



HAMMETT'S

GASTRO
BAR



PRIVATE
EVENTS
CATALOGUE
2024

Welcome to Hammett's

Hammett's Gastro Bar is Sliema sea fronts' most innovative establishment, a stone's throw away from the hustle and bustle of the town centre facing the beautiful Marsamxett harbour. Since its' opening, Hammett's Gastro Bar has continuously proven it's winning formula of great food, stylish surroundings and an uplifting ambience.

Brought to you by multi award winning restaurateur Christopher Hammett, the establishment is part of the Hammett's Collection and is open for private dining and events.

**Menus may be subject to seasonality change*

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www.hammettsgastrobar.com





The Venue

The interior design of the Gastro Bar orchestrates an industrial chic twist of honest and refined materials such as reclaimed vintage whiskey barrels, concrete flooring and structural beams met by rich velvets, copper, marble and zebano wood textures.

The capacity allows up to 200 reception and 100 seated pax making it the perfect event venue for all corporate functions or private celebrations.

Our private dining room is perfect for corporate meetings and events featuring state of the art audio-visual equipment in an elegant, private setting.

The area can host up to 30 people for reception and 16 for seated dining.

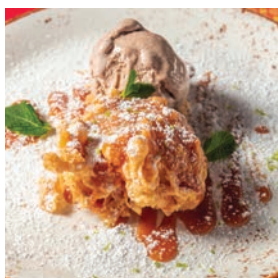
The Concept

The restaurant concept is unique to Malta and overseas, and brings together a wildly innovative interpretation of plates-to-share with predominantly Asian influences, ingredients and imaginative cooking techniques.

The award winning kitchen brigade led by Head Chef Jorge Lugo also caters for reception canapés serving creative bite-sized wonders inspired by a variety of local and international cuisine.

Our set menu packages are created seasonally and are therefore subject to change.

The bar mirrors the food menus in its vast and international offering with an array of craft beers, an award winning selection of over 110 wines, flagship spirits and an extensive gourmet cocktail list using fresh fruit, homemade syrups and infusions.



RECEPTION MENUS

Canapé Menu One

COLD

Cured fish, tomato kombu, ponzu en croute
Thai pork belly, lettuce wrap, radish, peanut sauce
Vietnamese summer vegetable roll w. peanut sauce
Chickpea, tahini puree & roast pepper en croute
Smoked aubergine purée & pickle en croute

HOT

Chinese mushroom puff
Duck spring roll w. hoi sin sauce
Vegetable samosa w. mint yoghurt
Steamed pork sui mai w. soya sauce
Chicken yakitori skewer
Prawn in filo

DESSERTS

Mini fruit salad
Coconut pannacotta

For a minimum of 15 people

**Menus may be subject to seasonality change*

€25

Canapé Menu Two

COLD

Cured fish, tomato kombu, ponzu en croute
Thai pork belly, lettuce wrap, radish, peanut sauce
Vietnamese summer vegetable roll w. peanut sauce

Cucumber & mango salad
Fish tartare
Thai roast beef

HOT

Steamed pork gyoza
Steamed pork sui mai w. soya sauce
Mushroom tempura

Chicken yakitori skewer
Beef croquette
Mushroom bao bun
Fried calamari, asian tartare
Vegan curry

DESSERTS

Chocolate overdose
Mini banoffee
Green tea pannacotta

For a minimum of 15 people

**Menus may be subject to seasonality change*

€35

Canapé Menu Three

COLD

Cured fish, tomato kombu, ponzu en croute

Thai roast beef
Cucumber & mango salad
Fish tartare
Aubergine salad

HOT

Steamed pork gyoza
Octopus stew

Prawn in filo

Satay pork belly
Onion & raisin bhajis w. mint yoghurt
KFC

Prawn & pork bao bun
Fried calamari, asian tartare
Lamb mince skewers, tomato & cardamom sauce

