

Topdeck



M E N U

Breakfast

Served from 09:00hrs - 14:00hrs

Sausage & Egg Brioche

€ 8.50

Toasted brioche bun filled with a baked English sausage patty, soft fried egg and accompanied with bistro fries

Classic English Breakfast

€ 9.00

Bacon rashers, pork sausages, sautéed tomato, garlic mushrooms, potato croquettes, baked beans, fried eggs and white toasted bread with soft butter

Gluten Free bread is available at an extra cost of € 1.50

Vegan Breakfast Burrito



€ 10.00

Tortilla filled with roasted sweet potato, avocados, vegan cheese and a sour chive sauce

Salmon English Muffin

€ 10.50

Baked muffin topped with poached egg, avocado, in-house cured salmon and Hollandaise sauce

Sweet Morning Pastries

Served from 09:00hrs - 14:00hrs

Vanilla & Cinnamon Muffin

€ 3.00

Chocolate & Orange Muffin

€ 3.00

Plain Chocolate Croissant

€ 4.00

Double Chocolate Croissant

€ 4.50

Bakery Selection

Served from 09:00hrs - 14:00hrs

Served with petit salad and potato crisps

Maltese Traditional Ftira 🍴🍷 € 8.50

Tuna, onions, tomatoes, goat's cheese and tomato spread

Egg Plant & Hummus Ciabattina 🍷 🌱 🥛 100% LACTOSE FREE € 9.00

Eggplants, hummus, vegan cheese and garden leaves

Gorgonzola Sourdough Baguette 🌱 🍴🍷 € 9.00

Gorgonzola, cherry tomatoes, pine nut pesto spread and topped with honey and blueberries

Ciabattina Parma 🍴🍷 € 9.50

Aged Parma ham, mozzarella di bufala, rocket leaves, tomatoes and basil hearts

Chicken Ciabattina 🍴🍷 € 10.50

Lebanese spiced chicken, Harissa, yoghurt and Tabbouleh

Pork Belly Sourdough Bread € 10.50

Crispy pork belly, roasted onions and salted butter

Gluten Free Bread available at an extra cost of € 1.50

Nibbles

Served from 09:00hrs - 22:00hrs

Bistro Fries ✓ NGCI € 4.00
An all-time family favourite!

Spicy Tiger Prawn Tacos € 8.00
4 Tacos filled with tempura Tiger prawns,
sweet chili salsa and a red cabbage slaw

Deep Fried Calamari € 8.50
Handful of fried squid, served with a garlic mayo dip

Vegan Crispy Tofu Cheese Taco ✓ V € 8.50
4 Taco shells with sesame vegetables,
crispy Tofu cheese and a vegan mayo

Nachos ✓ € 8.50
Heated tortilla chips covered in melted cheese,
jalapeños and tomatoes

Pan-Fried Chicken Liver € 9.00
Topped with an orange chutney
and served with toasted sourdough crostini

Steamed Spicy Beef Gua Buns  € 9.00
Filled with beef brisket, peanuts, coriander and pickled vegetables

Crispy Octopus Fingers € 9.50
Tentacles crusted in smoked paprika
and served with a lime and cilantro dipping

Pistachio Injected Mozzarella di Bufala ✓ € 11.00
Fresh mozzarella di bufala with pistachio sauce

Freshly Made Soup

Served from 11:00hrs - 22:00hrs

Soup of the Day

€ 6.00

Please ask our server for the fresh soup of the day

Fish Soup

€ 7.95

Seasonal white fish and black shell mussel broth with a hint of ginger, lemon grass, tomatoes and light herbs

Salad Bowls

Served from 09:00hrs - 22:00hrs

Sweet Potato & Walnut Salad NGCI

€ 10.50

Roasted sweet potato, avocado, walnuts, Feta cheese, fancy leaves and Agave syrup

Thai Marinated Chicken

€ 11.50

Rice noodles marinated in Thai dressing, fresh vegetables, nuts and Teriyaki boneless chicken

Classic Chicken Caesar

€ 11.50

A green leaf base, tossed in bacon, croutons, Parmesan cheese, Caesar dressing and grilled chicken breast

Cured Beetroot Scottish

€ 12.50

Salmon Salad

Beetroot cured salmon, Granny Smith apples, mangoes, baby spinach leaves and brined pepper dressing

