



Orange Grove



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BREAKFAST

Served Daily from 07.30 – 12.00

Chef's Mini Croissants, Danish Pastries & Muffins	€6.00
Porridge made with a choice of Water or a range of Milks served with Fruit compote & Toasted Seeds	€6.00
Two Boiled Eggs & Soldiers	€4.00
Scottish Smoked Salmon with Scrambled Eggs	€10.00
Toasted Bacon Sandwich	€6.00

STARTERS

Scottish Smoked Salmon with Chive Sour Cream, Capers & Lemon	€12.00
Orange Grove Charcuterie Board served with Piccalilli, Pickled Onions, Cornichons & Toasted Maltese Bread	€14.00
Slow Roasted Tomato & Aubergine with Burrata & Balsamic Caviar, Extra Virgin Olive Oil	€12.00
Smoked Duck with Beetroot Relish, Cauliflower & Plum	€10.00
Steak Tartar with Quail Eggs, Apple Mostarda, Sour Dough Croutes	€12.00



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SALADS

Classic Caesar Salad	€12.00
Classic Caesar Salad with Herb Crusted Chicken	€14.00
Classic Caesar Salad with Spice Crusted Salmon	€15.00
Tuna, Avocado Salad with Roasted Peppers & Toasted Almonds	€16.00

SOUPS

Prawn Bisque with Rouille	€8.00
Roast Tomato & Basil Soup (V) with Goat's Cheese & Pistachio	€7.00

SANDWICHES

Corinthia Beef Burger – Char Grilled served with Thick Cut Chips, Rainbow Slaw & Pickles	€16.00
Minute Steak Baguette with Mustard Mayo, Red Onion Marmalade, Fries	€15.00
Toasted Bagel with Ham, Poached Egg & Hollandaise	€12.00
Ciabatta with Aubergine, Tomato & Mozzarella, Herb Mayonnaise, Fries	€15.00



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MAIN PLATES

FROM THE GRILL

Striploin – 300gr €29.00

Rib Eye - 300gr €26.00

Fillet – 250gr €29.00

served with Mushrooms, Tomatoes & Red Wine Jus

Atlantic Salmon €18.00

with Herb Butter & Asparagus

Thyme Marinated Breast of Chicken €18.00

with Roasted Peppers

All of the above served with Thin Cut Chips

SIDES

Steamed Asparagus €4.00

with Lemon Extra Virgin Olive Oil

Grilled Mediterranean Vegetables €4.00

Vegetable Tempura €4.00

Creamed Spinach €4.00



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Buffet Lunch (available Mondays to Saturday) €22.50
Make your own salad
Enjoy a bowl of soup and our delicious hot dishes
including dessert

Sunday Buffet Lunch €24.00

*Food items being served may contain traces of cereal including gluten,
lupin, milk including lactose, eggs, fish, crustaceans, molluscs,
mustard, celery, sesame seeds, peanuts, nuts, soybeans,
sulphite and sulphur dioxide*

*For special dietary requirements,
please consult the Restaurant Manager on duty.*



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Hot Beverages

Espresso	€2.50
Espresso Macchiato	€2.50
Espresso Lungo	€2.50
Espresso Corretto	€4.00
Espresso Doppio	€3.00
Cappuccino	€3.00
Muccino	€3.50
Americano	€3.00
Hot Chocolate	€3.00
Thick Hot Chocolate	€4.00
Caffe Latte	€3.00
Cappuccino Vienesse	€3.50
Cappuccino topped up with Panna	
Marocchino	€3.50
Espresso, Hot Chocolate, Frothed Milk	
Winter Warmer	€3.50
Espresso, Honey, Cinnamon, Frothed Milk	

Selection of Gourmet Teas

Dilmah Tea Bags	€3.50
Dilmah Loose Leaf Tea	€4.50
Creano Blooming Tea	€9.00

Minerals

	25cl	75cl
Celtic Sparkling	€4.00	€5.00
Celtic Still	€4.00	€5.00
Soft Drinks	€3.00	
Juice	€3.00	
Freshly Squeezed Orange Juice	€5.00	




Bottled Beer

	25cl	50cl
Cisk Lager	€4.00	€6.00
Hopleaf Pale Ale	€4.00	€6.00
Blue Label Ale	€4.00	€6.00
Shandy	€4.00	€6.00
Heineken (Netherlands)	€5.00	
Budweiser (USA)	€5.00	
Guinness (Ireland)		44cl €9.00
Becks Non-Alcoholic (Germany)		33cl €5.00
Strongbow Cider (Dry)		27.5cl €7.00
Woodpecker Cider (Sweet)		27.5cl €7.00



WINES SELECTION




White Wines

La Torre Chardonnay Girgentina	+ 		€18.00
Isis Chardonnay	+ 	<i>Full</i>	€30.00
		<i>Half</i>	€20.00
Caravaggio Chenin Blanc	+ 		€20.00
Soave Bolla			€25.00
Gavi di Gavi			€26.00
Hugel Gewurztraminer			€35.00
Sauvignon Blanc Santa Rita			€25.00
Chenin Blanc Kliene Zalze			€26.00

Rosé Wines

Blush Rosé	+ 	<i>Full</i>	€20.00
Rosé d' Anjou Langloise Chateaux			€28.00

Red Wines

La Torre Shiraz	+ 		€18.00
Palatino Cabernet Sauvignon	+ 	<i>Full</i>	€20.00
		<i>Half</i>	€14.00
Bel Syrah	+ 		€42.00
Chianti Ruffino			€29.00
Cotes du Rhône			€25.00
Beaujolais Villages		<i>Full</i>	€25.00
		<i>Half</i>	€15.00
Merlot Santa Rita			€25.00
Woodbridge Zinfandel Mondavi			€30.00



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Dessert Wines

Dolce Vita Late Harvest +  €22.00

Sparkling Wines & Champagnes

Prosecco de Veneto Filippetti €25.00

Moscato Bianco Filippetti €25.00

Taittinger Brut Reserve *Full* €85.00

Half €45.00

Wines by the Glass


18cl

White Wines

La Torre Chardonnay Girgentina +  €5.00

Soave Bolla €6.00

Rosé Wines

Blush Rosé +  €5.00

Red Wines

La Torre Shiraz +  €5.00

Chianti Ruffino €6.00

Sparkling Wines

Prosecco Filippetti €7.00

Champagnes

Taittinger Brut Réserve €16.00