


Monday Buffet Lunch 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

Lightly spiced carrot and ginger soup 

PASTA

Pasta with prawns, zucchini, and tomato sauce

Pasta with mushrooms, sweet corn, and spinach cream 

MAIN DISHES

Grilled tuna steaks with tomato, mint, and black olive salsa

Baked cod fillets with mussel and chive cream

Blanquette of lamb with root vegetables and fresh rosemary

Breaded chicken breast with sweet peppers and onion relish

Steamed fragrant rice 


Peas à la française 


Buttered sweetcorn and carrots 


Roasted potatoes with garlic and fresh thyme 


French-fried potatoes 

VEGETARIAN AND VEGAN MAIN DISHES

Sundried tomato, black olive, and mozzarella focaccia 

Vegan chilli served with steamed rice 

Italian Cannellini beans with cabbage and potatoes 

Spicy Urid lentil stew flavoured with Indian Spices 

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.

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SOUP

Cream of Cauliflower 

PASTA

Pasta alla pesacatora with tomato sauce

Pasta with four-cheese sauce

MAIN DISHES

Baked cod with aromatic herbs


Grilled tuna with black olives cherry tomatoes

Classic beef bourguignonne with bacon and mushrooms

Seared turkey breast with peppers and apple compote

Vegetable rice 


Steamed vegetables 


Pan-fried zucchini with roasted almonds and fresh coriander 

Paprika-roasted potatoes 

French-fried potatoes 

VEGETARIAN AND VEGAN MAIN DISHES

Spanish omelette - baked potato dish with eggs, tomatoes, peppers, and olives 

Vegetable samosas served with mango chutney 

Ginger vegetables and vermicelli stir fried with soya sauce 

Barley risotto with mushrooms and green peas 

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 local zucchini and leeks 

PASTA

Pasta with tomato sauce, fresh basil, onions and olive oil 

Pasta with smoked ham and mushroom cream sauce


MAIN DISHES

Fried white fish, white wine, red peppers and fresh herb ragout

Grilled marlin loin with caper and parsley butter

Roasted chicken drumsticks choila marinated with garlic, ginger, and coriander

Veal involtini with Parma ham and sage jus

Kashmiri rice 

Cauliflower polonaise 

Panache of steamed vegetables 


Baked potatoes with olive garlic and rosemary 


Home-made chips 

VEGETARIAN AND VEGAN MAIN DISHES

Brie, apple, and red onion tart 

Baked spinach and mushroom quesadillas 

Broccoli stirrs fried with tofu and pea nuts 

Mix vegetables flavored with spices, curry and coconut sauce 

DESSERTS

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CHEESE STALL

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Thursday Buffet Lunch Week 1

TO START WITH...


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

SOUP

Roasted tomato and fennel soup 

PASTA

Pasta with anchovies, capers, chillies and garlic finished with tomato ragu'

Pasta with cherry tomatoes, aubergines and mint with ricotta cheese 

MAIN DISHES

Baked white fish with fresh Basil, black olives and sundried tomatoes


Grilled local tuna with chimichurri dressing


Seared beef steaks with leek and mushroom cream sauce

Roasted chicken legs with leek and Dijon mustard gravy

Steamed rice with garden peas and cumin seed 


Braised red cabbage with honey and raisins 

Steamed broccoli and sweet corn 


Sliced potatoes with chilli coriander and onion spring 


French-fried potatoes 

VEGETARIAN AND VEGAN MAIN DISHES

Flat bread with roasted pumpkin, caramelised onions and blue cheese 

Vegan shepherd's pie 

Roasted vegetables stew with olives and tomatoes 

Italian cannellini beans with cabbage and potatoes 

DESSERTS

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

CHEESE STALL

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SOUP

Cream of celeriac and green apple 

PASTA

Pasta with cheesy white sauce, bay shrimps, garlic, and parsley

Pasta with roasted aubergines, bell peppers, fresh rosemary, and tomato salsa 

MAIN DISHES

Breaded cod fillets with lemon wedges and tartar sauce


Seared hake fillets, sweet peppers and onion ragout


Braised beef meat balls with a creamy and rich mushroom and mustard gravy

Grilled chicken thighs with cured ham and asparagus cream

Israeli couscous with dried fruits and nuts 


Stir fried French beans, onions, and red peppers 


Pan-fried mushroom and marrows 

Steamed new potatoes with parsley butter and garlic 


Home-made chips 

VEGETARIAN AND VEGAN MAIN DISHES

Vegetable noodles with soya sauce and sweet chilli 

Flat bread with hummus, roasted peppers and onions with vegan cheese 

Urid lentil stew with mixed flavored spices 

Potato and cauliflower curried with garlic and onions 

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

Cream of potato and asparagus 

PASTA

Pasta with beef ragout

Pasta with four-cheese sauce 

MAIN DISHES


Slow cooked calamari and octopus stew with potatoes, tomatoes, and olives


Grilled salmon with dill and horseradish cream

Chicken drumsticks with mushrooms and spring onions

Pork schnitzel with lemon wedges and mustard sauce

Steamed rice with sweetcorn and fresh herbs 


Buttered Brussel sprouts with onions and fresh herbs 

Sweet and sour carrots with toasted sesame seeds 


Baked potatoes with onions and fresh thyme 

Home-made chips 

VEGETARIAN AND VEGAN MAIN DISHES

Asparagus, leek and sundried tomato quiche 

Vegan squash and cabbage sabzi 

Stuffed peppers with cous cous 

Barley risotto with zucchini and mushroom 

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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حنان


RESTAURANT

Sunday Buffet Week 1

TO START WITH...

