

Monday Lunch Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Lightly spiced Carrot and Ginger Soup ✓

From The Pasta Section

Pasta with Prawns, Zucchini and Tomato Sauce

Pasta with Mushrooms, Sweet Corn and Spinach Cream ✓

HOT DISHES

Grilled Tuna Steaks with Tomato, Mint and Olive Salsa

Grilled Perch Fillet with Mussels and Chive Cream

Blanquette of Lamb with Root Vegetable and Tarragon

Breaded Chicken Breast with Sweet Onion and Tomato Relish

Vegetarian Dish

Broccoli, Leek and Cherry Tomato Bake

As Accompaniments

Vegetable Rice

Peas a la Francaise

Buttered Carrots and Sweetcorn

Roasted Potatoes with Garlic and Fresh Thyme

French Fries

From The Dessert Counter

*Assorted Home Made Sweets, Tarts and Gateau's
Fresh Fruit & Fruits Salad Display*

*Assorted Ice-Cream
Assorted Cheese, Crackers & Maltese Biscuits*

A Kid's Menu is also available upon request

*Our menu may contain traces of Cereals (containing Gluten), Milk (containing Lactose), Eggs, Peanuts, Nuts, Soybean,
Fish, Crustaceans, Mollusc, Sesame seeds, Mustard, Celery Sulphur Dioxide or Sulfates and product thereof.*

For special dietary requirements, please feel free to contact the Restaurant Supervisor.

Who will be more than willing to assist you with your requirements

Monday Dinner Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Cream of Pumpkin and Cardamom Soup ✓

Sweet Pea and Smoked Bacon Veloute

From The Pasta Section

Pasta with turkey, broccoli, garlic and white wine cream

Pasta with baby calamari, chilli, tomato and herb salsa

Pasta with tomato, artichoke and fresh basil ✓

From The Pizza Section

Pizza margherita (tomato, mozzarella, oregano) ✓

Pizza allo scoglio (tomato, mozzarella, mixed seafood, fresh marjoram)

From the Carving Station

Slow roasted lemon and rosemary whole chicken with garlic jus

Vegetarian Dish of the Day

Mushroom, hazelnut and spinach flan ✓

Main Courses

Poached fillets of red mullet topped with Italian gremolata

Beef Stroganoff

Grilled swordfish with tomato and shellfish ragu

Grilled pork loin steaks with plum infused jus

As Accompaniments

Rice pilaff

Cauliflower au gratin

Roasted local vegetables with pesto drizzle

Sautéed haricot vert with steamed carrots, cherry tomatoes

Noisette potatoes

Steamed new potato with wild thyme and garlic butter

From The Dessert Counter

*Assorted Home Made Sweets, Tarts and Gateau's
Fresh Fruit & Fruits Salad Display*

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Tuesday Lunch Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Broccoli and Gorgonzola Veloute ✓

From The Pasta Section

*Pasta with Italian Salami, Zucchini, Cherry Tomatoes and Salsa Rosa
Pasta with Sundried Tomatoes, Artichokes and Fresh Basil Cream ✓*

HOT DISHES

Grilled Salmon with Fresh Mint, Onions, Garlic and White Wine

Grilled Bonito with Black Olive Tapenade and Cherry Tomato Dressing

Classic Beef Bourguignon with Bacon and Mushrooms

Seared Turkey Breast with Butternut Squash and Bramley Apple Compote

Vegetarian Dish

Potato and Cauliflower Indian Curry



As Accompaniments

Pilaff Rice

Steamed Corn on the Cob with Garlic Butter

Pan Fried Zucchini with Almonds and Sultanas

Paprika Roast Potatoes

French Fries

From The Dessert Counter

*Assorted Home Made Sweets, Tarts and Gateau's
Fresh Fruit & Fruits Salad Display*

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Tuesday Dinner Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

French Bouillabaisse Soup

Mexican Bean Soup

From The Pasta Section

Cheese ravioli with pumpkin, asparagus, crushed walnuts and blue cheese cream

√
Pasta vongole

Pasta with chicken, kale, curry and white wine veloute

From The Pizza Section

Pizza margherita (tomato, mozzarella, oregano) √

Pizza pepperoni (tomato, mozzarella, spicy salami, marjoram)

