

#### EAT • DRINK • SOCIALISE

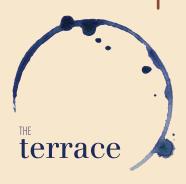
Saturday Market is the all new Saturday buffet dinner available at **the newly renovated Terrace** at

The Westin Dragonara Resort.

Hop from stall to stall as you make your way through an abundance of buffet selections ranging from all over the world as our Chefs prepare your favorite dishes live whilst you watch.

Saturday Market buffet dinners at the Terrace offers an endless selection of dishes from all over the world.

Feast your taste buds to a wholesome selection of cuisine prepared in our live open kitchen or over one of our wok and grill stations. Order your pasta to your liking at our pasta specialty station.





MARKET

## take your pick

Individual fish, meat & vegetarian tapas. Natural, compound & meat salads, antipasti. Cold cured meat cuts, local specialties, house dressings & condiments.

### las ramblas

#### **OPEN KITCHENS**

#### The Grill

Fresh tuna cucumber & herb salad,

mango & chive salsa

#### The Wok

Chicken cashew nut Phad thai noodles

#### Pasta Station

Freshly made spaghetti a' la minute, portobello, oyster & truffle cream Penne al ragu' Spinach & ricotta tortellini, mushroom & truffle cream

## haggle free at the carvery

Rib of Beef, onion rings, roasting gravy. Whole Roasted Suckling Pig, crackling, apple sauce and cider jus.

## bread street

Mini crusty ciabattas, focaccia, multigrain & fancy rolls

# plaza (// di zuppa

Minestroni with vegetable, herb croutes. Seafood Cream & toasted croutons.

## marsaxlokk

Fish & Shellfish - Mediterranean prawns, langoustines, mussels & clams. Fish en Papillot, fennel, herbs and fish liquor. Roast Salmon Fillet, herb crust, tomato salsa.

# indian & oriental lane

Traditional Lamb `Massaman`
Thai Marinated Fish, basil &
coconut cream
Pilaf Rice
Crispy Wontons, teriyaki sauce
Paper Prawns, chili dip

ALL ROADS LEAD TO ONE DESTINATION, FOOD.





#### 100 grams or kwart

Grouper Roulade with seafood, white wine buerre blanc, candied lemons Braised Lamb Shanks feta & chickpeas, redcurrant jus Veal Piccata roasted vegetables, creamed jus Chicken Breast rolled in pancetta, grilled artichokes & tarragon cream Medallions of Pork prune & apple compote, calvados cream Baked Cauliflower Mornay, panache of assorted vegetables Roast garlic & olive oil potatoes



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

#### real deal

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.

### 'ara l-mediterran'

**Grilled Swordfish**, traditional caper, tomato, garlic & basil salsa **Boneless Quail** with candied grapes, honey 5 spice scented jus Baked **Vegetable Cake Arancini** 

Spinach & feta in filo pastry roll

€37.95 per person

Children 11-15 years  $\frac{1}{2}$  price Children up to 10 years free of charge

## SPECIAL OFFER

To accompany your meal, this package also includes **half a bottle of Santa Cruz Spanish wine** per person.

