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MOTHER'S DAY LUNCH MENU 2026

at **€55** pp | kids 6-11 dine
half price

MOTHER'S DAY LUNCH MENU


A celebration of love, family, and exceptional food—honouring all mothers with a truly special culinary experience.

ANTIPASTI & STARTERS

A refined selection of Mediterranean and international starters, featuring, fresh fish & shellfish platters, delicately smoked fish, authentic sushi variations, artisanal Italian cured meats and crisp seasonal salads.


Finished with our signature infused oils, dressings and chutneys.

SOUPS

Velvety broccoli soup, toasted hazelnuts, Stilton croûtes 

Red prawn bisque, coconut cream, chilli oil

PASTA

Ricotta ravioli al olio, cherry tomatoes, kalamata olives, toasted almonds 

Fusilli pasta, seared chicken, pecorino velouté, charred bell peppers, garden peas

Traditional Beef Lasagna, with layers of slow cooked beef ragu, pasta sheets and creamy bechamel, oven baked & finished with Parmesan

Linguini pasta, local calamari & tomato stew, zesty mint gremolata

MOTHER'S DAY LUNCH MENU (CONT)

CARVERY

Slow-roasted prime rib of beef, Yorkshire puddings,
traditional roast gravy

Honey and fennel-infused pork belly, tangy apple
chutney, red onion jus

HOT BUFFET COUNTER

Supreme of salmon, buttered asparagus, citrus
& dill velouté

Seared red mullet, chorizo and clam ragout

Parma ham-wrapped chicken, Provolone cheese
stuffing, Madeira jus

Panko-coated veal escalopes, lemon
& caper butter sauce

Kashmiri-style lamb curry, coriander chutney,
crispy poppadums

VEGGIE CORNER

Feta, broccoletti & cherry tomato quiche 

Mediterranean vegetable and lentil stew,
balsamic-glazed tofu 

Golden vegetable samosas, sweet chilli sauce 

Fruity Moroccan style couscous 

Spring vegetables, rosemary infused butter 

Boulangère Potatoes 

Crispy potato croquettes 

MOTHER'S DAY LUNCH MENU (CONT)

A TASTE OF TURKEY


Chicken Döner – Mild spiced chicken, warm pita and classic accompaniments

Lamb Kofta – Juicy grilled lamb skewers, cucumber and yoghurt dressing

Hamsi Tava – Crisp pan-fried anchovies, light dusted and golden-fried, served with lemon and hint of fresh herbs

Spiced Beef Meatballs – Rich tomato and cumin sauce, poached eggs, fresh herbs

Nohut Köftesi – Crispy chickpea fritters, sweet roasted capsicum salsa

Cheese Pide – Freshly baked Turkish flatbread, melted cheese, sesame seeds, touch of thyme honey 

Spinach & Cheese Börek – Flaky pastry filled with spinach and cheese  

DESSERT

Treat yourself to an irresistible array of homemade desserts and pastries, lovingly created by our pastry chefs.

Complement your experience with fresh seasonal fruits and a selection of ice creams.

Enjoy the fun of our chocolate fountain and freshly made waffles.

Finish with a selection of local and international cheeses, served with crackers and accompaniments.