



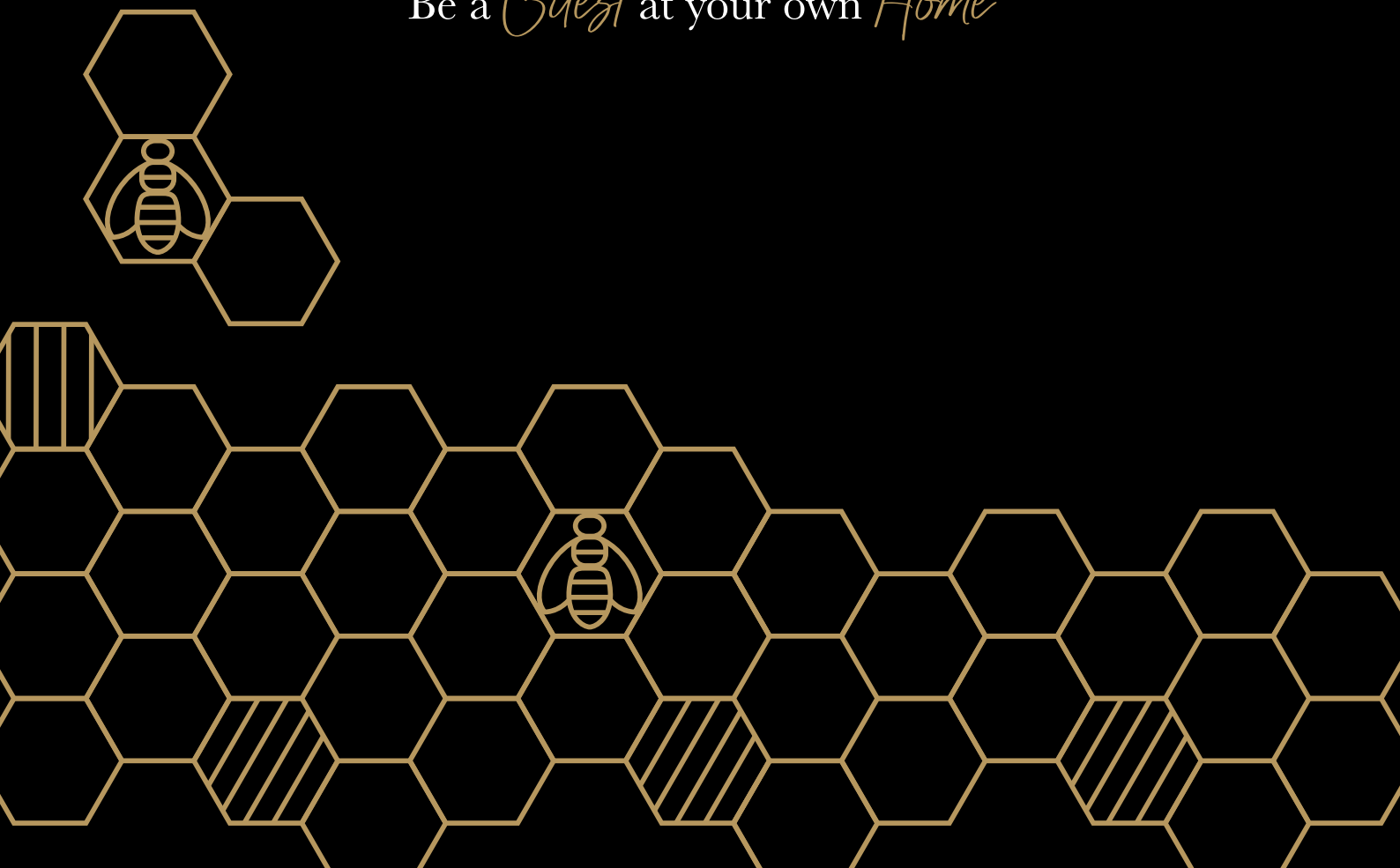
Busy Bee

EST 1933

VIP HOME DINNER

Your Personal Chef Experience

Be a *Guest* at your own *Home*



VIP HOME DINNER

Your Personal Chef Experience

SET MENU 1

Epicurean Opulence

“Indulge in the Finest Creations of Culinary Artistry”

