***ROTATION FOR SEMESTER 2 YEAR 2022/23***

***THE VOYAGE LUNCH MENUS***

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  **Week** | **Monday** | **Tuesday** |  **Wednesday** |  **Thursday** | **Friday** |
| **1** | Menu 1 | Menu 1 | Menu 1 |  Menu 1 | Menu 1 |
| 13 FEB | 14 FEB | 15 FEB | 16 FEB | 17 FEB |
| **2** | Menu 2 | Menu 2 | Menu 2 |  Menu 2 | Menu 2 |
| 20 FEB  | 21 FEB | 22 FEB | 23 FEB |  24 FEB |
| **3** | Menu 3 | Menu 3 | Menu 3 |  Menu 3 | Menu 3 |
| 27 FEB  | 28 FEb | 1 MAR | 2 MAR | 3 MAR |
| **4** | Menu 4 | Menu 4 | Menu 4 | Menu 4 | Menu 4 |
| 6 MAR  | 7 MAR | 8 MAR | 9 MAR | 10 MAR |
| **5** | Menu 5 | Menu 5 | Menu 5 | Menu 5 | Menu 5 |
| 13 MAR  | 14 MAR | 15 MAR | 16 MAR | 17 MAR |
| **6** | Menu 6 | Menu 6 | Menu 6 | Menu 6 | Menu 6 |
| 20 MAR | 21 MAR | 22 MAR | 23 MAR | 24 MAR |
| **7** | Menu 7 | Menu 7 | Menu 7 |  Menu 7 | Menu 7 |
| 27 MAR | 28 MAR | 29 MAR | 30 MAR | 31 MAR PH  |
| **8** | Menu 8 | Menu 8  |  Menu 8  |  Menu 8 | Menu 8 |
| 17 Apr  | 18 APR | 19 APR | 20 APR | 21 APR |
| **9** |  Menu 9 | Menu 9 | Menu 9  |  Menu 9 | Menu 9 |
|  24 APR |  25 APR | 26 APR | 27 APR | 28 APR |
| **10** | Menu 10 | Menu 10 | Menu 10 |  Menu10 | Menu 10 |
|  1 MAY PH  |  2 MAY | 3 MAY | 4 MAY | 5 MAY |
| **11** | Menu 11 | Menu 11 | Menu 11 | Menu 11 | Menu 11 |
| 8 MAY | 9 MAY | 10 MAY | 11 MAY | 12 MAY |
| **12** | Menu 12 | Menu 12 | Menu 12 | Menu 12 | Menu 12 |
| 15 MAY | 16 MAY | 17 MAY | 18 MAY | 19 MAY |
| **13** | Menu 13 | Menu 13 |  Menu 13 | Menu 13  |  Menu 13 |
| 22 MAY | 23 MAY | 24 MAY | 25 MAY | 26 MAY |
| **14** | Menu 14 | Menu 14 |  Menu 14 | Menu 14  |  Menu 14 |
| 29 MAY | 30 MAY | 31 MAY | 1 JUNE | 2 JUNE |

**VOYAGE RESTAURANT**

**LUNCH MENU 1**

 **Senate Bean Soup p. 346**

A puréed white bean soup made with root vegetables, scented with sweet spices and seasoned with chillies

*or*

 **Pork and Vegetable Empanada p. 984**

A freshly baked pasty with a filling of diced pork, onions, green pepper, thinly sliced Serrano ham and sweet paprika, garnished with salad leave

*or*

 **Spinach Soufflé p. 874**

A baked mixture of beaten eggs with béchamel sauce, parmesan cheese and spinach served in a ramekin.

*(Please allow 15 minutes waiting time for the preparation of this dish )*

**Sea Bass a` L’Anglaise with a Maître D’hotel Butter**

 **p. 461**

Broiled sea bass(spnotta) coated with a lemon crust and finished with melted parsley butter.

