

Sunday Buffet Lunch

Week 1

A Selection of Antipasti

*Assorted cold salads, composed salads, fish & meat platters,
Crudités, house dressing & pickles*

From The Hot Pot

*Green pea & bacon soup
French onion soup ✓*

From The Pasta Section

*Lamb & aubergine lasagne
Pasta with smoked salmon & prawns, broccoli cream sauce &
Feta cheese shavings
Ricotta cheese ravioli, pumpkin veloute' with crushed peas & walnuts ✓*

Pizza Station

*Pizza margherita ✓
Pizza with maltese sausage, onions, capers & olives*

From The Carving Hot Lamp

Slow roasted loin of beef, mushrooms & pickles jus
Roasted leg of lamb, rosemary & mustard gravy

Hot Dishes

Grilled pork medallions, stewed cabbage & raisins, beer & onion jus
Rabbit casserole with red wine, garlic & peas
Poached salmon, on sauteed leeks & fennel, dill lemon veloute'
Seared swordfish with chimichurri sauce

As Accompaniments

Basmati Rice Pilaf with almonds & dried fruits ✓
Buttered seasonal vegetables ✓
Cauliflower au gratin ✓
French fried potatoes ✓
Traditional roast potatoes with thyme ✓

Vegetarian Dish

Caprese Tart with basil pesto drizzle ✓

From the Indian Station

Crispy Papadums ✓
Traditional naan bread ✓
Crispy vegetable samosas ✓
Kashmiri pulao (Rice cooked in milk with dried fruits)
Lamb rogan josh cooked in garlic, ginger, paprika & aromatic spices
Chicken tikka masala marinated & cooked in chillies, spices & cream
Beef vindaloo marinated & cooked in chillies, vinegar, garlic & spices
Condiments - mango chutney, mint yoghurt, cucumber raita & dried fruits

Kids' Corner

*Fish fingers
Pasta with ham & cream
Chicken nuggets
French fries*

From The Dessert Counter

*Assorted cakes, tarts, mousses & individuals
Fresh fruit & fresh fruit salad display
Assorted Ice-Creams*

From The Cheese Counter

Assorted cheeses, crackers & Maltese biscuits

*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 dietary requirements*

Sunday Buffet Lunch

Week 2

A Selection of Antipasti

*Assorted cold salads, composed salads, fish & meat platters,
Crudités, house dressing & pickles*

From The Hot Pot

*Cream of Mushrooms Soup ✓
Corn, sweet potato and salmon chowder*

From The Pasta Section

*Baked Traditional Lasagne with Rich Beef Ragù'
Pasta with chorizo sausage, spinach & prawn velouté
Pasta al pesto Genovese, roasted cherry tomatoes,
broad beans & gbejna shavings ✓*

Pizza Station

*Pizza margherita ✓
Pizza with peperoni salami, onions & peas*

From The Carving Hot Lamp

*Slow roasted loin of beef, caramelised onion and horseradish sauce
Roasted leg of local pork, crackling, apple and cider jus*

Hot Dishes

*Braised lamb shanks with sundried tomatoes & root vegetable gravy
Baked chicken thighs marinated in lemon, thyme & garlic
Seared rockfish, seafood blanquette, crispy calamari
Grilled tuna with Provençal vegetables, tomato & caper salsa*

As Accompaniments

*Panache of vegetables with herb butter ✓
Honey roasted pumpkin and celeriac ✓
Moroccan spiced vegetable couscous ✓
Traditional roast potatoes ✓
Potato fries ✓*

Vegetarian Dish

Tart with artichokes, sweet peppers and brie cheese ✓

From the Asian Station

*Assortment of sushi, pickled ginger, wasabi & soy
Prawn Crackers ✓
Vegetable spring rolls, sweet chili sauce ✓
Egg fried rice with corn and peas
Stir-fried vegetable noodles ✓
Szechuan beef stir-fry in chili bean sauce
Stir-fried Chicken Teriyaki
Sweet & Sour Pork*



Kids' Corner

*Grilled chicken sausages
Tortellini with tomato sauce
Chicken nuggets
French fries*

From The Dessert Counter

*A large Variety of Homemade Sweets, Tarts, Flans, Creams and Gateaux
Fresh Fruit display together with Assorted Ice Creams*

From The Cheese Counter

*Assorted Local and International Cheeses
served with Chutneys, Dried Fruits and Crackers*

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