INTRODUCTION | COFFEE BREAKS | BUFFETS | 3 COURSE MENUS | GALA DINNER | PARANGA | RECEPTION | THEMED TABLES | BEVERAGES

MENUS

In terContinental Malta
St. George’s Bay | St. Julian’s STJ 3310 | Malta
Go to www.intercontinental.com/meetings or click here to contact us
INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY

- **Local Origins**
  Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

- **World Kitchen**
  Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.

- **Light**

- **Vegetarian**
WINTER

Regular and decaffeinated coffee
Classic range of teas from The London Tea Company®: English Breakfast, Early Grey, Green Tea, decaffeinated breakfast, vanilla chai
Hot chocolate
Chestnuts in orange chocolate sauce
Warm apple crumble

Mini Cornish pastries
Mineral water

€15.00 per person (incl. tax)
MINIMUM 10 PERSONS
SPRING

Regular and decaffeinated coffee
Classic range of teas from The London Tea Company®: English Breakfast, Early Grey, Green Tea, decaffeinated breakfast, vanilla chai

Freshly squeezed juice live station
Smoothie shots
Orange blossom ganache tart
Lime cheese tart
Mineral water

€15.00 per person (incl. tax)
MINIMUM 10 PERSONS
HEARTY

Regular and decaffeinated coffee
Classic range of teas from The London Tea Company®: English Breakfast, Early Grey, Green Tea, decaffeinated breakfast, vanilla chai
Mineral water and soft drinks
Selection of finger sandwiches

Savoury croissants with Parma ham / rucola or tomato / mozzarella

€12.00 per person (incl. tax)
MINIMUM 10 PERSONS
MENU 1

SELECTION OF ANTIPASTI
Octopus terrine with tomato and caper salsa
Nutty coated deep fried goat’s cheese with pickled carrots
Maltese deep fried stuffed olives with sweet chili jam
Layered cauliflower pannacotta with lemon and tomato jelly
Pistachio and melon shot served with Parma ham skewers
Vegetable cake with mushroom duxelle and bacon crumble
Beef club sandwich with foie gras, Portobello mushroom frittata and tomato fondue
Squid ink batter prawn with preserved lemon aïoli, warm spring truffle pesto pannacotta

HOT ITEMS
Fiocchetti pasta with gorgonzola and pears, sweet and spicy carrot purée, Port wine reduction
Lamb tagine with honey and apples, minted couscous
Smokey seabass, aubergine purée, sauce vierge
Peppered beef, crushed pea and potato
Maltese sausage, pickled cabbage, caramelised onion jus

DESSERTS
Baileys and salty peanut jars
Belgian chocolate pralines shot with exotic aromas
Fusion of herbal tea milk chocolate
Fruits in Chardonnay syrup
Soaked carrot cake with coconut mousse

€30.00 per person (incl. tax)
MINIMUM 80 PERSONS
MENU 2

SELECTION OF ANTIPASTI
A selection of mouth watering salads, composed of crisp starters, an assortment of marinated vegetables, homemade charcuterie delicacies, decorative platters both meat and seafood, prepared using the finest ingredients in a combination of local and international flavour. Served with a selection of in-house flavoured oils and dressing creations.

SOUP AND PASTA
Wild mushroom and chive soup finished with crème fraîche
Fusilli with chicken, oyster mushrooms, asparagus and Taleggio cream
Baked macaroni with spinach, goat cheese and nutmeg
MAIN COURSE
Pan fried salmon, leek and sweet potato salad, anisette beurre blanc
Steamed red snapper, garlic and marjoram risotto, capsicum coulis
Seared duck breast, on a spinach and orange salad, white chocolate jus
Grilled lamb cutlets, minted chickpeas salad, feta crumbs, pink pepper jus
Rosemary focaccia, buffalo mozzarella, roasted cherry tomatoes

