

Xmas 2024

PRIVATE EVENTS CATALOGUE



HAMMETT'S

GASTRO
BAR

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 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

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
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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

