

ROOFTOP
eleven eleven
BEACH CLUB | LOUNGE | RESTAURANT

New Year's Eve
— M E N U —



BOOKINGS
reservations@grands.com.mt

NEW YEAR'S EVE 2026

SPECIAL 4 COURSE MENU

Eleven Eleven Rooftop Restaurant
From 20:00 – 22:30

Price €90 per person

ARRIVAL WELCOME DRINK

A sparkling welcome to begin the New Year's Eve celebration

AMUSE BOUCHE – "CHEF'S WELCOME"

Puff Pastry Bites

An assortment of delicate puff pastry bites filled with pulled chicken and mushroom cream, finished with grated Grana; gorgonzola and walnut cream with glazed pear; guanciale and pecorino cream topped with a carbonara sauce and crushed pepper; and Parma ham with ricotta cream finished with crushed pistachio.

FIRST COURSE – "THE OPENING COURSE"

Duck Ragu Pappardelle

Slow-braised duck leg ragu with a red wine and thyme base, finished with orange zest and cranberry dust.

OR

Cream of Chestnut Soup

Topped with pan-fried wild mushroom, sour cream, herbed crostini & grilled asparagus tip.

OR

Prawn & Lobster Garlicky Fritters

Served with a smooth avocado dipping sauce, crisp leek and red pepper strands, finished with lemon zest and crushed peppercorns.

SECOND COURSE – "THE MAIN EVENT"

Braised Beef Cheeks

Cooked until meltingly tender, served with silky cheesy parsnip purée, crisp onions, vibrant chimichurri and a glossy red wine jus.

OR

Grilled Irish Ribeye Steak

Grilled to your liking, accompanied with fried kale & wild mushroom jus.

OR

Pan-Seared Seabass

Perfectly seared seabass served with silky leek fondue, champagne beurre blanc, delicate cauliflower purée drops, fresh lemon zest and caviar.

OR

Garlic & Lemon Poussin

A 300g whole poussin marinated in garlic and lemon, chargrilled for a tender, flavourful finish.

ALL ABOVE ARE SERVED WITH

Crispy New Potatoes with Paprika Dust & Seasonal Roasted Vegetables

DESSERT – "A SWEET ENDING"

White Chocolate & Champagne Bavaois

Winter berries, pistachio crumble & raspberry coulis.

COFFEE & MINCE PIES