ACCOMPANIMENTS
Vegetables ratatouille
Garlic fondant potatoes

DESSERTS
Pear and pecan pie
Chocolate and caramel mousse
Baked cheese cake
Peanut butter cookie mousse
Apple and rhubarb strudel
Strawberry crumble
Mascarpone tart
Raspberry curd
Orange meringue tart
Fresh fruit salad

€35.00 per person (incl. tax)
MINIMUM 50 PERSONS
MENU 3

SELECTION OF ANTIPASTI
A selection of mouth watering salads, composed of crisp starters, an assortment of marinated vegetables, homemade charcuterie delicacies, decorative platters both meat and seafood, prepared using the finest ingredients in a combination of local and international flavour. Served with a selection of in-house flavoured oils and dressing creations.

SOUP AND PASTA

Cauliflower and parmesan chilled soup
Chicken, bacon and mushrooms lasagna with a Parmesan and thyme cream
FROM THE CHARCOAL GRILL
BBQ flavoured beef medallions
Sweet and sour grilled pork kebabs
Chicken koftas with tomato and onion relish
Mini homemade hot dogs with tomato and mozzarella, basil aioli
Grilled pepper tuna steak with olive and caper salsa
Marinated Maltese sausages
Mushrooms stuffed with tofu

ACCOMPANIMENTS
Panaché of vegetables
Baked aubergine, tomato fondue with a pecorino velouté
Roasted skin-on potatoes with shallots and almond

DESSERTS
Star anise white chocolate mousse
Apple and rhubarb crumble
Banana and caramel pie
Carrot cake
Mandarin mousse
Pineapple and Kahlua bavaroise
Fresh fruit salad

€40.00 per person (incl. tax)
MINIMUM 50 PERSONS
MENU 1

STARTER
Prawn tortellini, mushroom fricassée, prawn velouté

MAIN COURSE
Slow cooked fillet of beef, rump sausage, turnip purée, asparagus and roasted cherry tomatoes, red wine jus

DESSERT
Passion fruit tart served with coconut cream and orange reduction

€40.00 per person (incl. tax)
MINIMUM 15 PERSONS
MENU 2

STARTER
Confit of duck and mushroom terrine, red wine essence, curried sabayon

MAIN COURSE
Pan-fried grouper, pea purée, hazelnut, seasonal vegetables, potato croquette, sauce vierge

DESSERT
Caramel and banana crumble served with green apple compote and cinnamon ice-cream

€35.00 per person (incl. tax)
MINIMUM 10 PERSONS
MENU 3

STARTER
Spaghetti with chorizo, calamari and cherry tomatoes

MAIN COURSE
Irish lamb chump with chickpeas purée, Tahini emulsion, wilted spinach, mint jus

served with
Homemade fries / new potatoes with chives / vegetables in season / mixed salad

DESSERT
Caramelised crème Catalan, Forest fruits compote

€40.00 per person (incl. tax)
MINIMUM 10 PERSONS
MENU 1

STARTER
Smoked duck breast and duck rillettes with pickled mushrooms and pear chutney

INTERMEDIATE
Beetroot carpaccio, orange and walnut salad, feta cheese snow

MAIN COURSE
Butter poached seabass, lemon thyme puffed quinoa, sweet potato purée, passion fruit velouté

DESSERT
Chocolate and praline pavé with olive oil cake, hazelnut and salt caramelised hazelnut crumble

PETITS FOURS

€50.00 per person (incl. tax)
MINIMUM 15 PERSONS
MENU 2

**STARTER**
Sweet potato, leek and garlic pesto tart, fondant and onion purée

**INTERMEDIATE**
Vanilla olive oil poached seabass, textures and temperature of tomatoes

**SORBET**
Yellow Champagne sorbet with gold flickers

**MAIN COURSE**
Lamb loin wrapped in a fine herb crust, white aubergine purée, pomme dauphine, variation of vegetables, thyme jus

