

New Year's Eve Gala Dinner Menu

AMUSE BOUCHE

Ginger & Lime Prawncake

Served on a Lemongrass Skewer
with a spicy cilantro dip

TO START

Mushroom & Truffle Risotto

A creamy Mushroom, Parmesan,
Cream, Garlic, Onion & Truffle Oil Risotto

QUENCHER

Home-made Champagne Sorbet

Maraschino cherry | Gozitan orange liqueur

MAINS

Grilled Milk-fed Veal Tomohawk

*with Radicchio, Rucola & Balsamic Glazing
served with Asparagus Spears with Hollandaise Sauce*

~ Or ~

Sole Meuniere & Scallop Gratin

*Served with Rice Pailaf, Mangetout,
& Roasted Cherry Tomatoes in Balsamico*

All the above main courses are accompanied with
Baked potatoes

DESSERT

Celebration Dessert

Cassatella | marzipan | dark chocolate shavings
& fruit compote

COFFEE & TREATS

Freshly Ground Coffee

&

Petit Fours

MIDNIGHT SPARKLES

Prosecco Brut

Price : Adults ~ €85

Youth (15 or under) ~ €60

Kid's Menu (10 or under) ~ €20

Beverages Optional @ €20:

½ bottle Superior Wines

Mineral Water

Ground Coffee