From the Carving Station

Roasted loin of beef, mushroom and caramelised onion sauce

Vegetarian Dish of the Day

Vegetable tart tatin

Main Courses

Veal involtini with Parma ham and sage jus

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

Spiced tuna steak with chilli, lemon and cilantro

Baked lime and garlic grouper fillets

As Accompaniments

Thai vegetable curry

Moroccan couscous with raisins and roasted almonds

Pan roasted aubergines with sundried tomatoes and local olives

Buttered broccoli and pimentos

Roast potatoes with fennel seeds and thyme

Spanish Omelette ✓

From The Dessert Counter

Assorted Home Made Sweets, Tarts and Gateau's

Fresh Fruit & Fruits Salad Display

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Wednesday Lunch Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Cream of Zucchini and Leeks ✓

From The Pasta Section

*Pasta with Smoked Ham and Mushroom Cream Sauce
Pasta with Tomato Sauce, Fresh Basil and Black Olive's ✓*

HOT DISHES

Slow cooked Calamari Stew with Potatoes, Tomatoes, and Local Olives

Grilled Swordfish with Caper and Parsley Butter

Braised Lamb Steaks with Root Vegetables and Red Wine Gravy

Pork Schnitzel with Lemon Wedges and Mustard Sauce

Vegetarian Dish

Vegetables and Bean Stew



As Accompaniments

Kashmiri Rice

Cauliflower Polonaise

Panache of Steamed Vegetables

Baked Potatoes with Onions and Tomatoes

French Fries

From The Dessert Counter

Assorted Home Made Sweets, Tarts and Gateau's

Fresh Fruit & Fruits Salad Display

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Wednesday Dinner Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

*Cream of Potato soup
Mushroom and white onion veloute ✓*

From The Pasta Section

Pasta with chorizo, butternut squash, peas and herb veloute'

Pasta with mussels, black olives, garlic tomato sauce

Pasta with artichoke, leeks and pesto cream sauce ✓

From The Pizza Section

Pizza margherita (tomato, mozzarella, oregano) ✓

Pizza Mexicana (tomato, mozzarella, spicy beef, julienne of peppers, sweet corn)

From the Carving Station

Roasted local leg of pork with crispy crackling, apple and sultana gravy

Vegetarian Dish of the Day

Aubergine and ricotta cannelloni with tomato fondue and ementhal cheese

Main Courses

Seared chicken breast with mustard and spinach cream

Steamed thin sliced beef with fresh tomatoes, garlic and parsley

Grilled local acciolla with cherry tomato and fresh herb salsa

Grilled salmon fillets, white wine and herb cream sauce

As Accompaniments

Wilted green beans and baby corn with parsley butter

Pumpkin and spinach rice

Glazed carrots

Steamed Brussels sprouts with leeks and red peppers

Croquette Potatoes

Boiled new potatoes with herb butter

From The Dessert Counter

*Assorted Home Made Sweets, Tarts and Gateau's
Fresh Fruit & Fruits Salad Display*

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Thursday Lunch Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Roasted Tomatoes and Fennel Soup ✓

From The Pasta Section

*Pasta with Anchovies, Capers, Chillies and Garlic, finished with Tomato Sage
Pasta with Marrows, Carrots, Spinach and Curried Cream Sauce✓*

HOT DISHES

Baked Perch Fillets with Fresh Marjoram, Olives and Artichokes

Grilled Local Tuna with Chimicuri Dressing

Seared Beef Steaks with Leek and Whole Grain Mustard Jus

Grilled Chicken Fillets with Parma Ham and mushroom Cream

Vegetarian Dish

Vegetable Curry



As Accompaniments

Fragrant Braised Rice

Braised Red Cabbage with Honey and Raisins

Steamed Broccoli and Sweet Corn

Mashed Potatoes

French Fries

From The Dessert Counter

Assorted Home Made Sweets, Tarts and Gateau's

Fresh Fruit & Fruits Salad Display

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Thursday Dinner Menu

Maltese Night

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Thick Maltese soup with smoked pork and vegetables

