



Pink Room

Spring 2024

Welcome to The Pink Room!

The Pink Room is a collaboration between Michelin Starred chef, Gal Ben Moshe, and the Bellboy Hospitality Group head chef, Paris Katsampis, serving a unique menu combining Levantine flair with Japanese precision

LEVANTINE OMAKASE MENU

TROUT

Fennel, Red Shiso, Orange, Trout Roe

MUSHROOMS XO

Smoked Oyster Mushrooms, XO Sauce, Black Garlic, Yemeni Flatbread

WAGYU 🍷

Wagyu Tartare, Harissa, Labaneh, Tonburi Field Caviar, Cucumber

NIGIRI & SUSHI

Daily selection

BLACK COD

Tahini Noodles, Aleppo Ma La, Ramen Egg, Chives, Sesame

LAMB TATAKI 🍷

Ras el Hanut, Grilled Gem Lettuce, Pomegranate Molasses, Red Peppers

RICE PUDDING

Clarified Pumpkin, Pumpkin Sorbet, Nuts

FRUITS ON ICE 🍷

Selection of Seasonal Fruits, Seasoned and served on crushed ice

🍷 FULL PINK ROOM EXPERIENCE - €145

SHORT PINK ROOM EXPERIENCE - €105

PINK ROOM DRINK PAIRING - €60 / €75

NON-ALCOHOLIC DRINK PAIRING - €45 / €55