Indulge in a selection of mouthwatering salads, decorative platters from land and sea, using selected ingredients, combining Mediterranean and International flavors, selection of dressings and oil's, freshly baked bread

SOUP

Pumpkin and orange soup 

Classic Vegetable Soup with smoked Pork

AUTHENTIC ITALIAN

Pasta with smoked pancetta and pecorino cheese sauce finished with EVO oil

Tortellini pasta with herb infused butter, sauté mushrooms, cherry tomatoes, and spring onions

Soft baked pasta, with wilted spinach, leeks, ricotta cheese and grana cheese, finished with melted mozzarella cheese

PIZZA

Margherita – with tomato sauce and mozzarella cheese

Gozitan – with tomatoes sauce, local sausage, fresh cheeselets, olives, capers, tomatoes, and herb oil

CARVERY STATION

Roast leg of pork served with fruit chutney

Slow cooked beef served with classic pepper sauce


OUR BUFFET COUNTER


Pan crusted salmon, sauced with citrus scented velouté


Stonebass fish with herb gremolada enhanced with fresh Mediterranean dressing

Grilled chicken tenders, rested in souvlaki marinade served with garlic flavored yogurt

Veal olives with mushroom, basil and garlic tomato Sauce

Vegan Parmigiana with aubergines, tomatoes, selected herbs, and vegan cheese 

Vegan baked polenta with mushroom and tomato fricassee, topped with spicy marinated tofu crumble 


Panache of vegetables in season seasoned with EVO oil 

Cauliflower and broccoli gratin

Twice cooked thyme potatoes

French Fries 

ETHNIC FLAVOURS

Crispy vegetable samosas 

Crispy papadums with spiced onion chutney, Naan bread

Chicken korma, Lamb madras, Beef karahi served with plain boiled rice, and cucumber raita

THE PASTRY CREATIONS

Let our Pastry Team pamper you with a creative dessert selection

Fresh fruit display and fruit salad

KIDS ZONE

Mac and cheese pasta

Mini rosti potatoes

Chicken nuggets

Selected vegies



Vegetarian



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Monday Buffet Lunch Week 2

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

SOUP

Parsnip and carrot Velouté 

PASTA

Pasta with swordfish cherry tomatoes and black olives tapenade

Pasta with tomato ragout, garlic, onion and green peas, finished with fresh mint 

MAIN DISHES


Grilled bonito steaks with tomato and mussel sauce

Baked rock fish with capers, garlic, and aromatic lemon herbs oil

Veal ossobuco served with gremolata

Grilled marinated chicken thighs served with a creamy sage sauce

Pilaf rice 


Aubergines pan fried with tomatoes and garlic oil, topped with walnuts 


Panache of seasonal vegetables 


Roasted potatoes with spices garlic and herbs 

French-fried potatoes 

VEGETARIAN AND VEGAN MAIN DISHES

Sundried tomato, black olive, and mozzarella focaccia 

Vegan chilli served with steamed rice 

Italian Cannellini beans with cabbage and Potatoes 

Spicy Urid lentil stew 

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

Creamy of pumpkin and coconut 

PASTA

Pasta with slow-cooked pancetta, zucchini and creamy sauce

Pasta alla Norma – aubergines, tomato sauce, onion and salted ricotta

MAIN DISHES


Traditional fish and chips served with aioli sauce


Baked hake filets with tarragon, served with beurre blanc sauce

Pork stew, sweet chilli, and mixed vegetables

Seared roasted chicken thigh with garlic corn and coriander, served with jus reduction

