



MONDAY - ITALIAN BUFFET DINNER 1

SOUPS

Tuscan White Bean & Escarole Soup with Tuna
(Traditional Frizzy Lettuce, White Bean & Tuna)
Italian Minestrone Soup (V)
(Root Vegetable with Shelled Pasta Soup)

PASTA

Pasta al Fredo (V)
(Pasta with Cream & Parmigiano Sauce)
Pasta Bolognese
(Pasta with Traditional Meat Sauce)
Pasta al Vongole
(Pasta with Clam Meat, Garlic & White Wine)

PIZZA

Pizza Margherita (V)
(Pizza with Mozzarella & Tomato Sauce)
Pizza Quattro Stagioni
(Pizza with Ham, Sweet Pepper, Artichoke & Mushroom)

MAINS

Porchetta served with Salsa Verde
(Roasted Rolled Stuffed Pork Belly with Herb Sauce)
Chicken Scarpariello
(Braised Chicken with Peppers)
Veal Saltimbocca
(Veal Escalope with Sage & Parma Ham)
Tuscan Grilled Tilapia with Herb Oil
(Grilled Tilapia with Herb Oil)
Baked Cod served with Creamy Parmesan Sauce

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





MONDAY - ITALIAN BUFFET DINNER 1

VEGETARIAN AND VEGAN DISHES

Caponata (V)

(Fried Mediterranean Vegetables Tomato & Olives)

Zucchini al Aglio (V)

(Fried Zucchini in Garlic)

Rice with Spinach & Pumpkin (V)

Pipi e Patate (V)

(Roast Potato with Pepper & Onions)

Funghi Polenta (V)

(Baked Polenta with Mushrooms)

Bean Arrabbiata (V)

(Mixed Bean Stew with Spicy Tomato)

Cavolfiore Fritti (V)

(Beer Battered Crusted Cauliflower)

Italian inspired Stuffed Bell Peppers with Lentils, Rice & Fresh Herbs (V)

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





MONDAY - ITALIAN BUFFET DINNER 2

SOUPS

Italian Wedding Soup with Meat Balls

(A traditional, delicious and hearty Italian soup made with mini beef and pork meatballs, fresh veggies and tiny acini di pepe pasta in a simple savory broth)

Minestrone with Cannellini Beans (V)

(Diced Root Vegetables Soup with Pasta & Cannellini Beans)

PASTA

Pasta Pesto Genovese (V)

(Pasta with Basil, Parmesan & Pinenut Sauce)

Pasta Puttanesca

(Pasta with Anchovies, Olives, Capers, Chili & Tomato Sauce)

Pasta alla Gricia

(Pasta with Guanciale, Pecorino Romano & Black Pepper)

PIZZA

Pizza Margherita (V)

(Pizza with Mozzarella & Tomato Sauce)

Pizza Capricciosa

(Pizza with Tomato Sauce, Mozzarella, Artichoke, Ham, Olives & Mushrooms)

MAINS

Beef Arrosto served with its own Gravy

(Italian Style Roast Beef with its own Gravy)

Chicken Cacciatore

(Rustic chicken cacciatore recipe with mushrooms and bell peppers in a flavourful tomato sauce)

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





MONDAY - ITALIAN BUFFET DINNER 2

MAINS

Tuscan Style Pork Ribs with Balsamic Glaze

(Sticky Pork Ribs with Balsamic Glaze)

Grilled Swordfish Sicilian Style

(Grilled Swordfish served with Garlic, Lemon Juice, White Wine & Parsley)

Fish al Cartoccio

(Oven Baked Wrapped White Fish with Tomato, Onions, Garlic, Olives & Capers)

VEGETARIAN AND VEGAN DISHES

Pepperonata (V)

(Sauteed Mixed Coloured Sweet Peppers with Onions & Tomato Sauce)

Finocchi in Padella (V)

(Pan fried Fennel with Garlic & Fresh Chili)

Rice Mushroom & Leeks (V)

*Crispy Italian Roast Potato with Grana Cheese (V)
Chips*

Melanzane (V)

(Baked Layered Aubergine, Mozzarella, Basil & Tomato)

Gnocchi Patate with Pumpkin & Basil (V)

(Potato Gnocchi with Pumpkin & Basil)

Italian Amalfi Sauteed Zucchini with Mint & Lemon (V)

(Sauteed Zucchini with Mint & Lemon)

