



HAMMETT'S

GASTRO
BAR



PRIVATE
EVENTS
CATALOGUE
2024

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*

21341116
gastrobar@hammetts.com.mt
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 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

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
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

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
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

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
chickpea, pickled cabbage, mushroom, pita bread

STEAMED EDAMAME *(vg)*
salt, togarashi, soy

MUSHROOM TEMPURA *(v)*
mushroom, nori, spicy japanese mayonnaise

SIU MAI
prawn & pork, spring onion, ginger, sesame oil, fish sauce, soy sauce

SMOKED BUTTER CHICKEN
Indian spice, yogurt, charcoal, coriander, ginger, garlic, garam masala

KFC *(vg)*
korean fried cauliflower, sesame & soy glaze

CHICKEN NOODLES
egg noodles, mushroom, onion, bok choy, sugar snap, sweet soy sauce

YUZU CHEESECAKE



*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.*



ASIAN HUMMUS
chickpea, pickled cabbage, mushroom, pita bread

KFC (vg)
korean fried cauliflower, sesame & soy glaze

TOFU GREEN BAO (vg)
steamed bun, tofu, chili, ginger, soya sauce, spring onion

THAI CRISPY PORK BELLY
chili, garlic, shallots, coriander

STEAMED RICE (vg)
jasmine rice, furikake

THAI YELLOW CURRY (vg)
kaffir lime leaf, ginger, coconut milk, lemon grass, leek, carrot, sweet potato

ROASTED CABBAGE (vg)
smoked cabbage gochujang sauce, spring onion, chili coriander oil

CHAR SIU DUCK
confit duck, five spice, pumpkin leek puree

THAI MUSSELS
coconut milk, red curry paste, spring onion, garlic, ginger, chili

APPLE TEMPURA

.....
*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.*



ASIAN HUMMUS
chickpea, pickled cabbage, mushroom, pita bread

FRIED CALAMARI
confit garlic mayonnaise, chili, lime

MUSHROOM TEMPURA (v)
mushroom, nori, spicy japanese mayonnaise

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

FISH WONTON
fish, green onion, chili, ginger, spicy lime sauce

TOFU GREEN BAO (vg)
steamed bun, tofu, chili, ginger, soya sauce, spring onion

JAPANESE BEEF BRISKET
slow cooked, pickled onion, garlic, bok choy, curry sauce

SMOKED BUTTER CHICKEN
Indian spice, yogurt, charcoal, coriander, ginger, garlic, garam masala

AUBERGINE MISO (v)
panko breadcrumbs, ginger, garlic, mirin, soy sauce, sesame oil, spring onion

KFC (vg)
korean fried cauliflower, sesame & soy glaze

STEAMED RICE (vg)
jasmine rice, furikake

FRIED ICE CREAM

.....
*Wine pairing options
available*

**Menus may be
subject to seasonality
change*

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 Haut Bernat Merlot C. Sauvignon
Saint - Emilion - France

FULL OPEN BAR UPGRADES

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, Tanqueray 10, Bombay Sapphire, Monkey 47, Gin Mare, Bulldog

Served With

Elderflower, Yuzu, Mediterranean, Citrus Premium Tonics

WHISKY BAR €9 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



21341116



gastrobar@hammetts.com.mt



www.hammettsgastrobar.com.mt