



HAMMETT'S

GASTRO
BAR



PRIVATE
EVENTS
CATALOGUE
2023

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.

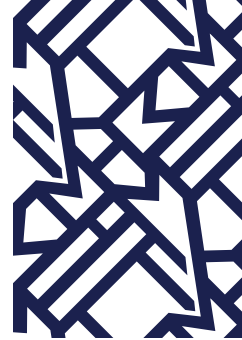
**Menus may be subject to seasonality change*

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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 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
Pulled pork, avocado, tomato, coriander tortilla
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
Pulled pork, avocado, tomato, coriander tortilla
Vietnamese summer vegetable roll w. peanut sauce
Cucumber & mango salad
Cured duck tartare
Asian ceviche

HOT

Steamed pork gyoza
Steamed pork sui mai w. soya sauce
Breaded goats cheese w. sesame seeds & honey
Chicken yakitori skewer
Beef croquette
Mushroom bao bun
Fried calamari, asian tartare
Japanese curry

DESSERTS

Dark chocolate profiterol
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
Cured duck tartare
Asian ceviche

HOT

Steamed pork gyoza
Octopus stew
Thai fish cakes w. coriander, lime & chili
Satay pork belly
Onion & raisin bhajis w. mint yoghurt
Bacon okonomiyaki
Prawn & pork bao bun
Fried calamari, asian tartare
Lamb mince skewers, tomato & cardamom sauce
Japanese curry
Chinese mushroom puff
Breaded goats cheese w. sesame seeds & honey

FLYING BUFFET

Nikkei brisket

DESSERTS

Chocolate & tahini brownie
Mango sorbet
Christmas pudding

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, homemade bread

MUSHROOMS TEMPURA *(v)*
mix mushrooms, nori, spicy japanese mayonnaise

SWEET POTATO BAO *(vg)*
sesame bao bun, sweet potato, spring onions, gochujang glaze

PRAWN & PORK SIU MAI
dried shitake, spring onion, soy dipping sauce

BUTTER CHICKEN
ginger, garlic, cashew nuts, tomato, coriander, masala, cream, butter

STIR FRIED TOFU *(vg)*
pineapple, peppers, chili, szechuan pepper, soya, soysauce

KOREAN BBQ BEEF
sirloin, gochujang bbq sauce, celeriac puree

YUZU CHEESECAKE
yuzu curd, calamansi coulis, biscuit crumble

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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.*



FRIED CALAMARI
confit garlic mayonnaise, chili, lime

STEAMED EDAMAME
salt, togarashi, soya

AUBERGINE WONTON (vg)
BBQ aubergine, dauchi, spring onions, dragon sauce

LAMB MOMO
nepalese masala, cabbage, spring onion, coriander, ginger, turmeric, momo tomato chutney

CHICKEN NOODLES
egg noodle, mushroom, onion, pak choi, sugar snap, sweet soy sauce

VEGAN CURRY (vg)
potato, carrot, leek, coconut milk, ginger, kefir lime leaf

STIR FRY MUSHROOMS (vg)
sugar snap, spinach, chili, garlic, rice wine

PORK SUN ZHAOYONG
chinese fried sucking pig, green apple & daikon

COCONUT MUSSELS
chili, coconut, lemongrass, ginger, spring onions, coriander

APPLE TEMPURA
granny smith apple salted caramel sauce, cinnamon ice cream

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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.*



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*Wine pairing options
available*

**Menus may be
subject to seasonality
change*

ASIAN HUMMUS (vg)
chickpea, pickled cabbage, homemade bread

FISH TATAKI
fresh local white fish, yellow curry, coconut milk, pineapple, chili

AUBERGINE & PAK CHOI SALAD (vg)
chili oil, garlic, lime, coriander, fried noodles

THAI CRISPY PORK BELLY
Chili, garlic, shallots, coriander

SWEET POTATO BAO (vg)
sesame bao bun, sweet potato, spring onions, gochujang glaze

LAMB MOMO
nepalese masala, cabbage, spring onion, coriander, ginger, turmeric, momo tomato chutney

DUCK AND YUZU
confit duck leg, cabbage, orange yuzu sauce

MISO FISH
Local white fish, shitake, soy sauce

STIR FRIED TOFU (vg)
pineapple, peppers, chili, szechuan pepper, soya, soy sauce

KFC (vg)
Korean fried cauliflower, soy and sesame glaze

STEAMED RICE

CHAI TORRIJA
brioche bread, chai tea, sweet cream cheese, fior di latte ice cream

BEVERAGE PACKAGES

WELCOME DRINK OPTIONS

Prosecco by the glass €6
Basic Cocktail €8
Champagne by the Glass €12

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



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	TWO HOURS
50 - 99 pax	€14.00	
100 - 250 pax	€12.00	
25 - 49 pax	€19.00	THREE HOURS
50 - 99 pax	€17.00	
100 - 250 pax	€14.50	
25 - 49 pax	€23.00	FOUR HOURS
50 - 99 pax	€20.00	
100 - 250 pax	€17.00	
25 - 49 pax	€27.00	FIVE HOURS
50 - 99 pax	€23.00	
100 - 250 pax	€19.50	

FULL OPEN BAR

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

TWO HOURS	25 - 49 pax	€22.00
	50 - 99 pax	€21.00
	100 - 250 pax	€19.00
THREE HOURS	25 - 49 pax	€26.00
	50 - 99 pax	€24.50
	100 - 250 pax	€22.00
FOUR HOURS	25 - 49 pax	€30.00
	50 - 99 pax	€28.00
	100 - 250 pax	€25.00
FIVE HOURS	25 - 49 pax	€34.00
	50 - 99 pax	€31.50
	100 - 250 pax	€28.00

OPEN BAR OVERTIME

(AFTER FIVE HOURS)

Unless otherwise agreed in the function agreement, additional hours commence after the end time stipulated in the timings section at the following rates:

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

** Both will be considered on the original amount of people booked.*

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

Chablis William Fevre 2018- Chardonnay

Château Franc Pipeau Grand Cru 2016-
Merlot, Cabernet Franc

FULL OPEN BAR UPGRADES

GIN BAR €9 pp

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

(Choose 4)

Hendrick's, Tanqueray 10, Bombay Sapphire, Monkey 47, Gin Mare, Bulldog

Served With

Elderflower, Yuzu, Mediterranean, Citrus Premium Tonics

WHISKY BAR €7 pp

Choice of nine premium whiskies

(Choose 4)

Aberfeldy 12YO Single Malt Irish

Ardbeg 10YO Single Malt Scotch

Glenmorangie 10YO Single Malt Scotch

Knockando 12YO Single Malt

Glen Deveron 10YO Single Malt

Bulleit Kentucky Bourbon

Johnnie Walker Gold Blended Scotch

Chivas Regal 12YO Blended Scotch

Jack Daniels Single Barrel Select - Tennessee

CLASSIC UPGRADE €8 pp

Selection of 6 to choose 4

NEGRONI
gin, martini rosso, campari

COSMOPOLITAN
vodka, triple sec. lemon, cranberry

MARGARITA
tequila, triple sec, lime

APEROL SPRITZ
aperol, prosecco, soda

MOJITO
rum, mint, sugar, lime, soda

WHISKY SOUR
whisky, egg white, lemon, bitters

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



For Enquiries



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