



Blu Kouzina

Christmas Menu



5kg Turkey
Chicken Sausage
Cherry Tomatoes
Roasted Potatoes
Grilled Veggies



\$298

+

2 Karanika Sparkling Wine

\$458



1.2kg Turkey
Chicken Sausage
Cherry Tomatoes
Roasted Potatoes
Grilled Veggies



\$88

+

1 Karanika Sparkling Wine
OR 1 Skouras Peplo

\$168





Most of our ingredients are air-flown directly from Greece.

All our food is cooked with our own cold-pressed Extra Virgin Olive Oil (EVOO) from our cultivation in Greece. All our meats, pita, and cheeses are Halal certified.

SALADS

DIPS

HORIATIKI   Traditional Greek salad, cherry tomatoes, cucumber, onion, Kalamata olives, Greek feta cheese, bell peppers, red wine vinegar & EVOO 23.80	3 DIPS PLATTER – Choose any 3 dips (Grilled pita included) 47.80
EARTH SALAD   Kale, radish, pomegranate, celery, sauteed mushrooms, Greek feta, sunflower seeds, pine nuts with honey & balsamic dressing 23.80	GRILLED PITA (4PCS)    6.00
WATERMELON SALAD   Watermelon cubes, Greek feta cubes & fresh mint 25.80	GLUTEN FREE PITA (2PCS)     8.80
FRESH VEGETABLE SALAD     Thinly-grated cabbage, carrot, broccoli with a refereshing mint yoghurt dressing 28.80	HUMMUS     Greek Tahini, organic chickpeas & EVOO 22.80
GRILLED VEGETABLE SALAD    <i>Chef selection of grilled vegetables tossed with balsamic pomegranate sauce, red wine vinegar & EVOO</i> 30.80	TARAMASALATA  White Cod roe & capers 22.80
BLU’S CAESAR SALAD <i>Lettuce, capers, crispy rusks, anchovies, parmesan cheese, Housemade Caesar sauce</i> 26.80 Add on organic chicken skewer 12	TZATZIKI   Greek yogurt, cucumber, garlic & EVOO 22.80
	MELIZANOSALATA   Smoked eggplant mixed with feta, herbs 22.80
	TIROKAFTERI   Spicy feta, mixed with herbs, chilli flakes & EVOO 22.80
	HARISSA   Spicy tomato, Greek yogurt, walnuts & EVOO 22.80

OREKTIKA – MEZE

SAGANAKI & FIGS 🥥	25.80	FRIED CALAMARI	39.80
Crispy kefalotiri cheese served on a sizzling hot skillet topped with house-made fig chutney		Calamari served with a side of lemon yogurt sauce	
FETA SAGANAKI 🥥	25.80	ARTICHOKES 🌾🥛🥥	23.80
Greek feta cheese wrapped with phyllo pastry topped with Greek thyme honey & sprinkled sesame served on a sizzling hot skillet		Fried & topped with balsamic cream	
TALAGANI 🥥	25.80	BEEF KEFTEDES 🍷	20.80
Greek Halloumi cheese, drizzled with Greek Balsamic glaze		House-made grass-fed beef meatballs with tzatziki	
TALAGANI FRIES 🥥	25.80	SPANAKOPITA 🥥	24.80
Fried halloumi cheese with balsamic cream		Greek phyllo pastry filled with spinach, leeks & feta	
		BLU'S CHICKEN TENDERS	33.80
		Crispy mediteranean spiced chicken tenders glazed with a housemade honey lemon sauce, served with a side of yoghurt lemon dipping sauce	