Verza Stufata (V)

(Braised Savoy Italian Cabbage)

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





TUESDAY - BRITISH BUFFET DINNER 1

SOUPS

Leek & Potato Soup
Butter Nut Squash & Bacon Soup

PASTA

Mac & Cheese (V)
Pasta tossed in Smoked Salmon & Spinach Cream Sauce
Pasta with Steak Strips, Mushrooms & Tomato Sauce

MAINS

Pizza Margherita (V)
Pizza with Cumberland Sausage & Bell Peppers
Meat Loaf served Sweet & Tangy Sauce
Shepherds Pie
Grilled Chicken Thighs served with Tarragon Cream Sauce
Bear Battered Fish served with Tartar Sauce
Hake Fish served with Herb Butter

VEGETARIAN AND VEGAN DISHES

Boiled Herbed Rice (V)
Mushy Peas (V)
Roast Potatoes (V)
Roasted Root Vegetables with Sage (V)
Chips
Broccoli & Blue Cheese Tart (V)
Chickpea & Lentil Stew (V)
Rosemary Scented Roasted Sweet Potato (V)
Braised White Cabbage served with Maple Syrup Glaze (V)

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





TUESDAY - BRITISH BUFFET DINNER 2

SOUPS

Fresh Tomato Soup
Ham & Pea Soup

PASTA

Pasta tossed in Garlic Butter & Broccoli Florets (V)
Pasta tossed in Seafood Cream Sauce
Pasta with Chicken Strips, Peas & Tomato Sauce

PIZZA

Pizza Margherita (V)
Pizza with Sweet Corn & Ham

MAINS

Roasted Glazed Gammon Leg served with Honey Mustard Sauce
Steak & Kidney Pie
Grilled Turkey served with Cranberry Sauce
Fish Cakes served with Tartar Sauce
Grilled Pollock served with Lemon & Butter Sauce

VEGETARIAN AND VEGAN DISHES

Herbed Couscous served with Pumpkin Seeds (V)
Chickpea & Lentil Stew (V)
Buttered Brussel Sprouts (V)
Mashed Potatoes (V)
Chips

Vegetable Nut Roast (V)
Red Leicester & Caramelised Onion Tart (V)
Bubble & Squeak Cakes (V)
Thyme Scented Roasted Carrots Celeriac (V)

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





WEDNESDAY - FRENCH BUFFET DINNER 1

SOUPS

French Onion Soup (V)

(Caramelised Onion Broth)

Prawn Bisque

(Prawn Creamy Soup)

PASTA

Pasta Ratatouille (V)

(Pasta with Eggplant, Peppers, Zucchini, Herbs & Spiced Tomato Sauce)

Pasta with Champignon, Confit Duck & Jus

(Pasta with Mushrooms, Slow Cooked Duck & its own Sauce)

Pasta Bouillabaisse

(Pasta with Simmered Fish Pieces & Shelled Seafood)

PIZZA

Pizza Marguerite

(Pizza with Mozzarella & Tomato Sauce)

Pizza with Jamon, Artichaut & Tomates Cerises

(Pizza with Ham, Artichoke & Cherry Tomatoes)

MAINS

Poulet Roti served with Roti Gravy

(Roasted Whole Chicken served with Roast Gravy)

Blanquette de Veau

(Simmered Veal with Sauteed Mushrooms & Onions)

Dinde Cordon Bleu

(Fried Turkey escalope wrapped with Cheese & Coated with Breadcrumbs)

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





WEDNESDAY - FRENCH BUFFET DINNER 1

MAINS

Moules Provincial

(French Mussels with Onions, Olives, Basil, Lemon, Tomato & White Wine)

L'Escalope de Saumon a' l' Oseille

(Pan Seared Salmon Fillet served with French Spinach, Butter, Lemon & Cream Sauce)

VEGETARIAN AND VEGAN DISHES

Gratin de chou-fleur (V)

(Baked Cauliflower with Cheese Sauce & Breadcrumbs)

Haricots Verts Sautés à l'Ail (V)

(Sauteed French Beans in Garlic)

Riz aux Oignons Caramélisés (V)

(Rice with Caramelised Onions)

Pommes de Terre Boulangères (V)

(Baked Potatoes)

Frites de Pommes de Terre

(Fried Potatoes)

Tarte Tatin aux Légumes (V)

(Vegetable Tart)

