



I'M DREAMING OF A  
CORINTHIA  
*Christmas*

2022/2023



## CHRISTMAS AT CORINTHIA IS A MAGICAL TIME.

Join us, won't you, in elegant banquets and bespoke events,  
and let us add a touch of magic to your holiday season.

*'Tis the season to where all your  
dreams will come true at  
Corinthia St George's Bay' ©*

### BOOKING TERMS & CONDITIONS

Reservations for Christmas Eve, Christmas Day, New Year's Eve and New Year's Day may be made either via telephone + 356 2137 4114 or via email on [festivities.stgeorges@corinthia.com](mailto:festivities.stgeorges@corinthia.com).

Full payment to be effected within 48 hours of placing a reservation. Prices quoted are inclusive of VAT. If you have a food allergy or intolerance, kindly speak to our staff before you order your food and drinks.

# *Christmas Eve*

## Buffet Dinner



SATURDAY 24 DECEMBER 2022 8PM



ADULTS: €45

CHILDREN (6-11YRS): €22.50

*LIVE ENTERTAINMENT*

### ANTIPASTI

A WIDE SELECTION OF MEDITERRANEAN ANTIPASTI, NATURAL SALADS, ORIENTAL MEZZES, TERRINES, SMOKED FISH, MARINATED FISH AND SHELLFISH, GRILLED VEGETABLES, ITALIAN COLD CUTS, WITH A VARIETY OF SAUCES AND DRESSINGS

### SOUPS

ROASTED CHESTNUT AND DUCK SOUP WITH THYME SCONES  
CRAB AND PRAWN BISQUE FINISHED WITH GALANGAL AND THAI BASIL

### PASTA

RAVIOLI OF SHELLFISH, SMOKED TOMATO, CLAMS AND WHITE WINE  
POTATO GNOCCHI WITH STILTON CHEESE, WALNUTS AND HONEY  
PACCHERI PASTA WILD BOAR RAGOUT AND RICOTTA SALATA

### FROM THE CARVERY

HONEY-GLAZED LEG OF GAMMON WITH POMEGRANATE AND MARSALA SAUCE  
ROASTED BEEF CHUCK ROLL, RUBBED WITH MUSTARD AND SERVED WITH GARLIC AND ROSEMARY JUS

### FROM THE CHAFING DISHES

GRILLED PANACHE OF FRESH FISH WITH FRIED MARROWS, VINEGAR, AND ASPARAGUS FOAM  
VEAL AND PARMA HAM PARCELS STUFFED WITH MARJORAM MOZZARELLA AND SERVED ON ROASTED ROOT VEGETABLES, SPICY SAUSAGE CREAM  
BRAISED LAMB SHANKS WITH ARTICHOKE, CHICKPEAS AND SUMAC  
SLOW ROASTED PORK BELLY BASTED IN MARSALA WINE JUS  
CANNELLONI OF WILD MUSHROOM AND TRUFFLES WITH SCAMORZA CHEESE  
GRILLED BALSAMIC VEGETABLES  
BRAISED CABBAGE WITH BACON  
WILTED GREENS  
ROASTED NEW POTATOES

### DESSERTS

A SELECTION OF DESSERTS, FLANS, TARTS, GÂTEAUX, CHRISTMAS GOODIES, MINCE PIES, JELLIES, COMPOTES, CAKES, FRESH FRUITS, WAFFLES AND ICE-CREAM, SERVED WITH SAUCES AND COULIS

# *Christmas Day*

## Buffet Lunch



SUNDAY 25 DECEMBER 2022 12.30PM



ADULTS: €75

CHILDREN (6-11YRS): €37.50

*LIVE ENTERTAINMENT*

## ANTIPASTI

A WIDE SELECTION OF TAPAS, MEZZES, ITALIAN ANTIPASTI, MARINATED FISH AND SHELLFISH, CURRIED FISH, PASTRAMI, SMOKED MEATS, MARINATED AND GRILLED VEGETABLES, ITALIAN COLD CUTS, SUSHI AND SASHIMI, TERRINES, DRESSINGS, SAUCES

## SOUPS

PIGS TROTTERS AND VEGETABLE SOUP, THYME PILLOWS  
A RICH FISH AND SHELLFISH SOUP WITH GARLIC AND OLIVE CROSTINI  
CREAM OF POTATO AND LEEK SOUP WITH ASPARAGUS

