

## The Terrace Buffet Menu

Savour an international culinary feast, with live cooking stations and a full dessert station that includes your favorite classic Easter treats.

Where do you start? That's up to you, no rules apply!

### Cool & Crisp

Individual fish, meat & vegetarian tapas

Natural, compound & meat salads,

Antipasti, cold cured meat cuts, local specialties, house dressings & condiments

### Fish & Shellfish

Marinated shellfish - Mediterranean prawns, langoustines, mussels & clams,

Fish en papillot, fennel, herbs and fish liquor

Roasted salmon fillet, herb crust, tomato salsa & more

### Tempting

Mini crusty ciabattas, focaccia, multigrain & fancy rolls

### Warm

Traditional vegetable minestrone, herb croutons

Prawn and lobster cream, toasted croutons

### Live cooking from the open kitchens

#### The Grill

Thyme & garlic Frenched lamb chops, spiced couscous salad, yoghurt & mint drizzle

Mussels 2 ways:

Tossed with white wine and cream, fine herbs

Pepati with fish stock & tomato sauce, herbs

#### Pasta boiler

Freshly made spaghetti with portobello & oyster mushrooms, truffle cream

Penne al ragu

Spinach & ricotta ravioli, rich tomato sauce & basil

#### Carved

Duo of lamb - Roasted leg with garlic & herb crusted rack, cranberry jus whole roasted suckling pig, crackling, apple sauce & cider jus

### Hot Craving

Brown meager, citrus beurre blanc, dried cherry tomatoes, chives  
Braised lamb shanks, feta & chickpeas, redcurrant jus  
Grilled ribeye of beef, roasted vegetables, creamed green peppercorn jus  
Chicken breast rolled in pancetta, grilled artichokes & tarragon cream  
Fillets of pork, prune & apple compote, calvados cream  
Baked cauliflower mornay  
Panache of assorted vegetables  
Roast garlic & olive oil potatoes

### Oriental

Traditional lamb `Massaman`  
Thai marinated fish, basil & coconut cream  
Sweet & sour pork  
Vegetable & egg noodles  
Crispy wontons, teriyaki sauce  
Paper prawns, chili dip

### Mediterranean

Grilled swordfish, traditional caper, tomato, garlic & basil salsa  
Boneless quail with candied grapes, honey 5 spice scented jus  
Veal saltimbocca, sage cream  
Vegetable lasagna  
Arancini  
Spinach & feta in filo pastry roll

### Fromage

An endless experience for cheese lovers consisting of a selection from the most renowned regions in Europe, served with traditional water biscuits, dried fruits, grapes, nuts & scented honeys

### Dessert

Irresistible for all ages!

A delicious & exquisite selection of flans, gateaux, mini pastries, individual desserts, warm puddings  
Chocolate fountain, carved fruits & mini sweets,  
Life crepe station  
Ice-cream cart with condiments  
Traditional Easter figolli, chocolate eggs and more...

### Coffee

By the way...

Besides the food you can also help yourselves to free flowing Santa Cruz Spanish wine, water & soft drinks

*€69 per person. Children 6-12 years €25. Free parking included.*

## Quadro

A departure from the ordinary



*Smoked duck breast, plum chutney, sprout & toasted buckwheat salad, balsamic gastrique*

*Or*

*Talisker whisky cured salmon gravadlax, pink grapefruit & fennel ceviche, fennel pollen macarons*

*Or*

*Roasted broccoli floret & barley salad, crumbled baked ricotta, tamari soy dressing*

*Or*

*Strozzapreti pasta with red wine braised ox-tail meat, chunky tomatoes & thyme sauce, grated grana*

*Or*

*Prawn risotto with soft poached surprise egg, crowned with a prawn carpaccio, spring onion ash, olive oil*

## Followed by

*Seared meagre, sautéed spinach with kalamata olives, confit garlic & lemon zest*

*Or*

*Sea bass fillets, vegetable "minestrone" bloody mary sauce*

*Or*

*Herb crusted rack of lamb, puy lentil & bacon cassoulet, own juices*

*Or*

*Grilled beef fillet, melting red wine butter, mushroom & porcini ragout, pan juices*

## To round up your meal

*Assiette gourmand of chocolate with different textures & temperatures*

*Or*

*"Figolla" Quadro style*

Coffee

Free flowing wine, water & soft drinks

**€69 per person. Children 6-12 years €25. Free parking included.**

## Palio's

A casual yet tasteful experience



### Primi

*Chicken, pear & pecan salad, creamy gorgonzola dressing, crispy onion flakes*

Or

*Marinated prawn tail salad with rucola, tomato & olive salsa, lemon mayo dressing*

Or

*Velvety mushroom & leek soup, croutons, drizzled with truffle oil*

Or

*Tortiglioni pasta with pancetta, nut brown butter, broccoli, garlic confit & parmesan*

Or

*Ricotta & parsley ravioli, sun dried tomato coulis, crispy capers & baby spinach*

### Secondi

*Fillets of local catch with lemon and chili salt, Mediterranean vegetables with tomato ragout & olives, salsa verde*

Or

*Slow cooked breast of chicken served with melting Swiss cheese, creamed truffle sauce*

Or

*Simmered lamb stew with Middle Eastern spices served with basmati rice*

Or

*Grilled rib-eye of beef, mushroom & tarragon ragout, crispy leeks*

### Dolci

*A selection of creations from our pastry chef*

Coffee

Free flowing wine, water & soft drinks

***€49.50 per person . Free parking included.***

Children 6-12 years ½ price, kids menu also available.