Canape

Assortment of 3 Cold Canapes

Amuse-bouche

Cream of Cauliflower Soup, Smoked Cheese, Caramelized Onions

Starter

Pumpkin Risotto, Smoked Butter, Pecorino Shavings & Pumpkin Seeds

Main

Argentinian Beef Rib-eye Medallions

Dessert

Lemon Curd with Coconut & Lemongrass Cream,
Balsamic Reduction, Strawberry Compote



€95 per person - Minimum 8 people

*Including Chef, Waiter & Service Charge
Supplementary charge applies for under 8 people*



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SET MENU 2

Whispers of Flavour

“An Intimate Culinary Affair”

Canape

Assortment of 3 Cold Canapes

Amuse-bouche

Beetroot Cured Salmon, Citrus salad, Lime Dressing, Crispy Pancetta

Starter

Carnaroli Risotto, Local Red Prawns, Courgettes, Asparagus Tips

Main

Poached Sea Bass, Creamed leeks & Pak choi, Crushed New Potatoes, Herb oil

Dessert

Champagne & Peach Mousse with Almond Crumble,
Dried Meringues, Whipped Chocolate Ganache Dusted with Rose Powder



€105 per person - Minimum 8 people

*Including Chef, Waiter & Service Charge
Supplementary charge applies for under 8 people*



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SET MENU 3

Culinary Constellations

“Celestial Creations for Gastronomic Exploration”

Canape

Assortment of 3 Cold Canapes

Amuse-bouche

Buffalo Mozzarella, Basil dressing, Cherry Tomato Confit, Tomato Gel

Starter

Ravioli Fungi Porcini, Pulled Pork, Truffle Cream Sauce

Main

Classic Beef Wellington, Fondant Potatoes, Spinach puree, Rosemary Jus

Dessert

Baked White Chocolate Cheese Tart,
Raspberry Coulis, Grated White Chocolate



€120 per person - Minimum 8 people

*Including Chef, Waiter & Service Charge
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Wine List

Red Wine

Primitivo Salento Orus IGT 75cl Vinosia €32

Chianti Colli Senesi Cantina Gattavecchi 75cl DOCG €28

Neropasso Originale Veneto 75cl €31

Merlot Terre Magre Piera 1899 DOC €29

La Scala Merlot 75cl €18

Amaranta Tenuta Ulisse Magnum €100

Rose Wine

Rosapasso Originale Veneto 75cl €32

White Wine

Gavi Di Gavi Terre Da Vino DOCG €29

Falanghina Vinosia 75cl IGT €31

La Scala Pinot Grigio 75cl €18

Sauvignon DOC Terre Magre by Piera 1899 €32

Oropasso Originale Veneto 75cl €29

Sauvignon Terre Magre 1899 DOC €29

Champagne & Prosecco

Moet & Chandon Brut Imperial €85

Piera 1899 Millesimato 75cl DOC €28

IGT Veneto Ibis 75cl €25



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Starters

Sesame Tuna Tataki, Wakame, Broccoli Tempura, Caviar Dressing

Ravioli Fungi Porcini, Pulled Pork, Truffle Cream Sauce

Pumpkin Risotto, Smoked Butter, Pecorino Shavings & Pumpkin Seeds

Potato & Artichoke Soup, Potato Crisps, Crispy onions

Pork Terrine, Apple Cream Millefoglie, Spicy Apple Chutney, Fig Salad

Parma Ham & Minted Melon, Petit Salad, Nordic Bread, Fig Jam

Pan Seared Scallops, Fresh Apple Salad, Scallop Broth

Pan Fried Quail Breast, Pea Pannacotta, Mushy Peas, Tangy Fruit Compote

Local Breaded Goat Cheese, Spicy Tomato Chutney, Crushed Minted Peas, Petit Grape Salad