## PASTA

BEEF AND SPINACH CRESPELLE WITH VANILLA AND SAFFRON CREAM  
GRATIN POTATO GNOCCHI WITH PULLED PORK, MUSTARD CREAM AND PROVOLONE CHEESE  
RAVIOLI OF SALMON WITH CURRY, BABY CORN AND CURRY CREAM

## FROM THE CARVERY

TRADITIONAL ROAST TURKEY WITH STUFFING, SPICY SAUSAGE AND CRANBERRY GRAVY  
SLOW-ROASTED STUFFED SHOULDER OF FRESH LAMB WITH MINT AND CHICKPEA JUS

## THE INDIAN STATION

PRAWN JHINGA GOA, LAMB MASALA, AROMATIC RICE, INDIAN FRITTERS

## FROM THE CHAFING DISHES

GRILLED SEA BREAM WITH FENNEL AND TOMATO RELISH CLAM CHOWDER SAUCE  
ROAST GOOSE WITH BITTER ORANGES, HONEY, AND JUNIPER JUS  
GRILLED CHICKEN THIGHS WITH ROASTED ROOT VEGETABLES, MUSTARD, AND HONEY JUS  
VEGETABLE RISOTTO WITH ROSEMARY OIL, BUTTERED SPROUTS, MUSHROOMS IN GARLIC,  
CELERIAC AND THYME PURÉE AND MALTESE-STYLE ROAST POTATOES

## DESSERTS

A SELECTION OF DESSERTS, FLANS, TARTS, GÂTEAUX, CHRISTMAS GOODIES, MINCE PIES, JELLIES, COMPOTES, CAKES, FRESH FRUITS, WAFFLES, AND ICE-CREAM, SERVED WITH SAUCES AND COULIS

# *New Year's Eve*

## Buffet Dinner Fra Martino



SATURDAY 31 DECEMBER 2022 8PM



ADULTS: €85

CHILDREN (6-11YRS): €42.50

*LIVE ENTERTAINMENT*

*A complimentary glass of prosecco at midnight*



### ANTIPASTI

A WIDE SELECTION OF TAPAS, MEZZES, ITALIAN ANTIPASTI, HONEY-GLAZED MALTESE SAUSAGES, SUSHI AND SASHIMI, MARINATED FISH AND SHELLFISH, CURRIED FISH, PASTRAMI, SMOKED MEATS, MARINATED AND GRILLED VEGETABLES, MEAT AND FISH TERRINES, CHICKEN LIVER PATE, ITALIAN MEATS, DRESSINGS, SAUCES

### SOUPS

GROUPER, OCTOPUS AND CLAM SOUP, SMOKED TOMATOES, BASIL, AND SERVED WITH GARLIC CROSTINI  
TOMATO, THYME AND ORANGE SOUP, LAVENDER SCONES

### PASTA

STROZZAPRETI WITH PRAWNS, CRAB, GARLIC AND TOMATOES, IN WHITE WINE AND EXTRA VIRGIN OLIVE OIL  
WILD MUSHROOM AND TRUFFLE RAVIOLI WITH TRUFFLE OIL AND GRANA

### FROM THE CARVERY

CINNAMON AND HONEY-SPICED ROAST LEG OF GAMMON, WITH PINEAPPLE AND BITTER ORANGE CHUTNEY  
SLOW ROASTED CHUCK OF IRISH BEEF, WITH A MUSHROOM SAUCE, PEPPERCORN JUS AND A SELECTION OF FINE MUSTARDS

### ASIAN CORNER

SWEET AND SOUR PORK  
FISH GREEN CURRY  
DUCK SPRING ROLLS WITH PLUM SAUCE

### FROM THE CHAFING DISHES

PAN FRIED MONKFISH, TOMATO AND SEAWEED RISOTTO, WITH A CHILLI AND CORIANDER SALSA  
BRAISED PORK BELLY AND CHEEKS WITH ROOT VEGETABLES, GREEN LENTILS AND DATE SAUCE  
VEAL AND PECORINO CHEESE PARCELS WRAPPED IN PARMA HAM WITH REFRIED BEANS AND THYME JUS  
MUSHROOM AND PROVOLONE CHEESE CANNELLONI, WITH TRUFFLE PASTE  
ROASTED MARROW AND AUBERGINES  
ROASTED NEW POTATOES WITH THYME AND FENNEL SEEDS

