

End of Season Gala Dinner Menu
Pembroke Suite Restaurant
27th May, 2010

amuse bouche

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'aljotta'

traditional maltese fish soup

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ravioli stuffed with buffalo ricotta accompanied by a tomato coulis and basil oil sauce

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supreme of poached salmon garnished with sea urchins fondant potatoes and a delicate nettle
sauce

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lemon and thyme sorbet

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tender roast fillet of beef, wrapped in caul and garnished with foie gras, served with a truffle
jus, garlic

creamed potatoes and a fresh vegetable ensemble

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cheese and biscuits

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the 24th symphony of chocolate

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illy filter coffee and petit fours

Price 30 euros