



TRIA  
BUFFET  
DINNER  
MENU

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

### Timing

18:30 till 21:00



# 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 with Amatriciana Sauce  
Tomato Soup

### Desserts

Cake of the Day  
Fresh Cut Fruits

### Pricing

50% off for kids under 16  
€30 Per Person

### Timing

18:30 till 21:00



# BUFFET DINNER MENU

## WEDNESDAY

### SALADS

#### Plain

Tomato  
Carrots  
Mix Leaves

#### Mix

Caprese Salad  
Lentil Salad  
Pasta Salad

#### Dressing

Lemon Dressing  
Citrus Vinaigrette  
Olive Oil  
Balsamic Vinegar

### SIDE DISHES

Fried Rice with Eggs and Vegetables  
Roasted Vegetables

### 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

### Timing

18:30 till 21:00



# BUFFET DINNER MENU

## THURSDAY

### SALADS

Plain	Mix	Dressing
Cucumber	Rucola, Tomatoes, and Feta	Lemon Dressing
Carrots	Avocado Salad	Citrus Vinaigrette
Spinach	Quinoa Salad	Olive Oil
	Potato and Eggs Salad	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

### Timing

18:30 till 21:00



# BUFFET DINNER MENU FRIDAY

## SALADS

### Plain

Cucumber  
Carrot  
Lettuce

### Mix

Leek and Mushroom Salad  
Arugula and Tomato Salad

### Dressing

Lemon Dressing  
Citrus Vinaigrette  
Olive Oil  
Balsamic Vinegar

## SIDE DISHES

Roasted Potatoes  
Sautéed Vegetables  
Fried Rice

## 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

## Timing

18:30 till 21:00



# BUFFET DINNER MENU

## SATURDAY

### SALADS

#### Plain

Cucumber  
Tomatoes  
Lettuce

#### Mix

Greek Salad  
Couscous Salad  
Mixed Beans Salad

#### Dressing

Lemon Dressing  
Citrus Vinaigrette  
Olive Oil  
Balsamic Vinegar

### SIDE DISHES

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

18:30 till 21:00



# BUFFET DINNER MENU

## SUNDAY

### SALADS

#### Plain

Carrots  
Rucula  
Lettuce

#### Mix

Avocado Salad  
Beetroot Salad  
Shrimp and Pasta Salad

#### Dressing

Lemon Dressing  
Citrus Vinagrette  
Olive Oil  
Balsamic Vinegar

### SIDE DISHES

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

### Timing

18:30 till 21:00