MENU

Served as Buffet Style / Free flowing wine and water

FIRST COURSE

Mushroom gnocchi with blue cheese and walnut cream sauce, fresh rucola and Grana Padano shavings

Seared marinated tuna baby leave salad, orange and white beans compote drizzled with mint and lime dressing

SOUP

Leek and potato soup accompanied with a duo of multi herbed crutons

MAIN COURSE

Herb crusted salmon supreme, vegetable tart provencal and black olive mash potato, complemented with a dill and saffron vinaigrette

Roasted best end of lamb, provencal crust, fricassee of broad beans, tomatoes and leeks served with lamb jus

Beef steak with mushroom sauce

DESSERT

Chocolate tart, chocolate ice cream, topped with mixed berries Coffee and Petit Fours

To book, contact us on:

🔀 res@sthotelsmalta.com

+356 2264 1503





€ 80.00