Sea Star Restaurant (Monday Menu 1)

An array of Salads from our cold Kitchen
(Mixed lettuce, Tomato and Onion, Oriental rice salad, Cole slaw)

~
Cream of carrot and Orange Soup served with Herb Croutons

~
Fussilli served with Smoked Chicken, forest Mushrooms and garden Peas tossed in a light Pesto cream

~
Herb Pané Sole fillets served Lemon wedges and Remouladé Tartar

~
Braised Calf’s Liver complemented with crispy bacon lardons and Leeks Sauce ‘Diable’

~
Roast Supreme of Turkey served with a tomato & mushroom compote dressed with a light sage and onion velouté

~
A selection of fresh Market Vegetables Mashed Potatoes with Spring Onions

~
Strawberry Cheese Cake, Hazelnut Praline & Ice-Cream
Sea Star Restaurant (Tuesday Menu 2)

An array of Salads from our cold Kitchen
(Mixed lettuce, Tomato and Gherkin, Aubergine & Zucchini Salad
Moroccan Couscous)

~
Potage of Puy (green) lentils and cured Ham served with buttery Croutons

~
Penne ‘Farouk’
Penne pasta served with fresh water shrimps and leaf spinach tossed in a
light curried cream

~
Roast Supreme of Grouper served with a root Vegetable compote lemon
scented Burré Blanc

~
Navarin of Lamb complemented with a medley of Tuscan Beans

~
Slow roasted Honey baked ham accompanied with a Pineapple and Raisin
relish, Port wine Jus

~
A selection of fresh Market Vegetables & Roast Potatoes

~
Vanilla and White Chocolate Slice, Ice Mocha & Ice-Cream
Sea Star Restaurant (Wednesday Menu 3)

An array of Salads from our cold Kitchen
(Mixed lettuce, Tomato and Onion, Oriental rice salad, Cole slaw)

~
Cream of carrot and Orange Soup served with Herb Croutons

~
Fussilli served with Smoked Chicken, forest Mushrooms and garden Peas tossed in a light Pesto cream

~
Herb Pane Sole fillets served Lemon wedges and Remouladé Tartar

~
Braised Calf's Liver complemented with crispy bacon lardons and Leeks Sauce ‘Diable’

~
Roast Supreme of Turkey served with a tomato & mushroom compote dressed with a light sage and onion velouté

~
A selection of fresh Market Vegetables Mashed Potatoes with Spring Onions

~
Profiteroles, Orange and Chocolate Gateau & Ice-Cream
Sea Star Restaurant (Thursday Menu 4)

An array of Salads from our cold Kitchen
(Mixed lettuce, Tomato and Onion, Oriental rice salad, Cole slaw)

~
Cream of leek and celery soup Garnished with Green French Lentils

~
Fussilli served with Smoked Maltese Sausage, field mushrooms tossed in a light peppercorn café au lait

~
Roast Supreme of Salmon served with ribbons of Market Vegetables Grain Mustard Veloute

~
Slow cooked lamb shanks cooked in a sweet tomatoes and soft herb

~
Pot roasted sirloin of beef complemented with slivers of vine tomatoes and glazed baby pearl onions natural pan gravy.

~
A selection of fresh Market Vegetables Croquette

~
Profiteroles, Orange and Chocolate Gateau & Ice-Cream
Sea Star Restaurant (Friday Menu 5)

An array of Salads from our cold Kitchen
(Mixed lettuce, Tomato and Onion, Kapunata, Butter bean Salad)

‘Aljotta’
A traditional Rich Maltese Fish Soup

Baked Macaroni combined with a spicy Beef ragout
Complemented with chicken livers topped with a golden cheese crust

Local Octopus Stew garnished with Apples, Sultanas and Walnuts

Steamed minute Steak of Beed dressed with Sun-dried Tomatoes fresh garden Herbs

Pan-Seared Medallions of Pork complemented with sweet Orange and Lemon segments, Citrus essence

A selection of fresh Market Vegetables

Parsley Boiled Potatoes

Double Chocolate gateau, Strawberry Cheese cake & Ice-Cream

Profiteroles, Orange and Chocolate Gateau & Ice-Cream
Sea Star Restaurant (Sunday Menu 7)

An array of Salads from our cold Kitchen
(Mixed lettuce, Tomato and Onion, Runner bean Salad, Roast Mediterranean Vegetable salad)

~

Potage ` Normande`

~

Brown Onion Soup flavored with cider served with buttery Croutons

~

Risotto of Smoked Chicken Black olives and garden peas combined in a basil scented cream

~

Peppered Lampuki dressed with Lemon segments, Capers and roasted Almonds, Parsley and Aioli Butter

~

Herb Pane Escalope of Pork garnished with ribbons of tomatoes and smoked Ham complemented with a rich Red wine scented Jus

~

Slow roast Ducking served with a Prune and Apple compote, Peach and Raisin sauce

~

A selection of fresh Market Vegetables

~

Delmonico Potatoes

~

Fresh Fruit, Vanilla and White Chocolate Gateau & Ice-Cream
Sea Star Restaurant (Saturday Menu 6)

An array of Salads from our cold Kitchen
(Mixed lettuce, Tomato and Onion, Red cabbage, apple &
raisin Salad, Pasta Salad)

~
Cream of Tomato and roast Bell Peppers Soup served with Rice

~
Broccoli and Stilton Quiche

~
Char-Grilled Tuna ‘Nicoise’ enhanced with a Balsamic Dressing

~
Green Thai Curried Beef served with a medley of stir fried
Vegetables

~
Pan-Seared supreme of Chicken complemented with parsley,
vine Tomatoes, garlic and mushroom cream sauce

~
A selection of fresh Market Vegetables

~
Boulanger Potatoes

~
Hazelnut Praline, Cherry and Chocolate Gateau, Ice Cream