

EASTER SUNDAY BUFFET LUNCH MENU

Flavours of the Garde Manger

A selection of creative salads, crisp starters, and marinated vegetables.
Indulge in our charcuterie delicacies, complemented by
in-house prepared infused oils and tasty dressings.

Array of Dips

Served with pita bread and fried tortillas

Mediterranean Fish & Seafood Display
An array of marinated seafood and shellfish

Charcuterie Section

Freshly cut Parma ham à la minute
Italian regional salamis and in-house cured coppa and pancetta
Served with traditional Italian antipasti condiments

Cured Fish Display

A selection of cured Mediterranean and Atlantic fish
served with:

Dill & whole grain mustard dressing
Miso, honey & soy dressing
Ginger & orange dressing

Selection of Local & International Cheeses

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

Live Sushi Display

Experience the art of sushi and its exquisite flavours.
Freshly prepared by our Asian chef.

Soup Kettles

Florentine-Style Vegetable Soup (V)
Toasted garlic croutons

Tomato, Basil & Seafood Broth
Herb and confit sauerkraut

Pasta Station

Hand-Filled Baked Cannelloni

Chuck roll ragout and root vegetables, tomato and basil fondue sauce, béchamel cheese sauce, and pecorino & herb crust

Orecchiette Pasta

Creamy porcini and chestnut mushroom sauce, fine herbs, toasted pistachios, and pecorino cheese

Live Cooking – Maltese Style

Village Rice Dish (V)

Cooked live in our paella pan, Long-grain rice with tomato sauce, artichokes, peas, and local ricotta

Live Cooking Buffet Display

Sautéed Octopus & Local Calamari

Tomatoes, Taggiasca olives, garlic, caper berries, and fresh herbs

Grilled Argentine King Prawns

Garlic, cherry tomatoes, fresh herbs, and Sauvignon Blanc white wine

Marinated Fresh Salmon Medallion

with Chervil & Lime, Clams and chive velouté sauce

Greek-Style Roasted Free-Range Chicken

Roasted leg and grilled breast

Marinated with lemon confit, garlic, yoghurt, and oregano

Homemade Maltese-Style Pork Sausages

Mustard and fruit chutney

Live Cooking from Our Smoker

Colombian Marinated Pork Ribs

Chimichurri and grilled sweet corn on the cob

Live Carvery Station

Slow-Roasted Prime Rib of Beef

Yorkshire puddings with thyme and onion jus

Sweet Garlic & Rosemary Roasted Leg of Lamb

Barolo wine and prune sauce

Vegan Dish

Vegetable and Legume Oat Bake (V)





Accompaniments

Baked potatoes with rosemary, garlic, and house olive oil (V)
Creamed potatoes with confit garlic & sun-dried tomatoes (V)
Thyme and honey-glazed carrots and parsnips (V)
Seasonal green vegetables sautéed in herb butter (V)

Fresh from Our Tandoori Ovens

A variety of marinated meats with Indian spices and seasonings,
authentically prepared by our Indian chef

Indian Curries Station

Beef Katta-Meetha
Kerala-style duck curry
Chickpea chana masala
Aromatic basmati rice, finished with fresh chilli and coriander

Fried & Steamed Asian Station

Lentil and tomato samosas
Rice noodle spring rolls
Crispy prawns in filo pastry
Steamed chicken and vegetable gyoza
Served with Asian sauces

Desserts Station – Exquisite Creations

A tantalising selection of pastries, desserts,
and individual delicacies,
carefully prepared by our pastry team.
Including traditional festive specialities, fresh fruit salad,
and fruit display.

Excelsior Grand Chocolate Fountain

Presented with a variety of fresh fruits,
mini doughnuts, and marshmallows
Selection of Ice Creams and Sorbets

€70.00 per person (incl. VAT)

*Including half bottle of house brand French wine,
half bottle of water and coffee*

Children (6–12 years): €35.00 per person (incl. Vat)

Under 6 years old- free

A children's menu is also available.
Please note: This is a sample menu.
As we use the freshest ingredients, menu items may change.

