



westinmalta.com/easter

EASTER

at The Westin Dragonara Resort, Malta



Easter Buffet Lunch at €56.95 for adults
and half price for children



A fine-dining set-menu at €50 for adults
and half price for children



A casual Mediteranean set-menu at €37.95
for adults and half price for children



The image shows a restaurant interior with several tables and chairs. A large blue square is overlaid in the center, containing the restaurant's logo. The logo features a decorative flourish above the text 'THE TERRACE' in a serif font, with 'restaurant' in a smaller, italicized serif font below it, flanked by horizontal lines. The background shows a dining room with dark wood tables, chairs with patterned upholstery, and a window with sheer curtains.

THE TERRACE
restaurant

ENJOY

Lavish individual miniatures including pies & savory panna cotta, bruschetta's, meat & fish delicacies & assorted mini fritters complimented with an array of natural & compound salads, antipasti, selection of meat platters, local specialties, house vinaigrettes, dressings, salsas and more

Bakers corner with assorted rolls, whole loafs, crusty grissini & accompaniments

TASTE

Fish & Shellfish

Your choice of marinated langoustines, mussels, clams, fish terrines, seared salmon, tuna & swordfish, Mediterranean prawns, assorted seafood salads, seared lemon cheeks & dressings

Italian

Frito misto, aioli dip, Veal saltimbocca, with Parma ham & sage, lemon scented cream jus, Boneless chicken thighs cacciatore style, Baked vegetable parmigiana, Mini pizza quiches & Arancini al Ragù

Oriental

Daeji Bulgogi - Korean spicy bbq beef, Sweet & sour crispy pork with pineapple & capsicums, Vegetable & cashew nut egg fried rice, Lamb `Massaman, Duck spring rolls, hoi sin sauce & Dim sums with teriyaki sauce

Soups

Moroccan lamb and vegetable minestrone, crispy croutons, Cream of fresh vegetable soup, herb olive oil

Pasta

Fresh ricotta & spinach tortellini in a mushroom & truffle cream, Farfalle al salmone, zucchini & basil, Baked macaroni al ragu enclosed in pastry, Penne napolitana, grana shavings & rocket

INDULGE

From the Carvery

Slow roasted stuffed leg of lamb, Redcurrant & garlic pan juices, Whole roasted pork, fruit chutney

& Chaffing Dishes

Grilled swordfish, cherry tomato salsa, fried capers & herb oil, Brown meager al cartocchio, chive cream, Pork medallions, roasted celeriac & apple, salad Dijon mustard jus, Grilled beef, balsamic roasted vegetables, thyme creamed pan juices, Duck leg confit, caramelized oranges, honey & 5 spice reduction, Marrow cake provincial with melted cheese, Panache of local vegetables with garlic infused butter, Roast potatoes with onions & rosemary

PAMPER

Cheese Extravaganza

An endless experience for the wine and cheese lovers consisting of a selection of cheeses from the most renowned regions in Europe, Maltese delicious cheese lets all served with traditional freshwater biscuits, Italian grissini and a variety of dried fruits, grapes and fresh crudities, nuts and scented honeys

Easter Sweet Tooth Fair

Exquisite selection of flans, gateaux, chocolate textures & creams in glasses, Ice creams and sorbet trolley

Traditional Easter figolli, chocolate eggs and more.

Coffee

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€56.95 per person (food only)

Children 6-12 years half price



QUADRO



First

Panko fried crab cakes, cucumber pappardelle, rockefeller mayo,
gin & tonic jelly

or

Upside down “steak frites”

Pepper crusted fresh beef carpaccio, mesclun salad, potato
shoestrings, hollandaise sauce, sherry vinaigrette

or

Smoked feta cheese

with pickled okra, carrot jerky, baby leaf salad,
beetroot & honey dressing

or

Spaghetti tossed with minced garlic, parsley, chili,
fresh clams, wine & olive oil

or

Risotto “carbonara”

Carnaroli risotto with, guanciale, nutmeg, yolk & parmesan



Second

Fillets of meagre on a bean cassoulet
with a sweet & sour tomato coulis, fried capers,
black olives & herbs

or

Fish, mussels & prawn "stew"
flavoured with fennel, tomatoes & mild paprika,
drizzled with a lemon & chili oil

or

Rack of lamb brushed with grenadine syrup, cauliflower puree,
red wine roasted shallots, parmesan potato lasagne, salsa verde
& own juices

or

Fillet of beef brushed with dijon mustard,
sautéed mushrooms & kale, red wine jus



Third

Assiette gourmand of chocolate with different textures & temperatures

or

Lemon meringue pie (not as you know it),
Lemon & carrot curd on shortbread biscuits, soft meringue,
dried lavender meringue, absinth ice-cream

Coffee

--

€50 per person

Children 6-12 years half price



Q U A D R O



PALIO'S

PRIMI

Thinly sliced slow cooked turkey with baby spinach, toasted almonds, pumpernickel croutons, fresh mozzarella & avocado salsa

or

Penne with sautéed clams, black olives, chili, basil & cherry tomatoes

or

Spelt ravioli with ricotta & walnuts tossed with mushrooms, rucola & creamed parmesan sauce

or

Fresh burratina with baked cornbread, tangy onion marmalade, baby leaf salad, balsamic reduction

or

Spanish style garbanzo soup



SECONDI

Fillets of local catch served baked with kalamata olives, parsley & minced garlic, lemon beurre blanc sauce

or

Ginger & lemongrass brushed grilled breast of chicken, soy & honey dressing

or

Braised shank of lamb in red wine, tomato & thyme concasse, own juices

or

Grilled rib-eye of beef, polenta chips, mushroom sauce



DOLCE

A selection from our pastry chef creations

Coffee

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€37.95 per person

Children 6-12 years half price

Kids menu available for kids under 6





THE WESTIN
DRAGONARA
RESORT
MALTA