Traditional vegetable broth ✓

From The Pasta Section

Ricotta ravioli with tomato and basil fondue ✓

Spaghetti with octopus, black olives, onions and garlic

Pasta with Maltese Sausage, caponata and tomato coulis

From The Pizza Section

Pizza margherita (tomato, mozzarella, oregano) ✓

Pizza Maltija (tomato, mozzarella, onions anchovies, capers, garlic and cheeslets)

From the Carving Station

Roasted leg of Lamb with garlic and rosemary, pan juices

Vegetarian Dish of the Day

Ricotta and broad bean pie

Main Courses

Baked lampuki fillets with tomatoes, capers, white wine and fresh mint

Maltese beef olives with a slightly spicy vegetable ragout

Grilled swordfish, local olive oil, black olive, cherry tomato and fresh basil dressing

Traditional fried rabbit with red wine, garlic and fresh thyme

As Accompaniments

Pan fried cabbage with crispy bacon

Stewed local vegetables with tomato and garlic

Roasted fennel with sundried tomatoes and red onion

Traditional baked potato

Fried potato with onions

Traditional fried rabbit with red wine, garlic and fresh thyme

From The Dessert Counter

*Assorted Home Made Sweets, Tarts and Gateau's
Fresh Fruit & Fruits Salad Display*

*Assorted Ice-Cream
Assorted Cheese, Crackers & Maltese Biscuits*

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Friday Lunch Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Cream of Potato and Asparagus Soup ✓

From The Pasta Section

Pasta with Black Shell Mussels, Cherry Tomatoes, Garlic and Dill Veloute

Pasta with Roasted Aubergines, Zucchini and Bell Peppers and Tomato Salsa ✓

HOT DISHES

Grilled Red Mullet Fillets with tomato and Caper Salsa

Grilled Darn of Salmon with lime and Tarragon Cream

Veal Blanquette with Mushrooms and Spring Onions

Pork Schnitzel with Lemon Wedges and Mustard Sauce

Vegetarian Dish

Israeli Cous Cous with dried Fruits and Almonds



As Accompaniments

Vegetable Noodles with Soya Sauce and Sweet Chilli

Stir Fried French Beans, Onions and Red Peppers

Mushrooms, Zucchini and Cheddar Bake

Boiled Potatoes with Parsley Butter

French Fries

From The Dessert Counter

Assorted Home Made Sweets, Tarts and Gateau's

Fresh Fruit & Fruits Salad Display

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Friday Dinner Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Cream of Smoked Salmon and Sweet Potato

Slightly Curried Cauliflower Soup ✓

From The Pasta Section

Pasta with Sundried Tomato Pesto, Black Olives and Artichokes ✓

Pasta with Tuna Loin, Garlic and Cherry Tomato Salsa

Pasta with Pancetta, Zucchini and Leek Veloute

From The Pizza Section

Pizza Margherita (Tomato, Mozzarella, Oregano) ✓

Pizza Quattro Stagioni (Tomato, Mozzarella, Salami, Mushrooms, Eggs & Peas)

From the Carving Station

Slow roasted Beef with Horseradish flavoured Gravy

Vegetarian Dish of the Day

Pumpkin, Walnut and Cheddar Tart

Main Courses

Seared Turkey Breast , Lentil and Cranberry Sauce

Grilled Perch Fillets, Lemon Butter Sauce

Braised Lamb Shanks Ossobucco with Black Olives and Spring Onion Gravy

Grilled Tuna Steaks with Pink Peppercorn and Lime Dressing

As Accompaniments

Curried Vegetable Rice

Buttered Peas and Carrots

Cauliflower with Almond Butter

Steamed Green Vegetables with Herb Oil

Roasted Baby Potatoes with Olives and Sundried Tomatoes

Spicy Potato Wedges

From The Dessert Counter

*Assorted Home Made Sweets, Tarts and Gateau's
Fresh Fruit & Fruits Salad Display*

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Saturday Lunch Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Spiced Root Vegetable Soup ✓

From The Pasta Section

Pasta with Four Cheeses

HOT DISHES

Breaded Cod Fillets served with Lemon Wedges and Tartar Sauce

Grilled Amberjack Fillets, with Sweet Capsicum and Corn Salsa

Braised Lamb Steaks in a Tomato and Red Wine Sauce

Grilled Chicken Breast with Maltese Sausage Ragu and Masala Reduction.

