westin *with* •

Valentine's Day Menu 2016

THE WESTIN DRAGONARA

RAGONARA RESORT MALTA

Candle Light Buffet Dinner





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



Candle Light Buffet Dinner
Including a bottle of Italian wine and a special gift
€99 per couple

THE TERRACE

Spumante Dinner

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

€85 per couple



Champagne Dinner

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

€145 per couple



