



FATHER'S DAY

ALL INCLUSIVE BUFFET LUNCH

Includes unlimited wine, beer, mineral water, soft drinks and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetables, seafood, shellfish, and cured fish, complemented with roulades and pâtés. Indulge in our charcuterie selection featuring freshly sliced salamis and cured meats, served with Mediterranean condiments and dressings

Sushi & Maki Table

A selection of sushi and maki, served with wasabi, pickled ginger, and soy sauce

From our Soup Tureen

Carrot and Coconut Soup 
Served with garlic croûtons

Pasta Station

Carnaroli Risotto Royale
Scottish salmon and Prawns tossed with cherry tomatoes, prawn bisque, lime zest, and basil oil

Paccheri con Pollo alla Crema di Peperoni
Tender chicken pieces in a vibrant red pepper sauce, finished with Parmigiano Reggiano


Vegetarian Cannelloni 
Pasta filled with ricotta cheese and spinach, baked with tomato sauce and topped with melted cheese

Oriental Station

Prawn Fried Rice
Stir-fried rice with prawns, eggs, vegetables, and a light soy seasoning

Sweet and Sour Pork Belly
Crispy pork pieces with bell peppers, pineapple, and onions in a tangy sweet-and-sour sauce

Vegetable Spring Rolls 
Served with a mango dip

Vegetable Samosas 
Crispy samosas filled with root vegetables, served with a yoghurt dip

Crispy Prawn Crackers
Served with sweet chilli salsa

Kashmiri Rice Naan Bread 


Main Dishes

BBQ Whole Chicken
Marinated and slow-roasted to perfection, bursting with a smoky, juicy flavour

Crispy Roasted Duck Legs
With garlic confit, mixed grapes, wild thyme, and red wine jus


Grain-Fed Uruguayan Beef Rump
Served with beef jus, cognac, and pepper sauce

Shawarma Station

Pan-Seared Fillet of Scottish Salmon
With a creamy leek sauce, baby spinach, and wakame salad

Slowly Grilled Beef Doner Kebab
Served with pita bread, traditional salads, condiments, and sauces

Vegan Dishes

Vegan Aubergine Moussaka 
Layers of roasted aubergine, lentil and vegetable ragù, and plant-based béchamel

Oven-Roasted Cabbage with Fennel Seeds 
Finished with extra virgin olive oil

Spiced Lentil Dahl 
Slow-cooked lentils with Indian spices, fresh ginger, and chilli.

Potatoes & Greens

Butter-steamed French beans
Roasted potatoes with garlic and fresh herbs
Stir-fried broccoli

Kids' Selection

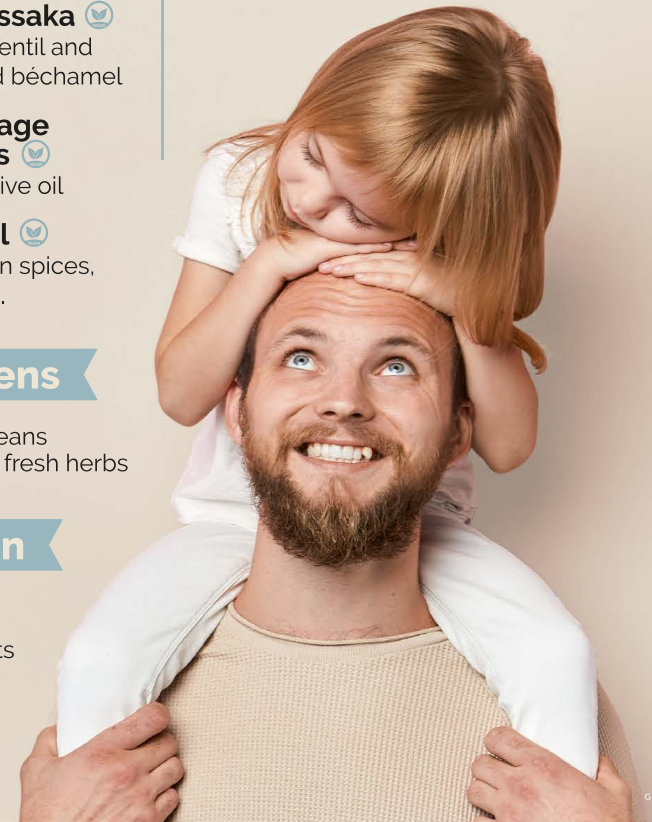
Pepperoni Pizza
Margherita Pizza
Crispy Chicken Nuggets
French Fries



Desserts

A selection of desserts prepared by our in-house pastry chefs, showcasing an array of puddings, mousses, pastries, chocolate treats, and a tempting chocolate fountain

Cheese Selection

International and local cheeses served with homemade chutneys, crackers, pickled vegetables, and flavoured grissini



 Denotes vegetarian dishes  Denotes vegan dishes

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.