

MOIRA MENU

AMUSES-BOUCHES

BEFORE EPIC

ASSORTMENT OF GOUGÈRE FUR-LINED OF CHANTILLY OF SOUR SEAWEED, FOAM OF SHRIMPS AND SALMON

STARTERS

POSSESEIDON'S SEA BREATH

MACRO CEVICHE, YOGURT SAUCE, POMEGRANATE SLIVER, SERVED WITH SAMPHIRE, CAULIFLOWER AND CRUNCHY BROCCOLI

CUCUMBER AND WAKAME TARTARE, LEMON PEARLS, SAMPHIRE, CAULIFLOWER, AND CRUNCHY BROCCOLI



MAINS

THE WRATH OF ZEUS

ROASTED LAMB SHOULDER SERVED WITH LAMB JUS, PEQUEGNOT SAUCE ON SWEETPOTATO PUREE AND PICKLES

CHICKPEA FALAFEL, HERB SAUCE, SWEETPOTATO PUREE



DESSERT

HERA'S PAVLOVA

CRISPY MERINGUE WITH LIGHT CREAM, SERVED WITH FRESH FRUITS

MIGNARDISES

“APHRODITE'S KISS”

DELICATE LEMON AND OLIVE OIL PETIT FOUR, A TENDER TRIBUTE TO THE FLAVORS OF GREECE.