SUNSET PLAZA

BY BAGATELLE GROUP



BAGATELLE MYKONOS SUNSET LOUNGE — ITA

CONTACT: CONTACT@SUNSETPLAZAMYKONOS.COM

MANIFESTO & SIGNATURE

From Miami to Mykonos via the beaches of St. Tropez and Tulum, to the snowy Alps in Courchevel, Bagatelle Group brings the French joie de vivre to the world's chicest destinations via Bagatelle restaurants and other brands like ITA or Loulou Ramatuelle.

A LOVE LETTER TO THE FRENCH JOIE DE VIVRE

SUNSET PLAZA MYKONOS

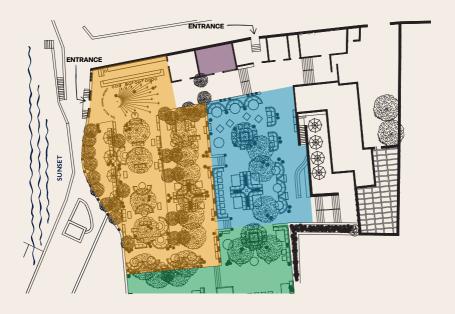
Located in the heart of Fabrika, **Sunset Plaza** is the destination for fine dining, highend entertainment and fashion shopping in an all fresco setting facing the Mediterranean Sea and Aegean sunset. Like each venue within Bagatelle Group "La Joie De Vivre" is the main inspiration.

Inspired by the most lively plazas around Europe, Sunset Plaza is dedicated to the epicureans of this world who seek to enjoy life's authentic tastes and its multiple flavors without compromising. The Sunset Plaza is divided into 3 different venues that will welcome you for your different envies and occasions: Bagatelle Mykonos, Sunset Lounge, and ITA. We can't wait to welcome you this summer.

THE FLOORPLAN

This visual shows the allocation of space to the three different venues in Sunset Plaza.







ROCCO SEMINARA

Corporate Chef of Bagatelle Group

Born in Provence, Rocco Seminara celebrates the flavours of Mediterranean cuisine by working with exceptional products. He made a name for himself working alongside Christian Willer at the Hôtel Martinez in Cannes, and then at the Hôtel de Paris in Monaco alongside Franck Cerruti and Alain Ducasse.

Winner of the prestigious **Neptune prize** in 2016, awarded by the globally renowned chef Joël Robuchon, he joined the Bagatelle Monaco kitchen the following year. In 2018, **Rocco Seminara** was named the Executive Chef of the famous Tropezian Hôtel Byblos where he served before re-joining Bagatelle as **Corporate Chef** in 2021.



MANON SANTINI

Corporate Pastry Chef of Bagatelle Group

Manon Santini, Corporate Pastry Chef of Bagatelle Group, graduated of a Lycée Hôtelier in Marseille. She completed several internships including one in pastry at the Plaza Athénée (Christophe Michalak) before joining Chef Rocco Seminera at the Hotel de Paris in Monaco and winning the Neptune Prize together. In 2019, after a first appearance at Bagatelle Monte-Carlo, she became the Chef of the Cucina at the Byblos Hotel in St. Tropez (Alain Ducasse). The same year, she won the World Sweet Pizza Championship in Rome before rejoining Bagatelle Group.



JULES PRONOST

Executive Chef of Bagatelle Mykonos

Hailing from Avignon, France, Chef Jules Pronost has worked in culinary hotspots in London, Paris, Courchevel, and Ibiza. He developed a love of exceptional products working alongside Pierre Gagnaire, and has lent his talent to some of Paris's most renowned kitchens including Le Bristol and the Burgundy.



DIMITRIS BOTSIS

General Manager of Sunset Plaza

Dimitris Botsis has more than fifteen years of experience in the hospitality industry. For the last eight years, he played a role in management at the restaurant Scorpios Mykonos and previously worked for Nammos Dubai. He is passionate about good cuisine and fine wines. His main focus is to provide exceptional food & beverage service and top-notch guest experience. He believes that leading by example is the most powerful skill needed to create teams with high values and authentic hospitality spirit.



MUSIC & ENTERTAINMENT SUNSET PLAZA

Sunset Plaza is a melting pot of people, shows, music, food and drinks. An eclectic venue that caters to all tastes, and the clientele is captivated by an all-around performance.







SUNSET LOUNGE

At Sunset Lounge the guests can interact with the fire dancers, who seem to blow out flames in perfect synchrony. When our guests come back to this trendy place, it is mostly to feel unique and be amazed. From the cocktail hour to dinner and dancing into the sunset, let yourself be carried away to the sound of a vibrant and eclectic musical program as the sun goes down over the sublime Greek islands.

BAGATELLE MYKONOS

At Bagatelle Mykonos, as you pass the doors of this Mediterranean eatery, the decor becomes self explanatory, simple yet brimming with warmth and charm. sophisticated, and subdued yet immersed in color. During the dinner, musicians play around the tables and invite guests to sing along and warm up to the drums.

