CORINTHIA
ST GEORGE'S BAY
MALTA

Easter Sunday
Buffet Lunch

SUNDAY 5TH APRIL 2026 | 12:30 PM - 3:00 PM

LIVE ENTERTAINMENT | FREE PARKING

ADULTS €65 | CHILDREN (6-12 YEARS) €32.50 | (0-5 YEARS) FREE

ANTIPASTI

A selection of mouth-watering antipasti, Lebanese mezze, grilled vegetables, marinated and cured fish and shellfish, cured meats, terrines, pates, sushi and sashimi, sauces, dressings, and more

SOUPS

Braised lamb, chickpea, and vegetable minestrone
Local prawn bisque with scented lemon olive oil, garlic bread

PASTA

Casarecce with mussel, spinach, and curry chive cream, crispy guanciale
Classic beef lasagna topped with bechamel and smoked cheese
Mushroom tortellini with porcini cream and truffle olive oil, stilton crumbs

FROM THE LIVE CARVING STATION

Sweet garlic and rosemary-studded fresh lamb served with mint jus
Slow-roasted prime Irish beef with Yorkshire puddings and onion gravy

FROM THE INDIAN CORNER

Chicken tikka masala
Lamb Korma
Lentil dahl
Vegetable green curry stew
Palak rice
Indian fritters

HOT BUFFET

Grilled meagre fish on an artichoke red pepper sofritto, caper black olive salsa
Braised pork cheeks with root vegetables, red wine, and hazelnuts
Chicken wrapped in Parma ham, grain mustard cream and asparagus
Risotto of pumpkin, sage, and tofu cheese
Panache of fresh seasonal vegetables
Broccoli and cauliflower mornay with Gozo cheese
Traditional baked potatoes with aniseed and onions

FROM OUR PASTRY CHEF'S TABLE

A selection of fine desserts, chocolates, flans, tarts, gâteaux, mousses, fruit compotes, figolli, ice creams, fresh fruit coulis, sauces, and more

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