

FRA MARTINO
RESTAURANT

INTERNATIONAL BUFFET

Saturday dinner

€40.00 PER ADULT • €20.00 PER CHILD

FREE PARKING • LIVE ENTERTAINMENT

CHILDREN AGED 6 TO 12 • UNDER 5 DINE FREE WITH EVERY PAYING ADULT



CORINTHIA ST GEORGE'S BAY

ANTIPASTI & INTERNATIONAL COLD BUFFET

A tempting selection of Italian antipasti and Eastern Mediterranean mezze, accompanied by an abundance of fresh and colourful salads.

Natural salad leaves, beetroot salad, creamy coleslaw, couscous salad, vine-ripened tomatoes, grilled aubergines, grilled marrows and an assortment of Mediterranean marinated vegetables.

A fine selection of fish and shellfish, together with carefully selected Italian meat cuts.

Discover a taste of Malta with a selection of traditional Maltese appetisers, including Maltese sausage, bigilla, traditional Maltese bread with sweet tomato paste, olives and capers.

SUSHI & SASHIMI

A fine selection of exquisite homemade sushi and sashimi, expertly crafted by our Sushi Chef.

Served with pickled ginger, soy sauce, wasabi and a selection of sauces.

Accompanied by a variety of freshly baked breads.

SOUPS

Smoked bacon and pea soup, served with delicate spicy pink pastry pillows.

Cream of tomato and fennel soup, finished with crisp Parmesan cheese croutons.

LIVE COOKING STATION

Our chefs will prepare your favourite fresh homemade pasta dish, cooked to order with your choice of ingredients.

Choose from onions, garlic, bacon, mushrooms, prawns, mussels, asparagus, Parmesan cheese and eggs.

Finished with fresh cream, tomato sauce, extra virgin olive oil or white wine.

Oven-baked spinach tortellini with mushrooms and artichokes.

ORIENTAL STATION

Sweet and sour pork.

Tender lemon chicken.

Egg-fried rice with sweetcorn, bok choy and Thai basil.

Singapore-style vermicelli noodles.

Peking duck served with steamed pancakes, aromatic hoisin sauce, spring onions and crisp cucumber.

FROM THE CARVING TROLLEYS

Slow-roasted Angus beef chuck served with Yorkshire pudding, roasted carrots and traditional beef gravy.

Herb-crusted roast leg of lamb served with rosemary jus, roasted garlic and seasonal vegetables.

FROM THE CHAFING DISHES

Grilled panaché of fish with roasted tomatoes, fennel and fragrant basil soffrito.

Slow-braised lamb shanks with root vegetables, red wine and rosemary.

Stuffed chicken supreme with pistachio and pumpkin mousse, served with a rich oyster mushroom cream.

Hearty chickpea and lentil stew with local thyme and Moroccan spices.

Grilled balsamic vegetables finished with local honey and fresh basil.

Mushrooms sautéed with garlic.

Traditional Maltese-style roast potatoes.

Crispy homemade spicy potato fries.

DESSERT TABLE

A magnificent selection of desserts, lovingly crafted by our Pastry Team.

Indulge in an assortment of gateaux, elegant tarts, delicate mousses and freshly baked cakes, alongside a selection of fine French desserts.

Fresh seasonal fruits dipped in luxurious Belgian chocolate.

A tempting selection of ice creams, served alongside our Live Pancake Station, where pancakes are freshly prepared to order.

A selection of diabetic-friendly desserts, refreshing jellies and fresh seasonal fruits.

CHEESE SELECTION

A carefully curated selection of local and international cheeses, served with delicious fruit chutneys and compotes.

Accompanied by crisp celery, fresh grapes, water biscuits and traditional grissini.

INCLUDED WITH YOUR BUFFET

Free parking

Live entertainment

