



MALTA

## THREE COURSE SET MENUS

### ~ MENU 01 ~

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#### STARTERS

##### BEETROOT CURED SALMON GRAVLAX

SLOW ROASTED CHERRY TOMATOES | LEMON CONFIT  
ALMOND & DILL 'CONDIMENT' | HERB SALAD

OR

##### ORECCHIETTE DI GARGANO 'GENTILE SELECTION' (V)

ASSORTED WILD MUSHROOMS | HAZELNUTS  
PORCINI & PARMESAN CREAM SAUCE

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#### MAIN COURSES

##### PAN ROASTED SEA BASS - 'SPNOTTA'

GRILLED LEEKS & BROCCOLI RABE | POMME PUREE | SALMON ROE & AVRUGA  
CHAMPAGNE & SAFFRON EMULSION

OR

##### ROASTED CORN-FED CHICKEN BREAST

PARSNIP & ONION 'GARNI' | BARLEY 'ORZOTTO' | CHICKEN JUS

~ SUPPLEMENT CHARGE APPLIES ~

##### SLOW-ROASTED FILLET OF BEEF

POTATO & PORTOBELLO MUSHROOM TERRINE | CELERIAC & THYME PUREE  
CHARRED BOK CHOY | ALBUFERA SAUCE  
(Supplement €16.50 per person)

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#### DESSERTS

##### PASSION FRUIT & ORANGE MERINGUE

CITRUS & MANGO SALAD | YOGHURT SORBET

OR

##### MILK CHOCOLATE & PEANUT TART,

FOREST FRUIT BERRY COMPOTE & VANILLA ANGLAISE.

€42.50 PER PERSON - FOOD ONLY CHARGE TO MELIA

If you have any dietary requirements, including vegetarians, the hotel must be notified in writing at least 7 working days prior to the start of the event  
Please always inform your server of any allergies before placing your order, detailed allergen & nutritional information is available on request.



MALTA

## THREE COURSE SET MENUS

~ MENU 02 ~

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### STARTERS

**CARAMELISED JERUSALEM ARTICHOKE VELOUTÉ** (V)

COMTE A LA ROYALE | GLOBE ARTICHOKE | SOURDOUGH CROUTONS

OR

**CONFIT OF CHICKEN & SMOKED HAM HOCK TERRINE**

CELERIAC & ONION TART | CANDIED WALNUTS | FINE LEAVES  
WHITE BALSAMIC & TARRAGON EMULSION

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### MAIN COURSES

**STEAMED LOCAL GROUPER**

WRAPPED IN A SHELLFISH MOUSSE | 'NITSUME GLAZE' | TURNIPS  
CRAB MEAT 'BRANDADE' | ROASTED FISH BONE SAUCE

OR

**SLOW-ROASTED LOCAL PORK FILLET**

WRAPPED IN SMOKED PANCETTA & 'CHEVRE CHEESE' MOUSSE  
HERITAGE CARROTS | POTATO ROSTI | CIDER JUS

~ SUPPLEMENT CHARGE APPLIES ~

**SLOW-ROASTED FILLET OF BEEF**

POTATO & PORTOBELLO MUSHROOM TERRINE | CELERIAC & THYME PUREE  
CHARRED BOK CHOY | ALBUFERA SAUCE  
(Supplement €16.50 per person)

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### DESSERTS

**MANGO & WHITE CHOCOLATE 'CREMEUX'**

ORANGE MERINGUE TART | RASPBERRY GEL

OR

**DATE & TOFFEE PUDDING**

NUT GRANOLA | FIOR DI LATTE ICE-CREAM

€46.50 PER PERSON - FOOD ONLY CHARGE TO MELIA

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# ME

MALTA

## THREE COURSE SET MENUS

~ VEGAN MENU ~

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### STARTER

#### BAKED HEIRLOOM BEETS (VE)

BELGIAN ENDIVE | PUFFED GRAINS | SMOKED ALMOND & DILL 'CONDIMENT'  
AJO BLANCO

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### MAIN COURSE

#### MISO GLAZED AUBERGINE (VE)

SLOW COOKED HEIRLOOM TOMATOES | TAHINI & LEMON  
ROCKET LEAVES

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### DESSERT

#### COCONUT & LEMONGRASS 'PANNA COTTA' (VE)

MANGO SALAD | FOREST FRUIT BERRY COMPOTE

€42.50 PER PERSON - FOOD ONLY CHARGE TO MELIA

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