



Mother'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 vegetarian dishes, and various seafood, shellfish and cured fish, complemented by roulades, and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

From the Soup Tureen

Cream Soup of Roasted Pumpkin and Coconut 
Served with thyme and dried garlic croutons

Sushi vs. Maki Table

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

Pasta Station


Prawn & Langoustine Paccheri
Creamy prawn bisque, duo of cherry tomatoes, and langoustines

Slow-Braised Wild Boar Ragù
Wild boar ragù, hint of chilli, hazelnuts, cream sauce, lemon zest and English parsley

Sicilian Ricotta Ravioli 
Tomato fondue, chive butter, garlic, and basil oil

Oriental Station

Crispy Prawn Crackers
Served with sweet chilli salsa

Yang Chow Rice 
Jasmine rice, porcini, wood ear mushrooms, corn, carrots, spring onions, Chinese cabbage, and soy sauce

Peking Duck Pancakes
Pancakes, hoisin sauce, carrots, onions, and leeks

Pork Belly Bao Buns
Sticky sweet sauce and crispy vegetables

Vegetable Samosas
Golden crispy samosas filled with curried root vegetables, served with a yoghurt dip

Main Dishes

Pan-Seared Local Sea Bream
Creamy leek sauce, baby spinach, and wakame salad

Shawarma Station
Slowly grilled chicken doner kebab served with pita bread, traditional salads, condiments, and sauces

Duck Legs
Confit duck legs, red cherry sauce, balsamic honey jus, and parsnip crisps


Turkey Ballotine
Stuffed with applewood and veal sausage, sage leaves, and served with cranberry chutney

Roasted Pig's Leg
Apple and cumin sauce, and braised fennel

USDA Beef Brisket
Potato mash, red wine reduction, and root vegetables

Vegan Dishes

Vegan Spiced Sweet Potato Pie 
Layers of roasted sweet potatoes, cauliflower, spinach, and lentils

Cashew & Soy Broccoli 
Stir-fried, tossed in cashew, peanut butter, ginger, and a hint of chilli

Potatoes and Greens

Butter-steamed seasonal vegetables
Buttered baby potatoes
Triple cooked fries

Kids' Specials


Pepperoni Pizza | Sausage and Ham Pizza
Crispy Chicken Nuggets | French Fries | Mac 'n' Cheese

Desserts

Sweet Finale! Treat yourself to our desserts section prepared by our pastry chefs and enjoy an array of puddings, mousses, and chocolate bite treats, accompanied by a chocolate fountain

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables, and flavoured grissini

 Denotes vegetarians 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.