



Alteya  
Sample Menu

## For breakfast

Poached eggs with hollandaise, wasabi espuma, togarashi, gravlax, and a shrimp rillette on top of homemade bread, micro greens

Poached eggs over pulled slow-cooked beef, pecorino hollandaise, pickled shallots, and brioche

American pancakes with balsamic strawberry jam, hazelnut ganache, fresh wild berries, and chocolate rocks

Poached eggs over Thai avocado cream with tom yum pickled celery, goat cheese espuma, cucumber ribbons, marinated radishes, and sourdough

French toast made with brioche, vanilla and white chocolate mousse, pistachio crumble, and spicy hibiscus and sour cherry jam

French omelet with porcini, truffle cream, Parmigiano Reggiano cream, crispy leaf salad, and toasted sourdough

Creamy scrambled eggs with mascarpone cheese, gravlax, marinated onions, and fresh herbs

Sourdough sandwich with jamon iberico, Stracciatella cheese, pesto with pistachio, confit cherry tomatoes, marinated red peppers, and arugula

Sandwich with marinated sous vide chicken, crispy bacon, Gouda cheese, Emmental cheese, pickled cucumbers with mustard seeds, lettuce, fresh tomatoes, and homemade Japanese mayonnaise with yuzu and miso

Chorizo ragu with red peppers, zucchini, eggplant, cherry tomatoes, sunny-side-up eggs, Greek feta, and basil oil

## Soups

Japanese dashi soup with kombu, katsobushi, nori, miso, duck leg, daikon, shitake, leeks, wakame, spicy chili oil, and enoki

Thai fish soup with coconut milk, shrimp bisque, kefir lime, lemon grass, ginger, red curry, tom yum paste, shrimp, local fish, leeks, mushrooms, carrots, and bamboo shoots

Lamb shank soup with chickpeas, yellow curry, ginger, almond milk, mint, spinach, spring onion, herb oil, light lemon yogurt, and oriental spices

Gazpacho with tomatoes, strawberries, watermelon, red onion, cucumber, basil, sherry vinegar, goat cheese, feta cheese “ice-cream”, and basil foam



## Starters

Scallops' ceviche, pickled papaya, mango and pineapple chutney, kumquat sauce, lemongrass foam, orange gel, and edible flowers

King crab rillette, radishes, cucumber, mascarpone cheese, dill oil, sea bass sashimi, lime gel, pickled celery, green apple and coconut sorbet

Foie gras terrine with hibiscus and red peppercorns, pickled blackberries, raspberry chips, Sichuan and strawberry gel, and cherry and red wine sorbet

Lobster and salmon tortellini, lobster bisque, saffron and pickled carrot foam

Octopus carpaccio, black sesame seeds dashi and nori espuma, kimchi gel, octopus and kimchi ragu, daikon radish and celery root cream

Shrimp terrine, calamari chips, squid ink, tomato foam, feta cheese "ice-cream", chili oil, cherry tomato confit and candied basil

Beef tartare, egg yolk confit gel, wasabi "ice-cream", oyster chips, pickled shallots, ponzu and miso vail, and katsubushi and nori tartlet



## Salads

Lobster and shrimp salad with pickled mango, baby gem lettuce, pineapple, chili, yuzu and kefir lime dressing, cucumber ribbons, raisins and spring onion

Cured duck breast in a blend of oriental spices, pickled beetroot, cherry gel, hazelnuts, micro greens, mustard, mizuna green, black berries, beetroot chips, and blueberry gastric foam

Heirloom tomatoes, cashew, cheese "ice-cream", cucumber, marinated green cherry tomatoes, red pepper chips, micro greens, edible flowers, red onion gel, and pistachio crumble

Burrata espuma, basil and tomato water veil, tomato tartare, marinated red peppers, red pepper glaze, powdered tomato and basil oil

Japanese marinate yellow fin tuna tartare, Thai avocado mousse, pickled shallots, daikon radish, wasabi greens, green apple gel, and cucumber ribbons

Calamari tagliatelle cooked in sous vide, shrimp espuma, fennel, and anchovies and capper foam





## Main courses

Lobster tail, bisque custard with lobster, butternut squash cream with miso and maple syrup, pumpkin chips, pickled carrot, and orange bisque foam

Dover sole with scallop mousse sous vide, white asparagus espuma, and velouté made with mussels' broth with herb oil and salmon caviar

Quail with chicken mousse, chicken and quail demi glace with dark chocolate, foie gras and cognac, blackberry cream and pickled strawberries

Lamb sirloin with goat cheese and spinach farce cooked on sous vide, lamb tartare in pie tie, lamb demiglace, wasabi and yuzu hollandaise, and asparagus and mint

A modern version of Mousaka with pulled lamb croquette, smoked aubergine cream with miso, béchamel, crystal potato chips, and yoghurt and mascarpone cream



## **Gourmet fast food**

A mix of Korean and Japanese fried chicken with a spicy and sweet Asian aioli

Black angus patty, marinated pulled pork, kimchi coleslaw, aged cheddar, homemade Japanese ketchup, and brioche bun

