

The background is a solid teal color. At the top, there are two white line-art illustrations: on the left, a hand holding a square drink with ice and lemons; on the right, a hand holding a wine glass with ice and a drink. In the center, the text 'Father's Day' is written in a large, elegant, cursive font. Below it, the word 'MENU' is written in a smaller, all-caps, sans-serif font. The central text is framed by a white triangular shape pointing downwards.

# Father's Day

## MENU

### THE GARDE MANGER

A sophisticated selection of seasonal salads, crisp starters and delicately marinated vegetables. Enhanced with artisanal charcuterie, premium infused oils, house-crafted dressings.

### ARTISAN CHARCUTERIE & ANTIPASTI

Parma ham, freshly carved to order  
Italian salumi, house-cured coppa & pancetta  
Grilled vegetables, olives and traditional antipasti

### INTERNATIONAL CHEESE EXPERIENCE

A curated selection of local and international cheeses  
Featuring baked brie in puff pastry with stewed apples, served with chutneys, crackers, grissini, toasted nuts and grapes

### CURED FISH SELECTION

A refined display of Mediterranean cured fish  
complemented by:  
Dill & wholegrain mustard dressing  
Miso, honey & soy glaze  
Ginger & orange dressing

### MEDITERRANEAN FISH & SEAFOOD

Selection of marinated seafood and shellfish & citrus-cured salmon

### LIVE SUSHI

An elegant showcase of freshly prepared sushi and sashimi  
crafted live by our Asian chefs



# Father's Day

## MENU

### SOUP KETTLE

Zuppa Toscana (V)  
garlic & herb croutons

Tomato, saffron & Sicilian Mussel Soup  
dill cream & crostini

### PASTA & ITALIAN SPECIALITIES

Smoked Salmon & Seafood Cannelloni  
ricotta & kale, baked with béchamel

Soft Baked Potato Gnocchi (V)  
wild mushroom ragout & fior di latte

### MALTESE LIVE COOKING CORNER

Traditional village-style rice  
prepared live with tomato, seasonal vegetables and local ricotta

### SEAFOOD GRILL & LIVE COOKING

Italian Style Sautéed Octopus & Calamari

Grilled King Prawns  
garlic butter, lemon & chilli oil

Poached Local Meagre  
prawn & white wine dill velouté

### GLOBAL GRILL SELECTION

Moroccan-Spiced Free-Range Chicken  
pumpkin & pine nuts

House-Crafted Pork Sausages  
Coriander Seed and Garlic  
Selection of mustards

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# Father's Day

## MENU

### SMOKER SPECIALITIES

Colombian-Style Marinated Pork Ribs  
chimichurri & grilled corn on the cob

### SIGNATURE CARVERY

Slow-Roasted Prime Rib of Beef  
Yorkshire pudding and thyme-infused jus

Traditional Porchetta with Fennel and Fresh Herbs  
apple & apricot compote

### PLANT-BASED SIGNATURE

Roasted Celeriac and Shallots  
kidney bean crumble with herb crust

### SEASONAL ACCOMPANIMENTS

Roasted Potatoes, Confit Garlic & Heirloom Tomatoes  
Truffled Potatoes Dauphinoise, Parmigiano Rigano Crust  
Thyme and Honey Glazed Parsnip & Swede Vegetables  
Romanesco & Long Steam Broccoli Gratin Mornay Sauces

### FRESH FROM OUR TANDOORI OVENS

Enhance your selection by trying our variety of marinated meat with Indian spices and seasonings, cooked in an authentic way by our Indian chef

Duck Do Pyaza  
Mushroom & Peas Manchurian  
Ginger & Coriander Basmati Rice  
Poppadom's & Chutneys



# Father's Day

## MENU

### ASIAN CREATIONS

Spinach & Sweetcorn Samosas  
Crispy Vegetable Spring Rolls  
Prawn & Potato in Filo  
Steamed Vegetable Gyoza with Miso & Ginger Dip

### DESSERT ATELIER

An exquisite display of handcrafted pastries, elegant desserts and seasonal creations  
Featuring fresh fruit selections and live dessert specialities

Chocolate Fountain Experience  
fresh fruits, mini doughnuts and marshmallows

Ice Cream & Sorbet Bar  
A selection of premium ice creams and refreshing sorbets

### PRICES

**€70.00 per person (INCL. VAT)**  
*Including half bottle of house brand French wine,  
half bottle of water and coffee*

**6-12 years €35.00 (incl. VAT)**  
**A children's menu is also available**  
*Including water and a soft drink*

Please note that this is a sample menu.  
Since we use the freshest ingredients,  
menus may change accordingly