**DESSERT**
Exotic curd with chocolate sablé, mango gel and hazelnut cake

**PETITS FOURS**

€65.00 per person (incl. tax)
MINIMUM 25 PERSONS
MENU 3

STARTER
Beef pastille, mushroom and pancetta fricassée, feta cheese snow

INTERMEDIATE
Pan seared salmon and boudin, red onion fondue, spinach risotto cake, preserved lemon and vanilla

SORBET
Mara des bois strawberry sorbet with lemon meringues

MAIN COURSE
Slow cooked veal, rösti potato, roasted vegetables, cooking gravy

DESSERT
Mascarpone and sandy almond base with pistachio and olive cake, Amarena gel and yoghurt quenelles

PETITS FOURS

€60.00 per person (incl. tax)
MINIMUM 25 PERSONS
MENU 1

HORS D’OEUVRES
Poached langoustine in a basil infused olive oil, served with a fresh tomato concassé, Kalamata olives and local capers

STARTER
Tagliatelle with seafood in a light prawn flavoured bisque

MAIN COURSE
Pan roasted red snapper fillets, broccoli sprout purée, garlic foam drizzled with black extra virgin olive oil

DESSERT
Bitter chocolate and crunch mousse, with a light ginger cream and coconut ice cream

€50.00 per person (incl. tax)
MINIMUM 10 PERSONS
MENU 2

STARTER
Fresh clams and mussels, cooked in a spicy delicate tomato sauce, served with thyme crostini

MAIN COURSE
Vanilla seared fresh local tuna belly, set on a panmolle salad, drizzled with Champagne vinegar and pommes Delmonico

DESSERT
Pistachio crème brûlée with pistachio brittle and fresh fruit

€50.00 per person (incl. tax)
MINIMUM 10 PERSONS
MENU 3

STARTER
Octopus carpaccio, tomato concassé, crunchy fennel, mint vinaigrette

MAIN COURSE
Duo of fresh fish fillets, poached in a light fish broth, with cherry tomatoes and a hint of basil, served with seasonal vegetables and new parsley potatoes

DESSERT
Fresh fruit salad, with a dash of Maraschino and fresh mint

€50.00 per person (incl. tax)
MINIMUM 10 PERSONS
A LA CARTE

3 pieces per person €6.00
5 pieces per person €9.00
8 pieces per person €12.00

Savoury or sweet, hot or cold, traditional or original... we suggest you make up your own menu to suit your own tastes.
COLD CANAPÉS

Smoked chicken tartlet with pineapple
Parma ham and ruocola on rosemary focaccia
Goats’ cheese, sweet onion and pesto tartlets
Hamhock terrine with mustard and sweet pickle on croûte
Dill scone with cured salmon and onion jam
WARM CANAPÉS

- Beef curry puffs
- Crab and salmon fishcakes, pineapple and ginger salsa
- Baby potatoes stuffed with Maltese sausage and mushrooms
- Lamb koftas, mint and yogurt tzatziki
- Prawn en croûte, wasabi mayonnaise
- Asian pork dim sum with mushrooms and chestnuts
- Pea, goats’ cheese and pancetta quiche
- Tomato and mozzarella arancini
- Yakitori chicken brochettes
DESSERTS

Chocolate and truffle tart
Strawberry meringue
Macaroon tart
Apple crumble
Lime cheese tart
Fresh fruit kebab in chocolate sauce
CHEESE TABLE

Parmigiano Reggiano
Stilton
Brie
Fresh Maltese ġbejna
Red Leicester
Provolone
Jamòn de Serrano
Calabrese
Parma ham
Selection of chutneys
Grissini and selection of water biscuits

All our cheese are served with a wide selection of chutneys, grissini and waterbiscuits.

