

VALENTINE'S

HILTON LOVERS CELEBRATION

Oceana
RESTAURANT

DINNER BUFFET

ANTIPASTI & SALADS

A feast of Mediterranean flavours

FEATURING FRESH SALADS AND CHILLED ANTIPASTI

SOUP

Cappuccino of pea with flakes of foie gras

DRIZZLED WITH TRUFFLE OIL, GORGONZOLA AND WALNUT EN CROÛTE, PRAWN BISQUE DRIZZLED WITH LOBSTER OIL, TAPENADE CROUTONS

PASTA

Paccheri with a lamb ragout

FLAKES OF RICOTTA SALATA, PEAS, GRATED PECORINO

Linguine with crab meat

FENNEL & GARLIC PRAWN SAUCE

Baked tomato gnocchi

WITH MUSHROOM, ZUCCHINI, TALEGGIO TRUFFLE SAUCE

ENTRÉES

Roulade of grouper with salmon and pepper mousse

SEAFOOD TOMATO AVOCADO RAGOUT, SAFFRON SHELLFISH VELOUTÉ.

Seared fillet of pork

CELERIAC PURÉE, CARAMELISED PUMPKIN, SAGE PORT WINE JUSS

Medallions of Angus rib of beef

GRILLED ARTICHOKE, ROASTED PINENUTS, PORCINI POLENTA, COGNAC PEPPER SAUCE

CARVERY

Roasted rack of lamb

SMOKED CHEESE PANCETTA ROASTED ALMOND CRUST, RAGOUT OF BEANS, THYME LAMB REDUCTION

VEGETABLES

Roasted panache of vegetables

FLAVOURED WITH TRUFFLE OIL

Broccoli and cauliflower

WITH OLD AMSTERDAM CHEESE CREAM SAUCE

Baked artichoke dauphinoise potato

SHELLFISH STATION

Selection of shellfish cooked a la minute with different garnishes

DESSERTS

A selection of desserts from our buffet counter

Selection of local and international cheese with nuts, dry fruit, Maltese biscuits

Selection of ice-creams and sorbets

€60 per person

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE INGREDIENTS USED, PLEASE ASK FOR THE MANAGER.

SPECIAL ROOM RATE AVAILABLE BETWEEN 10TH AND 14TH FEBRUARY

€120 for 2 persons in a Sea View with breakfast

Oceana
RESTAURANT

Hilton
MALTA