



CORINTHIA

PALACE
MALTA

In-Room Dining

*Kindly call in-room dining by dialling '8'
from your in-room phone*

Breakfast

7am – 11am

For guests on B&B an additional service charge of €10 per cover will be added to the bill

Villa Corinthia House Recipe Granola (V) 🌱 🥥 🌿 🌱	€6.00
Served with Yoghurt and Berries	
Cinnamon Toast, Bananas, Bacon & Maple Syrup 🌱 🥥 🌿 🌱 🥚 🥛 🥛	€9.50
Porridge (V) 🌱	
With Full Milk 🥛, Soya Milk 🌱 or Water	€5.50
Add Fresh Berries and Toasted Seeds 🌱	€2.50
Fried Eggs, Bacon, Sausage, Toasted Bread, Tomato, Mushrooms, Baked Beans 🥚 🌱 🥥 🌿 🌱	€12.00
Glamorgan Sausage, Tomato, Scrambled Tofu, Portobello Mushroom, Baked Beans (Vg) 🌱 🥥 🌱	€13.00
Half Avocado, Bacon, Chive Scrambled Eggs 🥚 🥛	€9.50
Omelette Full Egg or Egg White 🥚 🥛	€8.00
Add Ham, Mushrooms, Cheese, Tomato, Onion, Spinach	
Eggs Royale 🥚 🐟 🌱 🥛 🌱	€13.50
Poached Eggs, Scottish Smoked Salmon, Toasted English Muffin, Hollandaise	
Eggs Benedict 🥚 🌱 🥛 🌱	€12.00
Poached Eggs, Ham, Toasted English Muffin, Hollandaise	

We are proud to support local farmers by sourcing our eggs locally.

🌿 Celery 🦞 Crustacean 🥚 Egg 🐟 Fish 🌱 Gluten 🥛 Milk 🦪 Molluscs 🌱 Mustard 🥜 Nuts 🥜 Peanut 🌱 Sesame 🌱 Soy 🌱 Sulphites

📦 Local / Sustainable

(V) Vegetarian (Vg) Vegan

Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of VAT. A 10% discretionary charge will be added to your final bill.

Appetizers

Ham – 10pm

Tomato Arancini with Saffron Mayonnaise (V) 🍷🥚🥛🥛	€11.00
Fried Calamari, Zucchini, Chilli Jam 🍷🥚🥛🥛	€16.50
Tomato and Mozzarella Caprese Salad, Carta da Musica (V) 🍷🥚🥛🥛🥛	€14.50
Burrata with Tropeana Salad (V) 🥛🥚	€13.50
Grilled Octopus, Kalamata Olives, Tomato and Potato Salad 🥛🥚	€18.50
Spiced Pumpkin Soup, Toasted Pumpkin Seed Bread (VG) 🍷🥚🥛🥛🥛🥛	€9.50
Mushrooms and Tofu Gyoza (4 pieces) (VG) 🍷🥚🥛	€11.50

Pizza, Pasta & Risotto

Ham – 10pm

Mushrooms Risotto (V) 🥛🥚	€18.00
Add Black Truffle	€8.00
Penne Al Pomodoro (VG) 🍷🥚🥛🥛🥛	€15.00
Tomato, Garlic, Olive Oil, Basil	
Fettuccine alla Bolognese 🍷🥚🥛🥛🥛🥛	€17.00
Fettuccine Egg Pasta with Classic Three Meats Ragout	
Pizza Marinara (VG) 🍷	€11.00
Tomato, Garlic, Oregano	
Pizza Ortolana (V) 🍷🥛	€14.00
Roasted Vegetables, Mozzarella, Chives	