Pasta

Served from 11:00hrs - 22:00hrs

Chicken & Mushroom Mezze Penne € 11.00

Tender chicken guojons, light herbs, chestnut mushrooms & fresh cream

Classic Ricotta Ravioli € 11.50

With a classic tomato and garlic sauce

Paccheri Pasta € 12.00

Slightly spicy Sicilian sausage meat cooked in red wine for 180mins, bay leaves and finished in a tomato sauce

Spaghetti with Rabbit Ragù € 12.50

Fork-pulled rabbit, cooked in garlic, aromatic herbs, local red wine, tomato purée and black peppered goat's cheese

Spaghetti Carbonara € 13.50

Guanciale, Pecorino, eggs and black pepper

Spaghetti Frutti Di Mare € 14.50

Black shell mussels, clams, Tiger prawns, a rich lobster bisque

North Sea Prawn & Scallop Ravioli € 16.00

Filled with braised scallops, North Sea prawns and Mascarpone cheese, combined with fish broth and sea vegetables

Gluten Free pasta is available at a supplement of € 1.50 per portion.

Starter Portions available at a discount of € 2.50 per portion.

Burger Hub

Served from 11:00hrs - 22:00hrs

Served with fries & coleslaw

Southern Fried Style Chicken Burger

€ 11.00

Lightly spiced crusted chicken breast, served with sweet chili mayo, tomatoes and crispy Iceberg lettuce

Smoked Pulled Pork Bun

€ 12.00

Overnight cooked pulled pork collar marinated in smoked sauce, topped with cheese, and garnished with deep fried crispy onions

Plant Based Burger

€ 12.50

113g plant based Moving Mountains® Burger, home-made tomato and onion relish, layered with slices of vegan cheese

200g Scottona Beef Patty

€ 12.50

Beef patty, sunny side up fried egg and melted mozzarella di bufala

Fish Burger

€ 14.00

Deep fried Scottish cod tail fillet, topped with pickled cucumbers, mayo spread and crispy leaves

Jack Daniel's Beef Burger

€ 14.00

200g Scottona beef patty served with roasted onions and Jack Daniel's sauce

Upgrade your fries to sweet potato fries at a supplement of € 2.50
Gluten Free burger bun available at a supplement of € 1.75

Pizza

Served from 11:00hrs - 22:00hrs

Pizza Margherita   € 8.50

Tomato sauce, mozzarella and a sprinkle of oregano

Pizza Capricciosa  € 9.50

Tomato sauce, mozzarella, mushrooms, eggs, ham, artichokes and olives

Pizza Pepperoni  € 9.50

Tomato sauce, mozzarella, chorizo, pepperoni and oregano

Pizza 'Maltija'  € 10.50

Tomato sauce, mozzarella cheese, ricotta, Maltese sausage meat, fennel seeds, blanched potatoes and red onions

Gorgonzola e Ricotta   € 10.50

Tomato sauce, Gorgonzola cheese, local ricotta, sesame seeds, honey dressing and rucola leaves

BBQ Chicken Pizza  € 10.50

Tomato sauce, our very own BBQ sauce, mozzarella, strips of chicken breast, bell peppers and crispy bacon

Pizza Parma Rucola € 12.50

Tomato sauce, mozzarella, Parma ham, Parmigiano Reggiano and rucola leaves

Il Guanciale € 13.00

Mascarpone cheese, guanciale, red cherry tomatoes, basil leaves and crushed pistachios

Main Dishes

Served from 11:00hrs - 22:00hrs

Served with fries or jacket potato,
side salad or coleslaw

Deep Fried Fish

Served with mushy peas and tartar sauce

€ 18.50

Moroccan Chicken Thighs

Boneless chicken thighs marinated in Ras el Hanout,
set on a pomegranate couscous and garnished with light yoghurt

€ 18.50

Steamed Mussels & Clams

Large pot of steamed black shell mussels and clams,
infused in Sauvignon Blanc, lemon grass, ginger and light herbs

€ 20.00

Pork Spare Ribs

Slow-cooked pork belly ribs in sticky maple sauce
and served with a home-made BBQ Sauce

€ 21.00

300g Uruguay Beef Tagliata

Served with rocket leaves, Parmesan cheese,
baby tomatoes and salsa verde

€ 24.00

Platters

Served from 11:00hrs - 22:00hrs

Serves 2

Platter of Local Produce

€ 18.00

Bigilla, Maltese sausages, crusted cheeselets, pickled vegetables, selection of jams and Maltese bread, served with extra virgin olive oil

