



CORINTHIA

ST GEORGE'S BAY
MALTA

Mother's Day

BUFFET LUNCH

SUNDAY 11 MAY 2025 • FROM 12.30 TO 3 PM
FREE PARKING • LIVE ENTERTAINMENT

ADULTS €65 • CHILDREN (6-12 YRS) €32.50

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

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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

Roasted parsnip and calcify soup, apple crisps • Rockfish and mussel soup, garlic and basil crostini

LIVE COOKING PASTA STATION

Our chefs will prepare your favourite pasta sauce with a select set of ingredients
Spicy beef, smoked cheddar and smoked tomato lasagne • Artichoke ravioli with sage and pistachio pesto

ASIAN SELECTION

Crispy baby chicken with ginger, pistachio and soy glaze • Octopus with kimchi, chillies and fresh coriander
• Grilled beef with tamarind paste and stir-fried vegetables • Singapore-style rice noodles with vegetables
• Fried vegetable spring rolls and samosas with sweet chilli sauce

FROM THE CARVERY STATION

Roast prime chuck of beef served with mushroom porcini jus • Roast leg of gammon glazed with orange, cinnamon and cloves, roast gravy • Chicken doner kebab with pita bread, salad and sauces

MAIN COURSE

Pan-fried swordfish with tomato, basic and caper salsa • Parma ham-wrapped veal parcels, stuffed with pancetta and mushrooms, mustard cream • Braised lamb shanks with vegetables and spices • Spinach, mushroom, feta cheese and shallot 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, gateaux, 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