



RESTAURANT



## 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

 Vegetarian  Vegan

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

FOR SPECIAL DIETARY REQUIREMENTS, PLEASE DON'T HESITATE TO CONTACT THE MANAGEMENT.



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## TUESDAY 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

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

 Vegetarian  Vegan

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## WEDNESDAY 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 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

 Vegetarian  Vegan

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

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

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## THURSDAY MALTESE 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 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

Għajin 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

 Vegetarian  Vegan

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

Pixxispad - grilled swordfish with lemon and fresh mint sauce

Kabboċċi 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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## FRIDAY 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 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

 Vegetarian  Vegan

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## SATURDAY 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

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

 Vegetarian  Vegan

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# SUNDAY 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

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

 Vegetarian  Vegan

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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

 Vegetarian  Vegan

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

### 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

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

 Vegetarian  Vegan

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## WEDNESDAY 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 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

Searred 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

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

 Vegetarian  Vegan

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## THURSDAY MALTESE 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 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

Għajin 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

Kabboċċi 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

 Vegetarian  Vegan

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## FRIDAY 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

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

 Vegetarian  Vegan

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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## SATURDAY 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

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

 Vegetarian  Vegan

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## SUNDAY BUFFET DINNER WEEK 2

### TO START WITH...

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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

### 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

 Vegetarian  Vegan

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