### DESSERTS

A WIDE SELECTION OF THE FINEST DESSERTS PRESENTED BY OUR PASTRY CHEF, DOMINIC; FROM TARTS TO GÂTEAUX, MOUSSES TO FLANS, FRUIT PIES, FRENCH PASTRIES, ARABIC SWEETS, AMERICAN DELIGHTS, SICILIAN SPECIALITIES

# *New Year's Eve*

## Grand Buffet Dinner Fortress Suite



SATURDAY 31 DECEMBER 2022 8PM



ADULTS: €115

*LIVE ENTERTAINMENT*

*A complimentary glass of prosecco at midnight*

## ANTIPASTI

A WIDE SELECTION OF TAPAS, MEZZES, ITALIAN ANTIPASTI, HONEY-GLAZED MALTESE SAUSAGES, SUSHI AND SASHIMI, MARINATED FISH AND SHELLFISH, CURRIED FISH, PASTRAMI, SMOKED MEATS, MARINATED AND GRILLED VEGETABLES, MEAT AND FISH TERRINES, CHICKEN LIVER PATE, ITALIAN MEATS, DRESSINGS, SAUCES

## SOUPS

ROASTED PARSNIPS, PULLED DUCK AND PANCETTA SOUP, BREAD DUMPLINGS  
GROUPER, OCTOPUS AND CLAM SOUP, SMOKED TOMATOES, BASIL, AND SERVED WITH GARLIC CROSTINI  
TOMATO, THYME AND ORANGE SOUP, LAVENDER SCONES

## PASTA

PUMPKIN, FETA CHEESE AND CONFIT PARTRIDGE LASAGNE  
STROZZAPRETI WITH PRAWNS, CRAB, GARLIC AND TOMATOES, IN WHITE WINE AND EXTRA VIRGIN OLIVE OIL  
WILD MUSHROOM AND TRUFFLE RAVIOLI WITH TRUFFLE OIL AND GRANA

## FROM THE CARVERY

CINNAMON AND HONEY-SPICED ROAST LEG OF GAMMON, WITH PINEAPPLE AND BITTER ORANGE CHUTNEY  
SLOW ROASTED CHUCK OF IRISH BEEF, WITH A MUSHROOM SAUCE, PEPPERCORN JUS AND A SELECTION OF FINE MUSTARDS  
SALMON AND CLAM AND BABY SPINACH RISOTTO COULIBIAC, ROSE WINE CREAM SAUCE

## ASIAN CORNER

SWEET AND SOUR PORK  
FISH GREEN CURRY  
LAMB MASSAMAN WITH AROMATIC RICE  
DUCK SPRING ROLLS WITH PLUM SAUCE

## FROM THE CHAFING DISHES

PAN FRIED MONKFISH, TOMATO AND SEAWEED RISOTTO, WITH A CHILLI AND CORIANDER SALSA  
BRAISED PORK BELLY AND CHEEKS WITH ROOT VEGETABLES, GREEN LENTILS AND DATE SAUCE  
CHICKEN ROULADE WITH PANCETTA AND STIR FRY VEGETABLES, SOY AND GINGER SALSA  
VEAL AND PECORINO CHEESE PARCELS WRAPPED IN PARMA HAM WITH REFRIED BEANS AND THYME JUS  
MUSHROOM AND PROVOLONE CHEESE CANNELLONI, WITH TRUFFLE PASTE  
BUTTERED HARICOT VERT AND CARROTS  
ROASTED MARROW AND AUBERGINES  
ROASTED NEW POTATOES WITH THYME AND FENNEL SEEDS

## DESSERTS

A WIDE SELECTION OF THE FINEST DESSERTS PRESENTED BY OUR PASTRY CHEF, DOMINIC; FROM TARTS TO GÂTEAUX, MOUSSES TO FLANS, FRUIT PIES, FRENCH PASTRIES, ARABIC SWEETS, AMERICAN DELIGHTS, SICILIAN SPECIALITIES, BRITISH CAKES, WAFFLES, ICE-CREAM AND MORE

# *New Year's Day*

## Buffet Lunch



SUNDAY 1 JANUARY 2023 1PM



ADULTS: €70

CHILDREN (6-11YRS): €35

*LIVE ENTERTAINMENT*

### ANTIPASTI

A WIDE SELECTION OF TAPAS, MEZZES, ITALIAN ANTIPASTI, MARINATED FISH AND SHELLFISH, CURRIED FISH, PASTRAMI, SMOKED MEATS, MARINATED AND GRILLED VEGETABLES, ITALIAN COLD CUTS, SUSHI AND SASHIMI, FISH AND MEAT TERRINES, DRESSINGS AND SAUCES