Asian Platter

€ 21.00

Steamed spicy beef gua bao buns, Asian chicken kebabs, vegetable spring rolls, crusted chicken wings and fried Tempura Tiger prawns, with accompanying Hoisin sauce

Fish Platter

€ 35.00

A Three Tier Platter consisting of cured beetroot salmon, poached black shell mussels, Piri Piri Tiger prawn skewers, octopus, deep fried calamari and complimented with a champagne mayonnaise

Recommended Wine Pairing: Ulysses Chardonnay, Chenin Blanc D.O.K. 75cl € 19.00

Produced entirely from hand-picked grapes harvested in family-owned vin-yards in Gozo, this medium bodied dry white wine has a pale lemon bright colour, aromas and flavours of a citrus and stone fruit character of lemons, limes and peaches. It has a refreshing acidity that is in balance with the fruit flavour.

Desserts

Served from 09:00hrs - 22:00hrs

Sicilian Ricotta Cannolo € 3.00

Verrine Double Belgian Chocolate Mousse & Pistachio Crème **NGCI** € 5.00

White chocolate mousse, dark chocolate mousse, pistachio crème

Chocolate Fudge  € 5.00
Classic light chocolate cake & hazelnut chocolate

Upside Down Vegan Cherry Cheesecake € 5.00
  **NGCI** 

Fried 'Imqaret' Fritters  € 5.00

Mocha & Caramel Mousse € 5.50
Coffee mousse, layers of vanilla sponge, insert of toffee

Warm Chocolate Brownie **NGCI**  € 5.50
Topped with salted caramel popcorn



Denotes items suitable for vegetarians



Denotes items free from any sort of animal products



Denotes nut free items

NGCI

Denotes dishes that do not contain ingredients with gluten



Denotes lactose free dishes



Denotes items allowed for full-board guests who are entitled for lunch

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our staff regarding potential severity of food allergies. Please feel free to seek advise from your server/s as regards to which food cannot be consumed, if you have any food allergies or intolerances.

All prices are inclusive of VAT. All items are subject to availability.

Minerals

Soft Drinks	25cl	€ 2.00	50cl	€ 3.10
Ice-Tea	25cl	€ 2.00	50cl	€ 3.10
Juices	25cl	€ 2.00		
Foreign Water	25cl	€ 2.65	75cl	€ 3.50
Fresh Orange Juice	25cl	€ 3.50		
Red Bull Energy Drink	25cl	€ 3.75		

Home-made Lemonades

Classic			50cl	€ 3.50
Lemon, brown sugar, mint, soda water				
Strawberry			50cl	€ 3.50
Lemon, brown sugar, finest call strawberry, soda water				
Blueberry			50cl	€ 3.50
Lemon, brown sugar, real cream of blueberries, soda water				

Beers & Ciders

Cisk Lager	25cl	€ 2.10	50cl	€ 4.00
Shandy	25cl	€ 2.10	50cl	€ 4.00
Hopleaf	25cl	€ 2.35		
Heineken	25cl	€ 2.60		
Blue Label	33cl	€ 2.75		
Cisk Excel	25cl	€ 2.85		
Corona	25cl	€ 3.00		
Guinness			50cl	€ 4.50
Erdinger Weissbier			50cl	€ 5.00
Strongbow	33cl	€ 3.75		
Woodpecker	33cl	€ 3.75		
Bulmers (Original)			56.8cl	€ 5.95

Spirits

Local Liqueurs	25ml	€ 2.50
Aperitives	25ml	€ 2.50
Whiskey	25ml	€ 2.50 - € 3.75
Brandy	25ml	€ 2.50 - € 3.75
Liqueurs & Digestives	25ml	€ 2.50 - € 2.75
Other Spirits	25ml	€ 2.50 - € 3.75
Premium Whiskey Wolfburn	25ml	€ 6.50 - € 7.10

Long Cocktails

Aperol Spritz € 6.00

Aperol, Prosecco, soda water

Tequila Sunrise € 6.00

Tequila, orange juice, grenadine syrup

Sex on the Beach € 6.50

Vodka, Peach Schnapps, orange juice, cranberry juice

Moscow Mule € 6.50

Vodka, lime, ginger ale, brown sugar

Tom Collins € 6.50

Gin, sweet & sour mix, soda water

Mojito € 7.00

White rum, mint, brown sugar, lime, soda water

Piña Colada € 7.00

Malibu, white rum, coconut syrup, cream, pineapple juice

Mai Tai € 7.00

White rum, dark rum, triple sec, pineapple juice, grenadine syrup, Angostura bitters

