



# NEW YEAR'S EVE

FESTIVE PROGRAMME

# New Year's Eve Gala Dinner

## OCEANA RESTAURANT

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### ANTIPASTI & SALADS

A feast of Mediterranean flavour featuring fresh salads and chilled antipasti.

### SOUP

Velouté of pumpkin and coconut with caramelised crushed hazelnuts.

Mushroom cappuccino with a spicy medley of beans, drizzled with truffle oil.

### PASTA

Baked porcini gnocchi with roasted pumpkin, pecorino cream cheese.

Pork belly risotto with sun baked tomato, asparagus, shavings of crispy salted beetroot.

Orecchiette with lamb ragout, spinach leaves, grantinated with hot smoked salmon.

### CARVERY

Roasted rack of lamb with truffle vegetable cheese crust, Merlot lamb reduction.

### ENTRÉES

Pan-fried Scottish filled of salmon, with fish cassoulet.

Pan-Roasted grouper with fried red prawns, saffron champagne fish velouté.

Seared crusted loin of venison with carrot purée, roasted beetroot, celeriac venison jus.

Medallions of fillet of beef with caramelised shallots, button mushrooms, périgueux sauce.

Parcel of new potatoes with bacon and field mushrooms.

Soufflé of cabbage with red onion, pancetta, egg, Parmesan cheese.

Fine French beans with anchovies, fried pepper, almond butter.

### FLAVOURS OF FRANCE

Grilled boneless quail with fruity couscous, caramelised grape gravy.

Roast duck breast with pea purée, pancetta, marjoram jus.

Grilled asparagus with burnt hollandaise sauce.

Chicory leaves with salmon tartar.

Marinated mussels.

### CHEESE TABLE

Parmigiano , Gorgonzola, Mozzarella, Brie, Cheddar, Peppered Feta, Stilton, Peppered Gozo cheese, Biscuits, fried tortilla, galletti, sesame sticks, French sticks, celery, grapes.

### DESSERT & PASTRIES

Complete the night with an array of desserts that will range from delicious cakes to rich Belgian chocolate, praline hazelnut choc and much more.

Coffee and mince pies.

# New Year's Eve Thai Dinner

## BLUE ELEPHANT

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### AMUSE BOUCHE

#### Deep fried marinated chicken liver

Wrapped with bacon, avocado salad, deep fried cream cheese served with plum sauce.

### STARTERS

#### Yam ped yang

Roasted marinated duck breast salad tossed in a spicy lime juice dressing.

#### Crispy king prawn

Crispy deep-fried king prawns wrapped in rice paper, minced prawn served with pineapple sauce.

#### Salmon Tkrai

Strips of grilled marinated salmon filled, lemon-grass, coriander and chilli sauce.

#### Neua kwang BBQ

Grilled marinated loin of venison with Thai herbs, peanut sauce.

#### Pu jaa

Crab shell stuffed with minced chicken and crab meat, sweet chilli sauce.

### SOUPS

A wonderfully refreshing soup of seafood with coconut, flavoured with lemon-grass and galangal.

### MAIN COURSES

#### La-tay phad cha

Stir-fried rustic rabbit flavoured with turmeric, exotic herbs, crushed chilli and garlic.

#### Hamok nok paiw

A soufflé of quail with coconut milk, red curry paste, lemon-grass steamed in banana leaves.

#### Nua prink thai dum

Stir-fried marinated rib of beef with lemon-grass and black pepper.

#### Massaman lamb

Spicy lamb massaman with coconut milk, typical dish from south of Thailand.

#### Honey & lemon chicken

Crispy chicken, lemon, honey exotic sauce.

#### Green vegetables

Stir-fried asparagus, mange tout and broccoli in an aromatic oyster sauce.

#### Phad woon sent

Stir-fried Thai vermicelli noodles with chicken, eggs and vegetables.

#### Streamed jasmine rice

### DESSERT

White chocolate and lemon grass mousse.

Passion fruit sorbet, coconut tart, mango purée.

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€125 ADULTS €60 CHILDREN CHILDREN 6 - 12 YEARS

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€100 ADULTS

CHILDREN UNDER 16 ARE NOT ALLOWED FOR THIS EVENT

# New Year's Eve Dinner

## QUARTERDECK

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### **Game & Foie Gras Terrine**

Chèvre goat cheese & foie gras beignet, peach chutney, passion fruit vinaigrette.

### **Cappuccino of Roasted Cauliflower**

Basil strips of lobster drizzled with white truffle oil.

### **Sous-vide Black Angus Fillet of Beef**

Porcini smoked cheese crust, chorizo dauphinoise potato, garden vegetables, glazed with truffle butter, sauce poivrade.

### **Red Berry Mousse**

Set on a chocolate short bread biscuit, caramelised white chocolate and amaretto tart, blueberry & lime brioche, plum ice-cream.

### **Coffee & Petit fours**

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€80 ADULTS

# Black & Gold New Year's Eve Dinner

## PORTOMASO SUITE

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### **Composition of Game**

Foie gras & Asian duck terrine, warm porcini tart, caramelised quail breast in roasted macadamia nuts, cauliflower purée, game beignet.

### **Applewood Royal, Hazelnut Gremolata, Mushroom Truffle Velouté**

Drizzled with truffle oil, black olive brioche.

### **Cured Herb Salmon Gravavlax**

Pan-seared Scottish scallops, prawns tempura avocado cream, citrus dressing.

### **Sous-vide Aberdeen Angus Beef Fillet**

Short rib potato cake with truffle sage butter vegetables, broad bean and shallot cassoulet, thyme porcini jus.

### **Red Berry Mousse**

Set on a chocolate shortbread biscuit, caramelised white chocolate and amaretto tart, blueberry & lime brioche, plum ice-cream.

### **Chocolate truffles and pralines.**

### **Coffee & Petit fours**

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€180 ADULTS

PRICE INCLUDES VALET PARKING, WELCOME DRINKS, FREE FLOWING WINE & WATER. GLASS OF CHAMPAGNE AT MIDNIGHT

## **BOOKING TERMS & CONDITIONS**

1. Bookings for all festivity events must be accompanied by full pre-payment within 48 hours of placing a reservation. 2. Bookings for Christmas staff parties must be accompanied by a deposit upon confirmation. 3. Bookings for accommodation must be accompanied by credit card details for guarantee. 4. Special accommodation rates quoted are valid subject to the hotel's availability. 5. Hilton Sleepover special room rates are quote per room per night. 6. Quoted prices are inclusive of VAT.

**MAKE YOUR RESERVATION TODAY.** CONTACT US ON 00356 21 383 383. EMAIL TO LARA SALIBA ON [LARA.SALIBA@HILTON.COM](mailto:LARA.SALIBA@HILTON.COM) OR EMAIL ON ANNEMARIE ABDILLA ON [ANNEMARIE.ABDILLA@HILTON.COM](mailto:ANNEMARIE.ABDILLA@HILTON.COM). MORE DETAILS CAN BE FOUND ON OUR [FACEBOOK.COM/HILTONMALTA](https://www.facebook.com/hiltonmalta) & [WWW.MALTA.HILTON.COM](http://WWW.MALTA.HILTON.COM)

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