

Sunday Lunch

Selection of Antipasti & Salads

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

Soups

Cream of salmon soup

Velouté of cauliflower, roasted almonds and blue cheese

Pasta & Pizza

Lasagna with spinach, ricotta, peas and mozzarella baked with béchamel sauce

Ricotta ravioli with aubergines, tomato sauce and fresh basil

Pasta with prawns, mussels, and green pesto

Pasta with slow cooked chicken, wild mushrooms in creamy sauce

Pizza Margherita

Pizza with chicken strips, onions, and BBQ sauce

Main Dishes

Medallions of pork served with mustard seeds and honey sauce

Grilled lamb chump marinated with rosemary, served with jus reduction and relish of onion

Grilled tuna steaks with black shell mussels and Mediterranean

dressing

Baked amberjack crusted with sesame seeds, served with teriyaki sauce

Carvery

Baked chicken roulade served with olives, asparagus and thyme

Classic beef roast, complimented with port wine reduction sauce

Accompaniments


Panache of vegetables with butter garlic and fresh herbs

Spiced roasted pumpkin with fennel olive oil and seeds


Gratin potatoes with parmesan cheese

Homemade fries

Vegetarian and Vegan Dishes

Roasted sweet potato with spinach and tofu ragu 

Creamy coconut chickpea curry 

Cous Cous with raisins, peppers, onions, marrows and roasted almonds 

Stuffed zucchini with ricotta, mint and parmesan 

Asian Station

Crispy vegetable spring rolls with sweet chilli sauce

Sweet and sour chicken

Beef in black bean sauce

Pork with satay sauce

Stir fried noodles with vegetables and soya sauce

Egg fried rice

Crispy prawn crackers

Kids' Corner

Sweetcorn and carrots, baked beans, chicken nuggets and homemade chips

From the Dessert Counter

A large variety of homemade sweets, tarts, flans, creams and gateaux

Doughnut Station

Freshly cooked doughnut with chocolate syrup, strawberry syrup, sugar & cinnamon

Cheese Stall

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



Vegetarian



Vegan

Kindly note that our kitchens handle Allergens such as Gluten, Milk, Eggs, Nuts, Peanuts, Soya, Sesame Seeds, Fish, Mustard, Crustaceans, Celery, Molluscs, Lupin and Sulphur Dioxide.

While we follow good hygiene practices, take all precautions and do our best to reduce the risk of cross-contamination in our kitchens, due to presence of allergenic ingredients in some products we ARE UNABLE TO GUARANTEE that any of our dishes are completely free from allergens and therefore cannot accept any liability in this respect.

We strongly advise you to speak to a member of staff if you have any food allergies, intolerances or other dietary concerns. We will do our utmost to satisfy your request, however guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.



Hotels & Resorts
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Soups

Ribollita soup served with croutons 🌿

Sea food chowder soup

Pasta & Pizza

Cannelloni with Bolognese sauce, bechamel and grana cheese 🌿

Ravioli with pancetta pistachio pesto topped with pecorino cheese

Pasta all'ortolana with tomato sauce

Pasta with shrimps, zucchini mint and bisque sauce

Pizza Margherita

Maltese Pizza

Carvery

Stuffed pork with sundried tomatoes, apricots, minced pork and garlic served with glazed mustard sauce

Roasted leg of lamb, with aromatic herbs and mint dressing served with yogurt

Main Event

Baked perch of Nile accompanied with sea food velouté and fresh herbs

Salmon fillets crusted with Nigella seeds, served with limoncello beurre blanc

Beef medallions served with 3-pepper gravy sauce

Selected chicken tenders marinated with citrus zest and thyme served with fruity chutney sauce

Vegan dishes 🌿

Polenta Gratin with ragout of Tofu and basil 🌿

Strudel with cheddar cheese and selection of vegetables 🌿

Eggplant stew with chickpeas, garlic, onions, tomatoes and fresh mint 🌿

Vegetable biryani rice 🌿

Accompaniments

Pan friend carrots and celeriac dressed with balsamic glaze

Steamed French green beans with aromatic butter and almonds

Roasted potatoes with olive oil, aromatic herbs and garlic

Homemade fries

Middle Eastern Live section

Falafel – patty-shaped fritters made from ground chickpeas.

Arnaabet: Deep fried cauliflower with Arabic spices

Jawaneh: Chicken wings with chilli, lemon, orange, and spices

Lamb Ouzi: Traditional baked lamb with spiced rice

Baked Kibbeh: Bulgur wheat baked with minced beef served with yogurt sauce
(Tabulleh, Homus, Pitta bread, Babaganoush)

Kid's Zone

Mac and cheese, steamed vegetables, chicken nuggets, potato fries

From the dessert counter

A large variety of homemade sweets, tarts, flans, creams and gateaux

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