


Monday Buffet Dinner Week 1


TO START WITH...

A selection of mouth-watering composed salads, assortment of marinated and pickled vegetables, home-made charcuteries, decorative platters from land and sea, prepared by our chefs, combining local and international flavours, served with various dressings and infused oils


SOUP

- Cream of pumpkin and cardamom soup 
- Sweet pea and smoked pork velouté

PASTA

- Pasta with beef ragout
- Pasta with calamari, chilli, tomatoes, and fresh parsley
- Pasta with sundried tomatoes, marrows cream sauce 

PIZZA


- Pizza margherita with tomatoes, mozzarella and oregano 
- Pizza allo scoglio with tomato, mozzarella, mixed seafood and fresh marjoram


CARVERY

- Slow roasted whole chicken with rosemary and garlic jus


MAIN DISHES

- Poached red mullet fillets topped with Italian gremolata crust
- Beef stroganoff
- Grilled swordfish with tomato & caper salsa
- Grilled pork loin steaks with plum infused jus





- Cauliflower au gratin 

- Pilau rice 

- Roasted local vegetables with basil oil 

- Mustang Potato – potato wedges with Sichuan pepper seasoning 

VEGETARIAN AND VEGAN MAIN DISHES

- Rustic baked polenta with mushrooms tomatoes and parmesan cheese 
- Stuffed aubergines with brunoised of vegetables and vegan cheese 
- Creamy coconut chickpeas curry 
- Vegan shepherd's pie 

INTERNATIONAL

- Live cooked shellfish with onions, tomatoes, garlic, white wine and fresh herbs

DESSERTS

- A variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice creams

CHEESE STALL

- Assorted local and international cheeses served with dried fruits and various biscuits



Vegetarian



Vegan

Please note that a kid's menu is also available upon request.

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.


Tuesday Buffet Dinner Week 1

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SOUP


French bouillabaisse soup

Mexican bean soup 


PASTA

Pasta with chicken, spinach, and curried cream sauce

Pasta with surf clams, chilli, garlic, and fresh herbs

Cheese ravioli with roasted pumpkin, cherry tomatoes, and herb butter 

PIZZA

Pizza margherita with tomatoes, mozzarella, oregano 

Pizza pepperoni with tomato, mozzarella, spicy salami, red peppers, onions, and fresh marjoram

CARVERY

Slow-cooked loin of beef with mushroom and caramelised onion gravy


MAIN DISHES


Spiced tuna steak with chilli, lime, and cilantro dressing


Grilled local pork chops with mustard seeds, garlic, and cayenne pepper sauce


Koylu Kebab – slow roasted chicken with vegetables

Baked lime and garlic hake fillets


Pan roasted aubergines, sundried tomatoes, and local olives 

Green pea and mushroom braised rice 


Buttered Brussel sprouts with smoked pancetta and shallots 

Roast potatoes with fennel seeds and thyme 

VEGETARIAN AND VEGAN MAIN DISHES

Roasted vegetables and Emmenthal cheese strudel 

Kisir – Turkish style couscous 

Vegan Turkish lentil stew with aubergines and peppers 

Basmati rice with vermicelli 

INTERNATIONAL

Lamb and chicken Shawarma with pita bread and traditional condiments

(tzatziki, hummus, marinated olives, marinated red cabbage, Fattoush, dolmades, couscous salad) 

DESSERTS

A large variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with dried fruits and various biscuits

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SOUP

Cream of potato and leek soup 

Slightly curried cauliflower soup 


PASTA

Pasta with sundried tomato pesto, sliced black olives and fresh herbs 

Pasta with black shell mussels, cherry tomatoes, garlic, and fresh herb tomato ragout

Pasta with Maltese sausage, zucchini, leeks and blue cheese cream

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza Mexicana with tomato, mozzarella, spicy beef, julienne of peppers, and sweet corn

