

## **INTERNATIONAL FOCUS**

Hotel F&B magazine looks across the seas to bring you the latest hotel openings and food trends from around the world

## **MYKONOS**



The newly-opened Kenshō Boutique Hotel & Suites offers a restaurant headed up by chef de cuisine George Stylianoudakis, who combines traditional ingredients and modern cooking techniques to create a fresh take on the age-old Grecian gastronomy. Complemented by panoramic views of Ornos Bay, Kenshō's one-of-a-kind

gastronomic experience stands out as more than just a palate-pleasing meal. Whitewashed stone walls and an all-natural interior design set Kenshō's characteristic mood upon arrival before leading into the romantic restaurant area.

From the kitchen, Stylianoudakis prepares a range of island dishes with signature finesse and flair learned during his extensive experiences working with leading Michelin star masters, including Alain Ducasse, Rene Redzepi and Quique Dacosta.

Local products such as tyrovolia, kopanisti, Mykonian salami and freshly-caught fish are used in artistic ways to create gourmet dishes with a Grecian influence. A few mouthwatering favourites include wheat cereal risotto with fresh zucchini, baby mushrooms and verbena thyme jelly; spiced pancetta slow-cooked in fresh herbs and pork bullion with yuzu mushrooms; and kobe beef carpaccio with marinated artichokes, creamy Galeni cheese, capers and fresh dill.

Nearby at the Bar & Sunset Lounge, talented bartenders and waiting staff serve perfectly mixed drinks, tailor-made cocktails and imaginative concoctions with the accompaniment of Mediterranean Sea views.