



FATHER'S DAY * SUNDAY 21ST JUNE

**ENTERTAINMENT WITH
MANWEL & ERNEST GUITAR PLAYERS**

A LA CARTE

OR

BUFFET MALTI

Price : Buffet Adults ~ €40

Buffet Youth (15 or under) ~ €30 / Kid's Menu (10 or under) ~ €15

Beverages Optional @ €15:

Free flowing local Chardonnay, Rose or Merlot Wine

Mineral Water, Soft Drink or Juice, Ground Coffee

YOUR SHARING PLATTER served at the table

Mizet Rotunda tal-Mosta

Enjoy our local artisanal Antipasto Platter:

*Bebbux | Sfing ta'l-Incova | Arjoli | Bigilla | Galletti | Benny's sun dried tomatoes |
Maltese sausages | Carpaccio of Smoked Horsemeat | butter beans | pickled onions |
fresh & peppered cheeselets | kaponata (vegetable ratatouille)*

YOUR CHOICE OF PASTA OR SOUP served at the table

Aljotta Bil-Frott tal-Baħar

Traditional shellfish & garlic soup

Or

**Ravjul bil- Ġobon tat-tursina
u Zalza tal-Faqqieġh (V)**

*Gorgonzola filled ravioli |
creamy button mushroom & truffle oil sauce*

YOUR CHOICE OF MAIN COURSES from the Chefs' serving stations

Stuffat tal-Fenek ta' Marija (LI)

House Speciality ~ Slow Stewed Rabbit in a rich Ta' Marija sauce

Braġjoli tat-Tiġieġ

Chicken breast stuffed with spinach, sun dried tomatoes, cheese & bacon

Stuffat tal-laħam taż-żiemel (LI)

Slow cooked traditional horsemeat stew in rich red wine & lacto beer sauce

Kustilji Mmarinati (LI)

Slow cooked Spare Ribs in BBQ sauce,

Hut Frisk ta' Malta

Sea Bass Fillets with Maltese sauce

..... and from the Carvery

Majjal il-Forn (LI)

Pork Belly with crackling

Served with roasted vegetables & Maltese style baked potatoes

YOUR CHOICE OF DESSERT served at the table

Imqaret bl-Għasel Malti u Ġelat tan-Nanna

Traditional fried date fritters with Maltese honey | traditional home-made caramel ice cream

OR

Trajfil Ta' Marija

Home-made Vanilla custard | sponge with almond liqueur | fruit | Savoirdi biscuits | cream | crushed nuts