VEGETARIAN

TALAGANI WRAP 🥥	33.80	FRENCH FRIES 🌾🥥	16.80
Grilled talagani wrapped in pita, tomatoes, onion, lettuce, kalamata & harrisa, served with a side of french fries		Tossed with organic sea salt & organic oregano	
VEG SOUVLAKI 🥥	33.80	VEGETABLES OF THE DAY 🌾🥛🥥🌿	17.80
Grilled veg wrapped in pita, tomatoes, onion, green olive, smash feta & mint sauce, served with a side of french fries		CHEF'S SELECTION GRILLED	
MAC AND CHEESE 🥥	30.80	OLIVES 🌾🥛🥥🌿	15.80
Classic mac & cheese made with house-made bechamel cream sauce & various artisanal cheese		Mixture of kalamata, halkidi & throuba olives	
CUCUMBER STICKS 🌾🥛🥥🌿	8.80	RICE 🌾🥛🥥🌿	6.00
CARROT STICKS 🌾🥛🥥🌿	8.80	Basmati rice topped with oregano, parsley & EVOO	
		ROASTED LEMON POTATOES 🌾🥛🥥🌿	17.80

PASTA

NAPOLITANA 🍄 28.80

From the Napoli region, house-made tomato sauce with fresh basil

PESTO 🍄 28.80

From the Liguria region, basil, pine nuts, garlic, pecorino cheese, lemon, salt, pepper, linguini, EVOO

ARRIABIATA 🍄🍷 28.80

From the Lazio region, penne pasta, house-made spicy tomato sauce, kalamata olives, chilli garlic, wine, salt, pepper, EVOO

BOLOGNESE 🍷 30.80

Pasta of the day, minced beef cooked in tomato sauce & garnished with parmesan cheese & EVOO

CREAMY CHICKEN MUSHROOM 32.80

Pasta of the day, sliced chicken breast & mushrooms, white cream sauce, garlic oil, white pepper, butter & garnished with parmesan cheese

PIZZA

MARGARITA 🍄 28.80

House-made tomato sauce, mozzarella, organic oregano topped with fresh basil

VEGETARIAN PIZZA 🍄 30.80

Margarita base topped with grilled vegetables & olives

CHICKEN PIZZA 34.80

House-made tomato sauce, cheese, topped with chicken gyro, onion & capsicum

BEEF PIZZA 35.80

House-made tomato sauce, cheese, topped with beef sausage

SEAFOOD PIZZA 38.80

Marinara sauce, cheese topped with baby calamari, prawn

MOUSAKA

BEEF MOUSAKA 🍷 38.80

Oven-baked eggplant, potatoes, minced grass-fed beef ragu & house-made bechamel sauce

CHICKEN MOUSAKA 🍷 38.80

Layered dish made with eggplant, tomato, onion, garlic, Shredded Chicken and creamy béchamel

ARNI | LAMB

All our Lamb is GRASS-FED and from NEW ZEALAND

PAIDAKIA 🍷🍷 3 PCS 60.80 | 4 PCS 78.80

Grilled lamb chops served with vegetables and roasted potatoes

KLEFTIKO 🍷 58.80

Roasted and slow-cooked lamb shank served with lemon, potatoes & parsley

KREATIKA | BEEF

All our Beef is GRASS-FED and from NEW ZEALAND

KOTOPOULO | CHICKEN

All our Chicken is ORGANIC and FREE-RANGE

BEEF KALAMAKI 38.80
Beef skewer, sliced cucumber, tzatziki, garnished with green sauce & paprika powder, pita

BEEF KRITHARAKI 35.80
Orzo cooked in beef broth, enriched with a beef tomato stew topped with artisanal parmesan cheese

SOUVLAKI ME PITA 38.80
Grilled beef skewer wrapped in Greek pita, fresh tomatoes, onion, paprika & tzatziki with a side of fries

BLU CHEESEBURGER 34.80
Beef patty, cheese, fresh tomato & onion sauce, artisanal brioche bun served with a side of fries

BIFTEKI STIN SHARA 1PC 21.80 2PC 38.80
Beef patties, lemon, onion, roasted potatoes & tomato

RIBEYE 65.80
Grilled served with roasted potatoes and vegetables

FILET MIGNON 68.80
Grilled served with roasted potatoes and vegetables

KOTOPOULO KALAMAKI 35.80
Grilled organic chicken skewer, sliced cucumber, tzatziki, garnished with green sauce & paprika powder, pita

