



MALTA

NEW YEAR'S EVE

SELECTION OF CHEF'S SNACKS & CHAMPAGNE

TRUFFLE & PARMESAN 'ARANCINA' | CURED SALMON 'TARTARE' | PUMPKIN & COMTE 'TARTLET'

FROM THE BUFFET COUNTER

BREADS

ASSORTED BREAD WITH LOCAL OLIVE OIL & SELECTION OF DIPS

COLD CUTS

PROSCIUTTO SAN DANIELE | BEEF BREASOLA | SALCHICHÓN IBÉRICO
CHARCUTERIE SELECTION WITH SALUMI & PICKLES

FISH & SHELLFISH

GILLARDEAU OYSTERS WITH SELECTION OF CONDIMENTS & DRESSINGS
IN HOUSE SMOKED SALMON, DILL & YOGHURT | MARINATED OCTOPUS, CAPERS & BLACK GARLIC
GRILLED & MARINATED PRAWNS | MUSSEL 'ESCABECHE' | LEMON & LIME WEDGES, SELECTION OF DRESSINGS

SALADS

HERITAGE BEETS, ALMOND AJO BLANCO | WALDORF SALAD 'SMOKED DUCK' | SWEET POTATO SALAD
BURRATA, CAPRESE SALAD | CAESAR SALAD IN PECORINO WHEEL | HARICOT VERDE 'PISTACHIO GREMOLATA'
FUNGHI 'TRIFOLATI' WITH AGED BALSAMIC

SELECTION OF INTERNATIONAL CHEESES

AGED PARMESAN | TOMME DE CHEVRE | MATURE CHEDDAR | GORGONZOLA DOLCE | BRIE
HOME-MADE CHUTNEY | ARTISAN GRISSINI & BISCUITS

SOUP

BUTTERNUT SQUASH VELOUTÉ, COCONUT MILK, SAFFRON & PECORINO SCONES

FROM THE KITCHEN

PASTA COURSE

LOCAL RED PRAWN RAVIOLI

ROASTED CHERRY TOMATOES, SAMPHIRE, PRAWN EMULSION

OR

CASARECCE FROM GRAGNANO GENTILE SELECTION

MUSHROOM RAGÙ, BLACK TRUFFLE, PECORINO ROMANO CREAM

MAIN COURSE

SEA BASS

CRAB MEAT 'GYOZA', BROCCOLI PUREE, GRILLED BROCCOLI RABE, AVRUGA CAVIAR BEURRE BLANC

FILLET OF BLACK ANGUS BEEF

BRAISED CHEEK 'CROQUETTE', HERITAGE CARROTS, ALBUFERA SAUCE

POACH-GRILLED CORN FED CHICKEN BREAST

WILTED GREENS, ROASTED CELERIAC & PUREE, LEMON CHICKEN JUS

ROASTED CAULIFLOWER WITH WHITE MISO & SAKE GLAZE

"TOGARASHI", JERUSALEM ARTICHOKE, CASHEW NUT CRUMBLE, PARSLEY SAUCE

ALL MAINS ARE SERVED WITH ROASTED NEW POTATOES

DESSERT TROLLEY

TREAT YOURSELF TO OUR IN-HOUSE SELECTION OF FRESHLY MADE DESSERTS

SELECTION OF ICE CREAMS & SORBETS AVAILABLE UPON REQUEST | COFFEE & PETITS FOURS

€150 PER PERSON INCLUDING FREE PARKING

INCLUDING FREE FLOWING STILL & SPARKLING WATER | BEER | SOFT DRINKS | ½ BOTTLE OF WINE

CHILDREN UNDER 6 YEARS OF AGE EAT FREE FROM THE KIDS MENU | BETWEEN 7 & 12 EAT HALF PRICE | 13+ FULL PRICE

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.