



FLO
SKYPOOL

EVENTS PLANNER 2026

Food Packages

Finger Food

Earth Canapés

Truffle Arancini

Aged pecorino

Vegetable Spring Roll

Miso sweet chilli

Cauliflower Wings

Lemongrass sweet chilli

Halloumi Fries

Truffle honey

Vegetable Gyoza

Curry mayonnaise

Tomato and Feta Pita

Basil oil



Finger Food

Sea Canapés

Salmon Roulade (House Gravdlax)

Citrus & herb cream cheese

Tempura Cod Bites

Herb tartare sauce

Thai Fish Cake

Citrus curry mayonnaise

Takoyaki

Japanese mayonnaise & bonito flakes

Mussels Gratin

Citrus & herb crust

Prawn Toast Roll

Sesame roll & prawn tartare

Prawn Hargau

Chilli crisp

Garlic and Chilli Prawn Bites



Finger Food

Land Canapés

Karage Chicken

Lemon sweet and sour

Beef Kofta

Minted yoghurt

Chicken Skewer

Satay sauce

Duck Spring Roll

Hoisin mayonnaise

Pork Bao Bun

Pickles & hoisin glaze

Mini Burger

House sauce & American cheese

Mini Chicken Burger

Jalapeno cheese sauce

Birria Beef Taco

Slow cooked beef in a crispy corn torilla

Chicken Gyoza

Curry dressing

Duck Gyoza

Chilli crisp



Finger Food

Traditional Canapés

Arancini Ragù

Aged parmesan

Mozzarella Sticks

Marie rose sauce

Panzerotti

Basil cream

Sausage Rolls

Spicy ketchup

Mini Tuna Panini

Traditional mix

Angels On Horseback

Maple glaze



Sushi

Nigiri

Salmon

Tuna

Seabass

Seabream

Prawn

Hosomaki

Tuna Maki

Salmon Maki

Cucumber Maki

Avocado Maki



Uramaki

Rainbow Roll

Creamy crab, cucumber, avocado, mango, salmon, seabass, japanese mayonnaise & tobiko

Spicy Tuna Roll

Marinated tuna with Korean spicy mayonnaise, cucumber & spring onion

Baked Salmon Roll

Oven baked salmon, avocado, spring onion, crispy potatoes, den miso sauce

Mango Roll

Tempura prawn, sliced mango, crispy rice & mango dressing

Spicy Salmon Roll

House marinated salmon with avocado, Japanese mayonnaise, chives, sesame seeds & ikura

Royal Volcano Roll

Prawn, avocado, sesame seed, spring onion, tenkasu, tobiko & volcano sauce

Golden Duck Roll

Carrot, asparagus, duck, hoisin, crispy sweet potato

Green Dragon Roll

Crispy prawn, avocado, spicy mayo, teriyaki sauce

Yaki Niku Roll

Asparagus, carrot, beef, spring onion, yaki niku sauce, fresh truffle



Sweets

Mini Cannoli

Mini Fruit Tarts

Mini Rum Baba

Mini Eclairs

Mini Brownie

Option A

Any 8 savoury items + 2 sushi + 2 sweet

€28.00 per person

Option B

Any 12 savoury items + 2 sushi + 2 sweet

€34.00 per person

Option C

Any 15 savoury items + 3 sushi + 2 sweet

€42.00 per person





Set Menus

Set Menu A

Starters to share

Grilled Halloumi

Poached pears & saffron honey

Pot of Mussels

Garlic, white wine & herb butter

Chicken Kofta

Garlic & jalapeño yoghurt

Choice of main course

Pork Cutlet

Panko-crusted pork, cowboy butter sauce

OR

Seabream

'Nduja broccolini

OR

Parmigiana (V)