Vegetarian Dish

Cauliflower, Lentil and Chickpea Stew



As Accompaniments

Steamed Rice with Sweet corn and Garden Peas

Buttered Brussels sprouts with Onions and Herbs

Steamed Carrots with Coriander Oil

Baked Potatoes with Onions and fresh Thyme

French Fries

From The Dessert Counter

Assorted Home Made Sweets, Tarts and Gateau's

Fresh Fruit & Fruits Salad Display

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Saturday Dinner Menu

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudities, House Dressings and Pickles*

From The Hot Pot

Celeriac and Chickpea veloute'✓

Crab, Tomato and Fennel broth

From The Pasta Section

Pasta with Chicken, Spinach and Curried Cream Sauce

Pasta with Calamari, Black Olive, Garlic and Herbed Tomato Salsa

Pasta with Tomato and Basil Fondue✓

From The Pizza Section

Pizza Margherita (Tomato, Mozzarella, Oregano)✓

Pizza Affumicata (Mozzarella, Smoked Salmon, Peas and Red Peppers)

From the Carving Station

Slow cooked Belly of local Pork with Five Spice Infused Jus

Vegetarian Dish of the Day

Vegetable Mousakka

Main Courses

Seared Bonito Steaks ,with Lemon and Artichoke, White Wine Veloute

Grilled Beef Steaks with mixed Peppercorn Cream Sauce

Poached White Fish with Caper and Dill Butter

Chicken Thighs with Lemon and Mustard Veloute'

As Accompaniments

Roasted Pumpkin and Coriander Rice

Honey Glazed Root Vegetables

Broccoli with Roasted Almonds

Stir Fried Mushrooms and Local Peppers

Delmonico Potatoes, Noisettes Potatoes

From The Dessert Counter

*Assorted Home Made Sweets, Tarts and Gateau's
Fresh Fruit & Fruits Salad Display*

Assorted Ice-Cream

Assorted Cheese, Crackers & Maltese Biscuits

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Sunday Buffet Lunch 1

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish and Meat Platters,
Crudités, House Dressing and Pickles*

From The Hot Pot

*Sweet Onion and Parsnip Soup
Broccoli and Roasted Almonds (V)*

From The Pasta Section

*Traditional Lasagne with Beef Ragù'
Pasta with Smoked Salmon Crushed Peas and Lemon Veloute
Pasta with Artichoke, Cherry Tomatoes, Olives, Tomato Sauce (V)*

Pizza Station

*Pizza Margherita (V)
Pizza Piccante*

From The Carving Hot Lamp

*Slow Cooked Beef with Roast Gravy
Roasted Leg of Local Pork with Apple and Star Anisee Compote*

Hot Dishes

*Grilled Chicken Breast with Asparagus, Cherry Tomato and Sage Cream
Veal Involtini with Pancetta Stuffing, Date and Braised Leek Ragù
Grill Tuna with Black Shell Mussel, Tomato and Local Olive Dressing
Grilled Grouper with Pancetta, Dill and Wine Sauce*

As Accompaniments

Panache of Vegetables with Herb Butter (V)
Sautéed Zucchini with Sundried Tomatoes and Fresh Mint (V)
Roast Baby Potato with Fennel (V)
French Fries (V)

Vegetarian Dish

Mixed Pulses and Sweet Potato Cassoulet (V)

From the Asian Station

Prawn Crackers
Vegetables Spring Rolls (V)
Fried Rice with Vegetables (V)
Egg Singapore Noodles (V)
Beef with Oyster Sauce
Chicken with Almonds
Pork Seguan Spices
Stir Fried Vegetables with Soya Sauce (V)

