



all inclusive

sunday buffet lunch



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

Antipasto

A selection of creative composed salads, marinated vegetables, 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

Soup Tureen

Cream of Celeriac & Cauliflower Soup

Served with focaccia bread

Pasta Station

Carnaroli Risotto with Clams & Prawns

Tossed in cherry tomato and prawn bisque, finished with lime zest and basil oil

Classic Oven-baked Lasagna

Classic oven-baked lasagna layered with beef Bolognese, creamy béchamel, fresh pasta sheets, and grated cheese

Penne with Red Bell Pepper Pesto

Roasted red bell peppers, extra virgin olive oil, basil, pine nuts, and Parmigiano Reggiano

Asian Station

Steamed Prawn Dumplings

Served with soy dipping sauce

Peking Pork Belly Bao Buns

Sticky-sweet sauce, crispy vegetables

Vegetable Samosas

Golden crispy samosas filled with spicy vegetables and served with a yoghurt dip

Yang Chow Rice

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

Crispy Prawn Crackers

Served with sweet chilli salsa

Main Dishes

Pan-Seared Scottish Salmon

Creamy leek sauce, baby spinach, and wakame salad

Shawarma Station

Slow-grilled chicken doner kebab served with pita bread, traditional salads, condiments, and sauces

Crispy Roasted Duck

Garlic confit, mixed grapes, wild thyme, and red wine jus

Carvery

Grain-fed Uruguayan Beef Rump

Served with beef jus, Cognac and pepper sauce

Pork Belly Porchetta

Local pork belly stuffed with garlic butter, rosemary, and pistachios, finished with a red wine sauce

Vegan Dishes

Vegan Baked Cauliflower

Oven-roasted cauliflower florets, with aromatic spices, drizzled with tahini, and garnished with fresh herbs

Spicy Chickpea Dahl

Slow-cooked lentil and chickpea curry, infused with Indian spices, fresh ginger, and a touch of chili heat

Potatoes & Greens

Butter Steamed Seasonal Vegetables

Buttered Baby Potatoes

Triple Cooked Fries

Special Kids

Pepperoni Pizza

Sausage & Ham Pizza

Chicken Nuggets, Fries

Mac 'n' Cheese

Sweet Finale

Treat yourself to our dessert section prepared by our in-house pastry chefs. Enjoy an array of puddings, mousses, and chocolate bite-sized treats, accompanied by a chocolate fountain

Selection of International & Local Cheese Cuts

Served with home-made chutneys, crackers, pickled vegetables and flavoured grissini

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, 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 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.

 Denotes vegetarian dishes

 Denotes vegan dishes