A SYMPHONY OF Flavours

SATURDAY NIGHT BUFFET SAMPLE MENU

Adults: €37.50 | Children (6-11 years): €18.75

Children 5 or under eat for free

Every Saturday, 7pm - 10:30pm



ANTIPASTI

A Selection of Italian Antipasti, Eastern Mediterranean Meze, Selection of Natural Salad Leaves, Beetroot Salad, Coleslaw, Couscous Salad, Tomatoes, Grilled Aubergines, Grilled Marrows, Grilled Marinated Vegetables, Fish and Shellfish, Selection of Italian Meat Cuts, Selection of Maltese Tradition Appetizers, Maltese Sausage, Bigilla, Maltese Bread with Sweet Tomato Paste, Olives and Capers, a Varied Selection of the Finest Home Made Sushi and Sashimi Crafted by our Sushi Chef, Pickled Ginger, Soya Sauce and Wasabi, Served with Sauces and a Selection of Breads

SOUPS

Smoked Bacon and Pea Soup with Spicy Pink Pastry Pillows • Cream of Tomato and Fennel Soup served with Parmesan Cheese Croutons

PASTA LIVE COOKING STATION

Chef will Prepare Your Favourite Fresh Home-Made Pasta Dish From the Following Ingredients: Onions, Garlic, Bacon, Mushroom, Prawns, Mussels, Asparagus, Parmesan Cheese, Eggs, Fresh Cream, Tomato Sauce, Extra Virgin Olive Oil, White Wine Oven Baked Spinach Tortellini with Mushroom and Artichokes

ORIENTAL STATION

Sweet and Sour Pork · Lemon Chicken · Egg Fried Rice with Sweet Corn, Bok Choy and Thai Basil · Singapore Style Vermicelli Noodles · Peking Duck Served with Steamed Pancakes, Hoisin Sauce, Spring Onions and Cucumber

FROM THE CARVING TROLLEYS

Slow Roasted Angus Beef Sirloin · Yorkshire Pudding · Roasted Carrots · Beef Gravy

FROM THE CHAFFING DISHES

Grilled Panache of Fish, Roasted Tomatoes, Fennel and Basil Sofrito • Braised Lamb Shanks, Root Vegetables, Red Wine and Rosemary • Stuffed Chicken Supreme with Pistachio and Pumpkin Mousse, Oyster Mushroom Cream • Chickpea and Lentil Stew with Local Thyme and Moroccan Spices • Grilled Balsamic Vegetable with Local Honey and Basil • Mushrooms in Garlic • Maltese Style Roast Potatoes • Spicy Home-Made Potato Fries

KIDS TABLE

Chicken Nuggets • Cumberland Sausage • Potato Smiles • Fish Fingers • Marshmallows • Decorated Cupcakes

DESSERT

A Selection of Desserts Crafted by Our Pastry Team, Gateaux's, Tarts, Mousses, Cakes, Selection of the Finest French Dessert and Fruit Dipped in Belgian Chocolate, Selection of Ice Creams together with a Live Pancake Station • A Selection of Diabetic Desserts, Jellies and Fresh Fruits • A Selection of Local and International Cheeses Served with Fruit Chutneys, Compotes, Celery, Grapes, Water Biscuits and Grissini