Vegan curry
Chinese mushroom puff
Mushroom tempura

FLYING BUFFET

Japanese brisket

DESSERTS

Chocolate overdose
Fruit salad

For a minimum of 15 people

**Menus may be subject to seasonality change*

€45



DINING MENUS

DINING MENU ONE

€35 pp

For a minimum of 12 people



ASIAN HUMMUS *(vg)*
chickpea, pickled cabbage, mushroom, pita bread

THAI NOODLE SALAD *(vg)*
cristal noodles, carrot, cucumber, thai basil, bell pepper, peanut chili dressing, sesame oil

THAI YELLOW CURRY *(vg)*
kaffir lime leaf, ginger, coconut milk, lemon grass, leek, carrot, sweet potato

CHICKEN SIU MAI
minced chicken, spring onion, ginger, sesame oil, soy sauce

KIMCHI OMURICE
cabbage, spring onion, carrots, eggs, sweet chili sauce

SLOW COOK PORK BELLY
sichuan pepper, soy sauce, spring onion, carrot puree

THAI MUSSELS
coconut milk, red curry paste, spring onion, garlic, ginger, chili

COCONUT PANNACOTTA

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*Wine pairing options available - *Menus may be subject to seasonality change*

DINING MENU TWO

€45 pp

*Set dining menus are
designed for sharing.
For a minimum
of 12 people.*



THAI BEEF SALAD
beef, mixed leaf, cucumber, coriander, chili sesame dressing

AUBERGINE MISO
panko breadcrumbs, ginger, garlic, mirin, soy sauce, sesame oil, spring onion

SPICY CUCUMBER (vg)
soy sauce, ginger, coriander, chili, sesame oil

DEEP FRIED FISH WONTON
fish, green onion, chili, ginger, spicy lime sauce

WOK-FRIED BEEF NOODLES
egg noodles, mushroom, onion, sugar snap, soy sauce, garlic, garlic, carrot bell pepper

CHAR SIU DUCK
BBQ duck, five spice, stir fried spinach

LAKSA TUNA
yellowfin tuna, lemongrass, coconut milk turmeric, sriracha

THAI YELLOW CURRY (v)
kaffir lime leaf, ginger, coconut milk, lemon grass, leek, carrot, sweet potato

STEAMED RICE (vg)
jasmine rice, furikake

YUZU CHEESECAKE

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*Wine pairing options available - *Menus may be subject to seasonality change*

DINING MENU THREE

€55 pp

*Set dining menus are
designed for sharing.
For a minimum
of 12 people.*



SAKE TUNA TARTARE
fresh tuna, sesame oil, lemon juice, garlic, chives, toasted bread

THAI BEEF SALAD
beef, mixed leaf, cucumber, coriander, chili sesame dressing

STEAMED BAOZI
pork belly, spring onion, garlic, soya sauce, beetroot powder

WOK-FRIED BEEF NOODLES
egg noodles, mushroom, onion, sugar snap, soy sauce, garlic, garlic, carrot bell pepper

SMOKED BUTTER CHICKEN
indian spice, yoghurt, coriander, ginger, garlic, garam masala

BEEF FLANK PANDANG
tomato, ginger, garlic, lime leaves, celeriac

THAI YELLOW CURRY (v)
kaffir lime leaf, ginger, coconut milk, lemon grass, leek, carrot, sweet potato

AUBERGINE MISO (vg)
panko breadcrumbs, ginger, garlic, mirin, soy sauce, sesame oil, spring onion

KIMCHI OMURICE
cabbage, spring onion, carrots, eggs, sweet chili sauce

CHOCOLATE OVERDOSE

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*Wine pairing options available - *Menus may be subject to seasonality change*

BEVERAGE PACKAGES FOR MEALS

CLASSIC FOREIGN BEVERAGE PACKAGE

Half bottle foreign wine
Half bottle water
Coffee

€10
per person

SUPERIOR LOCAL BEVERAGE PACKAGE

Half bottle local wine
Half bottle water
Coffee

€13
per person

PREMIUM BEVERAGE & CANAPÉ PACKAGE

Glass of Prosecco upon arrival

(Canapés upon arrival)

