



Tower Suite

Christmas *Day Buffet* Lunch

**THURSDAY 25
DECEMBER 2025
1PM - 3PM**

ADULTS: €75

CHILDREN (6-11 YRS): €37.50

(One child under 6 years dines for free with every paying adult)

COMPLIMENTARY PARKING
(ON FIRST COME, FIRST SERVED BASIS)

LIVE ENTERTAINMENT

ANTIPASTI

A wide selection of Mediterranean antipasti, natural salads, Oriental mezzes, terrines, smoked fish, marinated fish and shellfish, grilled vegetables, Italian cold cuts, a selection of sushi and sashimi with pickled ginger, soya sauce and wasabi with a variety of sauces and dressings

SOUPS

Duck and lentil soup with chilli, coconut and coriander
Prawn and mussels soup, steam bread dumpling, basil oil
Cream of wild mushroom soup, truffle oil and paprika crutons

PASTA

Grouper and salomon canelloni with shellfish veloute and minted tomato sauce
Ravioli of wild boar with mushrooms and guanciale cream sauce
Paccheri pasta with pumpkin and rosemary pesto

FROM THE CARVERY

Traditional roast turkey with stuffing, spicy sausage and cranberry gravy
Slow-roasted fresh beef chuck roll, mushrooms in garlic and pepper corn jus
Baked whole salmon, spinach and cardamon cream

STREET FOOD STATION

Sweet and sour pork with fresh coriander
Lamb jogan josh
Brazilian chicken croquettes
Spicy taco salad
Aromatic rice
Singapore style noodles

FROM THE CHAFING DISHES

Fried seabass with wilted greens, tomato soffritto and broadbean salsa
Garlic studded slow-roasted fresh lamb shoulder, bulgar and lentils, crispy onions and rosemary jus
Stuffed chicken boneless thighs with mushrooms and thyme, pea risotto, vin santo cream
Smoked peas, garlic and zucchini risotto
Brussel sprouts
Roasted pumpkin with raisins and Gozo honey
Maltese-style roast potatoes

DESSERTS

A selection of desserts, flans, tarts, gâteaux, Christmas goodies, mince pies, jellies, compotes, cakes, fresh fruits, waffles, and ice cream, served with sauces and coulis