

Sunday SOCIAL

EASTER EDITION

Antipasto Bar

Torta Pasqualina, Spinach, Ricotta

Charred Asparagus, Tonnato Sauce, Smoked Butter,
Crushed Black Pepper

Ancient Grain Salad, Dried Fruit, Nuts, Preserved Lemon

Chicory & Radicchio Salad, Granny Smith Apple, Walnuts

Roast Pumpkin, Sumac, Balsamic Roasted Red Onions,
Green Goddess Aioli

Salt-Baked Beetroot, Ricotta di Pecora, Seed Praline

Grilled Marrow, Sundried Tomatoes, Toasted Pine Nuts, Za'atar
Sun Melon, Prosciutto di San Daniele, Chervil

Beef Pastrami, Rucola, Parmesan Shavings, Toasted Hazelnuts,
Truffle Oil

Mushroom & Thyme Hummus, Chickpea and Coriander Falafel
Smoked Eel, Asparagus, Mandarin

Asian Carrot Slaw, Toasted Sesame, Coriander, Crunchy Peanuts

Local Sea Bream Crudo, Sicilian Olive Brine,
Roasted Datterino Tomatoes, Oregano

Padron Peppers, Labneh, Sunflower Tahini,
Charred Local Honey Vinaigrette

Caprese Salad, Heritage Tomatoes, Buffalo Mozzarella,
Raspberry Vinaigrette

Secondo

Casarecce, Veal Sausage, Broad Beans, Cannellini, Parsley Butter, Preserved Lemon

Mezze Maniche, Pesto alla Trapanese, Sicilian Almonds, Cherry Tomatoes, Pecorino

Leek & Asparagus Soup, Truffle & Gruyere Croutons

Main Event

Roast Leg of Lamb, Spring Vegetable Succotash, Salsa Verde *Or*

Pan Seared Red Snapper, Smoked Tomato, Asparagus, Clam Velouté

Or

Roast Corn-Fed Chicken Breast, Braised Chicory, Wild Mushroom & Mascarpone Sauce

Or

Roast Beef Rib-Eye, Sauteed French Beans, Charred Roscoff Onions, Café de Paris Sauce

Or

Celeriac Schnitzel, Truffled Cauliflower, Black Garlic, Celeriac Jus (Vg)

Something Decadent & Sweet

Selection of Sweets to Share,
Curated by Our Pastry Chef Martina

Coffee & Traditional Maltese Figolla

€65 per person

including free flowing still & sparkling water

Seed