Maltese Mojito € 7.00

Bajtra liqueur, mint, brown sugar, Kinnie

Maltese Falcon € 7.00

Bajtra liqueur, vodka, orange juice, Kinnie

Long Island Ice Tea € 7.00

Vodka, gin, white rum, tequila, lime, Coca-Cola

Bloody Mary € 7.00

Vodka, tomato juice, lime, pepper, Tabasco

Short Cocktails

White Russian € 6.00

Vodka, Kahlúa, cream

Espresso Martini € 6.00

Vodka, Kahlúa, espresso

Gin Martini € 6.00

Gordon's Gin, Martini Dry, olives

Vodka Martini € 6.00

Vodka, Martini Dry, lemon

Cosmopolitan € 6.00

Vodka, Cointreau, cranberry juice, sweet & sour mix

Amaretto Sour € 6.00

Amaretto, sweet & sour mix, egg white, Angostura bitters

Whisky Old Fashioned € 6.00

Jim Beam Whiskey, Angostura bitters, soda water

Daiquiri (Lemon or Strawberry) € 6.00

White rum, Cointreau, sweet & sour mix or strawberry purée

Margarita € 6.00

Tequila, Cointreau, Finest Call Margarita Mix

Toblerone € 6.00

Baileys Irish Cream, cacao liquor, Frangelico, cream

Mocktails

Cinderella	€ 4.50
Orange juice, pineapple juice, sweet & sour mix, grenadine syrup	
Virgin Colada	€ 4.50
Pineapple juice, coconut syrup, cream	
Virgin Mojito	€ 4.50
Mint, lime, brown sugar, soda water	
Tornado Twist	€ 4.50
Cranberry juice, wild berry purée, lime, soda water	
Pink Panther	€ 4.50
Strawberry purée, wild berry purée, milk	

Hot Beverages

Espresso	€ 1.50
Espresso Macchiato	€ 1.75
Americano	€ 1.75
Pot of Tea - Black / Herbal (ask server for flavours)	€ 2.00
Cappuccino	€ 2.25
Café Latte	€ 2.50
Hot Chocolate	€ 3.25
Baileys Coffee	€ 4.50
Irish Coffee	€ 4.50

Local White Wines

Piazza Regina White, I.G.T. Maltese Islands

75cl € 13.00

This is an easy drinking, fruity white wine. This year's cuvée is a refreshing white blend, which is prettily scented of peaches and mimosa. It is a seductive white with chiffony layers and texture but a confident sunny core

The Falcon Chardonnay, I.G.T. Maltese Islands

18.75cl € 3.75 75cl € 15.00

Chardonnay is known the world over as the darling of white wines. This unoaked Chardonnay is soft, fruity and attractive. Enjoy this dry white wine's lovely floral, honeyed scents and its delightful, fresh flavours of lemon zest and green apple fruit.

Medina Sauvignon Blanc, D.O.K., Superior

75cl € 16.00

Made exclusively from the Sauvignon Blanc variety, this fresh dry white wine entices with grassy aromas and tangy fruity flavours of green apple, grapefruit and kiwi. It is a delicate, aromatic wine with an unmatched and pleasing local expression thanks to the skilful care for the vines judiciously planted in calcareous soils.

Medina Chardonnay Girgentina, D.O.K.

37.5cl € 10.00 75cl € 16.00

Sun-kissed Girgentina grapes from bush-trained, native old vines have been skilfully blended to noble Chardonnay bunches for fullness and fruitiness. This unoaked, light and crisp dry wine allures with subtle flowery scents and refreshing flavours of green apple, characteristic of Girgentina's delicateness and prized regional expression.

Ulysses Chardonnay - Chenin Blanc, D.O.K. Gozo

75cl € 20.00

Produced entirely from hand-picked grapes harvested in family-owned vineyards in Gozo, this medium bodied dry white wine has a pale lemon bright colour, aromas and flavours of a citrus and stone fruit character of lemons, limes and peaches. It has a refreshing acidity that is in balance with the fruit flavour.

Caravaggio Chardonnay, D.O.K.

