



INTERCONTINENTAL[®]

MALTA

MOTHER'S
DAY
MENU

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BUFFET LUNCH 2024
HARRUBA RESTAURANT
€55 PER PERSON FOOD ONLY

FLAVOURS OF THE GARDEMANGER

Start with selection of mind crafted antipasti and creative fresh salads
Indulge in our homemade charcuterie delicacies, an array of condiments
and in-house prepared flavoured oils and dressings

Selected assortment of various seafood, shellfish,
cured and smoked fish specialties and individually prepared delicacies

Selection of dips from the Middle East accompanied with an assortment of crisps

SUSHI

Indulge your senses in our Far-Eastern specialty prepared by our Asian Chef,
specializing in the art of sushi

SOUP

Marrow and pancetta soup
served with garlic croutons

Local traditional 'Aljotta'
served with shellfish and rice

PASTA

Lasagna with chicken and pancetta ragout and mozzarella cheese
finished with creamy Parmesan velouté

Baked pasta roulades with ricotta, hazelnuts, onion and mushroom topped
with béchamel sauce, finished with tomato fondue and Pecorino cheese

Live Cooking Pasta Station

Strigoli pasta cooked with a choice of fresh ingredients from land and sea, finished
with tomato fondue.

ITALIAN CORNER

Mushroom and smoked cheese croquettes | Saffron and seafood arancini
Deep fried calamari | Selection of pizza | Breaded aubergine involtini

Served with selection of dipping sauces

ETHNIC DISHES

Butter chicken | Sweet and sour pork | Vegetable noodles

INDIAN CURRIES

Beef kung pao | Indian dhal curry | Traditional vegetable rice pilaf

Crisp poppadoms

MAIN COURSE

Fresh seabass fillets, cooked with lemon rub
laid on vegetable caponata with fresh herbs

Local traditional rabbit cooked in wine garlic and thyme
finished with local peas and fresh herbs.

Pan seared beef medallions
served with wilted greens, finished with classic pepper sauce

Slow-cooked glazed barbequed ribs cooked in their own juices, finished
with a hoisin barbeque sauce

ACCOMPANIMENTS

Roasted spicy wedges

French beans with sundried tomato and olives

Gratin florets - cauliflower, broccoli with Parmesan cream

Aubergine parmigiana

Twice cooked new potatoes with thyme butter

CARVERY STATION

Roasted quail ballantine wrapped in pork back lard
pasted in garlic and thyme marinade served with berry jus sauce

Slow cooked pork shoulder rubbed in aromatic spices served with
onion and thyme cream sauce

Salmon en croute
with spinach and an onion chutney mix

GRAND DESSERTS

Let our Pastry team pamper you with his incredible mind crafted creations,
including homemade classics and fresh seasonal fruits

CHILDREN'S CORNER

Crisp chicken pops and fries
Baked Mac & Cheese
Penne with tomato sauce and grated cheese
Breaded fish goujons and chips

We follow good food hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

For Bookings:

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