

# TALK OF TOWN

## C A F E

### SPA BRUNCH MENU

served from 12.00 - 15.00

#### START

##### **Eggs Florentine (V)**

2 poached eggs, sautéed spinach, nutmeg, tomato, cheese sauce, on toasted Maltese sourdough

##### **Cured salmon in whisky and vanilla**

Cucumber sorbet and compressed cucumber

##### **Stracciatella (V)**

Tomato tartare and tomato gel

##### **Falafel (VG, GF)**

Chickpea fritters, tahini dip

#### FOLLOW

##### **Quinoa and kale salad (V)**

Wilted kale, mixed quinoa, black olives, feta and olive oil

##### **Sweet potato mille-feuille (VG)**

Mille-feuille of roast sweet potatoes in Moroccan spices, layered with beans and vegetable tagine, preserved lemon and mint labneh

##### **Baked salmon fillet**

Orange braised fennel, sundried tomatoes and rosemary beurre blanc

##### **Pan seared sous vide supreme of chicken**

Sweet corn purée, spring onions and bacon crumbs

#### FINISH

##### **Granola (V, GF)**

In-house granola mix with Greek yoghurt and seasonal fruits

##### **Pancakes**

Chocolate, orange and pistachio

##### **Fresh fruit platter**

#### UNLIMITED PROSECCO BORGIO SANLEO

#### COFFEE OR TEA