37.5cl € 11.00 75cl € 21.00

This dry, medium to full-bodied white wine is refreshingly smooth on the palate with citrus flavours of ripe lemons and delicate fruity-floral aromas of apples and honeysuckle. Ideally served with pasta, fish, poultry, veal and pork.

Foreign White Wines

Leopard's Leap, Chenin Blanc, South Africa

75cl € 20.00

This Chenin Blanc shows earthiness and abundance of fruit supported by with layers of ripe tropical fruit and nutty undertones combined with a zesty freshness. Exceptionally versatile it compliments sous seafood, white meat and salads.

Hans Greyl, Sauvignon Blanc, Marlborough, New Zealand

75cl € 22.00

Pungently aromatic, vividly pure fruit, herbaceous and exotically tropical, plus mineral depths.

Leone d'Almerita Terre Siciliane, I.G.T. Sicily

75cl € 24.00

Bright lemon-green in colour, Leone offers aromas of pink grapefruit, orange blossom, white peach and pineapple. On the palate, it is fruit-forward and rich with good acidity and pleasant finish.

Maori Bay, Sauvignon Blanc, Marlborough, New Zealand

75cl € 24.00

This rich and crispy wine reflects the beauty of its Marlborough origin, with plethora of fresh tropical fruit and gooseberry aromas as well as nuances of elderflower, tomato leaf and nettle. It is well-balanced, elegant and has a long finish to savour.

Local Rosé Wines

Pjazza Regina Rosé, I.G.T. Maltese Islands

75cl € 13.00

This off-dry rosé offers refreshing acidity and ripe, red berry fruit flavours. This unique rosé is made from a blend of grape varieties and shows finesse and a subtle savoury quality on the palate with hints of sandalwood on the nose.

The Falcon Syrah Rosé, I.G.T.

18.75cl € 3.75 75cl € 15.00

The origin of the grape's names is unknown, but Syrah and Shiraz are one and the same. This rosé made from Syrah grapes is crisp, delicate and packed with juicy, red fruit flavours. The Falcon Syrah Rosé is a deep, dayglo pink. This fuller flavoured rosé is dry yet round with a fresh and bracing finish. It is a pleasure to sip on its own as well as with food and friends.

Medina Rosé Grenache, D.O.K.

37.5cl € 10.00 75cl € 16.00

This is a delightful, aromatic dry rosé made from hand-picked Malta-grown red Grenache grapes, renowned for producing top-quality pink wines. This delicious slightly spicy rosé has a precise nose and tastes of cotton candy, strawberries and fresh red summer fruits. It and shows real regional character.

Odyssey Shiraz Rosé, D.O.K. Gozo

75cl € 19.00

This fine and fruity rosé is made from a blend of Grenache and Shiraz grapes grown in Gozo. It has an intense aroma reminiscent of raspberries, strawberries and warm spice. On the palate it is off-dry, medium bodied and is best served lightly chilled accompanying fish, veal, pork and poultry dishes.

Foreign Rosé Wines

Rosé d' Anjou Les Gardelle, Loire Valley, France

75cl € 18.00

The palate is medium dry and supported with lively fruit character like strawberries and red cherries finishing a long cleansing finish.

Mirabeau en Provence, Classic Rosé, France

75cl € 22.00

With its delectable raspberry pink hues and intense aromas, expressive red berry fruit remains the essence of this rosé. Mirabeau Classic has a beautiful concentration, with strawberry and raspberry flavours taking centre stage, balanced by fresh acidity and leading to a sumptuous finish with notes of red currant.

Local Red Wines

Piazza Regina Red, I.G.T. Maltese Islands 75cl € 13.00

This is a soft, mellow red wine with a smooth finish. This year's cuvee is an easy drinking, medium bodied red blend. It is fresh around the edges, with luscious flavours of dark cherries and a tang of spice and new leather.

The Falcon Merlot, I.G.T. Maltese Islands 18.75cl € 3.75 75cl € 15.00

The name Merlot actually stands for blackbird, which refers to its deep colour. This unoaked, medium-bodied Merlot is smooth, fruity and rewarding. The Falcon Merlot is a firm wine and has soft, ripe plummy flavours. It entices with typical varietal aromas and a fruit-driven core of cassis and black cherries. The tannins are silky and smooth. This dry red wine teams up very well as an accompaniment for many hearty dishes.