Champignons Bourguignons Végétaliens (V)

(Vegan Mushroom French Style Stew)

Ragoût de Lentilles à la Français (V)

(French Lentil Stew)

Quiche au Fromage Brie et Broccoli (V)

(Brie Cheese & Broccoli Flan)

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





WEDNESDAY - FRENCH BUFFET DINNER 2

SOUPS

Bouillabaisse

(French Fish and Shellfish Soup)

Soup de Legumes Francaise (V)

(French Vegetable Soup)

PASTA

Pâtes aux Champignons, Sauce à l'Oignon Français avec une Touche de Crème

(Pasta with Mushrooms & French Onion Sauce with Touch of Cream)

Pâtes légères au Four avec Jambon et Fromage

(Light Baked Pasta with Ham & Cheese)

Pâtes aux Moules Noires, à l'Ail et au Vin Blanc et Sauce Tomate

(Pasta with Black Mussels, Garlic, White Wine & Tomato)

PIZZA

Pizza Marguerite (V)

(Pizza with Mozzarella & Tomato Sauce)

Pizza Pissalidière

(Pizza with a sauteed tomato and onion topping, then decorated with black olives and anchovy fillets)

MAINS

Longe de Porc Braisée Servie avec Sauce aux Crevettes et au Cognac

(Braised Pork Loin served with Prawn & Cognac Sauce)

Boeuf Bourguignon

(Beef Stew French Style)

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





WEDNESDAY - FRENCH BUFFET DINNER 2

MAINS

Coq au Vin de Poulet

(Classic Braised Chicken Pieces with Vegetables & Red Wine)

Thon Grillé Servi avec une Vinaigrette Niçoise

Grilled Tuna served with Nicoise Dressing

Cabillaud au Four à la Bordelaise

(Herb Crusted Cod Bordeaux Style)

VEGETARIAN AND VEGAN DISHES

Ratatouille (V)

(Stew of Eggplant, Peppers, Zucchini, Herbs & Spiced Tomato Sauce)

Chou de Savoie braisé (V)

(Braised Savoy Cabbage)

Riz Provençal (V)

(Rice with Onions, Olives, Basil, Lemon, Tomato & White Wine)

Pomme de Terre Lyonnaise (V)

Fried Thin Sliced Potatoes with Onions

Frites de Pommes de Terre

(Fries Potatoes)

Brocoli Gratiné (V)

(Baked Broccoli with Cheese Sauce & Breadcrumbs)

Enouil Braisé aux Câpres et aux Olives (V)

(Braised Fennel with Capers & Olives)

Quiche au Fromage Fumé et Oignons Caramélisés (V)

(Smoked Cheese & Caramelized Onions Flan)

Cocotte Végétalienne d'Orge (V)

(Barley Vegan Casserole)

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





THURSDAY - MALTESE BUFFET DINNER 1



SOUPS

Soppa tal-Armla

Maltese Hearty Soup made with Fresh Vegetables, Eggs & Maltese fresh Cheeselet

Aljotta

Traditional Maltese Fish Broth with Rice

PASTA

Ravjul (V)

Ricotta Ravioli with Tomato, Garlic & Basil Sauce

Spagetti biz-Zalza tal-Qarnit

Spaghetti with Octopus, Black Olives, Garlic, Tomatoes & Fresh Mint

Għagin biz-Zalzett tal-Malti

Pasta with Maltese Sausage & Stewed Vegetables

PIZZA

Pizza Margherita (V)

Pizza Maltija

Tomato, Mazzarella, Onions, Anchovies, Capers, Cheeselets, Fresh Marjoram

MAINS

Koxxa tal-Haruf il-Forn

Roasted Lamb Leg with Rosemary, Lemon & Garlic, Pan Juices

Braġjoli

Beef Olives with a Slightly Spicy Vegetable Ragù

Majjal Mixwi

Grilled Local Pork Chops with a Cannellini Bean & Vegetable Cassoulet

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





THURSDAY - MALTESE BUFFET DINNER 1



MAINS

Fenek Moqli bit-Tewm u l-Inbid Abjad

Traditional Fried Rabbit in Garlic & White Wine

Pixxispad Mixwi

Grilled Swordfish with Lemon & Fresh Mint Sauce

Lampuki Moqlija

Pan Fried Dorado Fish with Tomato, Caper & White Wine Sauce

VEGETARIAN AND VEGAN DISHES

Kabocci bil-Bejken (V)

