

SUNDAY BUFFET LUNCH

From 12:45hrs

Price: €42 per adult

Kids: under 6 years free, 7-12 years at €19

Free soft drinks & water

Complimentary Parking

COLD SECTION

Live Sushi Station

A Selection of Freshly Prepared Sushi, Maki Rolls & Sashimi

Fish & Shellfish Corner

A Selection of In-House Cured & Smoked Fish. Marinated Shellfish, Fish Based Salads Paired with Traditional Accompaniments, Sauces & Garnishes

Salad Bar

A Selection of Composed Salads, Antipasti Salads, Vinaigrettes & Dressings

Tartines

A Variety of Topped Crostini Consisting of Fish, Meat & Vegetarian Toppings

Antipasti Grazing Table

International & Local Charcuterie, Home-Made Terrines, Pates, Selection of Dips Accompanied with Pickled Vegetables, Assorted Olives, Chutneys & Infused Oils

HOT SECTION

Soup Kettles

Cream of Tomato, Basil Oil & Herbed Croutons
Middle Eastern Lentil Soup

Live Pasta Cooking Station

Prawn & Chorizo Macheroni
Pumpkin Risotto & Rkotta Salata

Baked Pasta

Beef Ragu Lasagna

Buffet Counter

Lamb Rogan Gosh
Rabbit Sauté, Garlic White Wine & Herbs
Vegan Moussaka

Carvery Board

Slow Roasted Rib of Beef Bone-In, Home-Made Beef Sausages, Thyme Jus & Yorkshire Puddings, "Porchetta" – Roasted Loin & Belly of Local Pork, Whole B'Less Chicken Pillow, Sundried Tomato & Artichoke Stuffing, Lamb Merguez Wheel

Fish Live Cooking Station

Tuna Medallions, Anchovy, Capers & Olives
Saute Calamari, Garlic & Chorizo
Salmon Medallions, Chive Cream Sauce

Around The Globe Corner

Seafood Mimosas, Vegetable Spring Rolls, Curried Chicken Samosas, Onion Bhajis, Lamb Koftas, Sauces & Accompaniments

Side Dishes

Roasted New Potato & Garlic Butter
Fennel, Onion & Rosemary Oven Baked Potato, Buttered Carrots & Caramelized Onions
Aubergine Parmigiana, Biryani Rice

DESSERTS

Pastry

A Collection of Sweet Delicacies - Cakes, Mousses, Gateaux, Tarts & Much More
Chocolate Fountain & Fresh fruit Display

Ice-Cream Display

Assorted Ice-Cream & Sorbets

Cheese Display

A Selection of Local & International Cheeses
Served with Home-made Chutneys, Fresh & Dried Fruits, Savory Muffins & More

Food allergies and Intolerances

Should you have any questions regarding the content or preparations of any of our food please do ask one of our team members. Since we use only the freshest produce, some menu items may change.