KOTOPOULO YIRO 36.80
Grilled organic chicken breast wrapped in pita, tomatoes, onion & tzatziki, with a side of fries

GRILLED CHICKEN FILLET WITH RICE 36.80
Organic chicken fillet served with a side of aromatic rice & grilled vegetables

CHICKEN SANDWICH 32.80
Chicken gyro, fresh tomato, onion, tzatziki, brioche bun served with fries

GRILLED CHICKEN (30 - 45 mins) 48.80
Free-range chicken served with roasted potatoes & vegetables

SEAFOOD

KALAMARI SHARA 58.80
Grilled calamari, lemon & EVOO

XTAPODI 58.80
Grilled octopus with vinegar & EVOO

GARIDES 2 PCS 40.80 | 3 PCS 58.80
Grilled jumbo prawn, lemon & EVOO

MEDITERRANEAN FISH 400G 60.80
Please ask for availability Choice of BAKED or GRILLED

FISH OF THE DAY | 400G - 1KG 60.80 - 128.80
LAVRAKI
Sea bass, baked or grilled, served with potato salad

TSIPOURA
Sea bream, baked or grilled, served with potato salad

Please ask your server for availability

PLATTER

MEAT PLATTER SMALL	135.80	GRILLED MEAT BOARD  	198.80
1 bifteki, 1 beef kalamaki, 1 organic chicken skewer & 2 lamb chops, served with side of french fries and tzatziki		Filet Mignon (250g), Ribeye (250g), and 3 Lamb chops with fresh herbs, served with fried lemon potato	
MEAT PLATTER MEDIUM	260.80	SEAFOOD PLATTER  	
2 bifteki, 2 beef kalamaki, 2 organic chicken skewers and 4 lamb chops, served with side of french fries and tzatziki		Greek fish 400G – 1KG 168.80 – 228.80 (choice of Sea bass or Sea bream, baked or grilled), grilled octopus, 3 jumbo prawns, served with potato salad	
Please ask your server for availability			

GLYKA | DESSERT

GREEK KANAFEH WITH ICE CREAM	28.80	ICE CREAM SCOOP	
Kataifi & Kesari cheese served hot with house-made syrup & vanilla ice cream, topped with pistachio nut		VANILLA	13.80
		Vanilla ice cream served with whipped cream, topped with marshmallow & caramel butterscotch syrup	
BAKLAVA	20.80	CHOCOLATE	13.80
Phyllo pastry filled with walnuts, pistachio topped with homemade syrup and cinnamon powder		Chocolate ice cream served with whipped cream, topped with sprinkle mix, chocolate syrup & cherry	
GREEK KATAIFI ROLL	20.80	STRAWBERRY	13.80
Rolled kataifi with house-made syrup and pistachio filling		Strawberry ice cream served with whipped cream, topped with sprinkle mix, strawberry syrup & cherry	
100% GREEK YOGURT 	16.80		
With a side of Greek sweet fruit topping & walnuts			

