



N Y E M E N U



4 COURSES
2 SEATINGS
6PM \$80 PER PERSON
9PM \$100 PER PERSON

~ Complimentary glass of champagne upon arrival ~

COURSE 1

Blinis with Caviar & Creme Fraiche

COURSE 2

White Truffle Cream & Parmesan Tagliatelle

COURSE 3

~ Choice of ~

BRAISED LAMB SHANK
served with lemon potatoes

GRILLED SALMON FILLET
creamed spinach, citrus & caraway seed filo crisp

VEGETARIAN STUFFED EGGPLANT
seasonal vegetables, tomato sauce,
topped with crumbled feta

COURSE 4

~ Choice of ~

Homemade Baklava

Galaktoboureko

~ Second seating is welcome to stay after dinner & enjoy a TN9 treat featuring canapés, sweets & champagne toast at midnight!

~ Groups of 4 or more receive a complimentary champagne bottle for the table