

Cosmopolitan Ambiance

Our award winning chefs have designed our menus to be flexible and offer everything from a light selection of mezzes to a three course à la carte meal that embraces the freshest produce from local suppliers.

The menu focuses on freshly prepared classic and contemporary Mediterranean dishes featuring an excellent range of seafood and steaks. All our seafood is supplied fresh on a daily basis and we only use the finest 28-day matured Scottish beef.

Situated in the Cultural Quarter of Dundee's vibrant West End, and also the centre of Perth, The Byzantium is the perfect venue for sophisticated casual dining, a quick business lunch or a party for that special occasion. Open from early till late, The Byzantium prides itself on blending excellent, friendly service with effortless cool in a stylish, modern space.

Our philosophy is simple:
to fuse sophisticated food in
a casual, cosmopolitan ambience.



LUNCH - PERTH
1 COURSE £9.95
2 COURSES £11.95



PRE-THEATRE DINNER DUNDEE
Wed - Fri 2 Courses £15.00

PRE-THEATRE DINNER PERTH
Wed - Sun 2 Courses £15.00



WINE & COCKTAIL
BAR - PERTH



SUNDAY ROAST - DUNDEE
12 - 5.00pm
2 COURSE £11.95

THE
BYZANTIUM
MEDITERRANEAN CUISINE

■ 11 Hawkhill, Dundee T.01382 221 946 ■ 1, St John's Place, Perth T.01738 44 33 50

Online bookings & details at www.byzantiumrestaurant.com



ARE YOU looking for casual, sophisticated dining? Then look no further than Byzantium - restaurants in Dundee and Perth that offer diners contemporary fusion cooking combined with rustic, Mediterranean flavours.

Many diners these days are interested in where the food on their plates comes from and can be assured that the chefs at Byzantium use fresh, local sourced produce in their dishes. The meat, including 28-day matured beef, comes from Henderson's in Glenrothes and the sustainable Scottish fish is from Campbell's in Perth.

Executive chef Grant Mc Nicol and senior sous chef Jamie Scott use these ingredients to produce a wide variety of dishes to tempt the palate and clipping at their heels in terms of inventive dishes is finalist of Young Seafood Chef of the Year Anastasios Niofytos or Tasso to the team.

The chefs are ably supported by in-house pastry chefs who produce exquisite desserts and hard to resist cakes to go with a cup of coffee.

The team also includes 40 full-time staff with a focus on developing young talent. Everyone involved in the business is encouraged to put forward ideas and express views.

As well as delicious food, you'll find a great choice of wines - over

50 bins offer you a mix of Old and New World from fun and trendy Sauvignon Blanc from New Zealand to classics like Barolo, Chablis and Rioja.

Staff are well-trained, passionate, experienced and dynamic. They are encouraged to attend food and wine tastings which gives them great product know-how and means that they can give you good advice about which wine will suit a particular dish.

The company funds training courses which means that the staff are up-to-the-minute in first aid, Health and Safety and food safe procedure.

You're welcome to pop in for coffee and cake or, if you're out for the evening, why not try one of the daily changing specials in the cocktail line. You'll find all the old favourites, but why not push the boat out and try one of the new boutique cocktails on offer.

Byzantium was relaunched in Dundee in 2009 in Dundee and such was the success of the venture, that in May this year, another restaurant was opened at St John's Place in Perth.

Byzantium is the place to go for a dining experience, where the staff work hard to make sure that you enjoy wonderful food and wine in friendly and comfortable surroundings.