SALADS 沙拉

DIPS 蘸酱

希腊传统沙拉 **HORIATIKI**  23.80
传统希腊沙拉，樱桃番茄、黄瓜、洋葱、卡拉马塔橄榄、希腊菲达奶酪、甜椒、红酒醋和特级初榨橄榄油

大地沙拉 **EARTH SALAD**  23.80
羽衣甘蓝、萝卜、石榴、芹菜、炒蘑菇、希腊菲达奶酪、葵花籽、松子，搭配蜂蜜香醋酱

西瓜沙拉 **WATERMELON SALAD**  25.80
西瓜块、希腊菲达奶酪块与新鲜薄荷

鲜蔬沙拉 **FRESH VEG SALAD**  28.80
细刨卷心菜、胡萝卜、西兰花，搭配清爽薄荷酸奶酱

烤蔬菜沙拉 **GRILLED VEG SALAD**  30.80
主厨精选烤蔬菜，拌以香醋石榴酱、红酒醋与特级初榨橄榄油

招牌凯撒沙拉 **BLU'S CAESAR SALAD** 26.80
生菜、水瓜柳、脆烤面包块、鲱鱼、帕尔玛干酪，搭配自制凯撒酱

可加有机鸡肉串（加 \$12）

三款蘸酱拼盘 **3 DIP PLATTER** 47.80
可任选三款蘸酱（附烤皮塔饼）

四款蘸酱拼盘 **4 DIPS PLATTER** 59.80
可任选四款蘸酱（附烤皮塔饼）

烤皮塔饼 (4片) **GRILLED PITA**  6.00

无麸质皮塔饼 (2片) **GLUTEN FREE**  8.80

鹰嘴豆泥 (**HUMMUS**)  22.80
希腊芝麻酱、有机鹰嘴豆和特级初榨橄榄油

鳕鱼籽酱 (**TARAMASALATA**)  22.80
白鳕鱼籽和酸豆制成的传统酱料

黄瓜酸奶酱 (**TZATZIKI**)  22.80
希腊酸奶、黄瓜、大蒜和特级初榨橄榄油

烟熏茄子酱 (**MELIZANOSALATA**)  22.80
烟熏茄子混合菲达奶酪和香草

辣味菲达酱 (**TIROKAFTERI**)  22.80
辣味菲达奶酪，加入香草、辣椒碎和特级初榨橄榄油

哈里萨酱 (**HARISSA**)  22.80
辣番茄、希腊酸奶、核桃和特级初榨橄榄油

OREKTIKA – MEZE 希腊小吃

无花果萨干纳奇 (SAGANAKI & FIGS) 🍄 25.80 香脆的希腊卡法洛提里奶酪，铁板热煎，上面淋上自制无花果酱	炸鱿鱼圈 (FRIED CALAMARI) 39.80 香脆炸鱿鱼，附柠檬酸奶蘸酱
菲达萨干纳奇 (FETA SAGANAKI) 🍄 25.80 希腊菲达奶酪包裹在千层酥皮中，佐以希腊百里香蜂蜜与芝麻点缀，铁板热煎上桌	炸洋蓟 (ARTICHOKES) 🍷🍷🍄 23.80 炸洋蓟，淋上香醋奶油酱
塔拉甘尼奶酪 (TALAGANI) 🍄 25.80 希腊哈罗米奶酪，淋上希腊香醋酱	牛肉丸 (BEEF KEFTEDES) 🍷 20.80 自制草饲牛肉丸，搭配黄瓜酸奶酱
塔拉甘尼薯条 (TALAGANI FRIES) 🍄 25.80 炸哈罗米奶酪，搭配香醋奶油酱	希腊菠菜派 (SPANAKOPITA) 🍄 24.80 希腊千层酥皮内馅包裹菠菜、韭葱与菲达奶酪
	招牌鸡柳 (BLU'S CHICKEN TENDERS) 33.80 香脆地中海香料鸡柳，裹上自制蜂蜜柠檬酱，附柠檬酸奶蘸酱

VEGETARIAN 素食

塔拉甘尼卷饼 (TALAGANI WRAP) 🍄 33.80 烤塔拉甘尼奶酪包裹在皮塔饼中，配以番茄、洋葱、生菜、卡拉马塔橄榄和哈里萨辣酱，附薯条一份	薯条 (FRENCH FRIES) 🍷🍄 16.80 拌有有机海盐和有机牛至
素食苏弗拉基 (VEG SOUVLAKI) 🍄 33.80 烤蔬菜包裹在皮塔饼中，配以番茄、洋葱、青橄榄、捣碎菲达奶酪和薄荷酱，附薯条一份	每日蔬菜 (VEG OF THE DAY) 🍷🍷🍄🌱 17.80 主厨精选 炙烤蔬菜
芝士通心粉 (MAC AND CHEESE) 🍄 30.80 经典芝士通心粉，采用自制白酱和多种手工芝士制成	混合橄榄 (OLIVES) 🍷🍷🍄🌱 15.80 卡拉马塔、哈尔基迪基和斯鲁巴橄榄混合
黄瓜条 (CUCUMBER STICKS) 🍷🍷🍄🌱 8.80	米饭 (RICE) 🍷🍷🍄🌱 6.00 巴斯马蒂香米，撒上牛至、香菜和特级初榨橄榄油
胡萝卜条 (CARROT STICKS) 🍷🍷🍄🌱 8.80	烤柠檬马铃薯 (ROASTED LEMON POTATOES) 🍷🍷🍄🌱 17.80

