

WESTIN® HOTELS & RESORTS

Mother's Day

westinmalta.com/makemumsmile

PAMPER HER



BUFFET

SAMPLE

Lavish individual miniatures including pies & savoury 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

From the Orient

Selection of steamed dim sums, sweet chili Crispy fried fish with Thai green curry Sweet & sour crispy pork Phad Thai noodles Vegetable spring rolls, soy sauce Beef wontons, teriyaki sauce

Indian

Lamb rogan josh
Chicken tikka masala
Aloo vegetable chaat with lentils
Fragrant rice
Onion bhajis with spicy tomato sauce
Curried samosas

Soups

Seafood soup with chunky vegetables & herbs, garlic croutons Mushroom cream, truffle oil roasted almonds

Pasta

Baked gnocchi with gruyere & parmesan glaze

Grouper ravioli with herbs, sundried tomatoes, extra virgin olive oil & rucola

Penne pasta `a la matriciana`

Orecchiette pasta with shellfish, cherry tomatoes & pesto genovese cream

RELISH

From The Carvery

Fresh pork loin studded with herbs, coriander & fennel, classic apple sauce Traditional beef wellington, thyme jus

& Chaffing Dishes

Fresh grouper `al cartoccio`, chorizo sausage, squid, basil & tomatoes
Roulade of salmon with a shellfish mousse, chive beurre blanc
Veal saltimbocca, candied mushrooms with sage & lemon sauce
Tender chicken breast, caramelized shallots, stem artichokes, café au lait Jus
Braised lamb shanks, feta & chickpeas, red wine cooking liquor
Vegetable Pilaf rice
Assortment of vegetables tossed in aged olive oil
Roasted new potatoes with sundried tomatoes & thyme

INDULGE

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 cheeselets all served with traditional freshwater biscuits, Italian grissini and a variety of dried fruits, grapes and fresh crudities, nuts and scented honeys

Mamma Sweet Tooth Fair

Exquisite selection of flans, gateaux, chocolate textures & creams in glasses

Ice creams and sorbet trolley

Coffee

PRICE

€56.95 per person food & a small gift for mothers

Children 6-12 years half price

QUOTE

Any women can be a mother

But it takes someone special

To be called "MOM".

WOW HER



FINE DINING

1st

Tempura prawn salad, carrot & ginger slaw, carrot crisp, honey & orange dressing

Chicken & toasted sunflower seed consommé garnished with glass noodles & coriander or

Rabbit & pancetta terrine, homemade piccalilli, multigrain grissini, carob syrup dressing or

Ricotta mousse & truffle ravioli tossed in creamed pumpkin & parmesan sauce, rucola & pine nut salad

or

Strozzapreti pasta with leeks, mediterranean prawns & prawn essence scented with cognac

2nd

Mixed grill of local fish set on globe artichokes & cherry tomatoes, salsa verde drizzle or

Roasted fresh meagre, braised chicory, celery ratatouille, chardonnay beurre blanc or

Breast of duck with poached cherries & almonds, duck leg croquettes, petite salad, cherry gel or

Fillet of beef with a mushroom & speck crust, buttered asparagus, crispy potato lasagne, beef & sherry essence

3rd

Assiette gourmand of chocolate with different textures & temperatures or

Forest berry clafoutis, pistachio brittle, candied orange zest, ricotta ice-cream

Coffee

PRICE

€49.95 per person food & a small gift for mothers

children 6-12 half price

QUOTE

Motherhood

All love begins and ends there.

AMUSE HER





PRIMI

Pecan, ricotta & roasted pears with Belgian endive, radicchio, honey & blood orange vinaigrette

Chunky chicken & mushroom veloute, lemon oil drizzle

Or

Classic nicoise salad with smoked salmon

Or

Spinach & ricotta ravioli

tossed with cherry tomatoes, olive oil, lemon zest & rucola

Or

Penne di Theresa,

Maltese sausage, prawns, porcini, cherry tomatoes, basil & parmesan cream

SECONDI

Fillets of local catch served with capers, tomatoes & lemon

Or

Slow cooked breast of chicken wrapped in a mushroom duxelle, ham & flaky pastry, port reduction

Or

 $BBQ\ spiced\ pork\ belly$ with a sticky jack daniel's glaze, homemade baked beans,

own juices

Or

Grilled fresh rib-eye of beef, garlic & herb butter red wine jus

Main courses are served with a potato cake & seasonal vegetables

DOLCE

A selection from our pastry chef creations

Coffee

PRICE

€36.95 per person food only & a gift for mother's

Children 6-12 years half price

Kids menu available for kids under 6

QUOTE

Mama was my greatest teacher,

a teacher of compassion, love and fearlessness.

If love is sweet as a flower.

then my mother is that sweet flower of love.



Make Mum Smile at The Westin Dragonara Resort, Malta