CARVERY

Roasted local leg of pork with crispy crackling, apple, and dried fruit compote


MAIN DISHES


Seared chicken thighs with Dijon and spinach cream


Steamed thin sliced beef with fresh tomatoes, garlic, and parsley

Grilled salmon fillets, white wine and herb cream sauce

Baked cod fillets crusted with black olives capers and anchovies dressing


Wilted green beans and baby corn with parsley butter 

Baked sliced potatoes with onions, tomatoes, and black olives 

Pan-fried cabbage with bacon and fresh herbs 


Home-made chips 

VEGETARIAN AND VEGAN MAIN DISHES


Roasted vegetables and chickpea flan 

Vegan biryani served with crispy papadums 

Stew of vegetables curry in Nepalese style 

Paprika spiced potatoes 

INTERNATIONAL

Shakshuka - dish of eggs poached in a sauce of tomatoes, olive oil, peppers, onion, and spices 

DESSERTS

A large variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

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Thursday Maltese Buffet Dinner Week 1

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A selection of mouth-watering composed salads, assortment of marinated and pickled vegetables, home-made charcuteries, decorative platters from land and sea, prepared by our chefs, combining local flavours served with various dressings and infused oils

SOUP

Minestra - thick Maltese vegetable soup 

Aljotta - traditional Maltese fish broth


PASTA

Ravjul - ricotta ravioli with tomato, garlic and basil 

Spaghetti biz-zalza tal-qarnit - spaghetti with octopus, black olives garlic, tomatoes and fresh mint

Għaġin biz-zalzett tal-Malti - pasta with Maltese sausage and stewed vegetables

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza Matija with tomato, mozzarella, onions, anchovies, capers, cheeslets, and fresh marjoram

CARVERY

Koxxa tal-ħaruf l-forn - roasted lamb leg with rosemary and lemon and garlic, served with pan juices

MAIN DISHES

Lampuki - pan fried dorado fish with tomato, caper and white wine sauce


Braġjoli - beef olives with a slightly spicy vegetable ragout

Majjal mixwi- grilled local pork chops with a cannellini bean and vegetable cassoulet


Pixxispad - grilled swordfish with lemon and fresh mint sauce

Kabboċi bil-bacon - pan-fried cabbage with bacon and fennel seeds


Kaponata - stewed local vegetables with tomato and garlic 


Busbies il-forn - roasted fennel with sundried tomatoes and red onion 

Patata l-forn - traditional baked potatoes 

Patata moqlija bil-basal - fried potatoes with onions 

VEGETARIAN AND VEGAN MAIN DISHES

Torta tal-irkotta u l-ful - ricotta and broad bean pie 

Baked potato gnocchi with vegetable ragout and vegan cheese 

Spicy vegan potato curry 

Masala fried rice spiced with vegetables 

MALTESE SPECIALITY

Fenek moqli - traditional fried rabbit with red wine, garlic and fresh thyme

DESSERTS

A variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with dried fruits and various biscuits



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SOUP

Cream of smoked salmon and sweet potato

Mushroom and white onion velouté 


PASTA

Pasta with stewed peppers, black olives, and basil pesto 

Pasta with swordfish, garlic, cherry tomatoes and olive tapenade

Pasta with pancetta, roasted zucchini, and creamed leeks

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza quattro Stagioni with tomato, mozzarella, mushrooms, salami, eggs and peas

CARVERY

Slow cooked beef with Dijon mustard infused jus


MAIN DISHES

Seared turkey breast served with cranberry relish


Grilled tuna steaks with pink peppercorn and lime dressing


Grilled local pork chops, glazed with honey served with soya and reduction

Fish curry – fish cooked with coconut milk, sesame oil and spices

Fragrant braised rice 


Boiled green vegetables with herb infused oil 

Steamed cauliflower with almond butter 

Roasted potatoes with olives and sundried tomatoes 


Home-made chips 

VEGETARIAN AND VEGAN MAIN DISHES

Pumpkin, walnut, and cheddar flan 

Vegan Lebanese Arrays 

Vegan matter tofu curry with green peas 

Spicy dal makhani lentil and red kidney beans stew 

INTERNATIONAL

Chicken biryani with traditional accompaniments

DESSERTS

A variety of home-made sweets, tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with chutneys, dried fruits, and various biscuits



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SOUP

- Celeriac and chickpea velouté 
- Beef, barley and vegetable broth

PASTA

- Pasta with roasted zucchini and aubergines tomato ragout and fresh basil
- Pasta alla pescatora with mix sea food, fish, garlic tomatoes and fresh herbs
- Pasta with mushrooms, turkey, baby spinach and pesto cream