€12.00 per person (incl. tax)
MINIMUM 50 PERSONS
ICE TROLLEY

Have your favourite ice-cream served on mini cornetto
Chocolate
Strawberry
Vanilla
Lemon sorbet
Hazelnut

Ice-cream garnished with a choice of:
Chocolate sauce
Crushed nuts
Chocolate chips
Strawberry coulis
Vermicelli

€6.00 per person (incl. tax)
MINIMUM 50 PERSONS
PANCAKES AND WAFFLES

Your pancakes and waffles can also be garnished with:

- Chocolate sauce
- Caramel sauce
- Whipped cream
- Jams
- Crushed nuts
- Flaked almonds
- Grated coconut
- Cocoa powder
- Sliced fresh fruit

€6.00 per person (incl. tax)
MINIMUM 50 PERSONS
<table>
<thead>
<tr>
<th>Beverage</th>
<th>Container</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea cup</td>
<td>cup</td>
<td>€2.50</td>
</tr>
<tr>
<td>Coffee cup</td>
<td>cup</td>
<td>€2.50</td>
</tr>
<tr>
<td>Soft drinks glass</td>
<td>glass</td>
<td>€2.20</td>
</tr>
<tr>
<td>Orange juice glass</td>
<td>glass</td>
<td>€2.20</td>
</tr>
<tr>
<td>Energy drink glass</td>
<td>glass</td>
<td>€4.85</td>
</tr>
<tr>
<td>Local still and sparkling water</td>
<td>bottle</td>
<td>€3.00</td>
</tr>
<tr>
<td>Imported still and sparkling</td>
<td>bottle</td>
<td>€4.20</td>
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### WELCOME DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Welcome Sangria glass</td>
<td>€3.50</td>
</tr>
<tr>
<td>Fruit punch glass</td>
<td>€5.00</td>
</tr>
<tr>
<td>Sparkling wine ‘Baron Brut’ glass</td>
<td>€6.00</td>
</tr>
<tr>
<td>Welcome drink of Prosecco glass</td>
<td>€6.50</td>
</tr>
<tr>
<td>Glass of Champagne Nicolas Feuillatte glass</td>
<td>€9.00</td>
</tr>
<tr>
<td>Kir glass</td>
<td>€4.50</td>
</tr>
<tr>
<td>Kir Royal (Champagne Nicolas Feuillatte)</td>
<td>€10.00</td>
</tr>
<tr>
<td>Champagne Moët &amp; Chandon glass</td>
<td>€15.00</td>
</tr>
</tbody>
</table>

### BEERS

- **Local beer** glass (1/2 pint) €2.50
- **Carlsberg** glass (1/2 pint) €2.00
- **Imported beer** glass (1/2 pint) €3.50
## SPIRITS
- Martini (bianco, rosso, dry) 2cl €3.00
- Campari, Aperol, Pernod 2cl €3.00
- Ballantine’s, Famous Grouse, J&B 2cl €3.50
- Canadian’s Club 2cl €3.50
- Jack Daniels 2cl €3.50
- Johnnie Walker Red 2cl €4.00
- Chivas (12 years-old) 2cl €6.00
- Beefeater 2cl €3.50
- Gordon’s 2cl €3.50
- Tequila Camino 2cl €3.50
- Bacardi 2cl €3.50
- Absolut Blue 2cl €3.50
- Smirnoff Red 2cl €3.50
- Vladivar 2cl €3.50

## LIQUEURS
- Hennessy VS 2cl €3.50
- Hennessy VSOP 2cl €4.50
- Remi Martin VS 2cl €3.50
- Remi Martin VSOP 2cl €4.50
- Courvoisier VS 2cl €3.50
- Amaretto 2cl €3.50
- Averna 2cl €4.50
- Baileys 2cl €3.50
- Grappa 2cl €4.50
- Jagermaister 2cl €3.50
- Limoncello 2cl €3.50
- Sambuca 2cl €3.50
- Grand Marnier 2cl €3.50
- Tia Maria 2cl €3.50
## CHAMPAGNE

