



SUNDAY
BUFFET

Lunch Menu

Flavours of the Garde-Manger

Try a selection of creative salads, crisp starters and marinated vegetables, and complement your choices with our in-house infused oils and tasty dressings

Array of Dips

served with pita bread and fried tortillas

Mediterranean Fish & Seafood Display

AN ARRAY OF MARINATED & CURED SEAFOOD & SHELLFISH accompanied by a selection of dressings - dill & whole grain mustard; miso, honey & soy; and ginger & orange

Live Sushi Display

A SELECTION OF SUSHI
freshly prepared by our specialty chef

Soup Kettles

ITALIAN-STYLE FISH SOUP
a selection of seafood
cooked in aromatic herbs, lemons and tomatoes

CREAM OF ROMANESCO, SPINACH & STILTON SOUP (V)
served with flavoured bread wafers and croutons

Pasta Station

OVEN-BAKED CANNELLONI (V)
stuffed with spinach, rucola, peppered cheese, ricotta and mozzarella
cooked in a tomato, garlic, basil and béchamel sauce

RIGATONI LA MOLISANA
beef ragout, mushrooms, truffle and cream
topped with house olive oil, herbs and parmesan cheese

Maltese-Style Live Cooking Station

VILLAGE RICE DISH (V)
cooked live in our paella dish
long-grain rice cooked with tomato sauce,
artichokes, peas and local ricotta

GRILLED MALTESE SAUSAGE
served with sweet onion, tomatoes, capers, and sage salsa

MEDITERRANEAN-SPICED ROASTED EGGPLANT (V)
cooked in tomato sauce and topped with baked ricotta

Main Buffet Display

ARGENTINIAN KING PRAWNS
cooked with white wine, garlic confit, cherry tomatoes & soft herb butter

SOUTH AFRICAN CALAMARI & BLACK SHELL MUSSELS
served with fresh chili, nocellara olives and sauce vierge

GRILLED SCOTTISH SALMON
served with fennel & mandarin condiment, and saffron & smoked trout
caviar velouté

CORN FED CHICKEN BREAST
marinated in butter milk & cooked with Vadouvan spice mix
served with tarragon, shallots & sherry cream sauces

Live Cooking from Our Smoker

COLOMBIAN-STYLE MARINATED PORK RIBS
served with chimichurri and grilled sweet-corn-on-the-cob

Carvery Station

SLOW-ROASTED PRIME RIB OF BEEF
served with Yorkshire puddings, horse-radish, thyme and shallot jus

Vegan Dish

MOROCCAN-STYLE VEGETABLES
served with spicy tomato couscous and harissa

Vegetarian Dishes

HERITAGE CARROTS, CAULIFLOWER, CARAMELIZED ONIONS
& VEGETABLES
cooked with herb oil

STEAMED BROCCOLI, BEANS & BRAISED LEEKS

Accompaniments

FARMER'S STYLE ROASTED POTATOES
served with fennel seed, white onion & tomatoes

CREAMED NEW POTATOES
served with braised leeks, kale & soft herbs

Fresh from our Tandoori Ovens – Indian Station

AROMATIC TANDOORI YOGURT, GINGER &
CORIANDER CHICKEN TIKKA

LAMB MUGHLAI

KERALA-STYLE DUCK CURRY

CHICKPEA CHANA MASALA

AROMATIC BASMATI RICE
with fresh chili & coriander

Asian Station

SWEET CORN & SPINACH SAMOSAS

NOODLE SPRING ROLLS

PRAWN IN FILO

STEAMED CHICKEN DUMPLINGS

VEGETABLE GYOZA

all served with Asian sauces & dips

Desserts

EXQUISITE CREATIONS

indulge in our tantalizing selection of pastries, desserts and individual delicacies, including a selection of traditional local specialities

EXCELSIOR GRAND CHOCOLATE FOUNTAIN
presented with a variety of fresh fruits,
mini doughnuts & marshmallows

FRESH FRUIT SALAD
in light syrup

SELECTION OF ICE-CREAMS & FRUIT SORBET

Charcuterie & Cheese Section

SALUMI & SALAMIS FROM ITALIAN REGIONS
& IN-HOUSE CURED COPPA & PANCETTA
accompanied with typical Italian antipasti condiments

Selection of Local & International Cheeses

including our famous baked brie cheese with
stewed apples and encased in puff pastry;
served with onion chutney, crisp cream crackers, water biscuits,
grissini, toasted nuts and grapes

Adults: €49.5 per person

(incl. ½ bottle of water, 1/2 bottle of wine & coffee)

Children (6-12 years): €25 per person

(incl. 1/2 bottle of water & 2 servings of soft drinks)

Children (under 6) – free

(all prices incl. VAT)

A children's menu is also available.

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