

LA VALLETTE

EASTER BUFFET MENU

ANTIPASTI

SEAFOOD PLATTERS, CURED MEAT PLATTERS,
FRESH COMPOSED SALAD, ASSORTED CRUDITIES
AND DRESSINGS

SOUPS

ROASTED BUTTERNUT SQUASH AND CHICKEN
CHOWDER

CREAM OF ROASTED SWEET POTATO AND CORN

PASTA

MEZZELUNE TOSSED IN A THYME AND GARLIC
TOMATO SUGO

TORTELLONI SERVED WITH PORCINI AND
ASPARAGUS COOKED IN A CREAMY SAUCE

CARVERY STATION

ROAST LEG OF LAMB BRUSHED WITH GARLIC
MINT, SERVED WITH ROSEMARY JUS AND MINT

MAINS

CHICKEN INVOLTINI STUFFED WITH SUN-DRIED
TOMATOES AND FETA CHEESE,
TOPPED WITH CITRUS MADEIRA SAUCE

PORK MEDALLIONS
SERVED WITH APPLE CALVADOS JUS

GRILLED ATLANTIC SALMON
SERVED WITH LEMON BEURRE BLANC

GRILLED FRESH VEGETABLES
TOSSED WITH WALNUTS

POMMES AU GRATIN

THAI STATION

CHICKEN SZECHUAN

MOO OB NAMPEUNG RIBS (ROAST PORK RIBS
IN THAI HONEY BARBECUE SAUCE)

DESSERT

A SELECTION OF MOUTH-WATERING SWEETS
INCLUDING MALTESE FIGOLLI AND PRINJOLATA

€32 PER PERSON
€16 PER CHILD FROM 6 TO 12 YEARS OLD
CHILDREN UNDER 6 FREE

FOR RESERVATIONS PLEASE CALL: 2346 6666
RESTAURANTS@FORTINASPARESORT.COM