

Tuesday | MEDITERRANEAN BUFFET

The Mediterranean

Vinaigrette, Mediterranean dressing, minced garlic, Dijon mustard, capers, oregano, Romaine lettuce, diced tomatoes, diced cucumbers, chickpeas, Kalamata olives, minced red onion, salted ricotta cheese.

International Compound Salads

Vegetable Tabbouleh
Turkish Kisir
Spiced Fattoush with chickpeas and ricotta cheese
Hummus
Single-serve Verrines
Stracciatella, pesto, dried tomatoes
Buffalo mozzarella cream with anchovies
Chickpea cream with octopus

Meat Carving Station

Chicken and Veal Shawarma
Julienne salad, julienne tomatoes, Julienne cucumbers, tzatziki, pita bread.

Hot Buffet

- Boiled rice
- Plain pasta
- Tomato sauce
- Bolognese meat sauce
- Meat and fish paella with vegetables
- Garganelli pasta with tomato sauce, ham & peas
- Purple potato gnocchi with cacio e pepe sauce
- Potatoes with garlic and rosemary
- Grilled vegetables with pesto
- Cod cutlets with French fries
- Chicken and turkey souvlaki with potatoes and onions
- BBQ pork ribs with rosemary and buttered corn
- Grouper bites with cherry tomatoes and olives

Cold Buffet

- Galician-style octopus and potatoes
- Beef carpaccio with rocket, capers, and pecorino cheese shavings
- Tuna, olives, and potatoes
- Hard-boiled eggs, tuna sauce and capers
- Cod bites with caramelized onions and balsamic reduction
- Couscous with vegetables and dried fruit
- Black rice with vegetables and feta cheese
- Mussels with fresh tomatoes, basil oil, olives
- 5-grain wholegrain salad with vegetables
- Farfalle pasta with tuna, pesto, and cherry tomatoes
- Salami and cheese with pickled vegetables
- Caprese salad with mozzarella cheese and cherry tomatoes

Desserts

- Profiteroles with lemon cream and chocolate glaze
- Cream and strawberry cake
- Cheese cream tartlets with berries
- Biscuit and cream trifle with chocolate
- Chocolate salami (Italian chocolate dessert)

Pasta station show cooking

Chitarra spaghetti with clams and bottarga (cured fish roe)

Soup

Pumpkin and rosemary cream soup

TAPAS

FROM 6:00pm

FRITTERS

Zucchini flowers in wheat crust, sesame mayo	€7,00
Chickpea falafel, harissa	€5,00
Cheese-filled jalapeño, tartar sauce	€7,00
Onion rings, cocktail sauce	€5,00

SAVOY BITES

Sardinian sausage, guttiau bread and olives	€7,00
Pecorino cheese, guttiau bread and olives	€7,00
Focaccia with tomato sauce and basil oil	€5,00
Crostini with Cantabrian anchovy, ricotta, basil and honey	€7,00
Mozzarella and cherry tomato skewer	€5,00
Seasonal mixed fruit skewer	€5,00

EVERY DAY AT THE BUFFET:

Bases and fresh vegetables

Romaine lettuce, radicchio, carrots, bell peppers, vine tomatoes, cherry tomatoes, onion rings, sweetcorn, cucumbers, red beetroot.

Hot buffet

White rice
Plain pasta
Tomato sauce
Bolognese meat sauce

Pickles & Marinated Vegetables

Pickled gherkins, Borrettane onions, sweet and sour pearl onions, mixed vegetable giardiniera, sun-dried tomatoes, marinated aubergine fillets, olives.

Breads & Bakery Board

Baguette, remilled semolina loaf, ciabatta, carasau, margherita tray-baked pizza, stuffed tray-baked pizza, focaccia with oil and rosemary, onion focaccia, breadsticks.

Fruits

Fresh fruit salad
Watermelon
Melon
Pineapple
Grapes