

Lunch Excursions Menu

Ravjul 'Stil Antik' tad-Dar

Home-made Ravioli with a Tomato & Basil Sauce



Stuffat tal-Majjal

Traditional Pork Stew

JEW – OR

Sidra tat-Tigieġa

Farmer's style Chicken Breast cooked in port wine, served in a tomato, bacon and mushroom sauce



Patata fil-Forn, Insalata Friska u Kaponata jew Ross

Baked Potatoes, Fresh Salad & Eggplant dish or Rice,

(The above are served in a buffet style on the table)



Frott Frisk u Ġelat tan-Nanna

Fresh Fruit with Traditional Ice Cream

Buffet Menu

(Available Saturday Evenings or Sunday Lunches)

Pasta or Soup *(served at the table)*

Our chefs prepare a choice of pasta or soup made from the freshest ingredients



Your choice of over 25 Maltese and Mediterranean dishes from the cold Buffet display, including:

Octopus Salad, Marinated Seafood, Mussels in Vinaigrette, Escargot Maltese Style, Ricotta & Spinach Pie, Aubergines Tomato & Cheese, Arjoli, Bigilla, Rice & Tomato Salad, Vegetarian Pasta, Couscous salad, Roasted Pimentos, Smoked Maltese Sausage, Maltese Petit Salami, Stuffed Courgettes, Chicken Patties, Chilli meat rolls, Coleslaw, Vegetable salad, Maltese Pepper Cheese, Butter Bean Salad, Egg Mayonnaise, Sushi, Cucumber in Yoghurt, Terrines, Maltese Mortadella, Potato Salad, Vol au vents, Fish Condiment, Tomato & mozzarella Salad, Fried Chicken julienne



Your choice of Traditional Maltese dishes from the hot Buffet display and Carvery, including:

Fried Rabbit in Wine & Garlic,
Bragjoli with a Maltese Sausage stew,
Roulades of Lemon Sole
and Fresh Salmon in a Herbal Fish Fume sauce,
Chicken in a Lemon, Marsala, Curry or Cacciatore sauce,
Spare Ribs in a Honey sauce,
Maltese Stuffed Roast Pork with Gravy
and Maltese style Baked Potatoes..



Your Choice from the Dessert Trolley

Selection of appetizing cakes, fresh fruit salad and home-made ice creams;

Fenkata Menu

(Rabbit Meal Menu)

Brusketta, Bigilla u Żebbuġ Mimli

Toasted Maltese Bread with Tomato, Onion, Garlic and Basil Mix, Dried Bean Pate, Maltese Biscuits and Stuffed Olives

JEW – OR

Sfineċ ta'l-Inċova jew Bebbux bl-Aljoli

Crispy Anchovy Puffs or Maltese Farmhouse Snails with a Garlic Sauce



Spaghetti biz-Zalza tal-Fenek

Spaghetti with a rich Rabbit Sauce

JEW – OR

Soppa ta' l-Armla (V)

Widow's Soup: Cauliflower, Potato & Pea Soup with a Poached Egg and a Maltese Cheeselet



Fenek Moqli fl-Inbid u t-Tewm

Traditional Rabbit Fried in Wine and Garlic

JEW – OR

Fenek Mimli b'Zalza tal-Frott u Port

Baked Boneless Rabbit filled with Rabbit Liver, Pistachios, Walnuts and Rice served with a fruity Port Wine sauce

JEW – OR

Fwied tal-Fenek Moqli fit-Tewm

Sautéed Rabbit Liver Fried in Garlic

JEW – OR

Patata Friska Moqlija

Fried Fresh Potatoes



Ġbejniet Tal-Bzar, Helwa tat-Tork u Karawett

Various Maltese Delicacies

