



# MALTESE BUFFET DINNER

## FLAVOURS OF THE GARDE-MANGER

Indulge in our selection of mouth-watering salads, and decorative platters from land and sea, prepared by our chefs using the best ingredients, combining with Mediterranean and international flavours.

## SOUPS KETTLE

### TRADITIONAL MALTESE KUSKSU

slow cooked winter vegetables with broad beans and peas  
finished with local fresh goat cheese

### MALTESE-STYLE BEEF AND VEGETABLE BROTH

## PASTA

### TIMPANA

(Baked Pasta)

A local pasta dish with slow cooked meat ragout crusted with pastry and  
sesame seeds baked in the oven

### RISOTTO

local goats cheese, tomato and artichoke

## MAIN COURSES

### FENEK MOQLI

(Garlic-Fried Rabbit)

with white wine reduction

### BRAGIOLI

(Braised Stuffed Beef Olives)  
with local beer and vegetables



## **CARVERY STATION**

**MAJJAL IL-FORN**  
(Maltese Pork Chops)  
slow-roasted whole leg of pork  
with rosemary & onion jus

## **VEGETARIAN & VEGAN DISH**

**FARMER'S VEGETABLE AND MIXED BEAN RAGOUT**  
served with Kusku

## **ACCOMPANIMENTS**

**PATATA IL-FORN**  
(Oven-baked Potatoes)  
with onions and fennel seeds

## **CAPONATA-STYLE VEGETABLES**

**SAUTÉED MARROW AND LONG BEANS**  
finished with herb butter

## **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.