Pan Fried Cabbage with Bacon & Fennel Seeds

Busbies il-Forn (V)

Roasted Fennel with Sundried Tomatoes & Red Onions

Patata l-Forn (V)

Traditional Baked Potatoes

Patata Moqlija bil-Basal (V)

Fried Potatoes with Onions

Torta tal-Irkotta u l-Ful (V)

Ricotta & Broad Bean Pie

Kaponata (V)

Stewed Local Vegetables with Tomato & Garlic

Qarabali Mimli (V)

Stuffed Marrows with Vegetables

Balbuljata (V)

Traditional Vegetable & Tomato Base Omelette

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





THURSDAY - MALTESE BUFFET DINNER 2



SOUPS

Kusksu (V)

Traditional Soup Made of Broad Beans, Small Pasta Beads & Fresh Goat Cheese

Kawlata bix-Xikel tal-Majjal

Traditional Soup Made of Vegetables and Ham Shank

PASTA

Għagin Biz-Zalza tal-Kapunata (V)

Pasta with Stewed Local Vegetables, Tomato & Garlic

Spagetti biz-Zalza tal-Inċova

Spaghetti with Anchovies, Black Olives, Garlic, Capers & Tomato Sauce

Għagin biz-Zalza tal-Fenek

Pasta with Braised Rabbit, Peas & Tomato Sauce

PIZZA

Pizza Margherita (V)

Pizza with Mozzarella & Tomato Sauce

Pizza Għawdxija (V)

Tomato, Mazzarella, Onion, Sliced Potato, Cheeselets, Black Olives & Capers

MAINS

Koxxa tal-Majjal

Roasted Pork Leg with Rosemary & Garlic, Pan Juices

Laħam imtektek fuq il-Fwar bit-Tewm u Tursin

Steamed Beef with Garlic & Parsley

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





THURSDAY - MALTESE BUFFET DINNER 2



MAINS

Stew taz-Zalzett Malti

Maltese Sausage Stew with Root Local Vegetables

Tonn Mixwi biz-Zalza tal-Kappar

Grilled Tuna with Tomato & Caper Salsa

Lampuki Moqli

Pan Fried Dorado Fish with Tomato, Caper & White Wine Sauce

VEGETARIAN AND VEGAN DISHES

Qarabali Moqli (V)

Fried Marrows

Fażola Twila bil-Pesto tan-nagħnieħ u t-Tursin (V)

Green Beans with Mint & Parsley Pesto

Busbies il-Forn (V)

Roasted Fennel with Sundried Tomatoes & Red Onions

Patata l-Forn (V)

Traditional Baked Potatoes

Patata Moqlija bil-Basal (V)

Fried Potatoes with Onions

Torta tal-Qargha Ħamra u r-Ross (V)

Traditional Pumpkin & Rice Pie

Balbuljata (V)

Traditional Vegetable & Tomato Base Omelette

Ful Moqli Bit-Tewm (V)

Sauteed Broad Bean in Garlic

Bżar Mimli (V)

Stuffed Bell Peppers with Vegetables

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





FRIDAY - AROUND THE WORLD BUFFET DINNER 1

SOUPS

Butternut Squash - North American

Chicken & Sweetcorn - Chinese

PASTA

Pasta Amatriciana - Italian

Pasta tossed in Guanciale, Pecorino Romano Cheese & Cracked Black Pepper & Tomato Sauce

Calabrian Chile & Burrata Pasta with Peas - Chilean

Pasta tossed with Burrata, Chili, Peas, Garlic, Honey & Cracked Pepper

Pasta with Creamy Garlic Seafood - Colombian

PIZZA

Pizza Margherita (V) Italian

Pizza with Mozzarella & Tomato Sauce

Pizza Hawaiian - Hawaiian

Pizza with Pineapple, Ham, Tomato Sauce & Mozzarella

MAINS

Pernil with Mojo Criollo - Cuban

Slow Cooked Marinated Pork Leg with Cuna Citrus-Garlic Sauce

Chicken Karahi - Pakistani

Chicken Thighs Curry with Tomato, Ginger, Garlic, Chilies, Green Peppers & Onions