*Or*

 **Crispy Tangerine-Flavoured Chicken p. 524**

Deep-fried marinated chicken coated in a tangerine batter and tossed in a sweet garlic sauce

*Or*

 **Rib-Eye Provençale p. 500**

Shallow-fried beef rib eye accompanied with a red wine jus garnished with kalamata olives, anchovies and tomato concassé

**Mashed potatoes**

**Baked potatoes with deep-fried onions**

**Fresh Vegetables in season**

**\*\*\*\*\*\*\*\***

**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

√Vegetable Empanada

**VOYAGE RESTAURANT**

**LUNCH MENU 2**

**Greek Salad p. 910**

A refreshing salad of mixed salad leaves, feta cheese, olives, marinated vine leaves stuffed with rice and drizzled with a lemon parsley vinaigrette dressing

*or*

**Vegetable Soup Emilia Romagna p. 357**

A regional Italian broth composed of a selection of different vegetables

*or*

**Mini Spanish Tortilla p. 979**

An omelette cooked with a mixture of finely-sliced onion sofrito and potatoes, finished off with chopped parsley

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**Mixed Fish Platter p. 972**

A trio of white- bait, calamari rings and goujons of sea bream fillets deep-fried and served with a ramekin of scented red pepper with a spicy tomato sauce

*or*

**Pork Goulash p. 599**

A slow-cooked stew of pork seasoned with Hungarian paprika with a sweetly spicy combination of lemon zest, caraway seeds, marjoram and thyme finished off with sour cream

*or*

**Lamb Kebabs**

Grilled cubes of lamb leg marinated in lemon juice and garlic served on a skewer and accompanied by a pimento butter knob

**Fresh Vegetables in season**

**Pilau rice**

**Roast new potatoes**

**\*\*\*\*\*\*\*\***

**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

√ Mini Spanish Tortilla

**VOYAGE RESTAURANT**

**LUNCH MENU 3**

**Prawn Salad p. 925**

A salad of fresh local blanched prawns nappéed with a citrus vinaigrette and set on a bed of crispy greens

*or*

**Canja p. 336**

A spicy chicken, sweet corn and rice broth of Mexican origin

*Or*

**Ravioli Bercy p. 830**

 Stuffed pasta parcels with ricotta and fines herbes accompanied by a forest mushroom sauce.

**\*\*\*\*\*\*\*\***

**Red Snapper Meunière with Citrus Salsa p. 509**

Shallow-fried fillet of red snapper served with chilli- and coriander-flavoured citrus segments.

Or

**French Trimmed Pork Chops with pan juices**

 **p. 508**

Grilled pork chops served with a gravy reduction.

*Or*

**Veal Blanquette En Vol Au Vent p. 597**

A delicate white veal stew served in a puff pastry case

**Fresh Vegetables in season**

**Roasted potatoes**

Roasted, sage-scented crisp potatoes

**Parsley Boiled Potatoes**

**\*\*\*\*\*\*\*\***

**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

 √ Mushroom and Shallots Vol Au Vent

**VOYAGE RESTAURANT**

**LUNCH MENU 4**

**Platt bil-prodott lokali li fih zalzett , fazola bajda bit- tewm u tursin u tadam imqadded**

**Servut bil-galleti u hobż mixwi**

Platter of local produce including Maltese sausage, butter beans with garlic and parsley and sun-dried tomatoes, served with water biscuits and toasted bread

Jew

**Soppa ta` l-armla**

The so-called «widow’s broth» - a rustic dish made of leafy green vegetables, including spinach and endive, finished with poached egg, ricotta and goa’ts cheese

Jew

**Ross Il-Forn**

Traditional baked rice dish enriched with a meat sauce, peas and a touch of curry.

**\*\*\*\*\*\*\*\***

**Lampuki Moqli biz-zalza tal-kappar**

Fried dolphin fish or mahi-mahi served with a tomato-based caper sauce

Jew

**Fenek bit-Tewm u l-Inbid**

Marinated and braised rabbit in garlic and white wine

Jew

**Falda mimlija**

Boiled and stuffed thick flank of beef with minced pork and hard-boiled eggs

**Patata l-Forn**

Baked Potatoes

**Patata mgħollija**

Boiled potatoes

**Haxix frisk u lokali**

Fresh local vegetables

**\*\*\*\*\*\*\*\***

**Helu Tipiku Malti**

A selection of traditional Maltese sweets

**\*\*\*\*\*\*\*\***

**Kafé**

Coffee and Petits Fours

**VOYAGE RESTAURANT**

**LUNCH MENU 5**

**Chicken Galantine p. 1000**

A cold presentation of chicken, pork and ham wrapped in a chicken roulade

set on a bed of crispy greens served with sauce vinaigrette

*or*

**Consommé Royale p. 333**

A strongly-flavoured clear beef soup garnished with a a savoury egg custard

*Or*

**Orecchiette with Maltese sausage p. 821**

Ear-shaped pasta tossed in a tomato sauce enriched with Maltese sausage, garnished with broccoli sprouts and parmesan shavings

