



CORINTHIA

ST GEORGE'S BAY  
MALTA

# MOTHER'S DAY

## *Buffet Lunch*

Sunday 10 May 2026

FROM 12:30 TO 15:00

FREE PARKING • LIVE ENTERTAINMENT

ADULTS €65 • CHILDREN (6-11) €32.50 • CHILDREN UNDER 6 FREE

FOR RESERVATIONS, PLEASE CALL US ON +356 2370 0000  
OR EMAIL US ON [FBBOOKINGS.STGEORGES@CORINTHIA.COM](mailto:FBBOOKINGS.STGEORGES@CORINTHIA.COM)

Full payment is to be affected within 48 hours of placing a reservation.  
Prices quoted are inclusive of VAT.

## ANTIPASTI

Indulge in mouth-watering antipasti, Lebanese mezes, marinated fish and shellfish, fish and meat terrines, pâtés, seasonal spring salads, a vast selection of Italian meat cuts, sushi, and sashimi freshly prepared by our specialty sushi chef. Also includes bresaola, grilled marinated vegetables, Maltese specialities, bigilla, marinated snails, stuffed olives, pickled onions, sundried tomato and sweet tomato paste, couscous salad, natural salads, dressings, remoulades, and black olive tapenade served with a great selection of bread and flavoured oils.

### FROM THE SOUP KETTLES

Prawn, ginger, and noodle soup with bread dumplings  
Mushroom cream soup with smoked gammon and thyme  
Tomato and orange soup with garlic croutons

### LIVE COOKING PASTA STATION

Our chefs will prepare your favourite pasta sauce with available ingredients.  
Chicken, spinach, and feta cheese lasagna  
Mushroom ravioli with wild mushrooms and truffle cream

### ASIAN SELECTION

Green curry chicken finished with fresh coriander and coconut milk  
Crispy pork belly with a sweet and sour sauce  
Spicy prawns with stir-fry vegetables and galangal  
Singapore-style rice noodles with vegetables  
Egg fried rice

### FROM THE CARVERY STATION

Roast prime chuck of beef served with mushroom porcini jus  
Venison Loin stuffed with chicken mousse and wrapped in Parma ham, mustard jus  
Chicken doner kebab with pita bread, salad, and sauces

### MAIN COURSE

Oven-baked salmon with fava beans, shallots, and tomato salsa  
Grilled boneless chicken with sage and black garlic gravy  
Crispy breaded veal with lemon sauce  
Pumpkin and walnut risotto  
Panache of fresh vegetables  
Fried marrow with garlic and thyme  
Roasted new potatoes

### INTERNATIONAL CHEESE BOARD & ARTISAN TABLE

Served with grapes, crudités, dried fruit, and a selection of nuts

### DESSERT

Exquisite selection of fresh carved fruits, gateaux, chocolate tarts, chocolate cakes, flans, tiramisu, cassata Siciliana, crème caramel, fresh cream, forest berry compote, ice cream selection, mango coulis, and more