PASTA 意面

PIZZA 披萨

那不勒斯番茄意面 (NAPOLITANA) 🍄 28.80
来自那不勒斯地区，自制番茄酱搭配新鲜罗勒

热那亚青酱意面 (PESTO) 🍄 28.80
来自利古里亚地区，罗勒、松子、大蒜、佩科里诺羊奶酪、柠檬、盐、黑胡椒、意大利扁面 (Linguini)、特级初榨橄榄油

辣味番茄意面 (ARRIABIATA) 🍄🍷 28.80
来自拉齐奥地区，斜管意面搭配自制辣味番茄酱、卡拉马塔橄榄、辣椒大蒜、葡萄酒、盐、黑胡椒和特级初榨橄榄油

肉酱意面 (BOLOGNESE) 🍷 30.80
每日精选意面，配牛肉碎番茄酱，撒帕尔玛干酪与特级初榨橄榄油

奶油鸡肉蘑菇意面 (Creamy Chicken Mushroom) 32.80
每日精选意面，搭配鸡胸肉片与蘑菇，配白奶油酱、大蒜油、白胡椒、黄油，撒帕尔玛干酪

玛格丽塔披萨 (MARGARITA) 🍄 28.80
自制番茄酱、马苏里拉芝士、有机牛至，表面点缀新鲜罗勒

素食披萨 (VEGETARIAN PIZZA) 🍄 30.80
玛格丽塔底酱，配烤蔬菜和橄榄

鸡肉披萨 (CHICKEN PIZZA) 34.80
自制番茄酱、芝士，搭配鸡肉旋转烤肉、洋葱和甜椒

牛肉披萨 (BEEF PIZZA) 35.80
自制番茄酱、芝士，搭配牛肉香肠

海鲜披萨 (SEAFOOD PIZZA) 38.80
海鲜番茄酱、芝士，配迷你鱿鱼和虾仁

MOUSAKA 慕萨卡

ARNI | LAMB 羊肉

All our Lamb is GRASS-FED and from NEW ZEALAND

牛肉慕萨卡 (BEEF MOUSAKA) 🍷 38.80
烤箱焗茄子、土豆、草饲牛肉碎肉酱与自制白酱

鸡肉慕萨卡 (CHICKEN MOUSAKA) 🍷 38.80
分层料理，由茄子、番茄、洋葱、大蒜、手撕鸡肉和奶油白酱制成

烤羊排 (PAIDAKIA) 🍷🍷 3块 60.80 | 4块 78.80
香烤羊排，搭配时蔬与烤马铃薯

克里夫提可烤羊膝 (KLEFTIKO) 🍷 58.80
慢烤炖煮羊膝，搭配柠檬、土豆和香菜

希腊牛肉串 (BEEF KALAMAKI)38.80

牛肉串、黄瓜片、黄瓜酸奶酱，搭配绿酱与辣椒粉点缀，附皮塔饼

牛肉意式米粒面 (BEEF KRITHARAKI) 35.80

米粒面, 以牛肉高汤烹煮，搭配浓郁牛肉番茄炖酱，撒上手工帕尔玛干酪

皮塔牛肉苏弗拉基卷 (SOUVLAKI ME PITA) 38.80

烤牛肉串包裹于希腊皮塔饼中，配以新鲜番茄、洋葱、辣椒粉与黄瓜酸奶酱，附薯条一份

招牌牛肉芝士汉堡 (BLU CHEESEBURGER) 34.80

牛肉汉堡排、芝士、新鲜番茄与洋葱酱，搭配手工布里欧面包，附薯条一份

炭烤牛肉饼 (BIFTEKI STIN SHARA)

