



CABANA

CLUB MALTA

COCKTAIL RECEPTION MENU

~ Comet ~

€40 PER PERSON

WELCOME CANAPÉS

Heirloom tomato & candied onion, pistachio praline 'bruschetta' [Ⓥ]

COLD CANAPÉS

Waiter Served

Marinated artichokes, feta, red pepper 'pistou', herb case [Ⓥ]

Beef pastrami, horseradish & chive emulsion on blinis

Chicken Caesar, baby gem, lettuce roll

Marinated lemon mussels wrapped in Parma ham

Porcini mushroom & Parmesan 'custard' pastry case [Ⓥ]

Tartlet of smoked pork rillettes with plum & rose vinegar 'condiment'

HOT CANAPÉS

Waiter Served

Panko coconut coated prawn, ssamjang mayo

Mini lamb kofta 'shawarma spices', raita

White fish & seafood 'gyoza', lime ponzu

Double beef meatball skewer, BBQ glaze

Truffle & chicken 'arancini'

Chick pea 'falafel', creamy tahini [Ⓥ]

Flying buffet - Pumpkin risotto, almonds, gorgonzola cream [Ⓥ]

DESSERT

Selection of French pastries:

Mini cassata tartlet

Almond & cherry 'Madeline'

Mini chocolate profiteroles

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.



CABANA

CLUB MALTA

COCKTAIL RECEPTION MENU

~ Dasher ~

€47 PER PERSON

WELCOME CANAPÉS

Heirloom tomato & candied onion, pistachio praline 'bruschetta' ^{Ve}
San Daniele ham, goat's cheese, fig 'conserve' 'ciabatta'

COLD CANAPÉS

Waiter Served

Compressed miso aubergine & mozzarella, tomato gel ^V
Smoked duck 'Waldorf' salad
Chicken liver parfait infused with port, orange compote, hazelnut 'sable'
Beetroot cured salmon, avocado 'mojo verde', savoury cone
Prime beef tartare, capers, BBQ hollandaise
Marinated octopus, 'escabeche', red chicory
Porcini mushroom & Parmesan 'custard' pastry case ^V

HOT CANAPÉS

Waiter Served

Chicken skewers with shawarma spices, siracha mayo
Mini USDA beef bao buns, satay, coriander
Togarashi salmon tempura, garlic & yuzu aioli
Chick pea 'falafel', creamy tahini ^V
Local Maltese sausage & pecorino arancini
Pork belly yakitori style
Mini lamb shepherd's pie

FLYING BUFFET

Small Plates | Waiter Served

Panko crusted mini veal involtini filled Emmenthal cheese & ham, caper & raisin 'agro dolce'
Assorted artichoke & smoked 'scamorza', truffled 'egg' espuma

DESSERT

Selection of French pastries:

Gianduja & chocolate tart
Forest fruit cheese cake
Mini tiramisu
Coconut & passion fruit curd

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.



CABANA

CLUB MALTA

COCKTAIL RECEPTION MENU

~ Blitzen ~

€54 PER PERSON

WELCOME & COLD CANAPÉS

San Daniele ham, goat's cheese, fig 'conserve 'ciabatta'
Curried hummus, mozzarella, candied lemon 'bruschetta' (V)

COLD CANAPÉS

Waiter Served

Chicken Caesar, baby gem lettuce roll
Compressed miso aubergine & mozzarella, tomato gel (V)
Heirloom tomato & candied onion, pistachio praline 'bruschetta' (Ve)
Beetroot cured salmon, avocado 'mojo verde', savoury cone
Duck rilletes, calamansi
Beef tartare, capers, BBQ hollandaise
Marinated octopus, 'escabeche', red chicory
Crab & shrimp remoulade, celeriac in shell
Marinated artichokes, feta, red pepper 'pistou', herb case (V)

HOT CANAPÉS

Waiter Served

Panko coconut coated prawn, ssamjang mayo
Mini lamb kofta 'shawarma spices', raita
Togarashi salmon tempura, garlic & yuzu aioli
Chicken & Parmesan 'arancini'
Chick pea 'falafel', creamy tahini (V)
White fish & seafood 'gyoza', lime ponzu
Double beef meat-ball skewer, BBQ glaze
Duck spring rolls ponzu sauce
Pork skewer, terriyaki glaze

FLYING BUFFET

Small Plates | Waiter Served

Roasted stone bass, mussels, tomato espuma
Slow cooked pork cheek, spinach, black truffle cream

SORBET

Mango sorbet, confit kumquat, Champagne froth

DESSERT

Almond & cherry 'Madeline'
Coffee & hazelnut delight
Gianduja & chocolate tart
Salted caramel & milk chocolate mousse
Berry macaroons

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.