

Sunday Lunch Menu 1

Selection of Antipasti & Salads

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 using best raw ingredients, combining local and international flavours, served with various dressings and infused oils.

Soups

Sea food bouillabaisse.

Velouté of broccoli, roasted almonds, and blue cheese.

Pasta and Pizza

Cannelloni stuffed with spinach and ricotta gratin, grated cheese.

Pasta with smoked pancetta, pumpkin velouté and pepato cheese.

Pasta with prawns, cherry tomatoes, zucchini, black olives, and tomato fondue.

Pasta a la Norma.

Pizza Margherita.

Pizza Maltija.

Main Dishes

Chicken involtini served with apple, sweet potato, and curry sauce.

Grilled pork chops served with cranberry jus.

Grilled tuna steaks with black shell mussels and Mediterranean dressing.

Baked grouper with lemon and garlic butter.

Carvery

Slow cooked beef served with tangy mustard gravy.

Roasted leg of Lamb, with aromatic herbs and mint gravy.

Accompaniments

Mediterranean couscous with olives, tomatoes, chickpeas, onions and parsley.

Steamed fresh market vegetables with herb butter.

Sautéed local zucchini with sundried tomatoes and fresh thyme.

Baked baby potatoes with garlic and fennel seeds.

Home-made fries.

Vegetarian and Vegan Dishes

Broccoli, roasted peppers, and cheddar cheese strudel. (V)

Rustic polenta baked with tomato sauce, mushroom, and vegan mozzarella. (VG)

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

Creamy coconut chickpea curry.

Asian station

Crispy vegetable spring rolls with sweet chilli sauce.

Chinese chicken and broccoli with light brown soy sauce.

Pork sweet and sour.

Peppered beef.

Stir fried noodles with vegetables and soya sauce.

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For special dietary requirements, please don't hesitate to contact the Management.

Egg fried rice.
Crispy prawn crackers

Kids' corner

Sweetcorn and carrots, baked beans, chicken nuggets and potato croquette.

From the Dessert Counter

A large variety of home-made sweets, tarts, flans, creams, and gateaux.

Doughnut Station

Freshly cooked doughnut with chocolate syrup, strawberry syrup, sugar, and cinnamon.

Cheese Stall

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

Price

Adults - €35.00 | Kids (6-11 years) - €17.50

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Sunday Lunch Menu 2

To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, creative charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Classic minestrone soup. ✓
Canadian corn and clam chowder.

Pasta and Pizza

Classic lasagne with meat ragout, bechamel sauce and grana cheese.
Pasta with pumpkin velouté, fricassee of asparagus, leaks, and haricot verts. ✓
Pasta with fresh pesto, chicken pieces finished with cream.
Pasta with shrimps, mussels, clams, white wine, and herb chilli oil.
Pizza Margherita.
Pizza Pepperoni.

Carvery

Ballotine of capon and thyme served with mushroom and tarragon sauce.
Classic beef roast, complimented with slow baked onions and red wine jus.

Main Event

Baked cod fillets in tomato, capers, olives and garlic.
Salmon fillets with lime and herb crust, sauced with beurre blanc cream.
Pork medallions served with mustard and honey sauce.
Slow-cooked lamb, seasoned with fresh mint and served with a fruit chutney.

Vegan Dishes

Classic Italian parmigiana with parmesan flavoured vegan cheese.
German strudel with bean and potato fricassee, onion relish and vegan cheese.
Moroccan vegetable tagin with couscous.
Italian Cannellini Beans with cabbage and potato.

Indian Live Station

Vegetable biryani. (VG)
Murgh makhani.
Goan fish curry.
Himachali gosht rara.
Beef kadai.
Crispy vegetable samosas ✓
Complimented with naan bread, crispy papadums, pickles and chutneys.

Accompaniments ✓

Steamed greens with aromatic oil and seasoning.
Vegetable ratatouille.
Corn on the cob.
Twice cooked potatoes, seasoned with Maldon salt.
Home-made fries.

Kid's Zone

Mac and Cheese.
Steamed vegetables.
Chicken nuggets.
Potato fries.

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Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts, and gateaux. Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits, and fresh fruit display.

Doughnut Station

Freshly cooked doughnut with chocolate syrup, strawberry syrup, sugar, and cinnamon.

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