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Main Course

11am – 10pm

Catch of the Day 🐟 🌱 🌿 🌱 🌱	Market Price
Pappa al Pomodoro	
Rare Breed Rib-Eye Steak (350g) 🥩	€38.00
Roasted Potato, Rocket Salad	
Grilled Chicken Breast 🍗 🌱	€28.00
Mushrooms, Mascarpone Sauce	
Grilled Seasonal Vegetables (VG) 🥬 🌱 🌱	€18.50
Modena Balsamic Vinegar IGP	
Falafel Wrap (VG) 🌱 🌿 🌱 🌱	€15.00
Falafel, Hummus, pickled Onion, Cucumber, served with Corn Crisps	
Club Sandwich 🍳 🥩 🌱 🌱 🌱 🌱	€19.50
Crisp Bacon, Chicken, Egg Mayonnaise, Lettuce, Tomato, Fries	
The Classic Burger 🌱 🌿 🌱 🌱	€19.50
Tomato, Baby Gem Hearts, Ketchup, Onions, Gherkins, Fries 🍷 🌱	
Add: Fried Egg 🍳 / Streaky Bacon / Cheese 🧀	€2.50 each
Classic Caesar Salad 🍳 🐟 🌱 🌱 🌱	€16.00
Baby Gem Hearts, Bacon, Croutons, Anchovies, Tomato	
Parmesan, Anchovy Dressing	
Add Grilled Chicken	€5.00
Add Grilled Salmon 🐟	€5.00
Falafel Caesar Salad (VG) 🍷 🌱 🌱 🌱 🌱 🌱 🌱	€15.50
Coriander & Ginger Falafel, Kale, Gem Lettuce,	
Toasted Hemp Seeds with a Tangy Garlic Dressing	
Singapore Noodles, 🌱 🌱 🌱 🌱 🌱 🌱	€30.00
Rice noodles, Squid, Pork, Prawns, Spices, Soy	
Thai Green Curry 🐟	€28.00
Chicken Breast, Aubergines, Coconut Milk, Coriander, Jasmine Rice	

Please note that cuts and meats ordered medium well or well done, require a cooking time of approximately 30 - 40 minutes

Sides

11am – 10pm

Fries (V) 🍷 🌱	€7.00
Salad (VG) 🥬 🌱 🌱	€7.00
Pomme Purée (VG)	€7.00
French Beans (VG)	€7.00

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Desserts

11am – 10pm

Vanilla Pannacotta, Citruses, Amaretto Crumble (V) 	€7.50
(GF) option is available without the Amaretto Crumble	
Marsala Tiramisu (V) 	€8.00
62% Dark Chocolate Brownie (Vg) 	€7.00
Cherry Compote	

Late Night Snacks

10pm - 7am

Selection of Sandwiches 	€9.00
Your choice of Ham, Cheese  , Tuna  , Smoked Salmon 	
Served with Side Salad  and Crisps	

 Celery  Crustacean  Egg  Fish  Gluten  Milk  Molluscs  Mustard  Nuts  Peanut  Sesame  Soy  Sulphites

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Drinks

Water

San Benedetto Still	25cl	€3.25
	75cl	€5.25
San Benedetto Sparkling	25cl	€3.25
	75cl	€5.25

Soft Drinks & Juices

Coca Cola, Diet Coke, 7-Up, Kinnie, Diet Kinnie, Fanta	33cl	€4.00
Pineapple Juice, Apple Juice, Cranberry Juice		€4.00
Fresh Orange Juice		€5.50
Tonic Water, Soda Water		€4.00
Bitter Lemon		€4.00
Ginger Ale		€4.00
Probiotic Kombucha		€6.50
<i>Green Goddess, Love potion, Berry Fairy Magic Mango</i>		

Coffee

Espresso	€3.00
Double Espresso	€4.50
Espresso Macchiato	€3.25
Americano	€3.25
Cappuccino	€4.50
Latte	€4.50
Hot Chocolate	€5.50

The teas and coffee we use are sustainably certified and ethically sourced.

