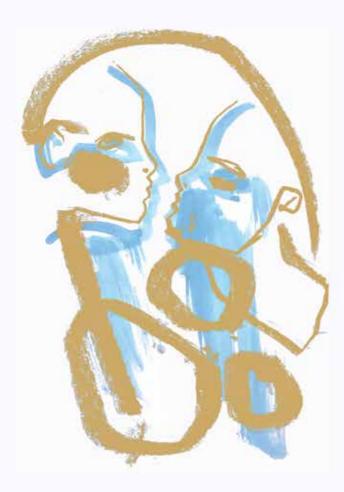




Santorini's volcanic eruption thousands of years ago, formed a rich land full of a delectable assortment of fresh produce. Aiming to awaken all senses, a Mediterranean-inspired menu created with Cycladic products and blended with the local heritage, invites you to an exploration of rich aromas and authentic tastes. My commitment to you is to offer a memorable epicurean experience, a promising culinary journey back to its roots.

# Culinairement vôtre Olivier Campanha Exécutive Chef



### **Tony Green x Mystique**

As seen in British Vogue, World of Interiors, Prada and Jacquemus, visual artist Tony Green has partnered with Mystique, a Luxury Collection Hotel to curate a bespoke selection of illustrations for the hotel's signature restaurant, Lure by Olivier Campanha. Portraying Mystique's barefoot, carefree, laid back luxury, the illustrations encapsulate this serene haven's energy, passion and power to emanate connection with loved ones; admiring the uninterrupted views of the caldera and reveling in the intimacy borne out of the peace and tranquility that prevail.

#### **DEGUSTATION MENU**

#### Amuse Bouche & Homemade Bread

#### Santorini

Santorini fresh green fava beans velouté, capers, green apple, basil oil, Tinos kariki cheese, caramelized lime

(VT)

#### **Red Tuna**

Yellowfin seared fillet, cherry tomatoes & horseradish coulis, raw – sweet lemon zest, roasted baby onions pickle, mousse tuna – sesame stick

(VT)

#### Ravioli

Greek mountain wild mushrooms, basil & spinach dough, Greek summer truffle king oyster grilled (GF, VT)

#### **John Dory**

Tonka beans fillet grilled, summer vegetable briam, tomato coulis, pastourma beurre blanc, green fricassee – lemon foam

(VT)

#### **Beef Fillet**

Naxos grass-fed beef, Vinsanto jus, Thesauri Greek caviar & salmon egg, tartar -quail eggs tartelette, summer truffle, green apple – lemon gel, green & white asparagus

#### **Cheese Trolley**

Greek POP cheese, homemade marmalade & bread (Option)

#### **Volcan Mille-Feuille**

Feuilletine milk chocolate, salted caramel, cream legere, coulis red

#### Mignardise

190P.P 50 WINE PAIRING P.P



## DEGUSTATION MENU PESCATARIAN

#### **Amuse Bouche and Homemade Bread**

#### Santorini

Santorini fresh green fava beans velouté, capers, green apple, basil oil, Tinos kariki cheese, caramelized lime

(VT)

#### Scallop

Carpaccio & Greek summer truffle, smith apple granite, roasted & burned leek, salmon egg, sauteed peach & ginger sauce

#### Ravioli

Greek mountain wild mushrooms, basil & spinach dough, Greek summer truffle king oyster grilled (GF, VT)

#### Kakavia

Down the cliff rockfish soup, celery cream, scorpion fish & Symi prawns, saffron skordalia, mussels - lemon, sourdough toasted bread

(VT)

#### Lobster

Grilled Mediterranean lobster than lavender glazed, sweetcorn puree, gnocchi, lime bisque, blueberries Jelly, claws lobster - tarragontartelette

#### **Cheese Trolley**

Greek POP cheese, homemade marmalade & bread (Option)

#### **Kumquat Savarin**

Mastic cream, liquor kumquat, chantilly (VT)

#### Mignardise

190P.P 50 WINE PAIRING P.P



## DEGUSTATION MENU VEGETARIAN

#### **Amuse Bouche and Homemade Bread**

#### Santorini

Santorini fresh green fava beans velouté, capers, green apple, basil oil, Tinos kariki cheese, caramelized lime

(VT)

#### **Summer Garden**

Baby vegetables & textures, carrots – cumin broth, iced watermelon carpaccio (DF, GF, VG, VT)

#### Ravioli

Greek mountain wild mushrooms, basil & spinach dough, Greek summer truffle king oyster grilled (GF, VT)

#### **Artichoke**

Barigoule sauteed, vegan beurre blanc sauce, onions demi-glace, kritamo, puree & leaves gel (DF, GF, VG, VT)

#### **Greek Risotto**

Trahana oldest foods in the Eastern Mediterranean, summer vegetable briam, crispy tuile, Santorini cherry tomatoes foam

(VG, VT)

#### **Cheese Trolley**

Greek POP cheese, homemade marmalade & bread (Option)

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#### **Kumquat Savarin**

Mastic cream, liquor kumquat, chantilly (VT)

#### Mignardise

190P.P 50 WINE PAIRING P.P