<table>
<thead>
<tr>
<th>Moët &amp; Chandon, Brut Imperial N.V.</th>
<th>bottle</th>
<th>€69.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uva/Grapes: Chardonnay, Pinot Noir, Pinot Meunier</td>
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<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Veuve Clicquot, Ponsardin Brut N.V.</th>
<th>bottle</th>
<th>€69.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uva/Grapes: Pinot Noir, Pinot Meunier, Chardonnay</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Nicolas Feuillatte, Brut Réserve Particulière N.V.</th>
<th>bottle</th>
<th>€50.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uva/Grapes: Pinot Noir, Chardonnay, Pinot Meunier</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## SPARKLING WINES

<table>
<thead>
<tr>
<th>Veneto, Italy - Prosecco di Valdobbiadene</th>
<th>bottle</th>
<th>€30.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Santa Margherita – Uva/Grapes: Prosecco</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lombardia, Italy – Franciacorta Brut</th>
<th>bottle</th>
<th>€30.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ca’ del Bosco – Uva/Grapes: Pinot Noir, Chardonnay, Pinot Blanc</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Malta, Gellewza Frizzante Rosé</th>
<th>bottle</th>
<th>€30.00</th>
</tr>
</thead>
</table>
BEVERAGES PACKAGES

Classic Beverage Package 1  
½ bottle of Donato Chardonnay or Carissimi Cabernet Sauvignon  
½ bottle of local still or sparkling water  
per person  € 12.50

Classic Beverage Package 2  
½ bottle of Palatino Tempranillo or Sauvignon Blanc  
½ bottle of local still or sparkling water  
per person  € 15.50

Classic Beverage Package 3  
½ bottle of Medina San Giovese or Zibbibo Chardonnay  
½ bottle of local still or sparkling water  
per person  € 15.50

Classic Beverage Package 4  
½ bottle of Pianoforte Ebony Red or Ivory White  
½ bottle of local still or sparkling water  
per person  € 19.50

Superior Local Beverage Package  
½ bottle of Hauteville Cabernet Sauvignon  
or Oak Aged Chardonnay  
½ bottle of local still or sparkling water  
per person  € 15.50
### COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shirley Temple</td>
<td>€4.50</td>
<td>Ginger ale, grenadine</td>
</tr>
<tr>
<td>Kinnie Special</td>
<td>€4.50</td>
<td>Kinnie, orange juice, lime</td>
</tr>
<tr>
<td>Virgin Devil</td>
<td>€4.50</td>
<td>Strawberry purée, apple juice, Kinnie</td>
</tr>
<tr>
<td>Cinderella</td>
<td>€4.50</td>
<td>Citrus juice, sugar, soda</td>
</tr>
<tr>
<td>Bitter Experience</td>
<td>€4.50</td>
<td>Orange juice, lime juice, bitter lemon</td>
</tr>
<tr>
<td>Bora Bora</td>
<td>€4.50</td>
<td>Pineapple juice, ginger ale, grenadine, lime juice</td>
</tr>
<tr>
<td>Rossini</td>
<td>€6.00</td>
<td>Strawberries and sparkling wine</td>
</tr>
<tr>
<td>Bellini</td>
<td>€6.00</td>
<td>Peaches and sparkling wine</td>
</tr>
<tr>
<td>Prosecco Apple</td>
<td>€6.00</td>
<td>Apple juice and Prosecco served in a Champagne flute</td>
</tr>
<tr>
<td>Maltese Dream</td>
<td>€6.00</td>
<td>Bajtra, lime and orange juice</td>
</tr>
<tr>
<td>Bulldog Highball</td>
<td>€7.00</td>
<td>Gin, orange juice, top up with ginger ale</td>
</tr>
<tr>
<td>Tutti Frutti</td>
<td>€7.50</td>
<td>Passoa, midori, tequila, cranberry juice</td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td>€8.00</td>
<td>A classic Vodka and Cointreau shaken with lime, cranberry juice</td>
</tr>
<tr>
<td>Mojito</td>
<td>€13.50</td>
<td>A classic White Rum based drink, with fresh lime, mint, served over crushed ice</td>
</tr>
</tbody>
</table>
## RED WINES

