



Easter Sunday Lunch

A selection from our cold kitchen that includes mouth-watering fresh salads, variety of antipasti and platters from land and sea. Complimented with cheese board, charcuterie, condiments, home-made dressings and dips

**Cream of roasted carrot and ginger soup, toasted rosemary croutons
New England chowder with pancetta and clams**

**Baked lasagne bianca with chicken and bacon ragout, cheese
velouté**

**Neapolitan style orecchiette pasta tossed in a Calabrese style pesto,
sauteed prawns and fresh picked herbs**

**Roasted spring leg of lamb, black olive and rosemary jus
Slow braised beef brisket, red wine sauce**

Baked Maltese style meat loaf

Octopus and potato stew

Baked rice Maltese style

Crispy breaded goat's cheese, fruit and nut couscous, garlic and saffron aioli

Local pork blanquette, root vegetables and soft herbs

Grilled local swordfish, fennel and white wine orzotto, basil and tomato salsa

Steamed hake with prawn and salmon mousse, herb quinoa, lemon verbena velouté

Panache of market vegetables, garlic confit oil

Roasted potatoes Maltese style with onions and fennel seeds

Twice fried new potato, spicy seasoning

Asian station

Chicken MoGuji

Steamed fragrant rice

Stir fry vegetable noodles

Asian dim sum

A sweet treat from our Pastry Chef that includes home-made traditional festive pastries, tarts, mousses, individual French pastries and fresh fruit cuts

**Price is €39.50 per person
inclusive of unlimited house wine,
house beer, soft drinks, water and
coffee**