

Sea Star Restaurant (Monday Menu 1)

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

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Cream of carrot and Orange Soup served with Herb Croutons

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

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Herb Pané Sole fillets served Lemon wedges and Remouladé Tartar

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

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

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A selection of fresh Market Vegetables Mashed Potatoes with Spring
Onions

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Strawberry Cheese Cake, Hazelnut Praline & Ice-Cream

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Sea Star Restaurant (Tuesday Menu 2)

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

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

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Penne 'Farouk'

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

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

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Navarin of Lamb complemented with a medley of Tuscan Beans

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

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A selection of fresh Market Vegetables & Roast Potatoes

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Vanilla and White Chocolate Slice, Ice Mocha & Ice-Cream

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Sea Star Restaurant (Wednesday Menu 3)

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

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Cream of carrot and Orange Soup served with Herb Croutons

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

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Herb Pane Sole fillets served Lemon wedges and Remouladé Tartar

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

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

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A selection of fresh Market Vegetables Mashed Potatoes with Spring
Onions

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Profiteroles, Orange and Chocolate Gateau & Ice-Cream

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Sea Star Restaurant (Thursday Menu 4)

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

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Cream of leek and celery soup Garnished with Green French
Lentils

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

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

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

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

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A selection of fresh Market Vegetables Croquette

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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)

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‘Aljotta’

A traditional Rich Maltese Fish Soup

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

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Local Octopus Stew garnished with Apples, Sultanas and Walnuts

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

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

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A selection of fresh Market Vegetables

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Parsley Boiled Potatoes

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Double Chocolate gateau, Strawberry Cheese cake & Ice-Cream

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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)

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Potage 'Normande'

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Brown Onion Soup flavored with cider served with buttery
Croutons

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

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

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

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

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A selection of fresh Market Vegetables

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Delmonico Potatoes

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Fresh Fruit, Vanilla and White Chocolate Gateau & Ice-Cream

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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)

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Cream of Tomato and roast Bell Peppers Soup served with Rice

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Broccoli and Stilton Quiche

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Char-Grilled Tuna 'Nicoise' enhanced with a Balsamic Dressing

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

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

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A selection of fresh Market Vegetables

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Boulangier Potatoes

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Hazelnut Praline, Cherry and Chocolate Gateau, Ice Cream

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