<table>
<thead>
<tr>
<th>Date</th>
<th>Wine Name</th>
<th>Type</th>
<th>Price per Bottle</th>
<th>Price per Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>2011</td>
<td>Victoria Heights Merlot</td>
<td>bottle</td>
<td>€15.50</td>
<td></td>
</tr>
<tr>
<td>2011</td>
<td>Nexus’ Merlot Meridiana</td>
<td>bottle</td>
<td>€33.50</td>
<td></td>
</tr>
<tr>
<td>2011</td>
<td>Gran Cavalier Syrah</td>
<td>bottle</td>
<td>€39.00</td>
<td></td>
</tr>
<tr>
<td>2011</td>
<td>Piazza Regina Red</td>
<td>glass</td>
<td>€3.50</td>
<td>bottle €12.50</td>
</tr>
<tr>
<td>2011</td>
<td>Medina Cabernet Sauvignon</td>
<td>glass</td>
<td>€3.80</td>
<td>bottle €14.50</td>
</tr>
<tr>
<td>2011</td>
<td>Medina Merlot</td>
<td>glass</td>
<td>€3.80</td>
<td>bottle €14.50</td>
</tr>
<tr>
<td>2012</td>
<td>Gran Vin De Hauteville Cabernet Sauvignon</td>
<td>bottle</td>
<td>€21.00</td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>Gran Cavalier Merlot</td>
<td>bottle</td>
<td>€35.00</td>
<td></td>
</tr>
<tr>
<td>2013</td>
<td>Gran Vin De Hauteville Shiraz Cabernet</td>
<td>bottle</td>
<td>€21.00</td>
<td></td>
</tr>
<tr>
<td>2013</td>
<td>Marenzio Merlot</td>
<td>glass</td>
<td>€3.50</td>
<td>bottle €12.50</td>
</tr>
<tr>
<td>2014</td>
<td>Medina Syrah Garignan Grenache</td>
<td>glass</td>
<td>€3.80</td>
<td>bottle €14.50</td>
</tr>
<tr>
<td>2014</td>
<td>Medina Vermentino Zibbibo</td>
<td>glass</td>
<td>€3.80</td>
<td>bottle €14.50</td>
</tr>
</tbody>
</table>
WHITE WINES

- Landini Trebbiano Classico  
  - glass: €3.50  
  - bottle: €12.50
- Gellewza Frizzante  
  - glass: €3.80  
  - bottle: €13.50
- Girgentina Frizzante  
  - glass: €3.80  
  - bottle: €13.50
- Victoria Heights Chardonnay  
  - bottle: €15.50
- Gran Cavalier Sauvignon Blanc  
  - bottle: €35.00
- 2011 Gran Vin De Hauteville Chardonnay  
  - bottle: €21.00
- 2011 Pjazza Regina White  
  - glass: €3.50  
  - bottle: €12.50
- 2013 Carissimi Cabernet Sauvignon  
  - glass: €3.50  
  - bottle: €12.50
- 2013 Donato Chardonnay  
  - glass: €3.50  
  - bottle: €12.50
- 2013 Casella Moscato  
  - glass: €3.80  
  - bottle: €13.50
- 2013 Maltese Falcon  
  - glass: €3.80  
  - bottle: €13.50
- 2013 Medina Sangiovese  
  - glass: €3.80  
  - bottle: €14.50
- 2013 Isis Chardonnay  
  - bottle: €27.50
- 2013 Gran Cavalier Chardonnay  
  - bottle: €35.00
- 2014 Gabrieli Pinot Bianco  
  - glass: €3.50  
  - bottle: €12.50
- 2014 Medina Girgentina Chardonnay  
  - glass: €3.80  
  - bottle: €14.50

ROSE WINES

- Pjazza Regina Rose  
  - glass: €3.80  
  - bottle: €14.50
- Victoria Heights Rose Shiraz  
  - bottle: €15.50
- 2014 Medina Rose Grenache  
  - glass: €3.80  
  - bottle: €14.50