

westin *with* 

Valentine's Day Menu 2016

THE WESTIN
DRAGONARA
RESORT
MALTA

Candle Light Buffet Dinner

Including a bottle of Italian wine and a special gift

€99 per couple

THE TERRACE
restaurant

Spumante Dinner

*Including a bottle of spumante or Italian wine
and a special gift*

€85 per couple

PALIO'S

Champagne Dinner

*Including a bottle of Italian wine, a glass of
Bollinger Champagne and a special gift*

€145 per couple

QUADRO

Candle Light Buffet Dinner



THE TERRACE

restaurant



MENU

Love at first sight ♥

A display of individual miniatures from pies to savory panna cotta, bruschetta, meat and fish delicacies, assorted mini fritters, an array of natural and compound salads, antipasti, meat platters, local specialties & house vinaigrettes

Fish & Shellfish

Mouthwatering marinated langoustines, mussels, clams, fish terrines, seared salmon, tuna, swordfish in different marinades, Mediterranean prawns, assorted seafood salads, lemon cheeks & dressings

Baker's corner

Assorted local crusty rolls, knots, twists, mini ftiras, herbed rolls, multigrain loafs, Maltese loaf & more

From The Orient

Paper prawns & sweet chili dressing
Breast of duck & tamarind sauce
Lamb Massaman style
Egg fried rice
Duck Spring rolls & hoi sin
Selection of steamed Dim Sums & sweet chili

& Mediterranean

Mini Veal saltimbocca & thyme jus
Roasted Quails with grapes & dried fruits
Moussaka with meat ragù & aubergines
Turkish Fatayer
Moroccan lamb samosas

From the love pot

Fish & seafood minestrone, garlic aioli tapenade croutes
Mushroom cream & truffle oil crispy croutons

Pasta Amore

Grouper ravioli, cherry tomatoes, herbs & chilli garlic olive oil

Fusilli tossed in a chorizio, gorgonzola cream & basil

Mushroom Panzerotti, truffle cream & toasted almond flakes

Penne, rich tomato sauce, aubergines & grana shavings

Falling in love ♥

Carved

Classical Porchetta made from fresh loin,
fruit chutney & calvados jus

Traditional Beef wellington & thyme jus

Mains

Pan roasted fresh seabream, olives, cherry tomato salsa

Salmon with Thai asparagus, curried coconut cream & fennel salad

Grilled lamb Cutlets, feta crumbled, rosemary & redcurrant jus

Chicken breast wrapped in pancetta, thyme, red wine jus & roasted veg

Wild boar Mini escalopes, prune, apple compote & cranberry jus

Mini ratatouille quiches

Assortment of winter vegetables tossed in aged olive oil

Roasted new potatoes with sundried tomatoes & thyme

Deep in love ♥

Cheeses

An endless experience for cheese lovers consisting of a selection of cheeses from the most renowned regions in Europe & Mediterranean served with traditional freshwater biscuits, Italian grissini and a variety of dried fruits, grapes, nuts & scented honeys

Pastry delicacies to your hearts content from a gorgeous selection of flans, gateaux, fresh fruits, chocolate textures, creams in glasses, assorted French pastries, ice creams & sorbet trolley

Coffee

Spumante Dinner

PALIO'S



MENU

Share ♥

Maltese antipasto

Fresh cheese, pepper, olive oil, stuffed olives, bigilla, galletti, balbuljata & marinated octopus

Followed by

Bis of pasta

Meat filled casoncelli, sautéed sausage, garlic, yellow cherry tomatoes & wilted baby spinach

Porcini ravioli tossed in a parmesan cream, hazelnuts & pea shoots



Choose ♥

Fillets of local catch with capers, olives, tomatoes, raisins finished with a pine nut gremolata & own juices

or

Fresh beef rib-eye served grilled, mint, almond pesto drizzle & mesclun salad

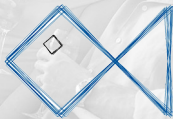
Chocolate ♥

Textures in chocolate & berries

Coffee



Champagne Dinner



Q U A D R O



MENU

1 - I ♥

Panko egg yolk, grilled asparagus, shoot salad, rosti potato, homemade crispy bacon, truffle & hazelnut hollandaise

4 - love ♥

Candy beet salad, yellow beet paint, roasted octopus, black garlic mayo drop, dried caper berries & baby leaves

3 - you ♥

Fresh meagre fillet baked with lemon, clams, fennel, soba noodles & kombu dashi broth

or

Twin beef fillet medallions truffled rarebit, dried prosciutto, wild mushroom puree, crisp potato & parmesan lasagne



342 - *you love me!* ♥

Adam....

White chocolate, amarena cherry cheesecake,
lavender biscuits, raspberry & Cointreau sorbet

Eve....

Chocolate ganache cake, peanut butter cookies,
bailey's caramel & specoolus ice-cream

Coffee & Petits fours



westinmalta.com/love