牛肉饼搭配柠檬、洋葱、烤马铃薯与番茄1个 21.80 | 2个 38.80

肋眼牛排 (RIBEYE)

炭烤牛排，附烤马铃薯与时蔬65.80

菲力牛排 (FILET MIGNON)

炭烤菲力牛排，附烤马铃薯与时蔬68.80



SEAFOOD 海鲜

烤鱿鱼 (KALAMARI SHARA) 58.80

烤鱿鱼配柠檬和特级初榨橄榄油

烤章鱼 (XTAPODI) 58.80

烤章鱼配香醋与特级初榨橄榄油

烤大虾 (GARIDES) 2只 40.80 | 3只 58.80

烤大虾配柠檬和特级初榨橄榄油

地中海鱼 (MEDITERRANEAN FISH) 400克 60.80

请向服务员咨询供应情况 可选烤制或焗烤

今日鲜鱼 (FISH OF THE DAY)

400克 –1公斤 60.80 – 128.80

鲈鱼 (LAVRAKI)

焗烤或炭烤，附马铃薯沙拉

金头鲷 (TSIPOURA)

焗烤或炭烤，附马铃薯沙拉

请向服务员咨询供应情况

PLATTER 拼盘

肉类拼盘 (小份) (MEAT PLATTER SMALL) 135.80
1个牛肉饼、1串牛肉串、1串有机鸡肉串和2块羊排，附薯条和黄瓜酸奶酱

烤肉拼盘 (GRILLED MEAT BOARD) 198.80
菲力牛排 (250克)、肋眼牛排 (250克) 和3块香草羊排，附柠檬烤马铃薯

肉类拼盘 (中份) (MEAT PLATTER MEDIUM) 260.80
2个牛肉饼、2串牛肉串、2串有机鸡肉串和4块羊排，附薯条和黄瓜酸奶酱

海鲜拼盘 (SEAFOOD PLATTER) 400克 - 1公斤 | 168.80 - 228.80
希腊鱼类 (可选烤制或焗烤：欧洲鲈鱼或金头鲷)、烤章鱼、3只大虾，附马铃薯沙拉

请向服务员确认供应情况

GLYKA | DESSERT 甜点

希腊卡纳菲配冰淇淋 (GREEK KANAFEH WITH ICE CREAM) 28.80
卡达菲丝和凯萨里奶酪热食，淋上自制糖浆与香草冰淇淋，撒上开心果碎

巴克拉瓦 (BAKLAVA) 20.80
千层酥皮内馅核桃和开心果，淋上自制糖浆和肉桂粉

希腊卡达菲卷 (GREEK KATAIFI ROLL) 20.80
卷状卡达菲丝，内馅为自制糖浆和开心果

100% 希腊酸奶 (100% GREEK YOGURT) 16.80
搭配希腊甜果酱和核桃

冰淇淋球 (ICE CREAM SCOOP) 13.80
香草味 (VANILLA)
香草冰淇淋搭配鲜奶油，顶部撒棉花糖与焦糖奶油糖浆

巧克力味 (CHOCOLATE) 13.80
巧克力冰淇淋搭配鲜奶油，顶部撒糖粒混合、巧克力酱与樱桃

草莓味 (STRAWBERRY) 13.80
草莓冰淇淋搭配鲜奶油，顶部撒糖粒混合、草莓酱与樱桃



Our menu offers authentic Greek dishes, embodying historic Greek gastronomy. Greek food has numerous health benefits and is known to have increased longevity of life, prevents heart disease and stroke. Some of the known benefits are as follows: reduced inflammation, helps keep your heart healthy, brain sharp, and skin looking fresh & young, helps reduce risk of cancer, Alzheimer's disease, developing Type 2 Diabetes, high blood pressure, and high cholesterol.