

MONDAY

LUNCH MENU

SOUP

Lightly spiced carrot and ginger soup

PASTA

Pasta with prawns, zucchini and tomato sauce

Pasta with mushrooms, sweet corn and spinach cream

MAIN COURSE

Grilled tuna steaks with tomato, and olive salsa

Grilled perch fillets with mussels and chive cream

Blanquette of lamb with root vegetables and tarragon

Breaded chicken breast with sweet onion and tomato relish

Vegetable rice

Peas a la francaise

Buttered carrots and sweet corn

Roasted potatoes with garlic and fresh thyme

Fresh fries

Broccoli, leek and cherry tomato bake

DESSERTS

A selection of cakes, tart and individual desserts

MONDAY

DINNER MENU

SOUP

Cream of Pumpkin & Cardamom
Sweet Pea & Smoked Bacon Veloute

PASTA

Pasta with Turkey, Broccoli, Garlic & White Wine Cream
Pasta with Baby Calamari, Chilli, Tomato & Herb Salsa
Pasta with Tomato, Artichokes & Fresh Basil

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].
Pizza allo Scoglio [Tomato, Mozzarella, Mixed Seafood, Fresh Marjoram]

CARVERY STATION

Slow Roasted Lemon & Rosemary Whole Chicken with Garlic Jus

MAIN COURSE

Poached Fillets of Red Mullet Topped with Italian Gremolata
Beef Stroganoff

Grilled Swordfish with Tomato & Shellfish Ragù

Grilled Pork Loin Steaks with Plum Infused Jus

Rice Pilaff

Cauliflower Au Gratin

Sautéed Haricot vert with steamed Carrots, Cherry Tomatoes

Noisettes Potatoes

Steamed New Potatoes with Wild Thyme & Garlic Butter

VEGETARIAN DISH

Mushroom, Hazelnut & Spinach Flan

SPECIALITY TABLE

Pan Tossed Prawns with Chopped Tomatoes, White Wine, Garlic & Fresh Herbs

TUESDAY

LUNCH MENU

SOUP

Broccoli and gorgonzola veloute`

PASTA

Pasta with Italian salami, zucchini, cherry tomatoes and salsa rosa

Pasta with sundried tomatoes, artichokes and fresh basil cream

MAIN COURSE

Grilled salmon with fresh mint, onion garlic and white wine

Grilled bonito with black olive tapenade and cherry tomato dressing

Classic beef bourguignon with bacon and mushrooms

Seared turkey breast with butternut squash and apple compote

Pilaf rice

Steamed corn on the cob with garlic butter

Pan-fried zucchini with almond and sultanas

Paprika roast potatoes

French fries

Potato and cauliflower Indian curry

Croutons

DESSERTS

A selection of cakes, tart and individual desserts



TUESDAY

DINNER MENU

SOUP

French Bouillabaisse Soup

Mexican Bean Soup

PASTA

Cheese Ravioli with Pumpkin, Asparagus, Crushed Walnuts & Blue Cheese Cream

Pasta Vongole

Pasta with Chicken, Kale, Curry & White Wine Veloute

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].

Pizza Pepperoni [Tomato, Mozzarella, Spicy Salami, Marjoram]