Kids' Corner

Sausages, Tortellini with Tomato Sauce
Chicken Nuggets
French Fries

From The Dessert Counter

Assorted Cakes, Tarts, Mousses and Individuals
Fresh Fruit and Fresh Fruit Salad Display
Assorted Ice-Cream
Assorted Cheese, Crackers and Maltese Biscuits
Doughnuts and Imqaret with Chocolate and Honey Coulis
Chocolate Fountain

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Sunday Buffet Lunch 2

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish and Meat Platters,
Crudités, House Dressings and Pickles*

From The Hot Pot

Roast Sweet Potato and Smoked Bacon

Beef and Barley Broth

From The Pasta Section

Cannelloni al Ragu'

Pasta with Mussels, Shrimps, Leeks, Diced Carrots and Ginger Bisque

Pasta with Red Pesto, Roasted Aubergines and Baby Spinach (V)

Pizza Station

Pizza Margherita (V)

Pizza Maltija

From The Carving Hot Lamp

Slow Cooked Beef with Three Peppercorn Jus

*Whole Salmon Fillet en Pappilotte with Lime, Garlic and Cherry Tomatoes,
Dill Buerre Blanc*

Hot Dishes

Grilled Smoked Pork Medallions with Apple and Lentil Jus

Rabbit Casserole with Red Wine Garlic and Peas

Braised Lamb Shanks with Rosemary and Garlic Gravy

Baked Perch Fillets wrapped in Pancetta with Lemon and White Wine Veloute



As Accompaniments

Panache of Vegetables with Herb Butter (V)
Sauteed Cabbage and Leeks with Garlic and Thyme (V)
Rustic Vegetable Stew (V)
Roasted Potatoes with Fennel Seeds and Cracked Pepper (V)
French Fries (V)

Vegetarian Dish

Broccoli, Leek and Cheddar Bake (V)

Kids' Corner

Fish Fingers, Pasta with Cream
Chicken Nuggets and French Fries

From the Indian Station

Vegetable Spring Rolls (V)
Vegetable Samosas (V)
Pilau Rice (V)
Mixed Vegetable Curry (V)
Bombay Potatoes (V)
Beef Vindaloo (Spicy)
Chicken Tikka Masala
Lamb Rogun Josh

From The Dessert Counter

Assorted Cakes, Tarts, Mousses, and Individuals
Fresh Fruit and Fresh Fruit Salad Display
Assorted Ice-Cream
Assorted Cheese, Crackers and Maltese Biscuits
Doughnuts and Imqaret with Chocolate and Honey Coulis
Chocolate Fountain

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Sunday Buffet Dinner

A Selection of Antipasti

*Assorted Cold Salads, Composed Salads, Fish & Meat Platters,
Crudités, House Dressings and Pickles*

From The Hot Pot

*Chicken Mulligatawny Soup
Vegetable Minestrone with Vermicelli✓*

From the Pasta Section

*Pasta with Rabbit Belly, Peas and Cumin Tomato Coulis
Pasta with Mussels, Cherry Tomatoes and Dill Cream
Pasta with Broccoli, Peppers, Spinach and Tomatoes✓*

Pizza Section

*Pizza Margherita (Tomato, Mozzarella, Oregano)✓
Pizza Funghi (Tomato, Mozzarella, Mushrooms, Marjoram)✓*

From The Carving Hot Lamp

Roasted Veal Loin, Prune and Marsala Sauce

Hot Dishes

*Seared Darne of Salmon, Dill and Caper Berry Velouté
Fusion of Fish and Shellfish with Parmesan and Pesto Crust
Seared Beef Steaks with Mushroom, Asparagus and Dijon Cream
Coq au Vin*

Vegetarian Dish

Thai Vegetable Curry

As Accompaniments

Braised Rice with Sweet Corn and French Beans

Peperonata

Honey Roasted Pumpkin with Tahini and Yogurt

Panache of Local Market Vegetables

Boulangère Potatoes

Sautee Potatoes

Speciality Station

Pan Fried Mussels with Garlic, Cherry Tomatoes, Chilli and Fresh Herbs

From The Dessert Counter

A Selection of Cakes, Tarts & Individual Desserts

Variety of Cheeses, Crackers & Maltese Biscuits

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