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or

**Sea Bass En Papillote p. 538**

Whole Sea bass cooked and served in a paper bag flavoured with an

olive and tomato tapenade

*or*

**Wiener Schnitzel p. 518**

An Austrian interpretation of shallow-fried veal escalope coated in fresh bread crumbs, shallow-fried in butter and served with lemon segments and parsley.

or

**Braised Lamb Shanks with Couscous p. 604**

Lamb shanks marinated and braised in a red wine infusion and set

on a bed of Moroccan couscous

**Fresh Vegetables in season**

**Duchess potatoes**

**Garlic flavoured new potatoes**

**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

√ Orecchiette tossed in a tomato sauce garnished with broccoli sprouts and parmesan shavings

**VOYAGE RESTAURANT**

**LUNCH MENU 6**

**Vitello Tonnato p. 983**

Cold roast veal salad nappéed with a tuna sauce drizzled with olive oil and enhanced with an egg yolk and caper gremolata

*or*

**Seafood Chowder p. 342**

A mild, thick, curry-scented seafood broth with shrimps and chunks of local

fresh white fish, garnished with basil

*or*

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**Fettuccine alla Siciliana**

Fettuccine tossed in a tomato sauce with aubergines and pecorino cheese

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**Fresh Herb crusted Supreme of Salmon p. 511**

Baked salmon supreme spiced with a blend of Mexican peppers served with a

capsicum sauce

or

**Pan-fried Stuffed Pork Chops p. 465**

Pan- fried local pork loin chops stuffed with a garlic, lemon zest and fresh sage

served with a pan Jus

or

**Entrecote Steak with Mushroom Sauce p. 440**

Grilled sirloin steak accompanied with oyster mushrooms and shallot Jus

**Fresh Vegetables in season**

**Lyonnaise potatoes**

Sliced shallow-fried potatoes with onions

**Boiled Potatoes**

**\*\*\*\*\*\*\*\***

**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

√Fettuccine alla Siciliana

**VOYAGE RESTAURANT**

**LUNCH MENU 7**

**Smoked Fish Salad p. 983**

Smoked Tuna, Salmon and Swordfish served with mangos and avocados finished with a drizzle of orange oil

or

**Tuscan white bean broth p. 355**

A thick regional Italian soup of white beans, pancetta and escarole leaves, finished with

small pasta tubes.

or

**Tagliatelle Verdi con Sugo di Braciole di Maiale**

**p. 590**

 Green pasta ribbons tossed in braised pork liquor served with

Provolone cheese roulade

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 **Sea Bass Meunière with Bacon p. 522**

Shallow-fried sea bass with crispy bacon accompanied by a nut brown butter

or

**Grilled Veal Rib-eye with Maitre d’hôtel p. 440**

Grilled veal rib-eye served with parsley and lemon butter.

or

**Lamb Korma p. 607**

Spicy lamb stew of Indian origin flavoured with cumin, cardamom and cashew nuts, set on a bed of basmati rice flavoured with fresh Cilantro

**Fresh Vegetables in season**

**Garlic flavoured baked new potatoes**

**Delmonico potatoes**

Scooped rounds of potatoes tossed in clarified butter

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**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

**VOYAGE RESTAURANT**

**LUNCH MENU 8**

**Smoked Tofu Cakes with Button Mushrooms and Mango Relish** **p. 971**

A smoked soya bean curd, vegetable and nut cake fried with button mushrooms and accompanied with a sweet tomato and mango thick sauce

or

**Shrimp Gumbo** .**p. 348**

A lightly-thickened broth served with chunks of chicken, vegetables and fresh local shrimps

 or

**Gnocchi Piedmontese p. 832**

Boiled potato dumplings served in a thyme and pancetta flavoured jus

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**Fillet of Halibut A L’Orly p. 522**

