



INTERNATIONAL BUFFET DINNER

FLAVOURS OF THE GARDE MANGER

Indulge in our selection of mouth-watering salads, individual creativity and decorative platters from land and sea, prepared by our chefs using the best ingredients, combining Mediterranean and International flavours – served with condiments and in-house made dressings and infused oils.

SOUPS KETTLE

RED CURRY AND COCONUT FISH
served with toasted croutons

CREAM OF SWEET SHALLOTS, BROCCOLI AND SPINACH
served with toasted garlic brioche croutons

PASTA

BAKED RIGATONI
with minced beef chuck roll and mirepoix ragout,
crusted with herbs, local ricotta and mozzarella cheese

ORECCHIETTE PASTA
tossed with Italian sundried tomato and local basil pesto
Maltese cheese let and cream

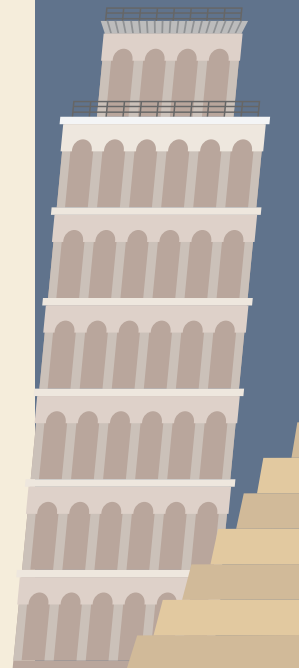
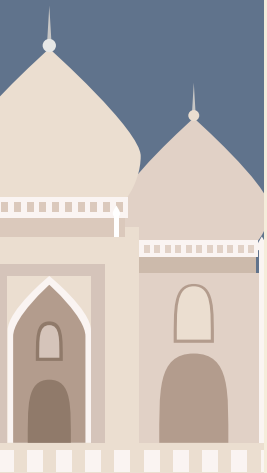
MAIN COURSES

SPANISH STYLE CALAMARI
with paprika, peppers, onion, cherry tomatoes

GRILLED MARINATED LIME AND DILL GREY MEAGRE
with a sweet corn and coriander salsa

MEXICAN STYLE CHICKEN BREAST
marinated with chili and coriander
served with a sweet corn dressing

LOCAL PORK LOIN
glazed in mustard and honey
served with sautéed creamy savoy cabbage and fruit compote
& grain mustard jus





VEGETARIAN & VEGAN DISH

VEGETABLE AND MUSHROOM SWEET AND SOUR (V)
served with aromatic basmati rice

CARVERY STATION

SLOW ROASTED PRIME CUT OF BEEF
roasted with garlic and thyme
served with pan juices reduction,
traditional Yorkshire Puddings, natural onions and thyme beef jus

ACCOMPANIMENTS

FRICASSEE OF WILTED SEASONAL GREENS AND CHESTNUT MUSHROOMS
served in herb oil

CAPONATA-STYLE VEGETABLES

ROASTED NEW POTATO
served with confit of fennel and preserved shallots

DESSERTS

EXQUISITE CREATIONS

Indulge in our tantalizing selection of pastries, desserts and individual delicacies,
carefully prepared by our pastry team,
fresh fruit seasonal salad in light syrup, and whole fresh seasonal fruit display

CHEESE PLATTER

(served to order)

Selection of Local and International cheeses
Served with grissini, galletti and crisp crackers

€38.00 PER PERSON - food only (incl. VAT)
6-12 YEARS: €19.00 - food only (incl. VAT)

Please note that this is a sample menu.
Since we use the freshest ingredients, menus may change accordingly.