

BUFFET DINNER DINER

NOVOTEL

MALTA SLIEMA



BUFFET DINNER MENU MONDAY

SALADS

Plain

Tomato Cucumbers Lettuce Mix

Greek Salad Coleslaw Green Beans Couscous **Dressing**

Lemon Dressing Citrus Vinagrette Olive Oil Balsamic Vinegar

SIDE DISHES

Steamed White Rice Roasted Potatoes with Rosemary Steamed Vegetables

MAIN COURSES

Grilled Chicken Breast with Mushroom Sauce
Pan Seared Swordfish with Grilled Cherry Tomatoes, Olives, Capers and Lemon
Dressing
Beef Stew with Vegetables
Parmigiana Di Melanzane

Desserts

Cake of the Day Fresh Cut Fruits

Pricing
50% off for kids under 16
€30 Per Person



BUFFET DINNER MENU TUESDAY

SALADS

Plain

Tomato Cucumbers Carrots Mix

Caesar Salad Chickpea Salad Beetroot Salad Rice Salad **Dressing**

Lemon Dressing Citrus Vinaigrette Olive Oil Balsamic Vinegar

SIDE DISHES

Mashed Potato Sautéed Vegetables

MAIN COURSES

Turkey Breast with Cream and Pineapple
Grilled Salmon with Capers and Passion Fruit Dressing
Lamb Shank with Demi-Glace and Tricolour Capsicum
Pasta Matriciana
Tomato Soup

Desserts

Cake of the Day Fresh Cut Fruits

Pricing
50% off for kids under 16
€30 Per Person



BUFFET DINNER MENU WEDNESDAY

SALADS

Plain

Tomato
Carrots
Mix Leaves

Mix

Caprese Salad Tabbouleh Salad Lentil Salad Pasta Salad

Dressing

Lemon Dressing Citrus Vinaigrette Olive Oil Balsamic Vinegar

SIDE DISHES

Fried Rice with Eggs and Vegetables
Roasted Vegetables
Sweet Potato Fries

MAIN COURSES

Pork Loin with demi-glace and a touch of orange Roasted chicken thighs with butter rosemary sauce Baked Pangasius fish with citrus sauce Rigatoni with Pesto Sauce

Desserts

Cake of the Day Fresh Cut Fruits

Pricing
50% off for kids under 16
€30 Per Person



BUFFET DINNER MENU THURSDAY

SALADS

Plain

Cucumber Carrots Spinach

Mix

Rucola, Tomatoes, and Feta Avocado Salad Quinoa Salad Potato and Eggs Salad

Dressing

Lemon Dressing Citrus Vinaigrette Olive Oil Balsamic Vinegar

SIDE DISHES

Potato Wedges Green Beans Steamed Vegetables

MAIN COURSES

Chicken wings with barbecue sauce
Beef meatballs with tomato sauce
Seared seabass with olives and cauliflower
Spaghetti Al Sugo

Desserts

Cake of the Day Fresh Cut Fruits

Pricing
50% off for kids under 16
€30 Per Person



BUFFET DINNER MENU FRIDAY

SALADS

Plain

Cucumber Carrot Lettuce Mix

Leek and Mushroom Salad Red Radish and Spinach Salad Arugula and Tomato Salad **Dressing**

Lemon Dressing Citrus Vinaigrette Olive Oil Balsamic Vinegar

SIDE DISHES

Roasted Potatoes Sautéed Vegetables

MAIN COURSES

Spicy Peri Peri Chicken
Roasted Beef with Demi-Glace Jus
Deep Fried Breaded Fish
Spaghetti with Bolognese Sauce
Cauliflower with Béchamel and Cheese Sauce

Desserts

Cake of the Day Fresh Cut Fruits

Pricing 50% off for kids under 16 €30 Per Person



BUFFET DINNER MENU SATURDAY

SALADS

Plain

Cucumber Tomatoes Lettuce

Mix

Octopus Salad Greek Salad Couscous Salad Mixed Beans Salad

Dressing

Lemon Dressing Citrus Vinaigrette Olive Oil Balsamic Vinegar

SIDE DISHES

Sweet Potato Fries Steamed White Rice Sautéed Vegetables

MAIN COURSES

Roasted Chicken Legs with Two Types of Curry
Pork Chops with Demi-Glace and Peppers
Pan Seared Swordfish with Grilled Cherry Tomatoes, Olives, Capers, and Lemon
Dressing
Parmigiana Di Melanzane

Desserts

Cake of the Day Fresh Cut Fruits

Pricing

50% off for kids under 16 €30 Per Person Timing

18:00 till 22:00



BUFFET DINNER MENU SUNDAY

SALADS

Plain

Carrots Rucula Lettuce Mix

Avocado Salad Beetroot Salad Shrimp and Pasta Salad Grilled Halloumi Salad **Dressing**

Lemon Dressing Citrus Vinagrette Olive Oil Balsamic Vinegar

SIDE DISHES

Sweet Potato Fries Steamed Vegetables Green Beans

MAIN COURSES

Grilled Salmon with Capers and Passion Fruit Dressing
Turkey Roasted Roll with Apple Sauce
Meatballs with Onion and Gravy
Penne with White Sauce and Chicken

Desserts

Cake of the Day Fresh Cut Fruits

Pricing 50% off for kids under 16 €30 Per Person