Minute Steak served with Gravy - British

Thin Pan Grilled Sliced Beef served with Gravy

Calamari Fritti served with Garlic Aioli - Italian

Fried Calamari served with Cold Garlic Sauce

Pan Seared White Fish Florentine - French

*Pan Seared Fish served with Spinach, Onions, Mushrooms & Tomato Sauce,
Garnished with Parmesan & Ricotta Cheese*

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





FRIDAY - AROUND THE WORLD BUFFET DINNER 1

MAINS

Blanched Vegetables with Chojang Dressing (V) - Korean

Blanched Vegetable served with Chili Pepper, Honey, Vinegar, Sesame & Garlic Sauce

Indian Vegetables with Coconut & Lentils (V) - Indian

Chimichurri Rice (V)- Argentinian

Boiled rice tossed with Light Spiced, Herbed Dressing

Crunchy Seasoned Baked Potato Wedges (V) - Australian

French Fries (V) -French

Thin Fried Potato Strips

VEGETARIAN AND VEGAN DISHES

Chana Biryani (V) -Pakistani

Chickpea, Onions, Coconut, Garlic, Ginger Scented Vegan Curry

Tennessee Baked Onions with Cheesy Breadcrumbs (V) - American

Baked Onions with Butter & Topped with Cheese Crumble

Vegetable Spring Rolls with Sweet Chili Sauce (V) - Chinese

Stir Fried Vegetable Noodles (V) - Chinese

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





FRIDAY - AROUND THE WORLD BUFFET DINNER 2

SOUPS

Sopa de Frijoles Mexicana (V) - Mexican

Mexican Bean Soup

Mulligatawny Soup - Indian

Creamy Curried Chicken Soup with Root Vegetables

PASTA

Pasta picante calabresa con chile, tomate y ajo (V) - Chilean

Spicy Calabrian Chili Pasta with Tomato and Garlic

Pasta Amatriciana - Italian

Pasta tossed with Guanciale, Chili and Tomato Sauce

Spaghetti alla Busara - Bulgarian

Spaghetti tossed with Prawns, Tomatoes, White Wine, Parsley & Garlic Sauce

MAINS

Pizza Margherita (V) - Italian

Pizza with Mozzarella & Tomato Sauce

Pizza Maltija - Maltese

Pizza with Maltese Sausage, Onions, Peppered Goat Cheese, Capers & Olives

Ovnsbakt Laks I Norsk Stil Serveres Med Dill & Smorsaus - Norwegian

Norwegian Style Oven Baked Salmon served with Dill & Butter Sauce

Chicken Korma - Indian

Chicken Indian Style Curry

Lamb Tagine - Moroccan

Slow Cooked Lamb Pieces with Medley of Warm Spices, Herbs, Pistachios, Dried Apricots and Vegetables