PIZZA

- Pizza Margherita with tomatoes, mozzarella and oregano 
- Pizza affumicata with tomato, mozzarella, smoked salmon, red peppers, and peas


CARVERY

- Slow cooked belly of local pork with five spice infused gravy


MAIN DISHES

- Seared bonito steaks, lemon, artichoke and white wine cream
- Grilled beef steaks with mixed peppercorn sauce
- Poached white fish with caper and dill butter
- Pollo al Ajillo – Classic Spanish garlic chicken

- Honey glazed root vegetables 

- Roasted pumpkin and coriander rice 


- Steamed broccoli with roasted almond butter 


- Stir-fried mushrooms and local peppers 


- Baked potatoes with olives and fresh rosemary 

VEGETARIAN AND VEGAN MAIN DISHES

- Vegetable moussaka 

- Patatas Bravas – fried potato cubes, dressed with a tomato sauce enhanced with chili peppers and paprika 

- Chickpeas and cauliflower with coconut and curry 

- Chilli beans and paprika stew 

INTERNATIONAL

- Paella Valenciana - traditional paella of the Valencia region with chicken, smoked pork, vegetables, spicy sausage, and seafood

DESSERTS

- A variety of home-made sweets, tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

- Assorted local and international cheeses served with chutneys, dried fruits, and various biscuits



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SOUP

Chicken mulligatawny soup

Moroccan harira soup 


PASTA

Pasta with rabbit belly, marrow, and cumin tomato coulis

Pasta mussels, cherry tomatoes, and dill cream

Pasta with stewed peppers, tomato ragout and fresh ricotta 

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza funghi with tomato, mozzarella, mushrooms, and oregano

CARVERY

Slow cooked stuffed loin of veal, cranberry and garlic jus


MAIN DISHES


Seared salmon fillets, herbs and capers, white wine cream sauce

Breaded beef parcels with smoked ham and cheese, mustard cream


Seared chicken thighs served with marsala gravy sauce

Fusion of fish and mussels in Thai basil and coconut sauce

Braised rice 

Pepperonata 


Panache of local market vegetables 


Boulangère potatoes 

Home-made chips 

VEGETARIAN AND VEGAN MAIN DISHES

Thai vegetable curry 

Honey roasted pumpkin with leeks and tahini 

Mexican rice - pinto beans, sweet corn, and green peppers 

Pan-fried ginger and vegetables in Asian style 

INTERNATIONAL

Moo grob - crispy deep-fried pork belly with vegetables soy, sesame, and oyster sauce

DESSERTS

A variety of home-made sweets, tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with chutneys, dried fruits and various biscuits



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Monday Buffet Dinner Week 2

TO START WITH...

A selection of mouth-watering composed salads, assortment of marinated and pickled vegetables, home-made charcuteries, decorative platters from land and sea, prepared by our chefs, combining local and international flavours, served with various dressings and infused oils

SOUP


Cream of sweet potatoes and smoked pork soup 

Roasted zucchini and spinach velouté with toasted almond


PASTA

Pasta with slow-cooked beef topped with pecorino shavings

Pasta with prawns, chilli, garlic, cherry tomato, and fresh parsley

Pasta with wild mix mushrooms truffle paste in creamy sauce 

PIZZA

Pizza Margherita with tomatoes, mozzarella, and oregano 

Pizza alla nduja and cime di rapa with tomato, mozzarella, nduja and Italian greens

CARVERY

Roasted pork belly served with apple compote

MAIN DISHES


Poached perch fillets topped with olives, peppers and fresh herbs


Traditional beef goulash

Crusted tuna with sesame seeds honey and soya sauce

Grilled lamb steaks with yogurt mint sauce


Potatoes au gratin 


Fragrant rice 


Buttered peas and carrots 

Pan-fried cabbage with pancetta and almonds

VEGETARIAN AND VEGAN MAIN DISHES

Rustic baked polenta with tomatoes mushrooms and parmesan cheese 

Stuffed aubergines with selection of vegetables and beans, topped with vegan cheese 

Creamy coconut chickpea curry 

Vegan shepherd's pie 

INTERNATIONAL

Steamed Mussels in Thai Basil-Coconut Sauce

DESSERTS

A variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with dried fruits and various biscuits



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Tuesday Buffet Dinner Week 2

