RACK OF LAMB** - RM75
(ENCRUSTED IN A CAPTIVATING MIXTURE OF PARSLEY, MINT & GARLIC. THE RACK IS SLOWLY GRILLED TO BE FIT FOR THE GODS)
- MC 2 - STEWED LAMB LEG** - RM68
(GREEK STYLE SERVED WITH MASHED POTATOES AND VEGETABLES)
- MC 3 - POSEIDON'S CATCH** - RM65
(ROASTED SALMON SERVED WITH WHITE WINE SAUCE)
- MC 4 - GRILLED SEABASS FILLET** - RM60
(SERVED WITH PAN FRIED NOODLE, SPINACH WITH GARLIC AND SALTED BUTTER)
- MC 5 - MEDITERRANEAN COD en PAPILOTE** - RM80
(COD FILLET SERVED WITH TOMATO EGGPLANT, ZUCCHINI, CAULIFLOWER, CHERRY TOMATOES AND BELL PEPPER)
- MC 6 - CHICKEN CORDON BLEU** - RM65
(THINLY SLICED STUFFED CHICKEN BREAST & CHEESE COVERED IN CREAMY MUSHROOM SAUCE)
- MC 7 - HERCULES BATTLE ROASTED DUCK** - RM65
(A MEAL TO CELEBRATE VICTORY, THIS CLASSIC PREPARATION OF SLOW ROASTED DUCK PRODUCES A SILKY & TENDER MEAT SERVED WITH TURNIP CONFIT)
- MC 8 - APOLLO'S LOBSTER THERMIDOR** - RM185
(LOBSTER SHELLS STUFFED WITH COOKED LOBSTER IN A CREAMY WHITE WINE SAUCE, THEN TOPPED WITH PARMESAN & BROILED UNTIL GOLDEN) (HALF PORTION LOBSTER)
- MC 9 - THE FEAST OF GODS** - RM80
(MARINATED WITH A SECRET HOME SAUCE, THE BLACK ANGUS TENDERLOIN IS GRILLED AND SERVED WITH TRADITIONAL BLACK PEPPER SAUCE & FONDANT POTATOES)
- MC 10 - ORZO BEEF** - RM58
(ORZO PASTA, AMMOS TOMATO BEEF CUBES & DRIED CHERRY TOMATOES)
- MC 11 - AMMOS MOUSSAKA** - RM58
(EGG PLANT, POTATOES, MINCED BEEF AND KEFALOTYRI CHEESE CREAM)

À LA CARTE

DESSERT

- D1 - LYCHEE ROSE SYMPHONY** - RM25
(LYCHEE RASPBERRY COMPOTE, JELLY ROSE PETALS AND WHITE CHOCOLATE MOUSSE)
- D2 - BANANA CRÈME BRÛLÉE - GREEK STYLE** - RM23
(BANANA, PASSION FRUIT JUICE, CARAMEL AND PASSION FRUIT ICE CREAM)
- D3 - CHEF FOREST** - RM28
(CRAQUELIN CUSTARD, CHOCOLATE GANACHE, PASSION FRUIT ICE CREAM & CRUMBLE)
- D4 - HALF COOKED CHOCOLATE – MELTED LAVA CAKE** - RM28
(SERVED WITH FRESH STRAWBERRIES & RAISINS, TOPPED WITH CREAM)
- D5 - PANNA COTTA WITH POACHED PEAR** - RM23
(PEAR, RED WINE, MILK, ORANGE SERVED WITH HONEY & RED WINE SAUCE)
- D6 - HAWAII COCO** - RM25
(COCONUT MOUSSE, EXOTIC CONFIT, PINEAPPLE COMPOTE AND FRESH MANGO)
- D7 - AEGEAN BLUE HOMEMADE ICE CREAM** - RM10
(SINGLE SCOOP ICE CREAM) – MOCHA / PASSION FRUIT / RAISIN & YOGURT ICE CREAM

BEVERAGES

COFFEE & ESPRESSO

	HOT	COLD
FRESHLY BREWED COFFEE	RM10	RM11
CAPPUCCINO	RM12	RM13
LATTE	RM12	RM13
SINGLE SHOT ESPRESSO	RM9	-
DOUBLE SHOT ESPRESSO	RM13	-

HOT TEA SELECTIONS

(GREEN TEA, CHAMOMILE, ENGLISH BREAKFAST, EARL GREY) RM10

JUICES SELECTIONS

FRESH ORANGE JUICE	RM18
MANGO JUICE	RM13
PINEAPPLE JUICE	RM13

SOFT DRINK

COKE	RM12
SPRITE	RM12

SPARKLING & NON-SPARKLING WATER (BOTTLE)

ACQUA PANNA (Non-Sparkling Water)	RM12
SAN PELLEGRINO (Sparkling Water)	RM15

ALCOHOLIC BEVERAGES

RED WINE SELECTIONS

	BY GLS	BY BTL
CONO SUR BICICLETA CABERNET SAUVIGNON	RM28	RM160
CONO SUR RESERVA ESPECIAL PINOT NOIR	-	RM190
CONO SUR SINGLE VINEYARD CABERNET SAUVIGNON	-	RM260

WHITE WINE SELECTIONS

	BY GLS	BY BTL
CONO SUR BICICLETA CHARDONNAY	RM28	RM160
CONO SUR RESERVA BICICLETA SAUV BLANC	-	RM190
CONO SUR RESERVA ESPECIAL CHARDONNAY	-	RM190

BEER SELECTIONS (CAN)

TIGER BEER		RM17
HENEIKEN BEER		RM17

COCKTAILS DRINKS

BLUE LAGOON (VODKA, BLUE CURACAO SYRUP & SPRITE)		RM28
BLUE HAWAII (BACARDI, BLUE CURACAO, PINEAPPLE & COCONUT CREAM)		RM28
BLUE SUNSET (LEMON SYRUP, BLUE CURACAO, SODA WATER & LEMON SLICE)		RM28