



HAPPY VALENTINE'S DAY

Romantic Culinary Delights

SWOT
HOSPITALITY

THE LAND OF
LEGENDS
THEME PARK • HOTEL • SHOPPING AVENUE



Romantic Culinary Delights

On February 14th, guests can choose from two romantic dining experiences at The Land of Legends.

Those booking Valentine's Day tables can take advantage of a 20% reduction of the best available rate and a complimentary upgrade on the night.

For any reservations or enquiries, please don't hesitate to contact us on
+90 505 178 13 46 or dine@swothospitality.com

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NEMO

Restaurant & Lounge

Love isn't in the air this February it is in Nemo underwater wonder! A must-try this exclusive Aquarium restaurant, offering an award-winning Eurasian set with rich and tantalizing dishes topped off with an enthralling performance by an in-house live Vocal.

Sip on champagne with someone particular while watching beautiful marine life swimming in the glass aquarium inside the restaurant itself. It's the perfect romantic candlelight evening with mouthwatering cuisine making it an extraordinary experience for your valentine.

After 11 pm, the venue will turn to an exclusive couple's party at the Bar level under the rhythms of our resident DJ, making it the most romantic night of the year.

Entertainment: Live Saxophone Performance

Cuisine: Gourmet Set Menu 120 Euro per person including a glass of sparkling

Dress Code: Dress to Impress

Doors Open: 18:30pm

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Valentine's Menu

FLAMES OF ROSE

Shrimp avocado tartare

Orange miso glazed beet, squash, basil caviar

Crispy Celeriac shitake mushroom salad
Goma truffle dressing

Sushi sashimi boutique selection

Truffle essence roll, Philedelphia roll-4 piece each

Sashimi, Onigiri

BLAZING PASSION

Crispy baby eggplant

Truffle goma sauce, sweet red pepper coulis, mint yoghurt

Steamed duck dimsum

Five spice plum sauce

CONSUMING LOVE

Ribs wellington

Wild porcini mushroom jus, cherry tomatoes

OR

Miso glazed salmon*I

Sweet soy glazed endive, cress salad

SWEET INTIMACY

Vanilla mousse, raspberry inserts, pistachio daquoise, Berrys Copacabana tea sauce

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mykOrini

FROM MYKONOS TO SANTORINI

MykOrini takes you on a travel journey to both islands within the same space.

The pure white decor of Greek island bougainvillea sets the perfect tone for our two menus, presenting a culinary adventure while bringing the best of each island's signature dishes as you enjoy your Greek escapade within the time of a meal. MykOrini takes you to new heights of enjoyment, adding a special touch to your dining journey with handpicked Greek liqueurs, the perfect element to the art of our exclusive cocktail mixology inspired by Mykonos and Santorini's famous bars and clubs. The combination of perfect elements: food, drink, entertainment, sirtaki and dance shows present MykOrini as the ultimate venue to celebrate or host any special occasion.

Entertainment: Live Music and Sirtaki Show

Cuisine: Gourmet Set Menu 85 euro per person including a glass of sparkling wine

Dress Code: Dress to Impress

Doors Open: 18:30pm

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Ero's Menu

APHRODISIAC GREETING

Oyster with asparagus cream and chilli oil, lime

Yellowtail tartare in citrus juice, sea urchin ice cream, squid ink cracker

TANTALIZING MEDITERRANEAN

Bread Basket, Beetroot tzatziki, green pea hummus, tirokafteri

GREEK COMBINATION

Grilled octopus & Santorinian fava, cheese saganaki with spicy tomato jam

Spinach pie, zucchini & eggplant chips with yogurt mint sauce

MYKORINI SALAD

Grilled prawns, sun dried tomato, capers, cherry tomato, pistachio, gruyere flakes, honey balsamic vinaigrette

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EPICUREAN SIGNATURES SEA BASS 'PAUPIETTE' (D)

With baby marrow, fennel, carrot & dill drizzled with citrus, butter & truffle sauce

or

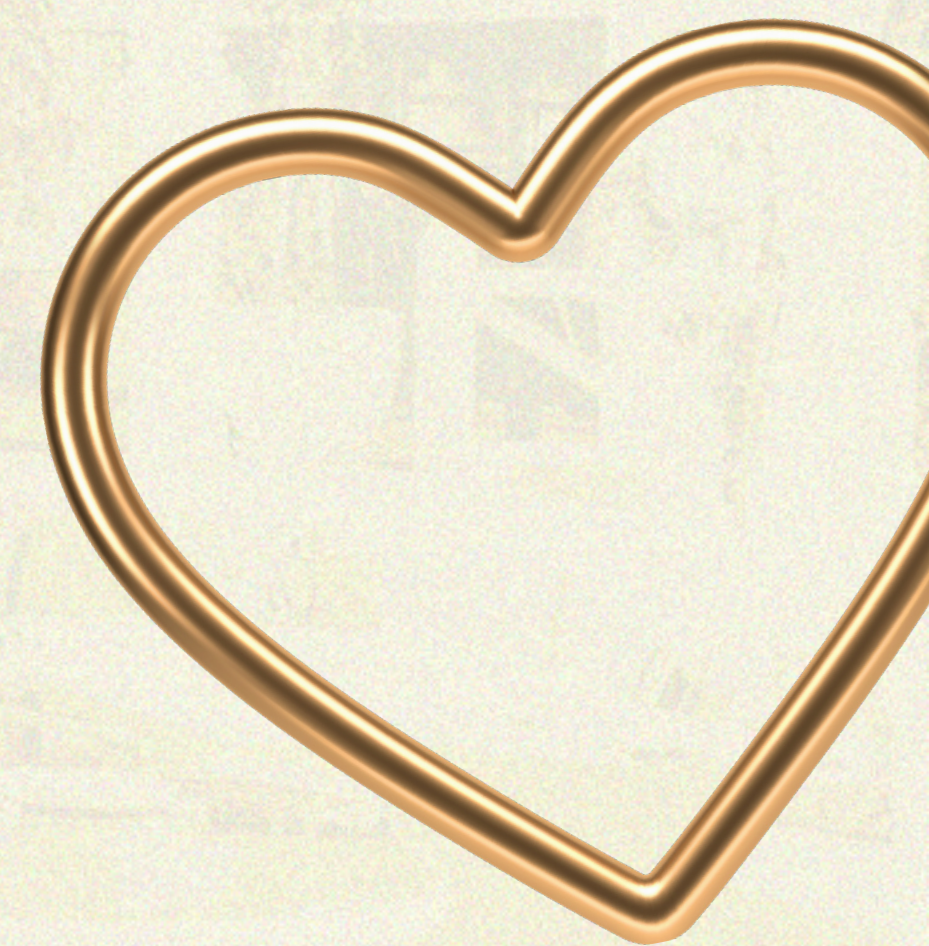
BEEF SOUVLAKI (G,D)

Charcoal grilled marinated beef tenderloin skewer, oregano, tzatziki

or

CHICKEN SOUVLAKI (D,G)

Charcoal grilled marinated chicken breast, oregano, tzatziki







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