



*[westinmalta.com/easter](https://westinmalta.com/easter)*

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# EASTER

at The Westin Dragonara Resort, Malta

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

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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

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### **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 ragù enclosed in pastry, Penne Napolitana, grana shavings & rocket

## **INDULGE**

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### **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 meagre 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

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### **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 fresh water 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



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

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

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





**THE WESTIN**  
DRAGONARA  
RESORT  
MALTA

