

Xmas 2026

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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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 & 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
kfc
satay pork belly

DESSERTS

Mini fruit salad
Coconut pannacotta

€25

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

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

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 & Sesame Chicken	€15pp
Asian 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



DINING MENUS

DINING MENU ONE

€35 pp

For a minimum
of 12 people

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

BEEF GYOZA
soy, spring onion, green chilli, garlic & sesame oil

MUSHROOM BAO
oyster mushroom, spring onion, soy & sweet-and-sour sauce

SZECHUAN GREEN BEANS (vg)
ginger, garlic & lemon

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

PORK CHAR SIU
pak choi & char siu sauce

STEAMED RICE (vg)

COCONUT PANNACOTA (v)

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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.

MANGO SALAD (vg)
lemon, chilli flakes, fish sauce & coriander

VIETNAMESE CHICKEN SALAD
napa cabbage, cucumber, carrot, red onion, bell pepper, mint,
coriander, peanuts & nuoc cham

MUSHROOM BAO
oyster mushroom, spring onion, soy & sweet-and-sour sauce

BEEF GYOZA
soy, spring onion, green chilli, garlic & sesame oil

CHICKEN MOMO
coriander, butter, onion & timur chutney

BANG BANG NOODLES
shrimp, peanuts, chilli sauce & Shaoxing wine

MONGOLIAN STIR-FRIED BEEF
oyster sauce, soy, pak choi, bell peppers, onion, garlic & ginger

CHICKEN KATSU
crispy chicken cutlet with cucumber and edamame salad

VEGAN THAI YELLOW CURRY (vg)
blue potato, carrot, sweet potato, ginger, lemongrass & coconut
milk

STRAWBERRY COCONUT CAKE (v)

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Wine pairing options
available

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subject to seasonality
change

DINING MENU THREE

€55 pp

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

MANGO SALAD (vg)
lemon, chilli flakes, fish sauce & coriander

FISH TARTARE
cured seabream, Thai red curry, avocado, mayonnaise & green
garlic oil

MUSHROOM BAO
oyster mushroom, spring onion, soy & sweet-and-sour sauce

DUCK SSAM LETTUCE WRAP
kimchi, pickled daikon, soy & lettuce

PAD THAI
prawns, baby dried shrimp, tofu, preserved radish, egg, peanuts,
bean sprouts, Asian chives & tamarind

BIBIMBAP
smoked pork, egg, pickled carrot noodles, cucumber salsa,
kimchi, edamame, katsuobushi & gochujang sauce

GRILLED PRAWNS
tandoori spices, burnt lemon & onion-yoghurt salad

LAO CRYING TIGER STEAK
rib-eye steak, sesame cucumber & nam jim jaew sauce

MALAYSIAN SEABREAM
lemongrass, garlic, tomato, onion & green chilli

VEGAN THAI YELLOW CURRY (vg)
blue potato, carrot, sweet potato, ginger, lemongrass & coconut
milk

SHEPARDS BANANA CURD BRULEE (v)

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Wine pairing options
available

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change

BEVERAGE PACKAGES

WELCOME DRINK OPTIONS

Prosecco by the glass €5
Mulled Wine by the glass €6
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

€15
per person

SUPERIOR LOCAL BEVERAGE PACKAGE

Half bottle local wine
Half bottle water
Coffee

€18
per person

PREMIUM BEVERAGE & CANAPÉ PACKAGE

Glass of Prosecco upon arrival

COLD CANAPÉS

beetroot hummus en croute
fish tartare, roast aubergine, red pepper tart
thai roast beef
curried chicken sandwich

HOT CANAPÉS

vegetable samosa
octopus croquettes
pork sui mai
beetroot and cottage cheese

Half bottle foreign wine,
Half bottle water & Coffee

€22
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 €12 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 Tonic

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

PREMIUM INTERNATIONAL PACKAGE €29 pp

Includes free-flowing:

Champagne Charles Lafitte, Chateau Haut Bernat- St. Emillion, Sancerre
Domaine Côtes Blanches & all of our premium spirits

COCKTAIL UPGRADE €12 pp

Selection of 6 to choose 4:

CHRISTMAS MULE
WINTER SPRITZ
MULLED WINE
ASIAN FIZZ
SPICED NEGRONI
TWISTED MOJITO

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

