



GRACY'S BESPOKE SAMPLE MENU

Curated by our Executive Chef

STARTERS

2021 Antonin Blanc

Grilled Green Gazpacho, Fennel and Fresh Peas

Raw Local Prawns, Espelette Pepper, Citrus

Grilled Tuna, Buttermilk, Horseradish, Sesame

MAINS

Magnum NV Brut Pol Roger

Pasta with Grated Truffle

Turbot with Herb Beurre Blanc

SHARING DISHES

Hasselback Potatoes, Duck Fat, Maldon Salt

Sprouting Broccoli, Preserved Lemon, Smoked Almond

Caesar Salad with White Anchovies & Parmesan

DESSERT PRESENTATION

2020 Moscato d'Asti

Coffee Invitation to Liqueurs



GRACY'S BESPOKE SAMPLE MENU

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Chef's Selection of Deluxe Canapés

King Crab Tart

Pickled Cucumber, Quail Egg

Salt Baked Celeriac

Black Truffle, Brown Butter

Steamed Turbot

Oscietra Caviar, Baby Leek, Dill

Duck Leg

Croustillant

Duck Breast

Beetroot, Blackberry

Passionfruit Parfait

Marinated Pineapple, Coconut, Pink Pepper

Caramalised White Chocolate

Delice, Raspberry Sorbet

Petit Fours



GRACY'S WINE TASTING FLIGHT

3 SNACKS

Tartlet, Warm, Cold

Pol Roger Brut, Champagne, France

1ST

King Crab Tart

Gruner Veltliner Nikolaihof, Wachau, Austria

2ND

Salt baked Celeriac, Black Truffle, Brown Butter

"Nuances" Chateau de Pibarnon Rose, Bandol

3RD

Steamed Turbot, Oscietra Caviar, Baby leek, Dill

Chardonnay La Crema, Sonoma, USA

4TH

Duck Leg Croissant/Pastilla

5TH

Duck Breast, Beetroot, Blackberry

'Emilien' Château Le Puy

6TH

Passionfruit

7TH

Caramalised White Chocolate

Brachetto d'Acqui, Piedmont, Italy

8TH

Petit Fours

€95pp

CHEF'S SELECTION OF DELUXE CANAPÉS

€35 per head

*Choose 4 cold / 4 Hot & 2 Dessert
Additional items below*

DELUXE COLD CANAPÉS

Ġbejna 'w' Toasted Sourdough & Caponata ⊕

Beetroot & Goat Cheese Crostini ⊕

Quail Egg 'w' Truffle Mayo

Beef Tartar Crostini 'w' Cornichons & Shallots

Salmon & Avocado Tartlet 'w' Caviar

Liver Parfait Roasted Walnuts En Croute

Marinated Alici 'w' Creamed Burratina & Salmon Roe

Seabass Ceviche 'w' Basil Citrus Oil

DELUXE HOT CANAPÉS

Pea & Mushroom Risotto ⊕

Asparagus Tempura, Garlic Aioli ⊕

Cream Of Cauliflower Soup 'w' Parmesan Foam ⊕

Seared Beef Sliders, Onion Jam & Aioli

Prawn & Chorizo Skewers 'w' Romesco Sauce

Mini Fish & Chips 'w' Tartar Sauce

Buttermilk Fried Chicken, Sweet Chilli

Salmon & Crab Cake 'w' Saffron Rouille

PREMIUM ADDITIONAL ITEMS

Mini Veal Schnitzel, Fried Quail Egg & Caper Butter *(add €5)*
Confit Duck Pancakes, Beetroot, Rocket & Salsa Verde *(add €5)*
Chargrilled Quail Breast Burgers 'w' Pancetta, Truffle Butter *(add €5)*
BBQ Lamb Cutlets 'w' Hummus Dip & Sumac *(add €6)*
Gillardeau Oysters & Traditional Garnishes *(market price)*
Ossetra Caviar with Blini & Traditional Condiments *(market price)*

DESSERT CANAPÉS

Fresh Fruit Skewers
Crème Brulée Tartlets
Mqaret 'Maltese Date Cake' with Toffee Sauce
Mini Lemon Meringue Pie



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 Vegan  Vegetarian