

Menhir Restaurant Sample Buffet Menu

Buffet Breakfast Menu

HOT & COLD BEVERAGES

Chilled Orange and Grapefruit Juices

Still Mineral Water

Coffee Regular & Decaffeinated

Tea Regular, Decaffeinated & Assorted Herbal Teas

Hot Chocolate

BAKERY BASKET

Crisp Local Specialty 'Fig Impaaret'

Assorted Mini Bread Rolls, Brown and White Panini, Toast

Fresh Croissants, Pastries, Biscotti and Madeira Fruit Cake

Traditional Handmade Maltese Ricotta Cheese Cakes

Selection of Large Specialty Maltese Breads, Granary Loafs and Baguettes

ASSORTED PRESERVES

Honey, Marmalade, Strawberry, Apricot and Chocolate Spread

COLD COUNTER

Mixed Fruit and Natural Yoghurts

Freshly Cut Seasonal and Syrup Fruits

Assorted Cereals, Flakes, Seeds and Brans

Dried Fruits, Mixed Nuts, Grains and Candied Peel

Sliced Cheese, Fresh Ricotta, Cured Ham, Wafered Salamis and Mortadella

Selection of Stewed Fruits

Salad of Tuna and Lime Mayonnaise

Assorted Leaves. Tomato & Pickles

SELECTION OF HOT ITEMS FROM THE MAIN BUFFET

Smoked Scottish Bacon, Grilled Beef Sausages, Mini Saveloy Sausages, Crisp Sauté Potatoes, Grilled Tomatoes, Baked Beans, Selection of Eggs, Scrambled, Boiled & Fresh Fried Egg Station from the Buffet

Buffet Lunch Menu

An Array of Antipasto and Salads From Our Cold Kitchen

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Cream of Vegetable & Barley Soup

Pasta with Tomato, Maltese Sausage, Bacon, Ricotta & Garlic Salsa

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Seared Breast of Chicken Suedoise Forest Mushrooms, Tartufo & Brandy, White Wine Sauce

Grilled Fillet of Fish with Fresh Lemon and Herb Caper Salsa Verde

Roast Seasonal Mixed Spice & Honey Glazed Loin of Smoked Gammon with Cider Pan Juices

Panache of Vegetables

Roast Potatoes in Fennel, Garlic & Curry

Savoury Cajun Braised Rice

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Selection of Desserts from our Display Counter

Including Unlimited Local Wine, Beer, Soft Drinks and Water

Buffet Dinner Menu

Chilled Selection of Salads and Antipasto from our Cold Kitchen

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Roast Beef, Onions and Thyme Broth Aromatic Broth of Onions, Thyme and Parmesan Croutons

Chef's Soup of the Day

Chicken Liver & Pepper Risotto sautéed Livers with Leeks, Green Peppercorns and Brandy Stock

Chef's Pasta of the Day

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Picatta of Sliced Veal Suedoise served in a Mushroom, Madeira and Truffle Creamed Sauce

Steamed Fillet of Blue Shark with Shrimps, Spinach, Onions and Curry Essence

Maple & Orange Glazed Leg of Pork with Sage, Onion Stuffing with Port Pan Juices

Seasonal Market Vegetables, Potatoes and Farinaceous

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Selection of Seasonal Desserts

Vegetarian Dish on Request

Including Unlimited Local Wine, Beer, Soft Drinks and Water



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