



HAMMETT'S

GASTRO
BAR



PRIVATE
EVENTS
CATALOGUE
2026

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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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 zebrano 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
kfc
satay pork belly

DESSERTS

Mini fruit salad
Coconut pannacotta

€25

All canapé menus are for a minimum of 15 people

Canapé Menu Two

COLD

beetroot hummus en croute
fish tartare
roast aubergine, red pepper tart
thai roast beef
curried chicken sandwich
thai crispy pork belly wrap
salmon mousse with cucumber

HOT

vegetable samosa
octopus croquettes
pork sui mai
beetroot and cottage cheese baoji
chicken satay skewer
japanese beef burger
mushroom bao bun
beef croquette
bang bang chicken noodle bowl
steamed prawn dumpling

DESSERT

chocolate overdose
blueberry cheese cake

€35

**Menus may be subject to seasonality change*

Canapé Menu Three

COLD

beetroot hummus en croute
tuna tartare
curried chicken sandwich in turmeric bread
thai crispy pork belly wrap
roast aubergine & red pepper tart

HOT

vegetable spring roll
bang bang noodle bowl
vegetarian chilli dumpling
chickpea pakoda with mint chutney
prawn tempura with sweet chilli sauce
octopus croquettes
pork sui mai
beetroot and cottage cheese baoji
lamb jiozi
chicken satay
bbq chicken wings
thai pork belly wrap
japanese beef burger

FLYING BUFFET

(to select one from below)

1. mongolian beef with jasmine rice
2. salmon masaman curry with jasmine rice
3. green chicken thai curry with jasmine rice

DESSERT

blueberry pannacota
chocolate overdose
mocchi

€45



RECEPTION STATIONS

CHOOSE ONE OF THE FOLLOWING OPTIONS

Char Siu Pork & Sesame Chicken Asian

€15pp

Tagliata of Beef & 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

OUR STATIONS MUST BE ORDERED WITH A CANAPÉ MENU -ONLY AVAILABLE WITH THE EXCLUSIVE VENUE PACKAGES



DINING MENUS

DINING MENU ONE

€35 pp

*For a minimum
of 12 people*



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

VEGETABLE CHILI DUMPLING
cabbage, onion, coriander, Szechuan chili sauce

CRISPY DUCK SSAM
kimchi, pickled daikon, soya, lettuce

TANDOORI SPICED BROCCOLI
home-made curd, chili, spices, black bean
purée, sesame

SWEET AND SOUR PORK
pork belly, pineapple, bell pepper, onion

BUTTER CHICKEN
yoghurt, garam masala, mild chili powder,
fenugreek leaf, coriander, cream

STEAMED RICE
jasmine rice, fried onion

SESAME ICE CREAM
tempura fried ice cream, corn flakes, gianduja, cream cheese

*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 FISH TARTARE
seabass, lime, shallots, sesame

SATORI SALAD (VG)
Asian chopped vegetables, tofu, sesame soya dressing

NEPALESE MOMO
chicken, garlic, spring onion, timur chutney

VEGETABLE CHILI DUMPLING
cabbage, onion, coriander, Szechuan chilli sauce

THAI YELLOW CURRY (VG)
blue potato, carrot, sweet potato, ginger, lemon grass, coconut milk

ASIAN SEABASS
puffed rice crust, chives emulsion, lemon grass, coconut milk, spicy pickled pineapple

MONGOLIAN STIR- FRIED BEEF
oyster sauce, soya, pakchoi, bell peppers, onion, garlic, ginger

BANG BANG NOODLES
shrimps, peanut, chili sauce, shao xing

STEAMED RICE jasmin rice, fried onion

SHEPARDS BANANA CURD BRULEE
fermented sheep milk, banana, pistachio

*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.*



THAI FISH TARTARE
seabass, lime, shallots, sesame

PAPAYA SALAD
carrot, tomato, coriander, chili, tamarind, garlic, fish sauce

MUSHROOM BAO (VG)
shiitake & oyster mushrooms, spring onion, sesame oil, sweet & sour dip

CRISPY DUCK SSAM
kimchi, pickled daikon, soya, lettuce

TORI-TAMAGO FRIED RICE
honey- glazed chicken, soya egg, jasmine rice, sweet corn, green peas, soya

BANG BANG NOODLES
shrimps, peanut, chili sauce, shao xing

THAI YELLOW CURRY (VG)
blue potato, carrot, sweet potato, ginger, lemon grass, coconut milk

ASIAN SEABASS
puffed rice crust, chives emulsion, lemon grass, coconut milk, spicy pickled pineapple

LAOS SIRLOIN BEEF STEAK
chilli, tamarind, coriander, lime

STRAWBERRY COCONUT CAKE coconut mousse, strawberry chocolate,

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

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*



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



HALF OPEN BAR UPGRADES

OPTION 1

Free Flowing Prosecco €6 pp

OPTION 2

Champagne and Local Premium Wines €29 pp

includes free flowing:

Champagne Charles Lafitte

Sancerre- Domain de Cotes Blanches

Chateau Haut Bernat- St. Emilion

OPTION 3

Champagne and French Wines €29 pp

includes free flowing:

Champagne Charles Lafitte

Sancerre- Domain de Cotes Blanches

Chateau Haut Bernat- St. Emilion

HALF OPEN BAR

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

FULL OPEN BAR

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

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

TWO
HOURS

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

THREE
HOURS

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

FOUR
HOURS

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

FIVE
HOURS

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.

25 - 49 pax
50 - 99 pax
100 - 250 pax

HALF
€5.00pp
€4.00pp
€3.50pp

FULL
€6.00pp
€5.00pp
€4.50pp

For Enquiries



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