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





FRIDAY - AROUND THE WORLD BUFFET DINNER 2

MAINS

Pork Schnitzel - German

Breaded and Sauteed Thin Pork Steak served with Lemon

Highland Mussels with Garlic Whisky Cream - Scottish

Vegetarian and Vegan Dishes

Stir Fried Vegetables (V) - Chinese

Julienne of Vegetables tossed with Soy Sauce

Candied Carrots (V) - American

Boiled Carrots sauteed in Butter & Brown Sugar

Israeli Couscous (V) - Israeli

Pearl Couscous served with Olive Oil, Lemon & Parsley

Parmentier Potatoes (V) - French

Fried Small Cubed Potato with Garlic & Herbs

Fried Potato

Quinoa y Frijoles Negros al Estilo Mexicano (V) - Mexican

Mexican Style Quinoa & Black Bean

Vegetable Samosa served with Mango Chutney (V) - Pakistani

Froga tat-Tarja (V) - Maltese

Maltese Pasta Omelette with Parsley & Cheese

Kashmir Rice (V) - Indian

Rice with Turmeric, Sultana & Almonds

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





SATURDAY - MEDITERRANEAN BUFFET DINNER 1

SOUPS

Harira Soup (V) - Morocco

Maroccan Style Beef, Chicken & Lentil Soup

Seafood Chowder - France

Traditional French Seafood Creamy Soup

PASTA

Pasta Greek Style (V) - Greek

Pasta tossed with Olives, Cherry Tomato & Feta Cheese Crumble

Cypriot Baked Pasta - Cyprus

Baked Pasta with Pork Mince & White Sauce topped with Halloumi Cheese

Pasta Marinara - Italy

Pasta tossed in Seafood & White Wine rich Tomato Sauce

PIZZA

Pizza Margherita (V) - Italy

Pizza with Mozzarella & Tomato Sauce

Pizza Peperoni - Italy

Pizza with Peperoni Sausage, Mozzarella & Tomato Sauce

MAINS

Dinde Roti a l'Orange - France

Roast Turkey served with Orange Sauce

Jawaneh - Lebanese

Lebanese Garlic & Lemon Marinated Chicken Wings

Syrian Kawaj Casserole - Syria

Braised Meat Balls with Tomato, Peppers & Potato

Stuffat tal-Qarnit - Maltese

Traditional Octopus Stew

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





SATURDAY - MEDITERRANEAN BUFFET DINNER 1

MAINS

**Flétan Cuit au four servi avec du Citron, de la moutarde de Dijon et de l'aneth
- France**

Baked Halibat served with Lemon, Dijon Mustard & Dill

VEGETARIAN AND VEGAN DISHES

Vegetable Muzaka (V) - Greek

*Grilled Layered Sliced Aubergines, Marrows & Potato Baked with White
Sauce*

Carottes à la Française(V) - French

French Style Glazed Carrots

Koshari Rice (V) - Egyptian

*Egyptian Style Lentils, Rice, Chickpeas, tossed in a Special Tomato Sauce
topped with Crispy Onions*

Chtitha Batata (V) - Algerian

Algerian Potato Stew

Frites de Pommes de Terre - French

(Fried Potatoes)

Shakshuka (V) - Tunisian

*Traditional Tunisian Dish with Poached Eggs in a Spicy Tomato Sauce
with Onions, Bell Pepper and Garlic*

Borek (V) - Turkish

Baked Filo Rolled Stuffed Pastry with Spinach and Feta Cheese

Brungiel Mimmi (V) - Maltese

Stuffed Aubergines with Vegetables

Vegan Lebanese Arayes (V) -Lebanese

Lebanese Vegan Stuffed Pitta Bread

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





SATURDAY - MEDITERRANEAN BUFFET DINNER 2

SOUPS

Lebanese Lentil Soup (V) - Lebanese

Root Vegetable, Red Lentils & Lemon Scented Creamy Soup

Greek Beef Soup - Greek

Chunky Vegetable & Beef Broth

PASTA

Pasta al Norma (V) - Sicilian

Pasta with Roasted Aubergine & Tomato Sauce

Pasta Cheat Manti - Turkish

*Pasta with Mince Beef, Onions, Carrots & Tomato Sauce Topped with
Yogurt*

Pasta Greek Style with Shrimp & Feta Cheese - Greek

Pasta with Olives, Cherry Tomatoes, Basil, Prawn & Feta Cheese Crumble

PIZZA

Pizza Margherita (V) - Italian

Pizza with Mozzarella & Tomato Sauce

Pizza al Funghi - Italia

Pizza with Sage, Mushrooms, Mozzarella & Tomato Sauce

MAINS

Slow Roasted Tuscan Pork Belly with Marsala Sauce - Italian

*Slow Roasted Pork Belly, Marinated & Glazed with Fennel Seeds, Garlic &
Lemon served with Masala Sauce*

Chicken Cordon Bleu Dijon Cream Sauce - French

*Baked Chicken Stuffed with Ham & Cheese Coated with Golden
Breadcrumbs served with Dijon Cream Sauce*

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





SATURDAY - MEDITERRANEAN BUFFET DINNER 2

MAINS

Fabada Austriana - Spanish

Spanish Pork Stew with Chorizo & White Beans

Lebanese Spicy Fish with Tahini Sauce - Lebanese

Baked Fish served with Salmoriglio Sauce - Italian

Baked Fish served with Italian Crushed Herbed, Garlic & Lemon Paste

Mercimekli Mualla (V) - Turkish

Eggplant, Lentils & Peppers Cooked in Olive & Mint

Ghivetch (V) - Maldivian

Stewed Cauliflower, French Beans, Peas, Potatoes, Onions & Tomatoes

Kisir Couscous (V) - Turkish

Couscous with Cucumber, Tomatoes, Spinach & Chili

Orange Lemon Potatoes (V) - Crete

Chips

VEGETARIAN AND VEGAN DISHES

Falafel with Tahini Yoghurt (V) - Egyptian

*Chickpea Patties with Sesame, Cilantro & Parsley served with Tahini
Yoghurt*

Chile de batata y frijoles negros(V) - Spanish

Sweet Potato & Black Bean Chili

Vegan Maroccan M'Hanncha (V) - Maroccan

*Rolled Moroccan Pastry stuffed with Butternut Squash, Apricot &
Pistachios dusted with Icing Sugar*

