



Mother's Day

€70 per person

WELCOME DRINK

A FLUTE GLASS OF **BUBBLES**

Chef's greeting bites



TO COMMENCE



Soppa ta L-Armla- Hearty Maltese soup, layered with fresh vegetables, water cheeselets, and a twist of poached egg

Goat Cheese Agnolotti - Delicate pasta parcels filled with creamy goat cheese, served over a velvety beetroot cream, mint, crunchy hazelnuts and a drizzle of french dressing

Local Amberjack Carpaccio- Thin slices of locally caught amberjack, finished with pomegranate jewels, ginger and a zesty lime dressing.

Cauliflower & Truffle Risotto- Luxurious Acquerello rice cooked with cauliflower and truffle oil topped with a delicate Gruyere cheese fritter.

Casarecce pasta with Ossobuco Ragù- Casarecce pasta paired with "slow-braised" ossobuco ragù, finished with a fragrant citrus gremolata

TO PROCEED



Grilled Octopus- Perfectly grilled octopus, complemented by locally sourced globe artichokes from rabat, rich chorizo cream, and a light finished herb oil .

Duo of Duck- Tender duck leg "slow-cooked confit", paired with a rich duck rilette, served with a fig and bean casserole, all brought together with a local carob jus.

Argentine Sirloin Steak- Grain fed sirloin steak, served with bone marrow, chimichurri dressing and paired with a smooth port wine jus.

Wild Local Fish- Fresh, wild caught local fish, complemented by sweet pea textures, lemongrass, and a smooth minted veloute.

Milk fed veal cutlet- Succulent milk-fed veal, served with a refreshing daikon and fennel salad, finished with tangy heirloom tomato chutney.



HAND CRAFTED DESSERTS