Smoothies

	50ml
Golden Blend Smoothie Mango, Pear, Banana, Soya Coconut Yoghurt, Cinnamon, Almond Milk	€7.50
Ruby Red Smoothie Strawberry, Mango, Banana, Cinnamon, Peanut Butter, Almond Milk, Maple Syrup	€7.50
Green Glow Avocado, Cucumber, Maple Syrup, Lime, Pineapple, Apple	€7.50
Mocha Magic Espresso Shot, Banana, Almond Butter, Cacao Nibs, Medjool Dates, Oats, Chocolate Oat Milk	€7.50

Sparkling Wine

		Glass	Bottle
Prosecco Zonin Cuvee Millesime	Italy	€9.00	€32
Champagne Brut, Baron de Rothschild	France	€18.50	€105
Champagne Brut, Veuve Clicquot NV	France	-	€125
Champagne Brut Cristal L.Roederer 2015	France	-	€580

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White Wine

		<i>Glass</i>	<i>Bottle</i>
Medina, Girgentina/Chardonnay, Delicata	Malta	€7.50	€24
Mc Guigan Signature, Sauvignon Blanc, SA	Australia	-	€27
Pinot Grigio,Delle Venezie DOC , Settimo Miglio	Italy	€8.50	€28
Fontanafredda, Moscato d'Asti, Piemonte	Italy	-	€32
Fenici, Vermentino - Viognier	Malta	-	€36
Domaine Schlumberger, Pinot Blanc	France	€9.5	€37
Gavi di Gavi "La Scolca" Silver Label, Soldati	Italy	-	€46
Famille Hugel, Riesling, Alsace	France	-	€42
Chablis, Louis Moreau, Loire	France	-	€49
L'Avenir Chenin Blanc , Stellenbosch	South Africa	-	€52
Puligny-Montrachet, Domaine Faiveley, Burgundy	France	-	€115
Jermann Vintage Tunina, Sauvignon Blanc, Venezia Giulia	Italy	-	€125

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Red Wine

		<i>Glass</i>	<i>Bottle</i>
Medina, Syrah/Mourvedre/Carignan, Delicata	Malta	€7.5	€24
Marques de Riscal, Tempranillo	Spain	-	€26
Malbec Misterio, Mendoza	Argentina	€8.5	€28
Valpolicella Classico, Pasqua	Italy	-	€30
Grand Vin de Hauteville, Cabernet Sauvignon, Delicata	Malta	-	€32
Beaujolais-Village, Fleurie, Jean Lefort	France	-	€33
Amira, Nero d'Avola, Principi di Butera	Italy	-	€35
Baron Philippe de Rothschild Mouton Cadet, Bordeaux	France	€ 9.5	€39
Private Bin, Pinot Noir, Villa Maria	New Zealand	-	€42
Castello Nipozzano Chianti Riserva, Tuscany	Italy	-	€48
L'Avenir , Pinotage, Western cape	South Africa	-	€52
Ornellaia Le Serre Nuove, Tuscany	Italy	-	€57
Kappella San Nikola DOK Mouverde - San Niklaw Estate	Malta	-	€95
Fontanafredda Serralunga d'Alba, Nebbiolo, Barolo	Italy	-	€98
Saint-Émilion Grand Cru, Château La Serre	France	-	€138
Tenuta Luce , Merlot, Tuscany	Italy	-	€220

Rose Wine

		<i>Glass</i>	<i>Bottle</i>
Medina Rose, Grenache/Cabernet, Delicata	Italy	€7.50	€24
M de Minuty Rose, Provence	France	-	€42
Sancerre Rose, Pascal Jolivet	France	-	€65

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Spirits

VODKA

Smirnoff Red Label	€7.5
Grey Goose	€12.5
Belvedere	€11.5

GIN

Bombay Sapphire	€7.5
Hendrick's	€11
Gin Mare	€10
Monkey 47	€12.5

RUM

Bacardi White	€7.5
Malibu	€7.5
Captain Morgan Spiced	€8
Captain Morgan Dark	€8

BOURBON

Jack Daniel's	€7.5
Woodford	€11.5

BLENDED SCOTCH WHISKY

Famous Grouse	€7.5
Chivas Regal 12 yrs	€10
Johnnie Walker Black Label	€10
Johnnie Walker Blue Label	€28.5

SCOTTISH SINGLE MALT WHISKY

Macallan 12 yrs	€14
Glenfiddich 12 yrs	€10
Royal Brackla 16 yrs	€26.5

Beer

Heineken	25cl	€5.5
Blue Label	33cl	€6
Cisk Lager	25cl	€4.75

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