



Week 1

Sunday Buffet Lunch

A Selection of Antipasti

Assorted cold salads, composed salads, fish & meat platters,
Crudité's, 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 sauce

Rabbit casserole with red wine, garlic & peas

Poached salmon, on sauteed leeks & fennel, dill lemon veloute'

Seared swordfish with chimichurri sauce



Week 1

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 dry 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
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.



Week 2

Sunday Buffet Lunch

A Selection of Antipasti

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

From The Hot Pot

Corn, sweet potato & salmon chowder
Cream of mushroom soup ✓

From The Pasta Section

Traditional lasagne with beef ragu
Pasta with chorizo sausage, spinach & prawn velouté
Pasta al pesto genovese, roasted cherry tomatoes,
Broad beans & cheese- lit shavings ✓

Pizza Station

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

From The Carving Hot Lamp

Slow roasted loin of beef, caramelised onions & horseradish sauce
Roasted leg of local pork, crackling, apple & cider jus

Hot Dishes

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



As Accompaniments

Panache of vegetables with herb butter ✓
Honey roasted pumpkin & celeriac ✓
Cauliflower au Gratin ✓
Moroccan spiced vegetable couscous ✓
Traditional roast potatoes
Potato fries

Vegetarian Dish

Tart with artichokes, sweet peppers & 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 & 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

Assorted cakes, tarts, mousses & individuals
Fresh Fruit & fresh fruit salad display
Assorted Ice-Creams
Assorted cheeses, crackers & Maltese biscuits

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