



EASTER LUNCH MENU

Sunday 20th April

Antipasti

Indulge in an array of crispy and composed salads, platters, tapas & mezes prepared by our Garde Manger Chef from a variety of local and international delicacies.

Seafood Section

Consisting of smoked fish, cooked and marinated seafood, octopus & calamari

Charcuterie Table

Selection of cheese, cured meat, cooked meats served with a roasted variety of vegetables, infused oils & condiments

Variety of dried fruits, nuts, vegetable crudities served with focaccia, chutneys, galletti and grissini

Bread Table

A variety of maltese bread, ciabattas, ftiras and freshly baked focaccias

Soup Tureen

Cream of pea soup with pulled ham hock served with grana croutons

Pasta Station

Rosette filled with beef ragu topped with smoked cheese velouté

Fettucine tossed in prawn bisque topped with stir-fried calamari

Gnocchi with truffle cream sauce finished with basil cheese





Indian Station

Butter chicken

Beef vindaloo.

Palak gosht, lamb and spinach curry.

Kashmir aromatic rice.

Punjabi style vegetables.

Condiments and fresh paratha bread.

Carvery Station

Slow cooked roast lamb leg served with rosemary and juniper berry sauce

Roast beef with balsamic reduction jus.

Main Course

Dill and lemon grass marinated salmon set on a bed of clams and chive velouté.

Chicken galantine rolled in smoked pancetta and stuffed with pistachio, apricot and forcemeat

Pork fillet coated with a herb crust and set on a mustard cream sauce

Egg tartlet with spring onions, cream cheese and asparagus.

Panache of Mediterranean vegetables.

Broccoli au gratin

Baked traditional potatoes.

Kids' Favourites

Mini pizza, chicken fingers, sausages and french fries

Candies and easter eggs

International Cheese Selection

A variety of international cheeses, dried fruits, vegetable crudities accompanied by Maltese savoury biscuits and grissini.

Sweet Tooth Desserts

A selection of tempting sweet delights including homemade puddings, tarts and gateaux freshly baked at our patisserie.

Traditional figolli and other Easter delicacies

Fresh carved fruit

€55 per person

Children between 7 – 11 years €20 per person

Children under 7 eat free

Free flowing wine, beer, juice, soft drinks & water included

Complimentary parking at Portomaso subject to availability

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