CARVERY STATION

Roast Loin of Beef, Mushrooms & Caramelized Onion Sauce

MAIN COURSE

Veal Involtini with Parma Ham & Sage Jus

Grilled Local Pork Chops with Mustard Seed, Garlic & Cayenne Pepper

Spiced Tuna Steak with Chili, Lemon & Cilantro

Baked Lime & Garlic Grouper Fillets

Thai Vegetable Curry

Moroccan Couscous with Raisins & Roasted Almonds

Pan Roasted Aubergine with Sundried Tomatoes & Local Olives

Buttered Broccoli & Pimentos

Roast Potatoes with Fennel Seed & Thyme

Spanish Omelette

VEGETARIAN DISH

Vegetable Tart Tatin

SPECIALITY TABLE

Mixed Lamb & Chicken Shawarma with Traditional Condiments

WEDNESDAY

LUNCH MENU

SOUP

Cream of zucchini and leeks

PASTA

Pasta with tomatoes sauce, fresh basil and black olives

Pasta with smoked ham and mushroom cream sauce

MAIN COUSE

Slow cooked calamari stew with potatoes, tomatoes and local olives

Grilled swordfish with caper and parsley butter

Braised lamb steaks with root vegetables and red wine gravy

Pork schnitzel, lemon wedges and mustard sauce

Kashmiri rice

Cauliflower polonaise

Panache of steamed vegetables

Baked potatoes with onions and tomatoes French fries

VEGETARIAN DISH

Vegetables and beans stewed

DESSERTS

A selection of cakes, tart and individual desserts

WEDNESDAY

DINNER MENU

SOUP

Cream of Potato Soup
Mushroom & White Onion Veloute

PASTA

Pasta with Chorizo, Butternut Squash, Peas & Herb Veloute
Pasta with Mussels, Black Olives, Garlic Tomato Sauce
Pasta with Artichokes, Leeks & Pesto Cream Sauce

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].
Pizza Mexicana [Mozzarella, Spicy Beef, Julienne of Peppers & Sweet Corn]

CARVERY STATION

Roasted Local Leg of Pork with Crispy Crackling, Apple & Sultana Gravy

MAIN COURSE

Seared Chicken Breast with Mustard & Spinach Cream
Steamed Thin Sliced Beef with Fresh Tomatoes, Garlic & Parsley
Grilled Local Acciola with Cherry Tomato & Fresh Herb Salsa
Grilled Salmon Fillets, White Wine & Herb Cream Sauce
Wilted Green Beans & Baby Corn with Parsley Butter
Pumpkin & Spinach Rice
Glazed Carrots
Steamed Brussels sprouts with Leeks & Red Peppers
Croquette Potatoes
Boiled New Potatoes with Herb Butter

VEGETARIAN DISH

Aubergine & Ricotta Cannelloni with Tomato Fondue & Ementhal Cheese

SPECIALITY TABLE

Shaksuka - [Dish of Eggs Poached in a Sauce of Tomatoes, Vegetables, and Onions, Spiced with Cumin, Paprika & Cayenne Pepper]

THURSDAY

LUNCH MENU

SOUP

Roasted tomato and fennel soup

PASTA

Pasta with marrows, carrots and spinach, curried cream sauce

Pasta with anchovies, capers, chillies and finished with tomato ragu`

MAIN COURSE

Baked perch fillets with fresh marjoram, olives and artichokes

Grilled local tuna with chimichuri dressing

Seared beef steaks with leek and whole grain mustard jus

Grilled chicken fillets with Parma ham and mushroom cream

Fragrant braised rice

Braised red cabbage with honey and raisins

Steamed broccoli and sweet corn

Potato mash

French fries

VEGETARIAN DISH

Vegetable curry

DESSERTS

A selection of cakes, tart and individual desserts

Thursday

DINNER MENU

SOUP

Thick Maltese Soup with Smoked Pork & Vegetables
Traditional Vegetable Broth

PASTA

Ricotta Ravioli with Tomato & Basil Fondue
Spaghetti with Octopus, Black Olives, Onions & Garlic
Pasta with Maltese Sausage, Kaponata & Tomato Coulis

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].
Pizza Maltija [Mozzarella, Onions, Anchovies, Capers, Garlic & Cheeselets]

CARVERY STATION

Roast Leg of Lamb with Garlic & Rosemary, Pan Juice

MAIN COURSE

Baked Lampuki Fillets with Tomatoes, Capers, White Wine & Fresh Mint
Maltese Beef Olives with a Slightly Spicy Vegetable Ragout
Grilled Swordfish, Local Olive Oil, Black Olives, Cherry Tomato & Fresh Basil
Grilled Pork Chop with Cannellini Cassoulet
Pan Fried Cabbage with Crispy Bacon
Stewed Local Vegetables with Tomatoes & Garlic
Roasted Fennel with Sundried Tomatoes & Red Onion
Traditional Baked Potatoes
Fried Potatoes with Onions