Fresh Garganelli, Pulled Beef, Oyster Mushrooms, Beef Jus

Fresh Calamarata Pasta, Spring Onions, Cherry Tomatoes, Black Mussels, Prawn Bisque

Cream of Cauliflower Soup, Smoked Cheese, Caramelized Onions

Chicken Gelatine, Liver & Asparagus, Toasted Brioche, Apricot Jam, Crispy Pancetta, Micro Herbs

Carnaroli Risotto, Local Red Prawns, Courgettes, Asparagus Tips

Butter Nut Squash Soup, Toasted Pistachios

Buffalo Mozzarella, Basil dressing, Cherry Tomato Confit, Tomato Gel

Broccoli & Cheddar Beignets, Roasted Courgette and Aubergines, Mixed Leaves, Honey, Soy Dressing

Beetroot Cured Salmon, Citrus salad, Lime Dressing, Crispy Pancetta



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Mains

Assortment Beef Chuck, Chicken Tighs, Grilled Swordfish, Vegetables & Potatoes

Battered Cod, Mushy Peas, Parmentier Potatoes, Tartar Dressing

Beef Tenderloin Medallions, Garlic Mash, Parsnip Puree, Grilled Baby Vegetables, Thyme Jus

Braised Beef Cheeks, Potato Mash, Thyme Jus & Panache of Vegetables

Braised Beef Cheeks, Sweet Potato Mash, Baby Vegetables, Jus

Chicken Breast Sous Vide, Sweet Potato Mash, Wilted Greens, Red Wine Jus

Classic Beef Wellington, Fondant Potatoes, Spinach puree, Rosemary Jus

Grilled Chicken Thigh, Crispy Parma, Fresh Mozzarella, Herb Tomato Fondue

Grilled Fillet of Pork, Pork & Chorizo Croquette, Garlic Mash,
Root Vegetables, Honey & Mustard Jus

Herb Crusted Salmon, Dill Mash, Carrot & Ginger puree, Edamame Beans, Saffron Cream

Lamb Chump, Stewed Chickpeas, Olive Tapenade, Cauliflower puree, Roasted Garlic Jus

Marinated Chicken Tighs

Pan Seared Grey Meagre, Dill Mash, Ratatouille, Confit Tomato Salsa

Poached Sea Bass, Creamed leeks & Pak choi, Crushed New Potatoes, Herb oil

Pumpkin Risotto, Smoked Butter, Pecorino Shavings & Pumpkin Seeds

Rolled Chicken, Mushroom & Pecorino Farce, Garlic Mash, Root Vegetables, Thyme Jus

Slow Roasted Pork Belly, Cheek & Chorizo Croquette, Celeriac Puree, Spicy Apple Jus

Vegan Wellington, Herb Polenta, Root Vegetables, Tomato Fondue

Vegeterian Vegetable Stir-Fry & Tofu, Jasmine Rice & Sesame Seed, Green Onion Garnish

Argentinian Beef Rib-eye Medallions



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Dessert

Baked White Chocolate Cheese Tart, Raspberry Coulis, Grated White Chocolate

Champagne & Peach Mousse with Almond Crumble, Dried Meringues,
Whipped Chocolate Ganache Dusted with Rose Powder

Chocolate & Caramel Bar with Coffee Whipped Ganache, Rum Cake & Chocolate Sauce

Hazelnut Tart with Apple and Mascarpone Bavaois, Spicy Crumble and Apple Cinnamon Sauce

Lemon Curd with Coconut & Lemongrass Cream, Balsamic Reduction, Strawberry Compote

Mandarin Baked Crème with Black Sesame Financier, Yuzu Gel,
Coconut Ganache & Tahini White Chocolate Powder

Orange & Almond Tart, White Chocolate Powder, Honey Anglaise & Vanilla Bean Mousse

Large Kannoli



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Make a Reservation

sales@busybee.com.mt

+356 2334 4000



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