Deep-fried batter-coated fillet of halibut served with a delicate tomato fondue

 or

**Supreme Of Chicken with Fennel p. 455**

Grilled breast of chicken marinated in a fennel and pepper infusion set

on a bed of stewed Pastis-scented fennel bulb

 or

**Traditional Roast Wing Of Beef served with Yorkshire Pudding, Roast Gravy and Horseradish Cream p. 464**

**Fresh Vegetables in season**

**Fondant potatoes**

Braised potatoes in a beef-flavoured stock

**Boiled potatoes**

**\*\*\*\*\*\*\*\***

**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

√ Smoked Tofu Cakes with Button Mushrooms and Mango Relish

**VOYAGE RESTAURANT**

**LUNCH MENU 9**

 **Roasted Capsicum and Tomato Puree prac pg 80**

A tangy tomato soup scented with sweet roasted red bell peppers

*or*

 **Raised Pork Pie prac pg 130 and 99**

A cold presentation of pork shoulder farce encased in a hot water paste served with a pickled beetroot relish

*or*

 **Spaghetti Carbonara prac 163**

Spaghetti served with bacon and cream

**\*\*\*\*\*\***

**Délice of Sea Bass Dugléré prac 202**

Steamed and folded fillet of Sea Bass (Spnotta) served with white wine sauce and tomatoes

*Or*

**Braised Chicken Leg with Wild Mushrooms prac 338**

Slow cooked leg of chicken in a red wine and mushroom sauce

*Or*

 **Grilled Lamb Cutlets prac 254**

Grilled lamb cutlets accompanied with parsley butter , game chips and cress

**Rösti potatoes**

Crisp potato cakes

**Boiled parsley potatoes**

**Fresh Vegetables in season**

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**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

√Spaghetti with vegetables and cream sauce

**VOYAGE RESTAURANT**

**Lunch Menu 10**

Starters

Caramelised Onion Quiche- PFC 876

Baked egg custard tartlet with caramelized onions accompanied with a petit mixed salad.

Or

Soppa ta L-Armla–

A traditional local soup with mixed vegetables, goat’s cheese and poached eggs.

Or

Parmesan Gnocchi – PC155

Potato and cheese dumplings tossed in tomato sauce , parmesan shavings drizzled with truffle oil.

Main Course

Pescado Frito – PFC 972

Fresh Calamari, Baby white bait, Bay Prawns, and fresh seabass – deep fried and served with remoulade sauce.

Or

Chicken Black Bean –PFC458

Grilled chicken breast served with crushed pepper corns and jalapeno spicy black bean sauce

Or

 Beef Tournade – PC315

Beef fillet set on a bread croute garnished with chicken liver paste and crispy parma ham served with pickled vegetables and port wine jus

Mashed Potatoes

Lyonnaise Potatoes

Fresh Vegetables in Season

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Sweet Trolley

A selection of sweets of the day

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Coffee and Petits Fours

**VOYAGE RESTAURANT**

**LUNCH MENU 11**

**Mushroom, Beets, Baby Greens and Soft Cheese Salad with Caramelised Walnuts-PFC 917-900**

A salad consisting of mushrooms, beetroot, rocket lettuce, soft cheese, toasted bread drizzled with truffle and herb vinaigrette

 Or

**Corn Chowder- PFC 341**

A thick creamy corn-based soup, served with herb crostini

Or

**Savory Cheese Soufflé –PFC 874**

Baked egg-based dish with béchamel sauce, parmesan and gruyere cheese

Main Course

**Red Snapper with Grapefruit Salsa - PFC 509**

Shallow-fried fillet of red snapper served with a coriander-infused citrus segments

Or

**Pork Medallions with Warm Cabbage Salad - PFC 506**

Thin slices of pork tenderloin, complimented with sherry vinegar sauce

Or

**Beef Wellington -PFC 463**

Fillet steak coated with pâté and mushroom duxelle, wrapped in puff pastry and baked