Crispy fish and chips made from Dover sole with a shrimp mousse inside and wasabi and lemongrass puree with tartar sauce



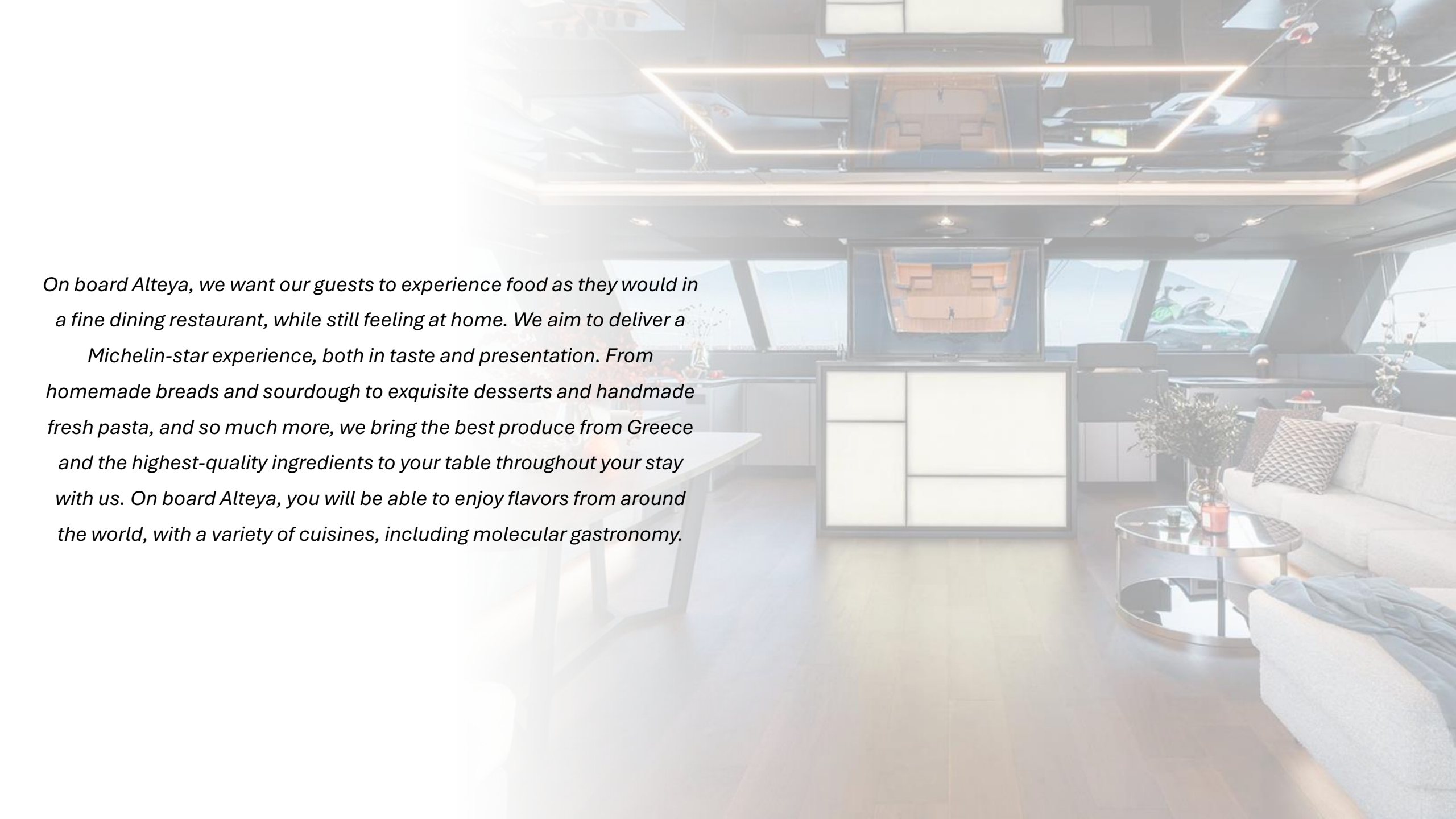


## Desserts

Yuzu lemon curd, mango and white chocolate mousse, caramelized pineapple, smoked meringue and coconut ice cream with orange gel and lemon crisp

Tiramisu in a different way, mascarpone and amaretto mousse with vanilla merengue mousse in a chocolate shell in the form of a coffee bean, mocha espuma, coffee gel, and cacao sponge

Lavender and goat yoghurt ice-cream, merengue honeycomb, melon and chamomile mousse, white chocolate and Earl Grey ganache with lemon and honey gel



*On board Alteya, we want our guests to experience food as they would in a fine dining restaurant, while still feeling at home. We aim to deliver a Michelin-star experience, both in taste and presentation. From homemade breads and sourdough to exquisite desserts and handmade fresh pasta, and so much more, we bring the best produce from Greece and the highest-quality ingredients to your table throughout your stay with us. On board Alteya, you will be able to enjoy flavors from around the world, with a variety of cuisines, including molecular gastronomy.*