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SOUP


Creamy of potatoes leeks and rosemary 

Psarousoupa - traditional Greek soup with fish and vegetables


PASTA

Garganelli with slow cooked chicken, wild mushrooms, and parmesan shavings

Spaghetti alle cozze tarantine with mussels, tomato sauce, chilli and parsley

Pasta Ortolana with peas, zucchini, aubergine, peppers, onion, mint and garlic 

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza Capricciosa with eggs, olives ham and artichoke

CARVERY

Greek slow-cooked leg of lamb with jus and thyme sauce

MAIN DISHES

Baked cod filets with aromatic fresh herbs, olive oil and black olives tapenade


Grilled salmon served with local sea food velouté sauce

Sriracha chilli chicken drumsticks

Beef grilled steaks accompanied with juniper cream sauce


Green pea and mushroom braised rice 

Buttered cauliflower with smoked pancetta and shallots


Roasted fennel with balsamic glaze topped with sunflower seeds 

Potatoes with paprika garlic and aromatic herbs 

VEGETARIAN AND VEGAN MAIN DISHES

Roasted vegetables and Emmenthal cheese strudel 

Kisir - Turkish style couscous 

Vegan Turkish lentil stew with aubergines and peppers 

Rice vermicelli 

INTERNATIONAL

Traditional Greek moussaka

DESSERTS

A large variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with dried fruits and various biscuits



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SOUP

Cream of celeriac and fennel 

Sweetcorn and chicken soup


PASTA

Pasta with aubergine Sicilian caponata and tomato sauce 

Pasta alle vongole with black olives, fresh herbs and cherry tomatoes

Pasta with guanciale, pecorino fonduta and crema di noci

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza with chicken, corn and cream cheese

CARVERY

Roasted whole duck, Beijing style

MAIN DISHES

Grilled pork chops with brandy, mustard seeds, and a creamy sauce

Stuffed vitello served with red wine reduction

Seared tuna with tomatoes, peppers and coriander sauce

Baked dorado fish, crusted with lemon zest and thyme, served with aromatic oil


Panache of seasonal vegetables with infused garlic and aromatic herbs butter

Baked sliced potatoes with olive oil garlic and rosemary

Pan-fried cabbage and carrots with ginger soya sauce and sesame seeds


Cantonese rice

VEGETARIAN AND VEGAN MAIN DISHES

Roasted vegetables and chickpea flan 

Vegan Lebanese Arrays 

Selection of vegetables stew with curry sauce 

Paprika spiced potatoes 

INTERNATIONAL

Stir-fried traditional beef Teriyaki

DESSERTS

A large variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

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SOUP

Minestra - thick Maltese vegetable soup 

Aljotta - traditional Maltese fish broth


PASTA

Ravjul - ricotta ravioli with tomato, garlic and basil 

Spaghetti biz-zalza tal-qarnit - spaghetti with octopus, black olives garlic, tomatoes and fresh mint

Għaġin biz-zalzett tal-Malti - pasta with Maltese sausage and stewed vegetables

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza Matija with tomato, mozzarella, onions, anchovies, capers, cheeslets, and fresh marjoram

CARVERY

Roasted beef with a honey mustard glaze, served with a jus reduction

MAIN DISHES


Lampuki - pan fried dorado fish with tomato, caper and white wine sauce


Braġjoli - beef olives with a slightly spicy vegetable ragout

Majjal mixwi - grilled local pork chops with a cannellini bean and vegetable cassoulet

Pixxispad - grilled swordfish with lemon and fresh mint sauce

Kabboċi bil-bacon - pan-fried cabbage with bacon and fennel seeds


Kaponata - stewed local vegetables with tomato and garlic 


Busbies il-forn - roasted fennel with sundried tomatoes and red onion 

Patata l-forn - traditional baked potatoes 

Patata moqlija bil-basal - fried potatoes with onions 

VEGETARIAN AND VEGAN MAIN DISHES

Torta tal-irkotta u l-ful - ricotta and broad bean pie 

Baked potato gnocchi with vegetable ragout and vegan cheese 

LIVE COOKING STATION

Fenek moqli - traditional fried rabbit with red wine, garlic and fresh thyme

DESSERTS

A variety of home-made tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with dried fruits and various biscuits