### SOUPS

SOFT SHELL CRAB AND GINGER SOUP, WITH WASABI SCONES  
MALLOW AND POTATO SOUP WITH GARLIC CROUTONS  
BRAISED LAMB, CHICKPEAS AND VEGETABLE SOUP

### PASTA

CAULIFLOWER, PISTACHIO AND RICOTTA LASAGNA  
PACCHERI WITH PRAWN BISQUE AND BOTTARGA SHAVINGS  
WILD BOAR RAVIOLI, SAGE AND AUBERGINE PESTO, CHILLI OIL

### INDIAN CORNER

CHICKEN TIKKA MASALA, LAMB VINDALOO, PRAWN BIRYANI RICE AND INDIAN FRITTERS

### CARVING STATION

HONEY-GLAZED LEG OF PORK, WITH A PUMPKIN AND FENNEL, CHUTNEY AND MUSTARD  
GROUPEL, TOMATO CHUTNEY AND SPINACH IN PUFF PASTRY, WITH SWEET GARLIC AND MINT CREAM  
ROASTED PRIME IRISH BEEF RIB-EYE WITH A MADAGASCAR PEPPERCORN SAUCE

### HOT STATION

ROASTED MEAGRE FILLETS, GRILLED PRAWNS, SEA URCHIN AND MUSSEL SAUCE  
ROASTED LAMB SHOULDER STUFFED WITH MALTESE SAUSAGE AND PISTACHIOS, BLACK CARROT  
CONFIT AND OREGANO  
GRILLED LOCAL PORK CUTLETS WITH BEAN AND CHORIZO RAGOUT, APPLE CIDER CREAM  
CHICKEN BREAST PARCELS WITH MOZZARELLA, SAGE AND PARMA HAM, WITH ONION AND GARLIC JUS  
MUSHROOMS IN GARLIC, ROASTED ROOT VEGETABLES, CARROT AND VANILLA PURÉE  
THAI FRIED RICE, THYME-ROASTED NEW POTATOES

### DESSERT

A WIDE SELECTION OF THE FINEST DESSERTS PRESENTED BY OUR PASTRY CHEF, DOMINIC;  
FROM TARTS TO GÂTEAUX, FROM MOUSSES TO FLANS, FRUIT PIES, FRENCH PASTRIES, ARABIC SWEETS,  
AMERICAN DELIGHTS, SICILIAN SPECIALITIES, ENGLISH CAKES, WAFFLES, AND ICE CREAM



CAVIAR & BULL  
MALTA

TAKE A JOURNEY INTO THE WORLD  
OF FOOD THIS HOLIDAY SEASON.

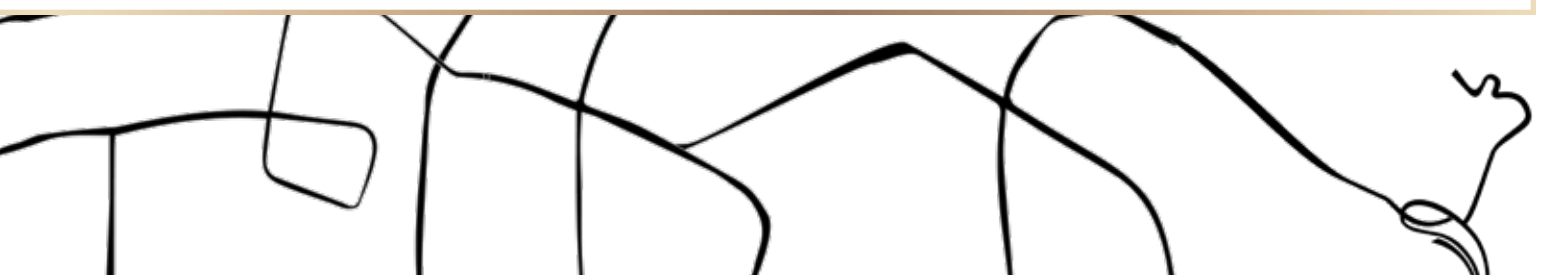


CELEBRATE IN STYLE AT  
CAVIAR & BULL WITH UNIQUELY  
CRAFTED MENUS.

Visit our website for our full brochure and detailed menus.