**Château Potatoes**

**Parsley Boiled Potatoes**

**Fresh Vegetables in season**

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Sweet Trolley

A selection of sweets of the day

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**Coffee and Petits Fours**

**VOYAGE RESTAURANT**

**LUNCH MENU 12**

**Ceviche Estilo p. 963**

A Mexican cocktail of cured, marinated and diced sea bream in lime juice mixed with tomatoes and avocado with crispy corn tortillas.

or

**Cheddar Cheese and Beer Veloute p. 340**

A smooth thick chicken soup finished with beer and cheddar accompanied by rye croutons

or

**Chinese Fried Rice with spicy pork and beef sausage p. 787**

An infusion of fried long-grain rice tossed with spring vegetables

 and diced sausage

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**Maltese-Style Octopus Stew p. 78**

Local octopus stewed in a rich tomato sauce with black olives and potatoes, drizzled with olive oil

or

**Chicken Supreme In Tarragon Sauce p. 563**

Poached breast of chicken served with a creamy tarragon-scented velvet sauce.

or

**Veal Piccata with Milanaise Sauce p. 598**

Egg-fried loin of veal served with a red wine jus garnished with ham, ox tongue and mushrooms

**Fresh Vegetables in season**

**Berny potatoes**

**Boiled Parsley potatoes**

**\*\*\*\*\*\*\*\***

**Sweet trolley**

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**

√ Chinese Fried Ricewith stir-fried vegetables

**VOYAGE RESTAURANT**

**MALTESE LUNCH MENU 13**

**Platt Malti bil-bigilla, galletti, ftira biż-żejt u makku moqqli** Platter of local specialties including broad bean pâté and water biscuits, Maltese bread with tomatoes, garlic and olive oil and deep-fried whitebait

Jew

**Aljotta**

Traditional fish broth enriched with marjoram, mint, garlic and chunks of fresh fish scented with local aniseed

Jew

**Torta Tal-Qargħa Ħamra p. 99**

Baked pumpkin, pork and rice pie encased in puff pastry

**\*\*\*\*\*\*\*\***

**Sfineġ tal-Bakkaljaw p. 79**

Deep-fried goujons of salt cod in a thick crispy batter served with a petit salad and a lemon wedge

Jew

**Fenek Moqli p. 94**

Pan fried rabbit accompaniedwith a white wine and garlic reduction,

Jew

**Braġjoli tal-Vitella mimli bil-Qaqoċċ.**

 Braised veal olives stuffed with crushed artichokes and a hint of local goat’s cheese enhanced with a veal jus

**Haxix frisk lokali**

Fresh local vegetables in season

**Patata fgata**

Smothered potatoes with a hint of garlic.

**Patata moqlija**

Fried potato sticks

**\*\*\*\*\*\*\*\***

**Ħelu tipikament Malti**

A selection of sweets

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**Coffee and Petits Fours**

√ Bżar mimli bil-ġbejniet u qaqoċċ

**VOYAGE RESTAURANT**

**LUNCH MENU 14**

**Caeser’s Salad – PC118**

A Classical salad consisting of lettuce, hard boiled eggs , anchovies , grated cheese , potato crisps and garlic flavoured croutons.

Or

**Chinese Hot and Sour Soup – PFC 350**

Ground pork and tofu spicy soup with sesame oil, soy sauce, rice vinegar, julienne of vegetables finished with beaten eggs

Or

**Fettucini alla Siciliana–**

Noodles tossed in garlic and olive oïl, tomatoes with diced aubergines and grated pecorino cheese

**Main Course**

**Salmon Horseradish Crust - PFC486-298**

Supreme of salmon covered with a crust consisting of fresh breadcrumbs, minced smoked salmon and horseradish accompanied wiith beurre blanc sauce

Or

**Chicken Palak –PC315**

Pan seared supreme of chicken with finely diced onions, ginger, chilli, cumin, coriander , tomato concasse glazed with a reduction of chicken stock and a dash of fresh cream

Or

**Braised Veal Breast – PFC598**

Braised boneless breast of veal served with rosemary red wine jus

**Pommes Byron**

**Parsley Boiled Potatoes**

**Fresh Vegetables in Season**

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Sweet Trolley

A selection of sweets of the day

**\*\*\*\*\*\*\*\***

**Coffee and Petits Fours**