

2025

# PRIVATE EVENTS CATALOGUE



HAMMETT'S

GASTRO  
BAR

# Welcome to Hammett's

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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

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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

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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 Devendra Mahato 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 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

€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

€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

€45

*Canape menus are for a minimum of 15 people  
\*Menus may be subject to seasonality change*

# RECEPTION STATIONS

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OUR STATIONS MUST BE ORDERED WITH A CANAPÉ MENU

ONLY AVAILABLE WITH THE EXCLUSIVE VENUE PACKAGES

*CHOOSE ONE OF THE FOLLOWING OPTIONS*

Char Siu Pork	€15pp
Sesame Chicken	€15pp
Asian Tagliata of Beef	€19pp
Sizzling Lamb	€19pp

*All the stations include the following cold and hot sides:*

## COLD

**Gado Gado Salad**  
japanese salad, seasonal leaves, pickled cabbage, cucumber, chili, egg, peanut dressing

**Cucumber & Mango Salad**  
garlic, ginger, spring onion, chili, vinegar, soy sauce, sesame oil

## HOT

**Chow Mein**  
noodles, dark soy, oyster sauce, seasonal vegetables

**Egg Fried Rice**  
sweet soy, black pepper, hot chili, oyster & fish sauce

**Vegan Curry**  
blue potatoes, carrot, leek, coconut milk, ginger, kaffir lime leaf

# DINING MENUS

## DINING MENU ONE

€35 pp

*For a minimum  
of 12 people*

### NOODLE SALAD

cristal noodles, carrot, cucumber, thai basil, bell pepper, peanut chili dressing, sesame oil

### CRISPY PORK WONTON

green onion, chili, ginger, lime

### STIR-FRIED MUSHROOMS

sugar snap peas, spinach, chili, garlic, soy sauce

### AUBERGINE MISO

panko, ginger, garlic, mirin, soy sauce, sesame oil, spring onion

### KUNG PAO GRAINS

chickpeas, battered tofu, ginger, peanuts, capsicum, chili, soy sauce, sesame oil, spring onion

### SZECHUAN PORK BELLY

szechuan peppercorn, soy sauce, spring onion, carrot puree

### SMOKED BUTTER CHICKEN

yoghurt, coriander, ginger, garlic, garam masala

### STEAMED RICE

jasmine rice, furikake

### CHAI POACHED PEAR

caramel sauce, cinnamon, coconut ice cream, icing sugar

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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

MUSHROOM BAO  
shiitake & oyster mushroom, chive, spring onion, sesame oil, black pepper

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

KFC  
korean fried cauliflower, sesame & soy glaze

THAI YELLOW CURRY  
kaffir lime leaf, ginger, coconut milk, lemongrass, leek, carrot, sweet potato

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

ASIAN BBQ BEEF BRISKET  
slow-cooked beef, leeks, soy sauce, onion, ginger, garlic, wasabi potato

PRAWN OSAKA OKONOMIYAKI  
cabbage, katsuobushi, sesame, seaweed, mayo

STEAMED RICE  
jasmine rice, furikake

SPICED COCONUT BRULEE  
caramel sauce, cinnamon, coconut ice cream, icing sugar



*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.*

FISH TARTARE  
red curry, coconut milk, sesame oil egg yolk, toasted bread

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

MUSHROOM BAO  
shiitake & oyster mushroom, chive, spring onion, sesame oil, black pepper

BEEF GYOZA  
spring onion, sesame oil, cabbage, garlic, soy sauce

STIR-FRIED MUSHROOMS  
sugar snap peas, spinach, chili, garlic, soy sauce

KFC  
korean fried cauliflower, sesame & soy glaze

KUNG PAO GRAINS  
chickpeas, battered tofu, ginger, peanuts, capsicum, chili, soy, sesame oil, spring onion

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

ASIAN BBQ BEEF BRISKET  
slow-cooked beef, leek, soy sauce, onion, ginger, garlic, wasabi potato

SEABASS LAKSA  
local fish, shrimp paste, lemongrass, coconut, turmeric, sriracha

STEAMED RICE  
jasmine rice, furikake

ASIAN HUMMUS  
chickpeas, pickled, cabbage, mushroom, pita bread

MATCHA - WHITE CHOCOLATE FONDANT  
egg, butter, sugar, vanilla ice cream



*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  
Mulled Wine €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

