

Set Menu A



Antipasto to share...

MALTESE PLATTER (to share) (G) (L)

Maltese sausage, gozo cheese, bigilla, sundried tomatoes, black Kalamata olives, kaponata, arioli dip, butter beans, grissini and water biscuits

Mains

CHICKEN PARMA (L)

Lava grilled marinated chicken breast layered with prosciutto parma, melted cheese and served with truffle sauce

BBQ SPARE RIBS (G) (L)

Glazed pork loin ribs with our homemade hickory BBQ sauce and sesame seeds

VEAL MILANESE (G) (L)

Breaded grain-fed veal rib-eye served with sweet potatoes and salsa verde

FILLET OF SEABASS (G) (L) (N)

Oven baked fillet of Seabass accompanied with herbed gnocchi and sundried tomatoes pesto

Selection of cakes or ice cream and black or white coffee

SAUCES Mushroom(L), Peppercorn(L), Cognac & mustard (L), or BBQ € 2.90

*All portioned weights are the approximate weights before cooking.
Served lava grilled, blue, rare, medium rare, medium and medium-well.
Well done is only served as medallions

Main courses are served with seasonal vegetables or salad and roasted potatoes or fries

IMPORTANT: The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.

V – Vegetarian, **VGN** – Vegan, **G** – Contains Gluten, **L** – Contains Lactose, **N** – Contains Nuts,
S – Spicy

We also serve gluten free bread €2.00

Set Menu B



Starters

SOUP OF THE DAY

Ask your host for today's special

GOZO CHEESELETS (G) (L) (V) (Sesame)

Mixed sesame seeds crusted local cow's cheese deep fried, set on an apple and raisins compote with tomato and chili jam

RISOTTO CHICKEN & GUANCIALE (G) (L)

Arborio rice with sautéed chicken fillets and spring onions, zucchini, guanciale, sundried tomatoes with fresh garden herbs topped with peppered cow's cheese flakes

PENNE SALMONE (G) (L)

Fresh and smoked Norwegian salmon flambéed with Anisette, finished with baby spinach caviar and leek cream sauce

MAINS

GRILLED CHICKEN (L)

Lava grilled marinated chicken breast with fresh thyme & Cajun served with mushroom sauce

PORK CHEEKS (L)

Slow cooked, glazed in its own jus, set on a bed of leeks & potato mash

BISTECCA TAGLIATA (300gr) (G) (L)

Lava grilled grain fed Irish fresh flank steak served tagliata with grana shavings, cherry tomatoes and rucola

FILLET OF SALMON (L)

Pan seared fillet of Norwegian Salmon, creamy bisque sauce and garnished with curried peeled prawns

Selection of cakes or ice cream and black or white coffee

SAUCES Mushroom(L), Peppercorn(L), Cognac & mustard (L), or BBQ € 2.90

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Set Menu C

Starters

SOUP OF THE DAY

Ask your host for today's special

CHICKEN & MUSHROOM VOL AU VENT (G) (L)

Pastry case filled with a blend of white mushrooms and porcini tossed with chicken fillets, onions, leeks, garlic, thyme and a dash of fresh cream topped with mature Cheddar set on a bed of sweet potato drizzled with truffle oil

GNOCCHI BEEF (G) (L) (N)

Fresh gnocchi with sautéed strips of beef in garlic, red wine and searing juices, sprinkled with roasted pine nuts, fresh basil cream and Grana shavings

RISOTTO PRAWNS & CALAMARI (G) (L)

Arborio rice with sautéed peeled prawns and baby calamari flambéed in Sambuca with garlic, spring onions and plum tomatoes finished in prawn veloute with a touch of cream and a hint of chili

Mains

CHEF'S CHICKEN (L)

Oven baked chicken breast stuffed with truffle & beef farce, mascarpone cheese and herbs served with porcini & mushroom cream sauce

MAGRET DUCK BREAST

Pan-seared breast accompanied with wilted baby spinach and a warm Orchard stuffing, served with forest berry sauce

BEEF RIB-EYE 300gr*

Lava grilled Argentinian Grain fed Black Angus fresh rib-eye steak cooked to your liking

THAI SEABASS (G) (L) (N)

Pan-seared fillet of Seabass accompanied with aromatic basmati rice, coconut and curry sauce

Selection of cakes or ice cream and black or white coffee

SAUCES Mushroom(L), Peppercorn(L), Cognac & mustard (L), or BBQ € 2.90

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