



SET MENUS



Set Menu A

Starters

Soup of the day (V)

Penne amatriciana

Guanciale, onion, black pepper and tomato sauce finished with pecorino cheese

Steamed Mussels

Steamed mussels with garlic, white wine and cherry tomatoes

Mains Courses

Roasted Seabass Fillets

Roasted seabass fillets over homemade ratatouille

Sticky Chinese Pork Belly

Slow roasted pork belly tossed in a sticky, sweet and spicy coating of ginger, fresh chilli, soy and lemon grass topped with a julienne of crispy vegetables
(served with coriander basmati rice)

Roasted Chicken breast

Wild mushrooms, baby spinach leaves and roasting gravy

Desserts

Selection of Ice creams

Carrot cake

Marinated pineapple with coconut ice-cream

€28.00 per person

Applicable for groups of minimum 10 people.

Food choices are kindly required 48hrs before the Event

Set Menu B

Starters

Soup of the day (V)

Rabbit Liver

Sautéed rabbit liver in garlic, onions, and sage with crispy bacon and mange tout

Salmon and Asparagus

Wholew heat penne tossed in garlic, fresh salmon, asparagus, fresh cream and dill

Main Courses

Herb Crusted Salmon

Baked fillet of salmon covered in a basil, garlic and lemon breadcrumb mix sitting on a Panzanella salad (cherry tomatoes, olives, crunchy croutons, cucumber, red onions, basil and extra virgin olive oil)

Sticky Chinese Pork Belly

Slow roasted pork belly tossed in a sticky, sweet and spicy coating of ginger, fresh chilli, soy and lemon grass topped with a julienne of crispy vegetables (served with coriander basmati rice)

Angus Rib-Eye

300g Black Angus rib-eye with a garlic and herb butter, garlic mushrooms and broccoli

Desserts

Selection of Ice cream

Imqaret (local date filled pastry)

Homemade Tiramisu

€33.00 per person

Applicable for groups of minimum 10 people. Food choices are kindly required 48hrs before the Event

Menu C

Starters

Lobster Ravioli

Lobster ravioli tossed in garlic, cherry tomatoes, bisque, and fresh basil

Panko King Prawns

Panko breaded prawns with sweet chilli mayo

Beetroot Risotto (V)

Beetroot risotto with French goat cheese and fresh thyme

Main Courses

Sautéed Octopus

Octopus sautéed in garlic, cherry tomatoes and parsley

Duck Breast

Pan fried duck breast on glazed parsnips, pea puree and blueberry jus

Angus Rib-Eye

300g Black Angus rib-eye with a garlic and herb butter, garlic mushrooms and broccoli

Desserts

Banoffee pie

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Chocolate gâteau

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Marinated pineapple with coconut icecream

€39.50

*Applicable for groups of minimum 10 people.
Food choices are kindly required 48hrs before the Event*

CONTACT US



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