

Amuse bouche

Deep fried oriental beef roll
Hoisin dressing

Prosecco- villa guistiniani,
valdobbiandene, Veneto, Italy

Starter

Pan seared Scottish scallops
Tarragon & pancetta biscuits
Classic beurre blanc

Grüner veltliner federspiel "terrassen"
Domäne Wachau ,Austria

Or

Sautéed foie gras
Caramelized granny smith apples,
Sauternes jelly

Gewürztraminer "tradition"
Hugel, Alsace, France

Pasta

Lobster ravioli
Gozo extra virgin olive oil
infused with garlic
Rich lobster bisque shooter
Topped with lemon air

"Cutizzi" Greco di tufo DOCG
dei feudi di san gregorio,
campania, Italy

Or

Maltese sausage Tortellini
In a creamy wild mushroom sauce,
Parmesan shavings & pine nuts

Il passo rosso sicilia IGT
Vigneti zabu, sicily

Palate cleanser

Mojito sorbet

Main course

**Milk- fed tenderloin of veal
wrapped in speck**
Gratin dauphinois, Creamed spinach
Barolo & rosemary veal jus

Mediterra IGT
Poggio al Tesoro,
bolgheri, Tuscony, Italy

Or

**Fresh filleted fish
Stuffed with prawns & herbs**
(type of fish depends on what is available &
fresh from the fishermen on the day)
prawn & saffron flavoured
'carnaroli' risotto
baked zucchini & mange tout

Sancerre "grande reserve"
henri bourgeois, loire, France

Dessert

'valrhona' chocolate fondant,
Wild berry cheese cake,
'Bailey's' ice cream

Privilegio Passito DOC
dei feudi di san gregorio
Campania, Italy

Illy Coffee & petit fours

**Complimentary glass of
Cassar De Malte, Marsovin, Malta
At the stroke of midnight**

€ 65 per person
€ 90 Including wines & water