VEGETARIAN DISH

Ricotta & Broad Bean Pie

SPECIALITY TABLE

Traditional Fried Rabbit with Red Wine, Garlic & Fresh Thyme

FRIDAY

LUNCH MENU

SOUP

Cream of potatoes and asparagus

PASTA

Pasta with black shell mussel, cherry tomato, garlic and dill veloute

Pasta with roasted aubergines, zucchini and peppers, tomato salsa

MAIN COURSE

Grilled red mullet fillets with tomato and caper salsa

Grilled dazed of salmon with lime and tarragon cream

Veal blanquette with mushrooms and spring onions

Pork schnitzel with lemon wedges and mustard sauce

Vegetables noodles with soya sauce and sweet chili

Stir fried red beans, onions and red peppers

Mushroom, zucchini and cheddar bake

Boiled potatoes with parsley butter

French fries

VEGETARIAN DISH

Israeli Couscous with dried fruits and almonds

DESSERTS

A selection of cakes, tart and individual desserts

FRIDAY

DINNER MENU

SOUP

Cream of Smoked Salmon & Sweet Potato
Slightly Curried Cauliflower Soup

PASTA

Pasta with Sundried Tomato Pesto, Black Olives & Artichokes
Pasta with Tuna Loin, Garlic & Cherry Tomato Salsa
Pasta with Pancetta, Zucchini & Leek Veloute

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].
Pizza Quattro Stagioni [Tomato, Mozzarella, Salami, Mushrooms, Eggs & Peas]

CARVERY STATION

Slow Roast Beef with Horseradish Flavoured Gravy

MAIN COURSE

Seared Turkey Breast, Lentil & Cranberry Sauce
Grilled Perch Fillets, Lemon Butter Sauce
Braised Lamb Shank ossobucco with black olives & spring onion Gravy
Grilled Tuna Steak with Pink Peppercorn & Lime Dressing
Curried Vegetable Rice
Buttered Peas & Carrots
Cauliflower with Almond Butter
Steamed Green Vegetables with Herb Oil
Roasted Baby Potatoes with Olives & Sundried Tomatoes
Spicy Potato Wedges

VEGETARIAN DISH

Pumpkin, Walnut & Cheddar Tart

SPECIALITY TABLE

Chicken Bhiryani with Traditional Accompaniments

SATURDAY

LUNCH MENU

SOUP

Spiced root vegetables soup

PASTA

Pasta with beef ragu`

Pasta with four cheese sauce

MAIN COURSE

Breaded cod fillets served with lemon wedges and tartar sauce

Grilled amberjack fillets, sweet capsicum and corn salsa

Braised lamb steaks in a tomato red wine sauce

Grilled chicken breast with Maltese sausage ragu and Marsala reduction

Steamed rice with sweet corn and garden peas

Buttered Brussels sprouts with onions and herbs

Steamed carrots with coriander oil

Baked potatoes with onions and fresh thyme

French fries

VEGETARIAN DISH

Cauliflower, lentil and chickpea stew

DESSERTS

A selection of cakes, tart and individual desserts



SATURDAY

DINNER MENU

SOUP

Celeriac & Chick Pea Veloute

Crab, Tomato & Fennel Broth

PASTA

Pasta with Chicken, Spinach & Curried Cream Sauce

Pasta with Calamari, Black Olives, Garlic & Herbed Tomato Salsa

Pasta with Tomato & Basil Fondue V

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].

Pizza Affumicata [Mozzarella, Smoked Salmon, Peas & Red Peppers]

CARVERY STATION

Slow Cooked Belly of Local Pork with Five Spice Infused Jus

MAIN COURSE

Seared Bonito Steaks, Lemon & Artichoke, White Wine Veloute

Grilled Beef Steak with Mixed Peppercorn Cream Sauce

Poached White Fish with Capers & Dill Butter

Grilled Tuna Steak with Pink Peppercorn & Lime Dressing

Chicken Thighs with Lemon & Mustard Veloute

Roasted Pumpkin & Coriander Rice

Honey Glazed Root Vegetables

Broccoli & Roasted Almonds

Stir Fried Mushrooms & Local Peppers

Delmonico Potatoes

Noisettes Potatoes

VEGETARIAN DISH

Vegetable Mousakka

SPECIALITY TABLE

Fritto Misto - [Crispy Fried Variety of Fish]

SATURDAY

DINNER MENU

SOUP

Roasted Corn & Chicken Soup

Broccoli & Hazelnut Cream

PASTA

Pasta with Lamb Ragout & Roasted Baby Tomatoes

Pasta with Shellfish, Spinach, Curry & White Wine Veloute

Pasta with Blue Cheese, Artichokes & Walnut Cream Sauce

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].

