

TARO

AT THE VILLA

New Year's Eve Dinner

AMUSE BOUCHE

STARTERS

Guinea fowl & foie gras mosaic, pan perdu, compressed pear

or

Artichoke barigoule salade, Alba truffle, chevre royale

or

Crab ravioli, ras el hanout bisque, salt baked celeriac

INTERMEDIATE

Blackcurrant & mint sorbet

MAINS

Veal wellington, asparagus, wild mushroom, hollandaise sauce

or

Corn-fed chicken, bean cassoulet, heritage carrot, tarragon jus

or

Poached grouper, cuttlefish ragout, roasted pumpkin, tonka bean

PRE-DESSERT

Ricotta, poppy seed, & bergamot beignet

DESSERT

Bahibe milk chocolate, raspberry, Tahiti vanilla ice-cream

or

IGP hazelnut cremeux, spiced stout cake, mandarin sorbet

or

Lime, ginger & opalys, mascarpone whipped ganache, sour cherry sorbet



Including: Signature welcome drink, flowing premium wine, water & coffee. Complimentary parking, subject to availability.

Seating from 1930hrs.
€95 per person. Adults only.

Call 2311 2273, email taro@thevilla.com.mt, or message us on Facebook for bookings or further information.

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