*Crispy aubergine layered with tomato fondue,
parmesan & fior di latte*

Selection of desserts

€37.50 per person



Set Menu B

Starters to share

Burrata

*Creamy burrata, charred sourdough,
basil oil, cherry tomatoes*

Calamari Fritti

Crispy battered calamari, tartare sauce

Smoked Maltese Sausage

Lemon & garlic yoghurt

Choice of main course

Seabass

*Grilled seabass, chimichurri dressing,
bok choy*

OR

Flank Steak

King oyster mushrooms, port wine jus

OR

Mushroom & Truffle Risotto

Arborio rice, wild mushrooms, parmesan

Selection of desserts

€42.00 per person



Set Menu C

Starters to share

Beef Carpaccio

*Marinated beef, citrus vinaigrette,
pecorino cream, parmesan crisp*

Panelle

*Crispy chickpea fritters,
garlic aioli, lemon*

Smoked Salmon Rillettes

Dill crème fraîche, rye toasts

Intermediary

Basil & juniper sorbet

Choice of main course

Sirloin

Garlic spinach & cowboy butter

OR

Herb-Crusted Lamb Rump

Ratatouille & rosemary jus

OR

Grey Meagre

Salsa roja & samphire

Selection of desserts

€57.00 per person



Set Menu D

Starters to share

Tuna Tartare

Avocado salsa & vinaigrette

Prawn Ceviche

Sesame dressing & pickles

Jamón Ibérico

Grilled focaccia

Smoked Cauliflower

Hummus & pomegranate

Mushroom Fagottini

Basil & pecorino

Choice of main course

Dry-Aged Ribeye

Bone marrow butter, potato terrine

OR

Pan-Roasted Turbot

Shellfish bisque, samphire

OR

Lobster Tagliatelle

Lobster bisque & dill

Selection of desserts

€72.00 per person



Vegan Items

TO BE USED IN ANY ABOVE SET MENU

Starters to share

Grilled Aubergine Steaks

*Chermoula marinade, pomegranate
& toasted almonds*

Roasted Cauliflower

Tahini, lemon, chilli oil & fresh herbs

Spicy Tofu Salad

*Crispy tofu, cherry tomatoes, cucumber,
spring onion, chilli & soy-lime dressing*

Choice of main course

Harissa-Glazed Portobello

*Creamy white bean purée,
charred broccolini*

OR

Crispy Polenta Stack

*Tomato fondue, grilled courgette,
basil & olive oil*

OR

Chickpea & Herb Salad

*Roasted chickpeas, cucumber,
tomato, fresh herbs,
lemon & tahini dressing*

€72.00 per person



BBQ Menu

Grazing Table

Hummus
Muhammara
Tomato, Feta & Za'atar
Marinated Olives
Marinated Aubergines
Courgette Carpaccio
Marinated Anchovies
Marinated Peppers

From the BBQ

Sirloin Tagliata
Jamaican Jerk Chicken
Maltese Sausage
Pepperoncino Sausage
Swordfish Steaks
Portobello Tataki

Bread Selection

Focaccia Slices
Maltese Ftira
Grissini

Sides

Barley Tabouleh
Tahini Cauliflower
Beetroot & Feta
Potato Salad – Dill Yoghurt
Orecchiette – Broccoli & 'Nduja

