

Virgin Hotels Edinburgh put a taste of Crete on the menu

Head Chef Thanos Christakis of the renowned London restaurant, 1905, will create a specially curated Cretan menu exclusive for those dining at Commons Club's Chef's Table in March.

The partnership forms part of Commons Club's new Chef's Table experience, where guests can try the finest cuisine from around the world with a new chef collaboration each month

Virgin Hotels Edinburgh's restaurant, Commons Club, is introducing authentic tastes of Crete to its Chef's Table this month as part of a series of experiential dining events that aim to take guests on an international culinary journey.

Led by Commons Club Chef de Cuisine, Emma Hanley, the Chef's Table experience allows guests to sample the very best food from around the globe through exclusive collaborations with world renowned chefs, curating bespoke menus that showcase a different theme each month.

For March, Commons Club restaurant has partnered with Head

Chef of authentic Cretan restaurant, [1905](#), Thanos Christakis, to introduce an exclusive menu featuring traditional Greek delicacies and twists on local home-cooked dishes.

Based in Fitzrovia, London, [1905](#), named after the date of Crete's historic revolution, was the first Cretan restaurant to open outside of Greece by founder Nikos Nyfoudis.

To launch the new menu, Thanos Christakis and Emma Hanley will give guests a front row seat to witness the collaboration of two culinary luminaries on 1 March, as they create an intimate three-hour dining experience centred on a mouthwatering five course tasting menu.

The menu will be available to try at Commons Club throughout March, bringing the celebration of Greek gastronomy right to the heart of Edinburgh.

As part of the menu, guests can enjoy lamb rack "Antikristo", a traditional Crete dish, directly translated as "across the fire," which will be served with Spring greens, potato confit croquette and wild artichoke. Thanos will also be bringing a 1905 favourite to the menu with the delicious Rice pudding millefeuille: a handmade traditional "xerotigana" filo served with vanilla rice pudding and a saffron, orange mousse.

The Chef's Table dishes will be expertly paired with Grecian drinks, in partnership with [Axia](#) – the first international Greek extra dry Mastiha Spirit based on ancient traditions – and [Metaxa](#) – "The original Greek spirit". Chosen specifically to complement each of the Chef's Table dishes, Commons Club's Head Mixologist, Leon Back, has developed a drinks menu comprising of Axia and Ouzo Gimlet, Axia dirty martini, Metaxa Manhattan and finishing off with a neat serve of Private Reserve Metaxa Orama.

Emma Hanley, Chef de Cuisine at Commons Club, said: "We are bringing an unforgettable dining experience to the capital through our collaboration with [1905](#) Head Chef, Thanos

Christakis. We are combining our distinct culinary backgrounds to showcase the best of both worlds – the rich flavours of Cretan cuisine fused with the finest, local Scottish ingredients.

“I am thrilled to be working alongside Chef Thanos to create an intimate evening of fine dining and I am excited for our guests to witness the magic that unfolds in our kitchen on the 1st of March.”

Thanos Christakis, Head Chef at 1905, said: “My cooking style uses traditional methods that have been passed down for generations, paired with classic Cretan ingredients and a modern twist. I am excited to bring the authentic taste of Crete to Edinburgh.

“This partnership is an opportunity to showcase the flavours and techniques that define Cretan cuisine, while also incorporating the vibrant local ingredients of Scotland. Together we will transport guests on an immersive Cretan dining journey right here in Edinburgh”.

The ‘Chef’s Table Goes to Greece’ experience will begin on Friday 1 March and run throughout the month from Thursday to Saturday weekly from 7pm, with prices starting from £75.

The experience can be booked exclusively as a private event or for individual diners, where guests can expect an intimate three-hour sociable dining experience on a long-shared table.

Reservations can be made by visiting: [Commons Bar & Restaurant – VH Edinburgh Reservations \(sevenrooms.com\)](#).

With chef partners still to be announced, takeover highlights for 2024 also include:

- **April:** The Chef’s Table goes to Portugal and Spain
- **May:** The Chef’s Table goes to Peru
- **June:** The Chef’s Table goes to Italy with [Stefano](#)

[Battani](#), Head Chef at Cucine Nervi

- **July & August:** The Chef's Table goes to Scotland
- **September:** The Chef's Table goes to France
- **October:** The Chef's Table goes to the Middle East
- **November & December:** The Chef's Table goes to Great Britain

<https://virginhotels.com/edinburgh/eat-drink/commons-club/>







Emma Hanley Chef de Cuisine Virgin Hotels