Pizza Capricciosa [Tomato, Mozzarella, Ham, Eggs, Mushrooms, Peas]

CARVERY STATION

Slow Cooked Smoked Pork Leg Glazed with Brown Sugar & Mustard, Roast Gravy

MAIN COURSE

Grilled Sword Fish with Sundried Tomatoes Black Olive & Fresh Herb Dressing

Roasted Chicken Thighs with Tandoori Marinade

Baked White Fish with Pancetta, Lime & Cherry Tomato Salsa

Grilled Beef Steak with Asparagus, & Black Peppercorn Cream

Chicken Thighs with Lemon & Mustard Veloute

Braised Rice with Mushrooms & Spinach

Steamed Market Vegetables

Buttered Corn on the Cob

Stir Fried Cabbage with Fennel Seed

Baked Potatoes with Olives & Fresh Rosemary

Crispy Potato Croquettes

VEGETARIAN DISH

Parmigiana di Melanzane

SPECIALITY TABLE

Paella Valenciana - Rice Dish with Saffron, Shellfish & Chorizo

Coral Restaurant

Sunday Buffet Lunch 1



To Start With....


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

Soups

French onion soup 

Pasta

Pasta with smoked salmon and prawns, broccoli cream sauce, feta cheese shavings

Cheese ravioli, pumpkin veloute', crushed peas and almonds 

Carvery

Slow roasted loin of beef, mushroom and pickle jus

Main Dishes

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


Grilled pork medallions, stewed cabbage and raisins, beer and onion gravy

Roasted chicken legs with cajun spices

Seared swordfish, chimichurri dressing

Panache of local market vegetables 

 Cauliflower au gratin

 Basmati pilau rice with nuts and dried fruit

 Traditional roast potatoes with fresh thyme

 French fried potatoes

Vegetarian Main Dish

 Caprese tart with basil pesto drizzle

 Vegan moussaka

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

Coral Restaurant

Sunday Buffet Lunch 2



To Start With....


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

Soups

Corn, sweet potato and salmon chowder

Pasta

Pasta with chorizo sausage, spinach and prawn veloute'

Pasta al pesto alla Genovese, roasted cherry tomatoes, broad beans and gbejna shavings 

Carvery

Slow roasted loin of beef, caramelised onion and horseradish sauce

Main Dishes

Braised lamb shanks with sundried tomatoes and root vegetable gravy

Baked chicken thighs marinated in lemon, thyme and garlic


Seared rockfish, seafood blanquette, crispy calamari


Grilled tuna with provincial vegetables, tomatoes and capers

Moroccan spiced vegetable couscous 


 Panache of vegetables with herb butter


 Honey roasted butternut squash and celeriac

 Traditional roast potatoes

 French fried potatoes

Vegetarian Main Dish

 Tart with artichokes, sweet peppers and brie cheese

 Pizza with caponata, vegan cheese and fresh rucola

Dessert

A variety of home-made sweets, tarts, flans, creams and gateaux, fresh fruit display together with assorted ice 466creams

Cheese Stall

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



SUNDAY

DINNER MENU

SOUP

Chicken Mulligatawny Soup
Vegetable Minestrone with Vermicelli

PASTA

Pasta with Rabbit Belly, Peas & Cumin Tomato Coulis
Pasta with Mussels, Cherry Tomatoes & Dill Cream
Pasta with Broccoli, Peppers, Spinach & Tomatoes

PIZZA CORNER

Pizza Margherita, [Tomato, Mozzarella, Oregano].
Pizza Funghi [Tomato, Mozzarella, Mushrooms, Marjoram]

CARVERY STATION

Roasted Veal Loin, Prune & Marsala Sauce

MAIN COURSE

Seared Darne of Salmon, Dill & Caper Berry Veloute
Fusion of Fish & Shellfish with Parmesan & Pesto Crust
Seared Beef Steak with Mushrooms, Asparagus & Dijon Cream
Coq au Vin
Braised Rice with Sweet Corn & French Beans
Pepperonata
Honey Roasted Pumpkin with Tahini & Yoghurt
Panache of Local Market Vegetables
Boulangier Potatoes
Sautee Potatoes

VEGETARIAN DISH

Thai Vegetable Curry

SPECIALITY TABLE

Pan Fried Mussels with Garlic, Cherry Tomatoes, Chilli & Fresh Herbs