

MONDAY | ETHNIC NIGHT

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, natural and composed salads, with home-made chutney, dressings and infused oils

BAKER'S CORNER

Assorted crusty rolls, ciabatta, multigrain and Maltese bread

FROM THE SOUP KETTLE

Chorba frik | Lamb and vegetable soup

PASTA STATION

Macrouna zaara | Chicken and cheese pasta
Macroun tomato | Tomato and vegetables pasta (v)

CARVERY & MAIN COURSE STATION

Bakkari fil-forn | Slow roast beef with thyme and garlic
Tajine malsouka | Slow-cooked chicken with cheese, onions and garlic
Lamb gargoulette | Slow-cooked lamb with garlic, thyme, tomatoes and potatoes
Zitonia tigieg | Chicken and olive stew
Hout karkinaise | Seabass with tomato, onion, olive and garlic salsa
Lamb koftas | Spicy lamb koftas
Rouz asfar blfakia | Saffron rice mixed with nuts (v)
Kosksi bil-hodra | Vegetable couscous (v)
Hobz mahchi | Stuffed bread with ricotta and spinach (v)
Kouchet patata | Spicy potatoes (v)
Mbaten | Fried cauliflower with eggs (v)
Hodra | Mixed vegetables with garlic and butter (v)
Brik Tunisian | Pastry filled with potatoes, prawns, onions and eggs
Falafel | Chickpea cakes (v)

INTERNATIONAL CHEESE PLATTER

Selection of hard, semi-hard, soft and blue-veined cheese, served with grapes, celery, nuts, dried fruit, water biscuits and grissini

DESSERTS

Assortment of individual mini desserts, home-made ice cream and fresh fruit, served with sauces and coulis

€36.50 per person | €24.00 per teen 13 to 17 years | €14.50 per child 6 to 12 years
One child under the age of 5 dines free with every paying adult

(v) – vegetarian

TUESDAY | MALTESE NIGHT

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, natural and composed salads, with home-made chutney, dressings and infused oils

BAKER'S CORNER

Assorted crusty rolls, ciabatta, multigrain and Maltese bread

FROM THE SOUP KETTLE

Traditional fish soup with olive oil and garlic crostini

PASTA STATION

Local ricotta ravioli with tomato fondue, fresh herbs, garlic basil and olive oil (v)
Spaghetti with rabbit stew, carrot, peas and local wine ragu

CARVERY & MAIN COURSE STATION

Slow roasted pork loin stuffed with local sausage served with marsala gravy
Pan fried chicken breast, sauté bell peppers and onion pan jus
Braised beef olives served with pancetta and tomato gravy
Pan fried Lampuki fillets with tomato and caper salsa
Traditional rabbit in garlic and white wine
Ricotta cheese, spinach and goat cheese pie (v)
Steamed long grain rice with vegetables and broad beans (v)
Gozitan ftira with peppered goat cheese, onions, tomatoes and roast potatoes (v)
Fried zucchini (v)
Homemade Caponata (v)
Buttered new potatoes with parsley (v)
Roasted potatoes with onions and fennel seeds (v)

MEJDA TAR-RAHAL | MALTESE TABLE

Maltese bread, bigilla, arjoli, sun-dried tomatoes, black olives, green olives, onions with parsley, giardiniera, capers, stuffed olives, goat cheese, peppered goat cheese, olive oil, tuna with basil and pickled onions

LIVE STATION

Octopus in garlic with tomatoes, capers, olives, and white wine
Fried Maltese sausage with onions and thyme
Anchovy fritters

INTERNATIONAL CHEESE PLATTER

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DESSERTS

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WEDNESDAY | ASIAN FUSION NIGHT

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, natural and composed salads, with home-made chutney, dressings and infused oils

FROM THE SOUP KETTLE

Creamy Asian vegetable soup (v)

PASTA STATION

Penne with roasted cherry tomatoes, asparagus, pine nuts and baby spinach (v)
Prawn and vegetable noodles with soya and teriyaki

MAIN COURSE STATION

Slow-roasted fresh beef with red wine jus
Crispy Asian pork belly with honey, chilli and ginger
Baked Asian chicken thigh with cilantro, spring onions, soya and peanut sauce
Poached grouper with pea and minted velouté
Grilled salmon with fennel and tomato soffrito
Crispy sauté potatoes (v)
Roasted sweet potato (v)
Panache of vegetables (v)
Roasted marrows, broccoli and onion quiche (v)

STREET FOOD

Sweet and sour pork with fried pineapples, spring onions and peppers
Egg-fried rice with peas (v)
Honey and chilli chicken wings
Steamed dumplings with sesame teriyaki sauce
Vegetable spring rolls with sweet chilli (v)

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DESSERTS

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THURSDAY | MEDITERRANEAN NIGHT

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, natural and composed salads, with home-made chutney, dressings and infused oils

BAKER'S CORNER

Assorted crusty rolls, ciabatta, multigrain and Maltese bread

FROM THE SOUP KETTLE

Lentil and bean broth with olive oil croutons (v)

PASTA STATION

Scialatielli with octopus, cherry tomato, kalamata olives, garlic, white wine and fresh herbs

