

VALENTINE'S DAY

MENU

RASPBERRY PROSECCO



AMUSE BOUCHE

Chef's creations



FOIE GRASS PARFAIT

Brioche, raspberry gel, celery, wild flowers, port soaked cherry, garlic ramp, oyster mushrooms



ALDER WOOD SMOKED SALMON

Grilled asparagus, crushed potato, horseradish, chervil, celeriac remoulade, avocado puree



SPICED BARBARY DUCK BREAST

Pea tendrils, fennel confit, pickled beetroot, Jerusalem artichoke potato gratin, sesame Pak choy



RUBY CHOCOLATE LOVE

Blondie cake, Ruby chocolate cremeaux, coconut meringue, chamomile syrup



COFFEE, PETIT FOURS

4 course plated dinner, including a glass of Prosecco, wine and water for €60 per person.

Call us on +356 20906899 for reception,
send us an email on info@water.mizzi.com.mt

or message us on

Facebook  m.me/waterfronthotelmalta