



PANORAMA

restaurant ■ bar ■ lounge

FESTIVE MENU 2018

MAKING YOUR RESERVATIONS

To book your festive meals, kindly contact
us via telephone on 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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Christmas Day 2018

€55 per person

AMUSE BOUCHE

Starter

RABBIT TERRINE

Wrapped in prosciutto San Daniele, sautéed mushrooms, pistachio crackling, petit salad & berry gel

CALAMARI FRITTI

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

SWORDFISH CARPACCIO

Capers, tomato concasse & citrus dressing

RAVIOLIOLACCI FUNGHI PORCINI

Thyme butter & toasted hazelnut

Mains

TURKEY ROULADE

Slow cooked stuffed with pancetta, wilted spinach & pine nuts, butter & lemon sauce

GRILLED FISH & PRAWNS

Fish available on the market, red local prawns, herb olive oil

HERB CRUSTED SEA BASS

Oven baked, thyme roasted vine tomatoes & parsley pesto

BEEF TAGLIATA

Baby rocket, dried cherry tomato & parmesan shavings

Dessert

PASTRY CHEF'S CHRISTMAS SPECIALITY DESSERTS

Selection of our Pastry Chef's favorite desserts & artisan ice cream

PETIT FOURS, TEA/COFFEE



Kindly inform your server of any food intolerances or allergies.

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New Year's Eve Dinner 2018

€90 per person

Guests need to be seated by 20.30hrs

PROSECCO & AMUSE BOUCHE

Intro

PRESSED DUCK TERRINE

Raspberry jelly, orange jam, burnt apple purée, puffed rice tuille

Mezzo

BLACK INK TORTELLACCI

Salmon mousse, green pea mash, local prawn tartare, wild mint

Entree

WAGYU AUSTRALIAN BEEF FILLET

Infused thyme olive oil, chimichurri sauce, onion puree, grilled asparagus

Or

BLACK MEAGRE SOUS-VIDE

Light soy sauce glazed, Sicilian "caponatina", roasted calamari tentacles, coriander & ginger waffle

Pre-Dessert

CHAMPAGNE, HIBISCUS & STRAWBERRY SORBET

Finale

FOREST FRUIT & YOGHURT BAVARIAN CREAM

BELGIAN CHOCOLATE GANACHE

COTTON CANDY



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New Year's Day 2019

€55 per person

AMUSE BOUCHE

Starter

SALMON TARTARE

Spicy lime dressing, tomato concasse & balsamic pearls

AUBERGINE ROLLS

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

VEAL CARPACCIO

Pecorino romano cheese, baby rocket leaves & black truffle emulsion

GROUPER RAVIOLI

Prawn bisque reduction, zucchini julienne & wild mint

Mains

BLACK MEAGRE FISH

Flat grilled, saffron & martini dry velouté

PISTACHIO CRUSTED LAMB

Mustard rubbed rack of lamb & fillet coated panko breadcrumbs, port wine jus

CATCH OF THE DAY

Fresh fish available on the market cooked in white wine garlic confit, cherry tomato & a hint of basil

BLACK ANGUS RIBEYE

Lava-grilled, pepper sauce & brandy jus

Dessert

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