COLD CANAPÉS *(4 to choose 2)*

Asparagus and creamed ricotta tart (v)
Maltese style octopus stew
Pulled chicken, avocado and tomato tortilla
Mini steak tartare

HOT CANAPÉS *(4 to choose 2)*

Brie and forest fruit puffs (v)
Chicken yakitori skewers
Pork belly and kimchi bites
Prawns in filo

Half bottle foreign wine
Half bottle water
Coffee

€18
per person



BEVERAGE PACKAGES

WELCOME DRINK OPTIONS

Prosecco by the glass €5
Basic Cocktail €8
Champagne by the Glass €12

**Applicable with
Open Bar Packages and
Seated Beverage Packages*



HALF OPEN BAR UPGRADES

OPTION 1

Free Flowing Prosecco €6 pp

OPTION 2

Champagne and Local Premium Wines €29 pp

includes free flowing:

Champagne Baron Albert

Antonin Blanc 2018- Chardonnay

Antonin Noir 2016- Cabernet Sauvignon, Merlot

OPTION 3

Champagne and French Wines €29 pp

includes free flowing:

Champagne Baron Albert

Petit Chablis Moillard

Château Haut Bernat Merlot C. Sauvignon
Saint - Emilion - France

HALF OPEN BAR

A selection of international red, white and rose wine, draught lager beer, soft drinks, juices and coffee.

25 - 49 pax	€15.00
50 - 99 pax	€14.00
100 - 250 pax	€12.00

25 - 49 pax	€19.00
50 - 99 pax	€17.00
100 - 250 pax	€14.50

25 - 49 pax	€23.00
50 - 99 pax	€20.00
100 - 250 pax	€17.00

25 - 49 pax	€27.00
50 - 99 pax	€23.00
100 - 250 pax	€19.50

TWO
HOURS

THREE
HOURS

FOUR
HOURS

FIVE
HOURS

FULL OPEN BAR

A selection of international leading spirits, wine and beers, soft drinks, juices and coffee.

25 - 49 pax	€22.00
50 - 99 pax	€21.00
100 - 250 pax	€19.00

25 - 49 pax	€26.00
50 - 99 pax	€24.50
100 - 250 pax	€22.00

25 - 49 pax	€30.00
50 - 99 pax	€28.00
100 - 250 pax	€25.00

25 - 49 pax	€34.00
50 - 99 pax	€31.50
100 - 250 pax	€28.00

FULL OPEN BAR UPGRADES

PREMIUM GIN BAR €14 pp

Choice of six premium gins. Served with premium tonics and garnished with paired botanicals according to the individual gin

Choose 4: Hendrick's, Bombay Sapphire, Monkey 47, Nordes, Tenjaku, Etsu

Served With: Yuzu, Mediterranean, Wild Berry, Mint Premium tonics

WHISKY BAR €9 pp

Choice of nine premium whiskies

Choose 4: Nobushi Blended, Knockando 12YO Single Malt, Chivas Mizunara, Caol Ila Single Malt 12 Y.O, Talisker Single Malt - 10 Y.O, Johnnie Walker Black Label, Amrut Single Malt, Tenjaku Blended, Hatozaki Blended

COCKTAIL UPGRADE €12 pp

Selection of 6 to choose 4:

KYOTO GARDEN
ASIAN SPRITZ
HAMMETT'S MULE
CHINA TOWN SOUR
SPICY MANGO MOJITO
TAIWAN ICE TEA

OPEN BAR OVERTIME (AFTER FIVE HOURS)

Additional hours commence after the end time stipulated in the timings section charged at the following rates, based on the original amount of people booked.

	HALF	FULL
25 - 49 pax	€5.00pp	€6.00pp
50 - 99 pax	€4.00pp	€5.00pp
100 - 250 pax	€3.50pp	€4.50pp

For Enquiries



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