Selection of desserts

€45.00 per person



Paella Station

Grazing Bites

Watermelon, Feta & Mint

Gazpacho Shots

Charred Padrón Peppers & Sea Salt

Spanish Tortilla Cubes with Aioli

Boquerones on Tomato Toast

Grilled Pineapple with Chilli & Lime

Paellas

Meat Paella

*Chicken, chorizo, pork belly, sofrito,
portobello mushroom*

Fish Paella

*Prawns, calamari, mussels, tomato
sofrito, saffron & lemon*

Vegetarian Paella

*Roasted peppers, spinach, mushroom,
green beans, smoked paprika*

Mixed Paella

*Chicken, prawns, calamari, chorizo,
saffron, tomato sofrito*

Price on request



Hog Roast Menu

Starters to Share

Aubergine & Labneh Roulade

Halloumi Fries

Parmigiana Croquettes

Hummus

Aioli

Marinated Olives

Marinated Anchovies

Tomato & Olive Salad

Main

Whole Hog Roast

*Carved pork loin, pulled leg meat
& crispy crackling*

Sides

Roast Potatoes

Tomato, onion & fennel

Coleslaw

Remoulade dressing

Barley Salad

Harissa yoghurt

Beetroot & Feta

Price on request



Sushi

LIVE SUSHI DISPLAY & REPLENISHED SERVICE

Nigiri

Seabass Nigiri

Prawn Nigiri

Seabass Nigiri

Prawn Nigiri

Signature Rolls

Dragon Roll

Eel, cucumber, avocado, teriyaki

Rainbow Roll

Crabstick, avocado, assorted fish

Crispy Chicken Roll

Panko chicken, lettuce, sweet chilli

Maki & Uramaki Rolls

California Roll

Crabstick, avocado, cucumber

Spicy Tuna Roll

Tuna, spicy mayo, cucumber

Salmon Avocado Roll

Salmon, avocado

Tempura Prawn Roll

Tempura prawn, avocado, teriyaki

Vegetable Roll (V)

Avocado, cucumber, pickled radish

Condiments & Garnish

Soy Sauce

Wasabi

Pickled Ginger

Spicy Mayo

Teriyaki Sauce

Chilli Oil

Sesame Seeds

Lime Wedges

Sashimi Platter

Salmon Sashimi

Tuna Sashimi

Seabass Sashimi

Price on request





Pasta Station

LIVE COOKING & MADE-TO-ORDER SERVICE

Antipasto Selection

Marinated Olives Marinated

Marinated Artichokes

Sun-Dried Tomatoes

Grilled Aubergine

Zucchini Fritti

Caponata

Whipped Ricotta, Lemon & Honey

Jamón Ibérico

Grissini

Pasta - choose 3

Spaghetti

Linguine

Tagliatelle

Pappardelle

Strozzapreti

Orecchiette

Paccheri

Sauces (choose 3 - 1 per pasta type)

Tartufo

*Mixed mushrooms, pecorino
cream & summer truffle*

Prawn & Feta

Shrimps in a feta & dill cream sauce

Pesce & Limone

*White fish in a saffron
& lemon butter sauce*

Octopus

*Octopus, tomatoes, capers,
olives & basil oil*

Norma

*Fried aubergines, tomato fondue,
basil & ricotta salata*

Amatriciana

*Guanciale, tomato fondue
& pecorino romano*

Carbonara

*Guanciale, pecorino, cracked
pepper & egg yolk*

Ragù

*Sausage & beef stewed in
red wine & tomato fondue*

Price on request



Tapas Station

Fritto

Calamari

Tempura Prawn

Arancini Ragu

Pork Croquettes

Panelle

Dips

Hummus

Tsatziki

Caponata

Babaganoush

Crostini

Tomato & Feta

Smoked chicken & Avocado

Salmon Rilletes (house smoked)

Bouqerones & Salsa Roja

Preserves

Tahini Cauliflower

Marinated Olives

Price on request



Crudo Station

Crudo Selection

Oysters

Market selection

Salmon Tiradito

Mango dressing

Scallops

Torched scallops, kimchi butter

Seabass – New Style Sashimi

Soy, citrus & sesame

Seabass Carpaccio

Truffle ponzu

Swordfish Carpaccio

Wafu dressing

Tuna Tataki

Pineapple salsa

Prawn Crudo

Yuzu ponzu

Langoustines

Chardonnay vinaigrette

Caviar Selection

(OPTIONAL PREMIUM UPGRADE)

Siberian Caviar

Oscietra Caviar

Beluga Caviar

All items are subject to market availability. More traditional crudo setups are available on request. Individual items can be added to the Sushi Table on request

Price on request



Aperitivo Menu

For the Table

Marinated Olives

Hummus

Caponata

Bread Selection

Maltese Bread

Focaccia

Bites & Small Plates

Jamón Ibérico

Toasted focaccia

Tortilla Española

Herb salad

Arancini al Tartufo

Crema di pecorino

Parmigiana Bites

Basil & parmigiano crumble

Hot-Smoked Salmon

Celeriac remoulade

Brisket Bites

Brioche & pickles

Dessert Bites

Cannoli

Ricotta di pecora

Lemon Tart

Fresh blueberries

€25.00 per person