ITA

At ITA, everything is done to make you feel lost in a small yet trendy Mexican jungle. Around us, the DJ broadcasts some vibrant electro music, while dancers give their best show. The purple neons reflecting on the luxuriant vegetation transport us to the Mexican cenotes where a marvelous waterfall creates a very special fog, that will make your nights as blurry as they are legendary.



SUNSET LOUNGE

Facing the sea and immersed entirely in the sky, this exterior venue is a typical Mykonian Square, where the ambience is all about people and laughter. The decor creates this **joyful atmosphere**, the terracotta and the white mosaic on the ground are the design centerpiece, and the woody fixtures are laid out in a vast living space.

A place where couples, friends and family will **enjoy a pre-dinner appetitive**, some **finger foods for dinner to share** all together, a post dinner cocktail or even a dessert for the sweet tooth.

GASTRONOMY

Small and colorful plates are brought in their dozens for the guests. Some vessels even reach the tables twirling! In this opera of dining art, everyone in our team has a part to play. Sometimes inspired by tradition and always a culinary tribute, finger foods combine aromas with color. Be it a piping hot dish or shellfish in a melting marinade, those dishes awaken the senses, ... Anything to leave you open-mouthed!

Quality products are valued for bringing out the best and being true to nature. One keyword summarizes the culinary proposal — Sharing. Behind the bar, the mixologist is putting on an incredible show — juggling shakers and pouring mixtures into smoking glasses.



BAGATELLE MYKONOS

Bagatelle Mykonos will welcome you in an elegant and luscious way, where nature is part of the decor. The sunset is filled with hot pink hues, and white and green flowers complete the space perfectly which add a subtle Greek touch. Simplicity trumps all excesses, and the ambiance embraces smiles and laughter. From the cocktail hour to dinner and dancing into the sunset as the sun goes down over the sublime Greek islands, let yourself be carried away with the sounds of a vibrant and eclectic musical program.

Our high quality experience aims to exceed all expectations regarding service, hospitality, cuisine and occasion.

GASTRONOMY

Mediterranean cuisine is not unknown to our Corporate Chef Rocco Seminara. On the contrary, it is his true inspiration and his calling. In his kitchen, the chef constantly restyles some of thew recipes that made him famous and that he knows so well. Adding new flavors, textures, and seasonings to the Mediterranean gastronomy's most typical hors d'œuvre and dishes. He refined cooking styles to do justice to the sublime garden-grown vegetables and fruits and subtly bring out their natural aromas. Our mixologist enjoys creating new and innovative cocktails that bring a whiff of the Mediterranean Sea to the table.



ITA

Imagine you are **sinking into a tropical forest.** You are entering **ITA**. The place seems mysterious and vibrant. Flowers, plants, and other foreign species seem to grow unchecked. Yet, **subtle and sophisticated**, the wood furniture and patterned fabrics blend perfectly with the decor. The purple light effects reverberate on the green leaves.

From the decor, to the smells, passing by the music and the staff, even the smallest details are thought of to create this immersive venue that can also be referred to as a magical hideaway.

GASTRONOMY

Traveling is never truly complete without a voyage into local foods. This adage is reflected in our Corporate Chef Rocco Seminara's first- time menu, mixing the seasoned Mexican and the refreshing Peruvian cuisines. In fusion, these diverse and sun-drenched offerings make for a bold and novel culinary proposal. Our easy-to-read menu evokes travel to describe our rainbow-colored dishes, enchanting smells and exotic tastes. Familiar memories should come to life in your palate. Central and South American flavors are invited to your glass with our talented mixologist's exotic and spicy signature cocktails. From spicy to mild and fruity to milky our bartenders create cocktails for every taste and ITA's cellar is just as exotic.

DESTINATIONS

BAGATELLE HOUSE

BAGATELLE BEACH

MIAMI ST. TROPE7 LONDON TULUM

BUENOS AIRES

RIO DE JANEIRO BAGATELLE BEACH-HOUSE

SÃO PAULO ST-BARTHS DUBAI LOS CABOS **BAHRAIN BODRUM**

RIYADH DOHA

BAGATELLE CHALET SUNSET PLAZA

COURCHEVEL MYKONOS

GENERAL INFORMATION



OPENING HOURS

Monday to Sunday

6 pm to 1 am (May. - Sep.)



ADDRESS

Sunset Plaza, Fabrika Mykonos, Windmills area, Mykonos Town 846 00, Greece



CONTACT

Phone: +30 2289 078792

The switchboard for taking reservations is open from 10:00 am to 11:00 pm

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Mail: contact@sunsetplazamykonos.com

Mail Event: events@sunsetplazamykonos.com

Website: www.sunsetplazamykonos.com



INSTAGRAM

Sunset Plaza - @sunsetplazamykonos **Bagatelle Mykonos** - @bagatellemykonos

ITA - @Itamykonos

THANK YOU

We are super excited to reopen our doors
in Mykonos, and to present to you our two new venues ITA
and Sunset Lounge. that join Bagatelle Mykonos.
We also wanted to thank you for helping us get the word out
last year and this year again. Sunset Plaza is a new adventure
for us that we wanted to share with you.
We are looking forward to work with you and to create memories.

The Bagatelle family wishes you a wonderful 2023 season.

Aymeric Clemente Que Labor