



CORINTHIA

ST GEORGE'S BAY
MALTA

FATHER'S DAY

BUFFET LUNCH



SUNDAY 15 JUNE 2025 • FROM 12.30 TO 3 PM
FREE PARKING • LIVE ENTERTAINMENT

ADULTS €45 • CHILDREN (6-12 YRS) €22.50
CHILDREN (0-5 YRS) FREE
BOOKING IS REQUIRED

For reservations, please call on +2370 0000 or email us on fbbookings.stgeorges@corinthia.com
Full payment to be affected within 48 hours of placing reservation. Prices quoted are inclusive of VAT.

CORINTHIA ST. GEORGES BAY, ST. JULIAN'S STJ 3301, MALTA
+356 2370 0000 | fbbookings.stgeorges@corinthia.com

FRA MARTINO

RESTAURANT

FATHER'S DAY

BUFFET LUNCH

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 grilled marinated vegetables, a selection of Maltese specialties, bigilla, marinated snails, stuffed olives, pickled onions, sundried tomato and sweet tomato paste, couscous salad, a selection of natural salads, dressings, remoulades and black olive tapenade served with a wide selection of breads and flavoured oils

FROM THE SOUP KETTLES

Wild mushroom and truffle soup, thyme scones • Prawn and lobster bisque, lavender butter cakes

LIVE COOKING PASTA STATION

Our chefs will prepare your favourite pasta sauce from a choice of ingredients
Spicy beef, smoked cheddar and smoked tomato lasagne

ASIAN STALL

Crispy pork belly with ginger and soya glaze • Coriander and sea salt crispy squid, wasabi mayonnaise
• Seared beef with bamboo shoots & black bean sauce • Singapore style rice noodles with vegetables
• Fried vegetable spring rolls and samosas with sweet chilli sauce

FROM THE CARVERY STATION

Slow roasted beef chuck served with a pepper corn and shallot jus • Roast leg of gammon glazed with oranges, cinnamon, cloves, roast gravy • Chicken doner kebab with pitta bread, salad and sauces

MAIN COURSE

Pan fried swordfish, braised shallots and leeks, balsamic and shellfish reduction • Parma ham wrapped veal parcels, stuffed with pancetta and mushrooms, mustard cream • Lamb couscous Tunisian style with braised lamb, vegetables and spices • Spinach, leek and pumpkin pies • Panache of fresh vegetables • Fried marrows with garlic and thyme • Roasted new potatoes

INTERNATIONAL CHEESE BOARD AND ARTISAN TABLE

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

DESSERT

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

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE OR HAVE A SPECIAL DIETARY REQUIREMENT, PLEASE SPEAK TO OUR STAFF BEFORE YOU ORDER YOUR FOOD AND DRINK
ALL PRICES ARE INCLUSIVE OF VAT