Baked rigatoni with tomato and aubergines, topped with mozzarella

CARVERY & MAIN COURSE STATION

Marinated beef mignons with garlic and rosemary, served with fried leeks, fresh rosemary and port jus

Porchetta with apple, cinnamon chutney and fennel jus

Pan fried grilled chicken thighs with guanciale and mushroom ragu in marsala wine cream sauce

Lamb leg marinated with lemon, garlic and fresh rosemary, topped with a minted gremolata

Grilled seabass served with cherry tomato, asparagus and fresh basil oil

Grilled vegetable and lentil moussaka (v)

Feta, ricotta and vegetable strudel (v)

Steamed rice (v)

Cauliflower, olives and chickpea stew (v)

Grilled peppers, onions and zucchini (v)

Steamed new potatoes with garlic butter (v)

Baked potatoes with garlic and fennel seeds (v)

LIVE STATION

Beef Arancini

Neonati fritters

Fritto Misto with tartar sauce

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FRIDAY | CARVERY NIGHT

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, natural and composed salads, with home-made chutney, dressings and infused oils

BAKER'S CORNER

Assorted crusty rolls, ciabatta, multigrain and Maltese bread

FROM THE SOUP KETTLE

Zucchini and potato cream soup with pesto crostini (v)

PASTA STATION

Penne with broccoli, homemade pesto, grana and flaked almonds (v)

Strozzapretti with Italian sausage, cherry tomato and friarelli

CARVERY AND MAIN COURSE STATION

Traditional roast beef with Yorkshire pudding and thyme jus

Honey-glazed gammon leg with apple compote and star anise sauce

Salmon en croûte with spinach, lime and chive cream

Roast leg of lamb with fresh rosemary, thyme and mint gremolata

Rotisserie whole chicken marinated in rosemary

Pinsa with parma ham, matured cheddar, semi dried cherry tomato and friarelli

Asparagus, onion and potato frittata with short crust pastry (v)

Chickpea and vegetable coconut curry (v)

Aromatic basmati rice (v)

Peas a la flamande (v)

Cauliflower gratin (v)

Sweet potato (v)

Roast potato wedges with fresh thyme and garlic (v)

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We treat food allergies seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. If you suffer from any food allergies or intolerance, please inform a member of our team before you order your food and/or drink.

SATURDAY | GRAND BUFFET

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, natural and composed salads, with home-made chutney, dressings and infused oils

SUSHI AND FISH STATION

A selection of sushi featuring different nigiri and maki, served with wasabi, soy and pickled ginger

BAKER'S CORNER

Assorted crusty rolls, ciabatta, multigrain and Maltese bread

FROM THE SOUP KETTLE

Traditional fish soup with olive oil crostini

PASTA STATION

Traditional beef lasagna with melted mature cheddar
Seafood risotto with prawns, mussels, bisque, pernod and fresh herbs

CARVERY & MAIN COURSE STATION

Roast beef served with Yorkshire pudding and cider jus
Slow roasted lamb leg marinated with mint jus
Pan fried pork medallions with cream of leeks and sage jus
Grilled salmon with artichokes, capers, fresh herbs and lemon oil
Pan fried king prawns in garlic and fresh herbs, flamed in brandy
Brie, black olives and sundried tomato quiche (v)
Egg fried rice with sesame oil, soya, peppers, peas and corn (v)
Pinsa with mozzarella fior di latte, caramelised onions and gorgonzola (v)
Panache of vegetables (v)
Roasted cauliflower with garlic onions and smoked paprika (v)
Buttered new potatoes (v)
Sauté potatoes with fried onions and parsley (v)

ETHNIC STALL

Chicken shawarma served with tzatziki sauce, harissa sauce, sweet sauce, sweet chilli and mint yogurt
Borek filled with ricotta and spinach
Kiy mali pide bread, stuffed with meat and cheese

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SUNDAY | GRAND BUFFET

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SUSHI AND FISH STATION

A selection of sushi featuring different nigiri and maki, served with wasabi, soy and pickled ginger

BAKER'S CORNER

Assorted crusty rolls, ciabatta, multigrain and Maltese bread

FROM THE SOUP KETTLE

Traditional fish soup with olive oil crostini

PASTA STATION

Traditional beef lasagna with melted mature cheddar
Seafood risotto with prawns, mussels, bisque, pernod and fresh herbs

CARVERY & MAIN COURSE STATION

Roast beef served with Yorkshire pudding and cider jus
Crispy porchetta marinated in herbs
Slow cooked lamb stew with root vegetables and red wine
Grilled salmon with artichokes, capers, fresh herbs and lemon oil
Pan fried king prawns in garlic and fresh herbs, flamed in brandy
Brie, black olives and sundried tomato quiche (v)
Egg fried rice with sesame oil, soya, peppers, peas and corn (v)
Pinsa with mozzarella fior di latte, caramelised onions and gorgonzola (v)
Panache of vegetables (v)
Roasted cauliflower with garlic onions and smoked paprika (v)
Buttered new potatoes (v)
Sauté potatoes with fried onions and parsley (v)

ETHNIC STALL

Chicken shawarma served with tzatziki sauce, harissa sauce, sweet sauce and mint yogurt
Wraps filled with couscous, shredded onions, carrots, mozzarella, mixed peppers and tomatoes

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