

Flavours of Kos

A Cocktail Pairing Menu with Michele Lombardi

KOIA All-Suite Wellbeing Resort, Kos · 10 September 2026



About the Evening

This September, KOIA All-Suite Wellbeing Resort welcomes Michele Lombardi, Head of Bars at Four Seasons Hotel London at Tower Bridge, for a one-night mixology takeover. His artisanal cocktails are infused with Hippocratic herbs grown in KOIA's own gardens and paired course by course with a seasonal culinary menu, in keeping with the resort's wellbeing philosophy.

Meet Your Mixologist

Celebrated for his precision, creativity and deep understanding of spirits, Michele Lombardi is internationally recognised for a style that blends tradition with innovation in every glass. He leads the bar programme at Four Seasons Hotel London at Tower Bridge, and tonight brings his signature, story-driven approach to Kos - reimagined through the island's own herbs and botanicals.

F O U R - C O U R S E P A I R I N G M E N U

Amuse-Bouche

Tartlet with fish-roe “tarama” cream, caviar and ouzo gel

Starter

Shrimp Carpaccio with crispy sea blite “almyrikia”, peach, mandarin gel & lime

Paired with Gibson Lychee Martini (Beluga Noble Vodka, Italicus Bergamot, Lychee, Vejus, Fino)

Non-alcoholic option: Gibson Lychee (Non-Alcoholic Grain Spirit, Lychee, Bergamot, Verjus)

Salad

Buffalo Burrata with basil pesto, semi-dried cherry tomatoes
infused with thyme & fig balsamic cream

Main Course

Picanha Beef with potatoes-anna, carrot purée, asparagus
& “oxymelo” (honey & apple vinegar osmo-dehydrated)

Paired with Mediterranean Negroni (No.3 Gin, Rosemary Lillet Blanc, Campari, Fig Leaf)

Non-alcoholic option: Bramble Fizz (Non-Alcoholic Gin, Elderflower, Raspberry Cordial, Soda)

or

Calamarata pasta in fish broth with black rockfish & vongola

Paired with Thyme & Olive highball (Olive Oil No.3 Gin, Mastiha, Thyme & Honey, Fino, Pickle Soda)

Non-alcoholic option: Thyme & Olive Highball (Non-Alcoholic Gin, Thyme & Honey, Pickle Soda)

Dessert

Grilled peach wedges with fig cream, thyme crumble, yogurt & honey ice
cream, fresh figs, accompanied by chilled geranium & fig leaf tea

Paired with Pandan (Takamaka Coconut, Pandan, Green Apple Cordial, Fino, Fig Leaf Soda)

Non-alcoholic option: Golden Drop (Non-Alcoholic Rum, Granny Smith Apple Cordial, Maple)

