

# Fra Martino

# VALENTINE'S DINNER

14 FEBRUARY 2026 | €40 PER PERSON

## ANTIPASTI SELECTION

An assorted array of Italian antipasti, Eastern Mediterranean meze, fresh natural salad leaves, beetroot salad, coleslaw, couscous salad, tomatoes, grilled aubergines, grilled marrows, marinated grilled vegetables, fish, and shellfish

A variety of Italian cold cuts, traditional Maltese appetizers, Maltese sausage, bigilla, Maltese bread with sweet tomato paste, olives, and capers

An exquisite range of homemade sushi and sashimi crafted by our sushi chef, accompanied by pickled ginger, soy sauce, and wasabi

Served with a selection of sauces and freshly baked breads

## SOUPS

Smoked potato soup with spicy pink pastry pillows

Tomato and blood orange soup with fresh tarragon

## PASTA LIVE COOKING STATION

Our chefs will prepare your favourite fresh, homemade pasta dish using ingredients from the list below: onions, garlic, bacon, mushrooms, prawns, mussels, asparagus, parmesan cheese, eggs, fresh cream, tomato sauce, extra-virgin olive oil, and white wine

Wild mushroom ravioli with truffle and porcini cream

## ORIENTAL STATION

Peking duck with steamed pancakes, hoisin sauce, spring onions, and cucumber

Crispy sweet and sour pork, with ginger and tamarind

Roasted baby chicken claypot with satay sauce, sweet basil, chilli, and spring onions

Pan-seared prawns and calamari with wasabi and kimchi stir-fry vegetables

Egg fried rice with sweetcorn, bok choy, and Thai basil

Singapore-style vermicelli noodles

## FROM THE CARVING TROLLEYS

Slow-roasted angus beef chuck roll with Yorkshire pudding, roasted carrots, and beef gravy

Local honey-glazed leg of gammon with pink grapefruit and cinnamon jus

## FROM THE CHAFING DISHES

Grilled swordfish with sundried tomatoes and rose water cream, prawn tempura.

Braised pork cheeks with Asian spices, root vegetables, and pomegranate

Veal parcels stuffed with mozzarella and sage pesto, wrapped in pancetta, pink peppercorn jus

Lilo, spinach, and ricotta pie

Balsamic-glazed grilled vegetables with local honey and basil

Garlic sautéed mushrooms

Maltese-style roast potatoes

Spicy homemade potato fries

## DESSERTS

A generous selection of desserts from our buffet table: flans, tarts, gateaux, pies, cakes and mousses, fruit compotes, sauces, coulis, crepes and ice creams, chocolates and more...



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For reservations, please call on +356 2370 0000 or email us at [fbbookings.stgeorges@corinthia.com](mailto:fbbookings.stgeorges@corinthia.com)

Full payment is to be affected within 48 hours of placing the reservation.

Prices quoted are inclusive of VAT.

If you have a food allergy or intolerance, please speak to our staff before selecting your food & drink.

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