Risotto D'orzo con Funghi e Piselli (V) - Italian

Barley Risotto with Mushrooms & Peas

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





SUNDAY - SPANISH BUFFET DINNER 1

SOUPS

Sopa Española de Pescado y Patatas

Spanish Fish & Potato Soup

Sopa de Lentejas Española (V)

Spanish Lentil Soup

PAELLA

Paella de Pollo y Chorizo

Paella with Chicken & Chorizo

Paella Vegetariana (V)

Paella with Vegetables

Paella de Marisco

Paella with Seafood

PIZZA

Pizza Margherita (V)

Pizza with Mozzarella & Tomato Sauce

Pizza con Pimientos Dulces y Aceitunas Negras

Pizza with Sweet Peppers & Black Olives

MAINS

Carne Asada Española Servida Con Salsa Romesco

Spanish Pot Roast Beef served with Romesco Sauce

Solomillo al Whisky

Spanish-Style Pork in Whiskey Sauce

Picadillo de Pavo

Ground Turkey Sofrito with Tomato-Based Sauce with Spices and Spanish olives

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





SUNDAY - SPANISH BUFFET DINNER 1

MAINS

Sartén de Pescado al Estilo Español

Spanish Style Fish Skillet

Emperador con Tomate

Grilled Swordfish with Tomato Sauce

Pisto de Verduras Español (V)

Spanish Vegetable Stew

Garbanzos con Espinacas (V)

Traditional Spanish Stew with Chickpeas

Andalusian Couscous (V)

Couscous with Vegetable, Seeds & Raisin

Patatas a lo Pobre (V)

Fried Sliced Potato with Sweet Pepper, Onions & Crushed Pepper

VEGAN AND VEGETARIAN DISHES

Tortilla Española (V)

Omelette made with Eggs, Potatoes & Onions

Pimientos de Padrón (V)

Fried Spanish Sweet Peppers

Estofado de Judias Blancas (V)

Spanish Butter Bean Stew

Coliflor Frita a la Sarten Espanola (V)

Spanish Pan-Fried Cauliflower

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





SUNDAY - SPANISH BUFFET DINNER 2

SOUPS

Sopa de Ajo (V)

Spanish Garlic Soup

Sopa de Pollo Clásica Española

Classic Spanish Chicken Soup

PAELLA

Paella Vegetarian

Paella with Vegetables

Paella Valenciana

Paella with Chicken, Rabbit, Saffron, Tomato & Butter Beans

Paella de Marisco

Paella with Seafood

PIZZA

Pizza Margherita (V)

Pizza with Mozzarella & Tomato Sauce

Pizza con Chorizo y Jalapeño

Pizza with Chorizo, Jalapeno, Mozzarella & Tomato Sauce

MAINS

Pollo Asado Español con Romesco y Cebollas a la Parrilla

Spanish Roast Chicken with Romesco & Grilled Onions

Albondigas

Spanish Meat Balls Stew

Cerdo Ibérico a la Parrilla con Chimichurri de Cerezas

Grilled Pork Iberico Pluma with Cherry Chimichurri

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





SUNDAY - SPANISH BUFFET DINNER 2

MAINS

Bacalao a la Vizcalina

Cod Fish Stew Biscay Style

Bacalao al Pil Pil

White Fish Poached in olive oil & served with Fish Juice Emulsion Sauce

VEGETARIAN AND VEGAN DISHES

Piperade (V)

Sweet Peppers Strips cooked in Garlic, Thyme & Tomato

Catalan Style Spinach (V)

Sauteed Spinach in Garlic with Pine Nuts & Raisins

Cuscús Espanol (V)

Couscous with Tomatoes, Carrots, Courgettes, Chickpeas, Peppers & Artichokes

Crispy Patatas Bravas (V)

*Fried Crispy Spicy Potatoes with Paprika Tomato Sauce
Chips*

Frittata Española (V)

Omelette with Potatoes & Onions

Guiso de Lentejas Español (V)

Spanish Lentil Stew

Pimientos Morrones con Queso

Fried Bell Peppers with Cheese

Verza Stufata (V)

Braised Savoy Cabbage

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