

# FISH

Saturday  
13 February 2010  
Sirocco Restaurant

Let your senses take you to an ocean of flavours

Le Méridien St Julians Hotel & Spa – reservations on 2311 0000

## foreplay

antipasto and salads, including smoked and marinated fish, fazzolari, clams and king prawns, italian cured hams and salamis, assorted dressings (*Sauce Tartar, Thousand Islands, Yogurt and mint*)

## mingle

seafood bouillabaisse with a hint of basil

## italian charms

farfalle al faruk; farfalle pasta tossed in cream, shrimps, spinach leaves and curry

## live cooking

black shell mussels marinières with garlic & cream; grilled tuna steak with caper and basil sauce; swordfish steaks with lime and coconut sauce, poached perch in white wine; sea bream with a tomato and olive salsa; deep fried calamari rings with garlic mayonnaise; fish al cartocchio with tomatoes, onions, olives and white wine

## hot station

roast chicken in mushroom and thyme; roast beef enhanced by a rosemary jus; braised rice with peas and sweet corn; grilled mediterranean vegetables; lyonnaise potatoes with onions and rosemary perfume

## asian lovers

oriental chicken and sweet corn soup; assorted sushi and californian rolls; hoi sin glazed peking duck wrapped in pancakes; thai egg and sesame fried rice; asian nibbles (*spring rolls; samoza, prawn crackers and poppadoms*); selection of asian sauces; sweet and sour pork; indian vegetable curry with coconut

## the sweetest thing

passion fruit creation, flavoured ice creams, chocolate fountain with condiments and tropical fruits to share with your loved one

farmhouse and local cheese display with nuts, fruit and water biscuits.

*Le* **MERIDIEN**  
ST. JULIANS HOTEL & SPA

€80.00 per couple.

including a bottle of foreign white wine and a pre-valentine surprise for the ladies