Medina Syrah, D.O.K., Superior 37.5cl € 10.00 75cl € 16.00

The balminess and Maltese sunshine that bless Delicata's family-run vineyards shine through in the wine's intense plum and mulberry flavours. Made from hand-picked Syrah bunches, this unoaked and fruit-packed ruby-red dry wine is medium to full bodied. It has a smooth finish, and shows real regional character.

Ulysses Shiraz, Cabernet Sauvignon - Merlot, D.O.K. Gozo 75cl € 20.00

Produced entirely from handpicked grapes harvested in family owned vineyards in Gozo, this full bodied red wine has an intense black fruit aroma underlined by a distinctive mineral and vegetal character. On the palate it has ample tannins and flavours reminiscent of blackcurrants, blueberries and a hint of roast peppery spice. Ideal with game, roasts, rich pasta dishes, spicy food and cheese.

Caravaggio Merlot, D.O.K. 37.5cl € 11.00 75cl € 21.00

A concentrated fruity red wine of deep intensity with abundant aromas of mature dried fruit: figs, dried plums & ripe juicy forest berries combined with supple and rounded tannins. It is a complex fully-flavoured wine with a long lingering finish.

Foreign Red Wines

Umberto Fiore Barbera D'Asti, Piemonte, D.O.C.G. Italy 75cl € 16.50

Ripe plum and blackberry flavours give this wine a sweet impression, though it is dry on palate. The soft tannin makes it drinkable, bracing acidity gives it a lift in the finish and guarantees it will work well at the dinner table.

Gran Passione Rosso, Botter Wines, Veneto, I.G.T. Italy 75cl € 18.00

Gran Passione is a full-bodied, deep red wine with a fine balance between soft tannins, rich red and black fruits. The wine is produced through an ancient process of drying a portion of the grapes in the sun and fermenting the raisins to achieve this unique expression.

Sweet Wines

Grand Vin de Hauteville Moscato of Malta, Sweet Liqueur Wine D.O.K. Malta 50cl € 20.00

Grand Vin de Hauteville Moscato is Malta's very first 'home grown' D.O.K. Malta sweet liqueur wine (15 % Alc. Vol.). A deliciously golden sweet liqueur wine made from concentrated home-grown Moscato grapes. This rich, opulent wine has a lovely honeyed nose with a wonderful, marmalade flavour.

Ġuże Passito D.O.K., Malta 50cl € 35.00

Ġuże Passito is a naturally sweet, intense and complex red wine produced from partially raisined, locally grown Shiraz grapes. Ġuże is reminiscent of intense black fruit, chocolate aromas with sweet, spicy, jammy prune flavours. Delicious with cheese, game and chocolate-based dessert. Ġuże is dedicated to the former Chairman of Marsovin Joseph Cassar affectionately known as Sur Ġużi.

Sparkling Wines & Champagne

Girgentina Frizzante Brut, I.G.T. Maltese Islands 75cl € 14.00

Girgentina Frizzante is Malta's original 'Lifestyle' Blanc de Blancs made entirely from the unique indigenous white grape variety Girgentina. This crisp, refreshing, fruity dry semi sparkling wine is full flavoured with a creamy, rich mouthful of 'fizz and fruit'.

Ġellewża Frizzante Rosé Demi Sec, I.G.T. Maltese Islands 75cl € 14.00

Ġellewża Frizzante is Malta's original 'Lifestyle' Rosé wine made entirely from the unique indigenous red grape variety Ġellewża. This delicious semi-sparkling, medium dry wine is bursting with ripe fruity flavours. A delicate strawberry bouquet is followed by a steady stream of 'fizz and fruit'.

Cassar de Malte Brut, Private Estate Selection, D.O.K. 75cl € 35.00

Malta's only Brut created entirely using the 'Methode Traditionnelle.' It owes its character and finesse to the Chardonnay grapes harvested in the Wardija Valley Estate and to a minimum of 12 to 24 months maturing on the yeast lees in the bottle. Its bouquet is typically complex with lingering floral and fruity notes. It is invitingly rich, full in taste and complemented by its pleasant natural sparkle.

Moët et Chandon, Champagne, France 75cl € 75.00

The colour is an elegant golden straw yellow with amber highlights. Its aromas are radiant, revealing bright, yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts). The palate is seductive, richly flavourful and smooth combining generosity and subtlety, fullness and vigour, followed by a delicately fresh crispness (fruit with seeds), to reveal the magical balance of Champagne.

Topdeck

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