



PARADISE BAY
RESORT
★★★★

SUNDAY BUFFET LUNCH

Our Sunday lunch menu is based
on a cycle of three consecutive Sundays
and will comprise of:

Antipasti

Natural & composed salads

Soups

Pasta corner

Paella station

Carvery station

Flavours of the world:

(Indian OR Asian & Thai street food OR South African/ American)

Main buffet counter including live cooking

Vegetables & contorni

Dessert & cheese

Table Coffee



SUNDAY BUFFET LUNCH

Menu 1: The Thai Table

A Selection of Antipasti, Composed & Natural Salads

From the Soup Kettle

Cream of mushrooms and leek soup
Asparagus and pea soup

Pasta

Lasagne with meat ragu
Ricotta ravioli with tomatoes and garlic sauce

Live Cooking station

Pork escalope served with whole grain mustard gravy
Grilled swordfish with tomatoes capers and olives sauce

Carvery

Leg of lamb served with mint jus

Hot Buffet Counter

Baked salmon with herb crust
Beef steak with horseradish cream sauce
Baked grouper lemon bure blanc
Baked potatoes with fresh thyme
French fries
Butter baby carrots with parsley
Fresh market vegetables
Rice flavoured with turmeric & raisins

Thai Table

Lamb messman
Thai fried rice with shrimps
Green chicken curry
Bangkok fish
Thai cigars
Stir fried vegetables
Thai fish cakes

Traditional Paella

A very traditional paella with chorizo, chicken, peas & seafood

A selection of homemade cakes, tarts, mousses, fresh fruit cuts & cheese



SUNDAY BUFFET LUNCH

Menu 2: The Indian Table

A Selection of Antipasti, Composed & Natural Salads

From the Soup Kettle

Pumpkin Soup infused with coriander, golden croutons
Cauliflower soup

Pasta

Cannelloni with meat ragu
Farfalle with salmon & leek cream

Live Cooking Station

Beef with peppers corn jus
Amber jack with mint & lemon dressing

Carvery

Pork leg with apple sauce
Hot buffet counter
Maltese rabbit stew
Lamb shoulder with mint sauce
Mahi mahi with caper tomatoes sauce
Baked Potato with onions and rosemary
French fries
Broccoli with sage butter
Ratatouille
Rice with vegetables

Indian Table

Chicken tikka masala
Lamb rogan josh
Mixed vegetables curry
Bombay potatoes
Pilau rice
Baked pakora

Traditional Paella

A very traditional paella with chorizo, chicken, peas & seafood

A selection of homemade cakes, tarts, mousses, fresh fruit cuts & cheese



SUNDAY BUFFET LUNCH

Menu 3: South American

From the Soup Kettle

Cream of marrow soup served, golden croutons
Beef broth

Pasta

Baked pasta with meat ragu topped with cream
Pasta tossed with seafood, mint, cherry tomatoes, garlic oil

Live Cooking Station

Chicken breast with fruity curry sauce
Salmon with house dressing
Carvery
Roast beef on the bone with onion sauce
Hot buffet counter
Pork escallops with apple sauce
Beef steak served with mushroom sauce
Baked grouper with cherry tomatoes mint & lemon dressing

Baked potato with fresh thyme
French fries
Broccoli mornay
Market vegetable
Perfumed rice with herbs

South American Table

Moqueca cepixaba (fish stew)
Vegetable biryani (yellow rice)
Vara atoloda (beef stew)
A la olla (black bean stew)
Empanadas
Inyama yenkukhu (chicken)
Llapingacho

Traditional Paella

A very traditional paella with chorizo, chicken, peas & seafood

A selection of homemade cakes, tarts, mousses, fresh fruit cuts & cheese