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SEXY STYLE RULES

SUMMER LOVERS

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George Stylianoudakis

The virtuoso of modern gastronomy

An unrepentant "taste hunter", the chef of Kensho hotel became famous for his altered Cretan cuisine that upended tradition, holding onto the authentic flavors with ease, but combining them with new techniques.

What motivated you to get into gastronomy?

It was a love-hate relationship. From a young age, I was with my father, who was also a chef. From buying the ingredients, to coming in contact with nature, it all enchanted me and made me love gastronomy and make it an occupation.

Have your business priorities or needs changed since then?

Yes, a lot. Now, I just want to concern myself a lot with Greek products and old classic recipes. My greatest need is to create my own gastronomy.

Is Mykonos an inspiration, a way of life or a choice for you?

It's an inspiration and a choice, to accomplish something different with Cretan and island gastronomy.

What makes you happy at the end of each professional day?

The emotions that my customers express with every dish they taste.

Five words that describe you.

Emotion, tradition, flavours, vision...





Kenshō.

Wagyu Beef Stew.

CHEF George Stylianoudakis

INGREDIENTS

- 1 kg beef cheeks
- 100 gr. tomato water
- 4 sprigs thyme
- 6 sprigs parsley
- 4 laurel leaves
- 2 cloves of garlic
- 8 whole allspice berries
- 8 peppercorns
- 800 gr. beef stock (see basic recipes)
- 60 gr. olive oil

PREPARATION

Place the beef cheeks in brine for four hours. Dry well, and store in the fridge. In the meantime, prepare the rest of the ingredients. Bring the tomato water, the stock, herbs and olive oil to a boil, stirring very well. Let ingredients release their aromas, and chill. Once beef cheeks are ready, divide in two bags, pour in the marinade and seal. Cook at 62 C for 72 hours. Afterwards chill meat very quickly and store in the fridge at 3 C. Serve with a sauce of kuzu, cinnamon and beef stock.



Bakalo offers flavors and aromas from every corner of Greece.



cuisine, healthy suggestions and vegetarian choices, as well as a kid's menu, the restaurant offers destination dining for non-residents, and the ideal spot for guests' family dining, overlooking the breath-taking, beachfront pool. (Santa Marina, A Luxury Collection Resort, Ornos Bay, +30 22890 23220, santa-marina.gr)

Phoenix Restaurant.

Are you in the mood for Lebanese food and Eastern flavours with a twist? Your wish becomes reality at the new Phoenix Lebanese Restaurant & Sunset bar. Here, tasty tabbouleh salad and classic fattoush are in harmony with the sophisticated environment and island feel, created by the white backdrop and the endless views of Mykonos harbour. The atmosphere of the East is conveyed through the delicious flavors and aromatic smoke of the traditional hookah pipe swirling through the air. (Mykonos View Hotel, +30 22890 24045, mykonosview.gr)

Kenshō Restaurant.

Featuring imaginative recipes and high-quality ingredients, the menu is signed by Chef de Cuisine George Stylianoudakis, embracing the particular aesthetics and simple luxury found in a five-star boutique hotel. With an amazing terrace and panoramic views overlooking at Ornos Bay, the chef comes to present a creative approach referring to Cycladic and Cretan cuisine combining modern cooking techniques and unexpected flavors, aromas and textures. Local products such as tyrovia, kopanisti, the Mykonian salami and the freshly caught fish are used in creative ways to create particular gourmet dishes with a Mykonian aroma. (Ornos Beach, +30 22890 29001 & 78788, kenshomkyonos.com)

Archipelagos.

In a beautiful shaded patio, taste the summer menu overlooking Kalo Livadi Bay, next to the pool. Savor the casual atmosphere of the restaurant and the sensations of fresh salads, pasta, local specialties and Mediterranean summer delicacies. The fresh Greek products carefully selected from local producers, mix perfectly with the Mediterranean flavours which can be accompanied with wines from Cyclades and the mainland of Greece, for a dining experience that will make you feel right at home. (Kalo Livadi, +30 22890 72012, archipelagos.gr)

Ebi Tempura Bar.

And yet, you haven't seen and tasted all on Mykonos, unless you have already visited this new concept restaurant. Ahmed Ahmed brought the first Tempura Bar on the island offering a fusion cuisine of fine Japanese flavours with hints of contemporary European cuisine. The result is divine and surprising in many ways making you to want more, until you have tasted everything from the menu. The Tempura Bar found its place at the also brand new Livin Mykonos hotel with a luxury boutique philosophy (Livin Mykonos, Drafaki, +30 697 901 9584, livinmykonos.gr)

**Savor the essence
of Mediterranean
cuisine and
aromas in
an exquisite
environment.**