



The Festive Season
at

PANORAMA

restaurant ■ bar ■ lounge

VALLETTA

PANORAMA

restaurant ■ bar ■ lounge

Christmas Day
2017



AMUSE BOUCHE

Starter

CRISPY CHÈVRE & BABY GREENS €12.00

FRENCH GOAT CHEESE COATED IN PANKO BREADCRUMBS, PETIT LEAVES, HONEY PEARLS & SPICY FIG RELISH

BEEF "SCOTTONA" CARPACCIO €14.00

MARINATED ARTICHOKEs, HERB OIL POWDER, SHAVINGS OF PARMESAN & BALSAMIC CAVIAR

SALMON CEVICHE €14.00

PRESERVED LEMON, FRESH CHILI, ONION, DICED TOMATO, CITRUS VINAIGRETTE, MARTINI ROSSO FOAM

Pasta & Risotto

TRUFFLED GNOCCHI €14.00

POTATO DUMPLING WITH BUTTER & TRUFFLE, PARMESAN FONDUE & PISTACCHIO DUST

GROUPEr RAVIOLI €14.00

PRAWN BISQUE REDUCTION, ZUCCHINI JULIENNE & WILD MINT

GARGANELLI WILD BOAR €15.00

SLOW COOKED RAGOUT INFUSED IN CHIANTI CLASSICO, FINISHED WITH FRESH CREAM & PORCINI

Meat

STUFFED TURKEY BREAST €24.00

SOUS-VIDE, PANCETTA & TUSCAN SAUSAGE, CHILLI APPLE & SAGE JUS

BRAISED PORK CHEEKS €25.00

SLOW COOKED WITH PORTO WINE & CRANBERRY SAUCE TRUFFLE MASHED POT

GRAIN FED BEEF FILLET €30.00

250G PRIME CUT GRILLED TO YOUR LIKING WITH TRUFFLE & MUSHROOMS SAUCE

Fish

POACHED LOCAL ROCKFISH €26.00

INFUSED BASIL OIL, BROAD BEANS, ROASTED TOMATO VINAIGRETTE, SHAVED FENNEL AND TRUFFLE OIL

SALMON & SEA-BASS ROULADE €25.00

OVEN BAKED WITH SAFFRON & BABY LEEKS CREAM SAUCE

FRESH FILLETED LOCAL CATCH € MARKET PRICE

FRESH FISH AVAILABLE ON THE MARKET COOKED IN WHITE WINE, GARLIC, VINE TOMATO & A HINT OF BASIL

PANORAMA

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*New Year's Eve
2017*



€85
pp

AMUSE BOUCHE

SPECK WRAPPED DATES, VENISON TARTARE POLENTA CHIPS, FOIE GRAS CHOCOLATE
& HAZELNUT PRALINE

Starter

TEXTURES OF BEETS

PECORINO FRESCO, WILLIAMS PEAR, CARAMELIZED WALNUTS, BABY LEAVES,
CHERRY VINAIGRETTE

Pasta

PANZEROTTI SCALLOPS & PRAWNS

SHELLFISH & SAFFRON VELOUTE, TOMATO CONCASSE, PRESERVED LEMON
& LANGOUSTINE CRUDO

Main Course

TURBOT FILLETS TAGGIASCA OLIVES CRUSTED

PUTTANESCA SAUCE, FRIED CAPERS, GRILLED ASPARAGUS, CRUSHED THYME
NEW POTATO & ZUCCHINI GRATIN

OR

MILK FED DUTCH VEAL TENDERLOIN

SOUS-VIDE, CHICORY & HAZELNUT CONFIT, OYSTER MUSHROOMS, TRUFFLE BÉARNAISE
SAUCE & POMME PURÉE

LAVANDER SORBET

Dessert

CARAMELIZED WHITE CHOCOLATE POACHED PEAR,
LEMONGRASS & LIME GEL

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*New Year's Day
2018*



AMUSE BOUCHE

Starter

CALAMARI FRITTI €12.00

COATED IN RICE FLOUR, CRISPY FRIED & SERVED WITH A HOMEMADE TARTARE SAUCE

AUBERGINE ROLLS €12.00

STUFFED WITH MOZZARELLA "FIOR DI LATTE" & SNIPPED BASIL, BAKED WITH PARMESAN & TOMATO FONDUE

DECONSTRUCTED BEEF TARTARE €14.00

FILLED WITH PORCINI MUSHROOMS BUTTER & TRUFFLE SAUCE

Pasta & Risotto

TORTELLACCI BORRAGINE €14.00

PASTA FILLED WITH RICOTTA & STARFLOWER, TOSSED WITH BUTTER & HAZELNUT

AGNOLOTTI PIEMONTESE €14.00

FRESH PASTA STUFFED WITH BRAISED BEEF & PORK RAGOUT, VEAL & SAGE JUS, PECORINO ROMANO DOP FONDUE

RISOTTO GAMBERI & ASPARAGUS €14.00

ACQUERELLO RICE IN A DELICATE PRAWN BISQUE SAUCE

Meat

DUCK & WAFFLE €24.00

ANISE SPICED DUCK LEG CONFIT & HOME-MADE CORIANDER & GINGER PARMESAN WAFFLE, FRIED SCALLIONS & OYSTER MUSHROOMS, KIRSCH GRAIN MUSTARD JUS

PISTACHIO-CRUSTED LAMB €28.00

MUSTARD RUBBED RACK OF LAMB & FILLET COATED PANKO BREADCRUMBS, RED WINE JUS

BLACK ANGUS RIB-EYE 300G €28.00

300G PRIME CUT GRILLED TO YOUR LIKING WITH PEPPER & COGNAC SAUCE

Fish

SEA-BASS FILLET COOKED SOUS-VIDE €23.00

INFUSED BASIL OIL, BROAD BEANS, ROASTED TOMATO VINAIGRETTE, SHAVED FENNEL AND TRUFFLE OIL

CRUNCHY BLACK MEAGRE €24.00

FLAT GRILLED COATED WITH PUFFED QUINOA AND SESAME SEEDS IN A MARTINI DRY VELOUTE

FRESH FILLETED LOCAL CATCH € MARKET PRICE

FRESH FISH AVAILABLE ON THE MARKET COOKED IN WHITE WINE, GARLIC, VINE TOMATO & A HINT OF BASIL

MAKING YOUR RESERVATIONS

To book your festive meals, kindly contact us via telephone on tel: 7987 7980 or via e-mail on info@panorama.com.mt

Booking for all festivity events must be accompanied with full prepayment within 48 hours of placing a reservation. Quoted prices are inclusive of VAT.

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