Pilaf rice with seasonal vegetables 


Steamed French green beans and baby corn with garlic and parsley butter 


Stir fried vegetables with oyster and soya sauce 

Roast potatoes with garlic and rosemary 

French-fried potatoes 

VEGETARIAN AND VEGAN MAIN DISHES

Spanish omelette - baked potato dish with eggs, tomatoes, peppers, and olives 

Vegetable samosas served with mango chutney 

Ginger and vegetables vermicelli stir fried 

Barley risotto with garden peas and mushrooms 

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

Cream of green peas with crispy pancetta

PASTA

Pasta with tomato sauce and basil, topped with mozzarella 

Pasta with cream of broccoli and Maltese sausage

MAIN DISHES


Breaded cod fish with chilli and lime mayonnaise sauce


Grilled marlin with cilantro, ginger and sesame oil


BBQ spiced Beef steaks with honey glazed

Chicken involtino with wine and sage sauce

Kashmiri rice 


Steam broccoli and cauliflower buttered with garlic and parsley 


Stir fried seasonal vegetables 

Roasted potatoes with onions, black olives and anchovies 

Home-made French fries 

VEGETARIAN AND VEGAN MAIN DISHES

Brie, apple, and red onion tart 

Baked spinach and mushroom quesadillas 

Tofu stirrs fried with broccoli and pea nuts 

Vegetables curry with coconut milk and spices 

DESSERTS

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SOUP

Gazpacho soup 

PASTA

Pasta with fresh tomato sauce, garlic, fresh chilies and parsley 

Pasta with cream of spinach and roasted pumpkin

MAIN DISHES

White fish and mussels stew with coconut curried sauce and coriander

Grilled bonito served with pesto dressing and black olives


Meat balls with peppers, beetroot, and tomato sauce

Grilled chicken things with cilantro and lime served with a ginger sauce

Cauliflower steamed with smoked pork and thyme


Pan-fried buttered French green beans with garlic 

Fragrant basmati rice with spices 


Potato mash 


Home-made chips 

VEGETARIAN AND VEGAN MAIN DISHES

Flat bread with roasted pumpkin, caramelised onions, and blue cheese 

Vegan shepherd's pie 

Roasted vegetables stew with olives and tomatoes 

Italian Cannellini beans with cabbage and potatoes 

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

Selection of mixed beans soup 

PASTA

Pasta with cheesy white sauce, mushrooms, and smoked pork ham

Pasta with roasted peppers onions and zucchini with tomato sauce 

MAIN DISHES


Calamari stew with black olives onions garlic green peas with tomato ragout

Baked gallinella with wine, fresh herbs, tomatoes and zucchini

Grilled turkey breast with turmeric, garlic and ginger

Irish beef stew with potatoes and peas


Moroccan couscous 


Stir fried broccoli, red peppers, and black bean sauce 

New potatoes with parsley butter and garlic 

Pan fried rice with vegetables 

VEGETARIAN AND VEGAN MAIN DISHES

Vegetable noodles with soya sauce and sweet chilli 

Flat bread with hummus, roasted peppers, and onions with vegan cheese 

Potatoes and cauliflower curry 

Spiced Urid stew 

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

Cream of potato and asparagus 

PASTA

Pasta with fresh tuna, fresh tomatoes, garlic, mint and white wine

Pasta with cream cheese mushrooms and smoked ham 


MAIN DISHES

Grilled Swordfish with lime creamy sauce and fresh herbs

Baked salmon honey crusted with almonds served with lemon beurre blanc

Breaded Chicken with French mustard creamy sauce

Grilled Pork Steaks served with fruity BBQ sauce

Pan fried zucchini with onions and sundried tomatoes 

Pilaf rice with fragrant spices 


Steamed corn on cob buttered with garlic and fresh parsley 

Sliced potatoes with onions and olives dust 

Home-made chips potatoes 

VEGETARIAN AND VEGAN MAIN DISHES

Asparagus, leek, and sundried tomato quiche 

Vegan squash and cabbage sabzi 

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

Classic leek and mushroom soup 

NZ corn and bacon chowder served with bread croutons

AUTHENTIC ITALIAN

Pasta with salmon and citrus and chive cream sauce

Ravioli pasta with pumpkin velouté and grated pepato cheese

Soft baked pasta, with meat ragout, provolone dolce, ricotta cheese and bechamel sauce dusted with parmesan cheese

PIZZA

Margherita – with tomato sauce and mozzarella cheese

Ortolana – with tomato sauce, mushrooms, artichokes, olives, capers, tomatoes, and herb oil

CARVERY STATION

Roast leg of lamb served with a mint sauce

Slow cooked beef served with classic UK brown onion gravy


OUR BUFFET COUNTER


Gremolata herb crusted salmon, served with seafood dressing

Fillets of silver bream, served with persillade sauce

Ballotine of capon, complimented with mustard and honey sauce

Medallions of pork served with fruity BBQ sauce

Loaded & roasted, aubergines, filled with selected vegetables and beans topped with vegan cheese 

Vegan baked polenta with mushrooms and tomato fricassee, topped with a spicy marinated tofu crumble 

Panache of vegetables in season seasoned with EVO oil 

Roast seasonal vegetables

Baked potatoes with onions and fennel seeds

French Fries 

ETHNIC FLAVOURS

Crispy vegetable spring rolls 

Crispy prawn crackers with sweet chilli sauce, Chicken kung paw, sweet and sour Pork, Beef teriyaki, served with egg fried rice and stir fry noodles with soy sauce

THE PASTRY CREATIONS

Let our Pastry Team pamper you with a creative dessert selection

Fresh fruit display and fruit salad

KIDS ZONE

Mac and cheese pasta

Mini rosti potatoes

Chicken nuggets

Selected vegies



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