

WESTIN[®]
HOTELS & RESORTS

Sensational Sundays

Treat yourself, family and friends to a sensational culinary experience every Sunday at The Terrace Restaurant, headed up by Executive Chef James Mifsud and his team.



Sample Menu 1

To Start with

An exquisite selection of individual fish, meat and vegetarian tapas complimented by an array of natural and compound salads, antipasti, cold meat salads, cured meats, local specialties, house dressings and condiments

Assortment of mini crusty ciabattas, focaccia, multigrain and fancy rolls

Fish & shellfish

Marinated shellfish including Mediterranean prawns, langoustines, mussels & clams & compound seafood salads

Soups

Minestrone with vegetables, herb croutes
Seafood cream, toasted croutons

Live Pasta Station

Freshly rolled spaghetti a la minute, rich tomato sauce & basil
Penne al forno all ragu
Spinach & ricotta tortellini, mushroom & truffle cream

Oriental Table

Traditional Lamb `Masaman`
Pork sweet & sour
Thai marinated fish, basil & coconut cream
Vegetable & egg noodles
Crispy wontons, teriyaki sauce
Paper prawns, chili dip

Mediterranean

Grilled swordfish, traditional caper, tomato, garlic & basil salsa
Quail with grapes & honey 5 spice scented jus
Veal saltimbocca, fried herbs, Marsala creamed jus
Pilaff rice
Arancini ragu
Filo & feta rolls

Sample Menu 1 (Continued)

The doner

Marinated Chicken in a pita or wrap with couscous, coleslaw & lettuce, hot, sour & garlic cream sauces

Mains

Carvery

Beef rib eye, aged port jus

Whole roasted suckling pig, crackling, apple sauce & cider jus

From the chaffing units

Fish en papillote, fennel & cherry tomatoes, fish liquor

Grouper roulade with seafood, white wine bierre blanc, candied lemons

Braised lamb shanks, feta & chickpeas, redcurrant jus

Veal piccata, roasted vegetables, creamed jus

Chicken breast rolled in pancetta, grilled artichokes & tarragon cream

Mini vegetable flans

Panache of assorted vegetables

Roast garlic & olive oil potatoes

Cheese

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

Desserts

A delicious & exquisite selection of flans, gateaux, mini pastries, individual desserts, warm puddings, chocolate fountain with selection of fruits & mini sweets, live crepes station and last but not least the ice-cream chart with condiments

Promotion price

€37.95 per person including 1/2 bottle of wine.

Children 11-15 years 1/2price. Children up to 10years free.

Cannot be combined with any special offers or discount



Sample Menu 2

To Start with

An exquisite selection of individual fish, meat and vegetarian tapas complimented by an array of natural and compound salads, antipasti, cold meat salads, cured meats, local specialties, house dressings and condiments

Assortment of mini crusty ciabattas, focaccia, multigrain and fancy rolls

Fish & shellfish

Marinated shellfish including Mediterranean prawns, langoustines, mussels & clams & compound seafood salads

Soups

Minestrone of seafood, tapenade croutes
Pumpkin cream, toasted croutons

Pasta

Freshly rolled tagliatelle a la minute, pancetta cream & parmesan
Penne in a rich tomato sauce & basil
Baked gnocchi al ragu

Oriental Table

Hoi Sin spare ribs
Boneless chicken thighs, red curry cream
Assortment of fish, red curry & coconut cream, spring onions & peppers
Stir fried vegetable noodles
Spring rolls, soy sauce
Wontons, teriyaki sauce

Mediterranean

Octopus stew in a rich tomato sauce & olives
Slow braised horse meat, recooked in garlic, rosemary & red wine
Fried garlic rabbit
Mini baked cabbage & bacon frittata
Fried ravioli, tomato sauce
Meat pies

Sample Menu 2 (Continued)

The doner

Marinated Chicken in a pita or wrap with couscous, coleslaw & lettuce, hot, sour & garlic cream sauces

Mains

Carvery

Baron of Beef, aged port jus

Whole roasted suckling pig, crackling, apple sauce & cider jus

From the chaffing units

Salmon ballontine, chive buerre blanc, fine herbs

Grouper al cartoccio, white wine reduction & fish liquor

Grilled lamb chops, assorted vegetables, rosemary jus

Veal cordon blue, thyme creamed jus

Tandoori chicken thighs, pineapple relish

Ratatouille vou le vants

Assorted roasted vegetables

Baked New potatoes

Cheese

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Desserts

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