TUDOR HALL

KING GEORGE

MENUS

Chef de Cuisine — Nikos Leivadias

Dinner 18:00 — 23:00

MAIN MENU

APPETIZERS

⊡ Pumpkin purée and confit, ras el hanout, chèvre goat cheese, roasted pumpkin seeds, yuzu-honey and miso sauce	29
⊡ Grilled white asparagus and risotto with citrus hollandaise. Served with white asparagus soup, almond ice cream, pink pomelo and caviar	34
Wild mushroom ragout, chawanmushi, white onion soubise, coffee and liquorice	28
Cured salmon-trout, raspberry and vanilla bavaroise, sorrel and ponzu dressing	35
Grilled langoustine and carpaccio, lemon cream, ginger and Albufera sauce	48
Red shrimp tartare, pear, nasturtium, burrata foam and jalapeño sauce	39

FISH

Cod poached in aromatic butter, Jerusalem artichoke cream and Champagne sauce with smoked eel	58
Steamed turbot and scallops, leek, aromatic oil and nduja beurre blanc	59
Lobster confit with sweet potato purée and crispy rice pearls. Served with gnocchi and yellow curry sauce	61

MEAT

Charcoal-grilled saddle of rabbit, salsify, pithivier with leg confit, truffle and 'spetsieriko' spices	48
Aged duck breast, beetroot purée, blackberries, amaranth and hazelnut praline sauce. Served with foie gras royale and blackberry glaze	54
Beef fillet, au jus with sudachi, red pepper, mushroom cream and charcoal-grilled sweetbread	62

⊡ VEGETARIAN

Prices in euros.

DESSERT MENU

DESSERTS

Warm Chocolate Soufflé 16
Warm Tulakalum 75% chocolate soufflé, toasted buckwheat ice cream, cocoa streusel

Vanilla, Date and Cascara 16
Soft vanilla biscuit, date confit, roasted vanilla espuma, cascara ice cream, crispy croissant

Lemon, Bergamot and Thyme Honey 16
Fine crispy tart, creamy lemon and bergamot, sorbet, bergamot gel and thyme honey foam, citrus gel

VEGETARIAN

Prices in euros.

DEGUSTATION MENU

Served per table

PER PERSON	WITH WINE PAIRING
180	110

COURSES

Chef's Welcome / Canapés
Carrot ice cream, vadouvan, roast potato foam

Copenhagen Sparkling Tea Company 'Lysegrøn'
Sencha, Green Tea, Citrus | Denmark

Red shrimp tartare, pear, nasturtium, burrata foam and jalapeño sauce

Bernhard Ott 'Fass 4®', 2025
Grüner Veltliner | Wagram & Kamptal, Austria

Wild mushroom ragout, chawanmushi, white onion soubise, coffee and liquorice

Daishichi Junmai Kimoto
Gohyakumangoku | Nihonmatsu, Fukushima, Japan

Bread & Butter

Cod poached in aromatic butter, Jerusalem artichoke cream and Champagne sauce with smoked eel

Canava Chrissou-Tselepos, 2019
Assyrtiko | Santorini, Greece

Charcoal-grilled saddle of rabbit, salsify, pithivier with leg confit, truffle and 'spetsieriko' spices

Bènèdicte & Stèphane Tissot 'En Barberon', 2022
Pinot Noir | Cotes du Jura, France

Smoked cheese souffle and wild fruit chutney

VEGETARIAN

Prices in euros.

DEGUSTATION MENU

COURSES · CONTINUED

Predessert
Crispy meringues, mandarin supremes and sorbet, light Greek yoghurt mousse, candied mandarin and saffron coulis

Royal Tokaji Aszú 6 Puttonyos, 2017
Furmint | Tokaji, Hungary

**Optional wine pairing suggestions by the Wine Manager Evangelos Psofidis 110€ per person*

VEGETARIAN

Prices in euros.