# SATURDAY DINNER

Grand Buffet Sample Menu adults: €36.00 children (6 - 12 years): €18.00 CHILDREN 5 OR UNDER EAT FOR FREE | OPENING HOURS 7PM - 10:30PM LIVE ENTERTAINMENT • FREE PARKING

#### **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, a Selection of Maltese Tradition Appetizers, Maltese Sausage, Bigilla, Maltese Bread with Sweet Tomato Paste Olives and Capers, a Fine Selection of the Finest Home-Made Sushi and Sashimi Crafted by our Sushi Chef, Picked Ginger and Soya Sauce and Wasabi, Served with Sauces and a Selection of Breads

Ham Hock, Vegetable and Barley Soup, Local Honey Scones | Roasted Parsnip Soup with Thyme and Halloumi Cheese

#### PASTA LIVE COOKING STATION

Chefs will Prepare Your Favourite Fresh Home-Made Pasta Dish from the Ingredients listed below: 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

#### ASIAN STATION

Crispy Peking Duck Served with Hoisin Sauce, Cucumber and Leeks, Steamed Pancakes | Pork Belly with a Galangal and Soya Glaze | Sweet and Sour Grouper Fish | Thai Lamb Massaman | Aromatic Rice | Asian Fritter with Sweet Chilli Sauce, Soya and Wasabi Mayo

### MUSSELS LIVE COOKING STATION

Mussels Cooked with Garlic, White Wine, Basil and Olive Oil Served with Maltese Garlic Bread and Lemon

### FROM THE CARVING TROLLEYS

Classical Beef Fillet Wellington, Grilled Portobello Mushrooms, Roasted Carrots and Mushroom Sauce

### MAIN COURSE COUNTER

Grilled Swordfish, Roasted Tomatoes, Aubergines, Fennel and basil Sofrito | Grilled King Prawns Marinated with Mint | Braised Pork Cheeks with Root Vegetables, Thume and Red Wine | Grilled Boneless Chicken, Stir Fry Vegetables and Pickled Bok Choy | Chickpea and Lentil Stew with Local Tyme and Moroccan Spices | Grilled Balsamic Vegetable with Local Honey and Basil Braised Cabbage with Sultanas and Local Honey | Maltese Style Roasted Potatoes

## DESSERTS

A Fine Choice of Desserts Crafted by Our Pastry Team, Gateaux, Tarts, Mousses, Cakes, Selection of the Finest French Desert and Fruits Dipped in Belgian Chocolate, Selection of Ice Creams, Served 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, & Grissini If you have a food allergy or intolerance, please speak to our staff before selecting your food and drink.