

SATURDAY DINNER BUFFET



ANTIPASTO

Charcuterie Selection

Salami, Parma ham, cured meats and chorizo, served with grapes and walnuts.

Dips & Pâtés

Maltese bigilla, chicken liver pâté, anchovy and tuna pâté, and baba ganoush with tahini and smoked raisins.

Breads & Galletti

A selection of freshly baked breads and traditional Maltese water crackers.

Salad Selection

Fresh and composed salads, including avocado; Moroccan couscous; potato and pancetta; Thai beef; tom yum; and blue cheese and pear.

Japanese Selection

Sushi and sashimi, accompanied by oils and dressings.

SOUP KETTLE

Roasted Pumpkin Soup

Served with walnut and chilli-oil focaccia.

PASTA STATION

Wild Mushroom & Brie Lasagne (V)

Layers of pasta, wild mushrooms and creamy Brie.

Butternut Squash Risotto (V)

Finished with pumpkin seeds and crumbled feta.

Casarecce ai Frutti di Mare

Mixed fish and seafood simmered in a light prawn, tomato and bisque sauce.

CARVING STATION

Slow-roasted Leg of Local Pork

Mustard-scented jus and apple sauce.

Roasted Beef Chuck Roll

Red wine sauce and Yorkshire puddings.

VEGETARIAN • (VGN) VEGAN

Please speak to a member of our team if you have any allergies or dietary requirements.





FROM THE CHAFING DISHES

Grilled Sea Bream

Saffron and claw velouté with buttered greens.

Grilled Neck Neck

Mustard-scented velouté, crispy kale and crumbled Maltese gbejna.

Chicken Chasseur

Braised chicken thighs in a red wine, mushroom and pancetta ragù, finished with tomato and tarragon.

Confit Duck Legs

Braised red cabbage with apple and cinnamon.

Accompagnments

Roast potatoes; Lyonnaise potatoes; buttered mixed vegetables; roasted carrots and parsnips.

MALTESE FAVOURITES

Wardiet tal-Majjal

Braised local pork cheeks with apple, mustard and honey, topped with crispy onions.

Laħam fuq il-Fwar

Tender veal steamed with garlic, onion and fresh tomatoes, finished with parsley.

Timpana tad-Dar

Baked macaroni in a rich beef and tomato ragù, encased in puff pastry.

Torta tal-Irkotta u l-Ful (V)

Traditional ricotta and broad bean pie.

Kapunata (VGN)

Aubergine, onion and peppers simmered in tomato, finished with capers and olives.

CHEESE STATION

Local & International Cheeses

Served with breads, biscuits, vegetable crudités, jams and chutneys.

PASTRY CORNER

Homemade Desserts

A tempting selection of Sachertorte, chocolate mousse, tarts, flans, panna cotta, local kannoli, creams and coulis.

Chocolate Fountain

Served with marshmallows and freshly carved fruit.

Adults: €36.00

Children: €18.00 (6 to 12 years)

OPENING HOURS: 18:30 – 22:30



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ST GEORGE'S BAY MARINA

BAYVIEW
RESTAURANT