



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	Mix	Dressing
Carrots	Avocado Salad	Lemon Dressing
Rucula	Beetroot Salad	Citrus Vinagrette
Lettuce	Shrimp and Pasta Salad	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