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SOUP


Minestrone 

Beef lentil soup 


PASTA

Ricotta Ravioli with a cream of pumpkin, crispy smoked pork and pepato cheese shavings

Pasta with lamb ragout

Pasta with sundried tomato pesto, black olives and basil 

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza ortolana with mix of vegetables

CARVERY

Roasted whole chicken marinated with tandoori

MAIN DISHES


Mahi Mahi filets with glazed honey and garlic, served lemon herbs dressing


Irish lamb stew with potatoes, green peas and carrots in white wine sauce


Grilled beef rib eye served with asparagus, gravy and onion sauce

Grilled swordfish with Sicilian style sauce

Fragrant braised rice 


Buttered cauliflower and carrots with herbs and garlic 

Pan-fried Aubergines with oyster sauce and sesame seeds 


Potato gratin with bechamel and mozzarella cheese 


Spicy potato wedges 

VEGETARIAN AND VEGAN MAIN DISHES

Pumpkin, walnut, and cheddar flan 

Vegan Lebanese Arrays 

Vegan matter tofu curry - curry with green peas 

Spicy dal makhani lentil and red kidney beans stew 

INTERNATIONAL

Chicken biryani with traditional accompaniments

DESSERTS

A variety of home-made sweets, tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with chutneys, dried fruits and various biscuits



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SOUP

Roasted corn and chicken soup

Cauliflower and hazelnut cream 


PASTA

Pasta with lamb ragout and roasted baby tomatoes

Pasta with shellfish and spinach in a curried cream sauce

Pasta with 4 cheese and walnuts 

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza capriccioso with tomato, mozzarella, ham, mushrooms, eggs, olives, artichokes, and peas

CARVERY

Slow cooked smoked whole leg of pork with star anise infused jus


MAIN DISHES

Grilled swordfish with sundried tomatoes, black olives, and fresh herb dressing

Baked white fish with pancetta, lime and cherry tomatoes


Grilled beef steaks with asparagus, and black peppercorn cream

Pollo Al Ajillo – Classic Spanish Garlic Chicken

Braised rice with corn and garden peas 

Steamed market vegetables 


Stir fried cabbage with fennel seeds 


Buttered corn on the cob 


Baked potatoes with olives and fresh rosemary 

VEGETARIAN AND VEGAN MAIN DISHES

Aubergine Parmigiana 

Patatas Bravas – fried cubed potatoes, dressed with a tomato sauce enhanced with chilli peppers and paprika 

Chickpeas and cauliflower with coconut and curry 

Chilli beans and paprika stew 

INTERNATIONAL

Paella Valenciana - traditional paella of the Valencia region with chicken, smoked pork, vegetables, spicy sausage, and shellfish

DESSERTS

A variety of home-made sweets, tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

Assorted local and international cheeses served with chutneys, dried fruits and various biscuits

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SOUP


Red kidney beans soup with spicy and sweet corn

Cream of cauliflower soup served with croutons 


PASTA

Pasta with slow cooked rabbit ragout with tomato fresh sauce

Pasta with salmon asparagus and creamy white wine sauce

Pasta with roasted aubergines, tomato sauce and basil topped with salted ricotta 

PIZZA

Pizza Margherita with tomatoes, mozzarella and oregano 

Pizza pepperoni with tomato, mozzarella, pepperoni, and oregano

CARVERY

Slow cooked turkey roll served with pineapple chutney


MAIN DISHES


Seared salmon fillets, dill and capers, in a white wine cream sauce

Breaded beef parcels with smoked ham and cheese, mustard cream


Roasted chicken Thai drumsticks with coriander, lime and ginger

Grilled bonito served vinaigrette dressing

Stir fried rice with vegetables 

Steam of seasonal vegetables with ginger and oyster sauce 


Sautee potatoes 

Roasted fennel gratin with creamy gouda cheese 

VEGETARIAN AND VEGAN MAIN DISHES

Thai vegetable curry 

Honey roasted pumpkin with leeks and tahini 

Mexican rice with pinto beans, sweet corn, and green peppers 

Pan-fried ginger and vegetables in Asian style 

INTERNATIONAL

Pan fried prawns with garlic, parsley and cherry tomatoes

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A variety of home-made sweets, tarts, flans, creams and gateaux, fresh fruit display together with assorted ice-creams

CHEESE STALL

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