

NEW YEAR'S EVE MENU

Snacks

Gillardeau Oyster, ale, lime & Piemonte hazelnuts

Rice-baked local Jerusalem artichokes, 'Sturia oscietra prestige caviar', jamon iberico broth

Confit Scottish lobster, pumpkin & passionfruit

Loin of NZ venison with sweet spices, endive farci, cabbage & chestnut compote, parsnip white chocolate purée

'Surprise du Chef'

Coffee and Petit fours

Wine Pairing Options

Best of Malta

One hundred and fifty Euro per person

Masters at Work

Two hundred and fifty Euro per person

Food Menu

Two hundred and Fifty Euro per person