

THE




Family Affair

SUNDAY LUNCH

€55 per person


STARTERS


To share

Chophouse Merguez Sausage   
Red Pepper Hummus & Harissa,
Fermented Radishes, Coriander

Beef & Pork Skewers   
Black Garlic, Apple &
Miso Ketchup




Grilled Asparagus & Crispy Kale  
Ajo Bianco, Toasted Almonds




Whipped Lardo, Lemon Zest & Fresh Herbs 
House-Made Cast-Iron Brioche Buns

Maltese Bread & Focaccia Made In-House 

PASTA & RISOTTO

To choose one per person

100-Layer Lasagna   
Beef Ragù, Béchamel,
Red Wine Reduction



Broccoli Risotto   
Broccoli, Capers, Anchovy, Fermented
Chilli, Pecorino Romano, Bottarga



MAINS

To choose one per person

Grilled Beef Tri-Tip   
Béarnaise Sauce

Porchetta  
Salsa Verde

Pressed Grilled Chicken  
Herb & Citrus Salad,
Chicken Fat Emulsion

Tuna Steak  
Nori, Charred Spring Onions,
Coriander, Lime, Anchovies




Sides to share


Bone Marrow Mash  | Duck Fat Potatoes | Crispy Brussels Sprouts   | Smashed Cucumber  

DESSERT

To choose one per person

Passion Fruit Crème Brûlée  
Salted Caramel
Popcorn

Baked Dark Chocolate Tart   
Vanilla Ice Cream,
Orange Curd

Marinated Strawberries 
Mascarpone,
Lemon Cream

BEVERAGES

Optional

Free-flowing wines, Prosecco, mineral water and coffee

Wines:

Merlot and Pinot Grigio – Riondo, Veneto
Prosecco – Ilcolle, Treviso

€20 per person

Kids’ options are available from our Kids’ Menu or the Kids’ Family Affair Menu at €25

ALLERGY NOTE

 GLUTEN

 EGGS

 FISH

 CRUSTACEANS

 NUTS

 SOYA

 CELERY

 MOLLUSCS

 MILK

 MUSTARD

 SESAME

 VEGETARIAN

 VEGAN

Should you have any allergies, kindly notify a member of staff to guide you with the food order.