

PANORAMA

restaurant ■ bar ■ lounge

Starters

SWORDFISH CARPACCIO €14

Capers, tomato Concassé & citrus dressing

CALAMARI FRITTI €14

Coated in rice flour, crispy fried & served with a homemade tartare sauce

AUBERGINE ROLLS €12

Stuffed with mozzarella "fior di latte" & snipped basil, baked with parmesan & tomato fondue

TOASTED CIABATTA €10

Classic tomato bruschetta & bell peppers

VEAL CARPACCIO  €15

Pecorino Romano cheese, baby rocket leaves & black truffle oil emulsion

Soups

SEAFOOD SOUP €14

Mixed seafood & shell fish in a lightly spiced tomato fish broth

ROASTED PUMPKIN SOUP €10

Rosemary olive oil & croutons

Salads

QUINOA SALAD €14

Grilled Halloumi, grapes, toasted almonds, Panzanella

GRAND HARBOUR SALAD €14

Tossed salad leaves, cherry tomatoes, baked ricotta, avocado, kumquats & walnut dressing

GOURMET CHEF'S SALAD €15

Baby rocket leaves, stracciatella di bufala, cherry tomatoes & extra virgin olive oil

Pasta

TAGLIATELLE VONGOLE €16

Sea clams, garlic confit, white wine & parsley gel

SEAFOOD RISOTTO  €18

Acquerello rice, mixed seafood & prawn bisque

GARGANELLI SORRENTINA €14

Roasted cherry tomato sauce, fried aubergines & stracciatella cheese

RAVIOLACCI FUNGHI PORCINI €16

Thyme butter & toasted hazelnuts

PACCHERI AMATRICIANA €14

Cured pork cheeks, tomato sauce & Pecorino Romano

AGNOLOTTI PIEMONTESE €15

Stuffed with braised pork, sage veal jus & crispy pancetta

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Fish

GROUPER FISH

€24

Lightly poached in fish broth, Chardonnay wine, tomatoes & basil

SALMON FILLET

€24

Pan seared, creamy fish velloute & salad leaves

HERB CRUSTED SEA BASS

€25

Oven baked, thyme roasted vine tomatoes & parsley pesto

Meat

CHICKEN SUPREME

€22

Lemon sauce, wilted spinach & roasted pinenuts

VEAL MILANESE

€25

Potato wedges & mixed leaves

PORK CUTLET

€23

Whole grain mustard sauce & oyster mushrooms

BEEF TAGLIATA

€28

Baby rocket, dried cherry tomatoes & parmesan shavings

Main dishes are served with seasonal vegetables and potatoes.

Please advise a member of our staff if you have any dietary requirements or allergies.



Signature Dish

Desserts

CHOCOLATE & COCONUT DOME

Nougat praline, fresh strawberry syrup

€7.00

BAKED CHEESECAKE

Red berry compote, hazelnut soil

€7.00

APPLE & ALMOND BRETON

Granny Smith Apple, fine baked butter biscuit & vanilla ice-cream

€7.00

PISTACHIO CRÈME BRÛLÉE

Most popular French dessert with Sicilian pistachio cream

€8.00

ICE CREAM & SORBET

Our selection of homemade ice-creams and sorbets

€5.00