Corinthia St. Georges, St. Georges Bay, St. Julians STJ 3301 Malta  
T: +356 2759 3301 • M: +356 9999 3301 • [experience@caviarandbull.com](mailto:experience@caviarandbull.com)

[www.caviarandbull.com.mt](http://www.caviarandbull.com.mt)





# SUSURRUS

Celebrate this festive season with  
a journey of flavours through  
splendid South America.

Visit our website for more information and full menus.

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M: +356 7728 3342 • [experience@susurrus.com.mt](mailto:experience@susurrus.com.mt)

**[www.susurrus.mt](http://www.susurrus.mt)**







# Don Royale

PIZZA - PASTA - GRILL

The festive season is all  
about our loved ones,  
and of course hearty food.

Come celebrate the holiday season  
with us and the Don at Don Royale.

Ix-Xatt ta' San Gorg, San Giljan, STJ 3301, Malta  
M: +356 79527007 • donroyale@marvingauci.com

[www.donroyalerestaurant.com](http://www.donroyalerestaurant.com)



A CORINTHIA CHRISTMAS

# *Holiday Season*

AT HENRY J. BEAN'S

OPEN 365 DAYS A YEAR FOR LUNCH AND DINNER, THIS AMERICAN-STYLE DINER  
NEEDS NO EXCUSE FOR COCKTAILS AND CELEBRATIONS



CHRISTMAS EVE

SATURDAY EVENING 24 DECEMBER 2022

NEW YEAR'S EVE

SATURDAY 31 DECEMBER 2022

JOIN HANK AND THE TEAM THIS NEW YEAR'S EVE FOR GREAT DRINKS  
AND EVEN BETTER FOOD



# FESTIVE AFTERNOON TEA

Sit awhile in our lobby and relax with an afternoon tea experience to remember. The exquisite menu is enhanced only by the prospect of unlimited tea, coffee or hot chocolate to accompany your finger sandwiches and fancies.



## SAVOURY

SMOKED SALMON, SOUR CREAM, CUCUMBER, CAVIAR AND DILL SANDWICH  
 PARMA HAM, PECORINO CHEESE AND ARUGULA SANDWICH  
 SMOKED TURKEY, CRANBERRY AND CHESTNUT CREAM CHEESE SANDWICH

## SWEET

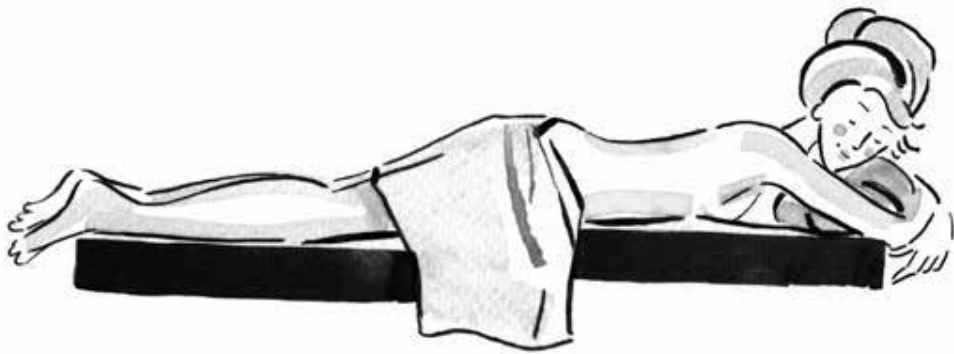
FRESHLY BAKED ENGLISH CINNAMON SCONES SERVED WITH FRESH BERRIES AND CLOTTED CREAM  
 MINCE PIES  
 CHRISTMAS CAKE

FRESHLY BREWED COFFEE, TEA OR HOT CHOCOLATE

AFTERNOON TEA IS SERVED DAILY BETWEEN 12PM AND 6PM  
 EARLY BOOKING IS RECOMMENDED

€17.50 PER PERSON  
 WITH A CHRISTMAS THEMED COCKTAIL €23 PER PERSON

# *Festive Spa Offer*



# TWINKLE, TWINKLE, LITTLE SPA

EXPERIENCE THE MAGIC OF THE HOLIDAYS AT THE DEE SPAS AT APOLLO AND INDULGE IN SEASONAL TREATS, OR GIVE THE GIFT OF RELAXATION TO A FRIEND OR LOVED ONE BY PURCHASING A VOUCHER.

## TWO TURTLE DOVES

*Eur150 per couple*

CONSISTS OF:

- Couples Full Body Massage
- Pressure Point Head Massage
- Glass of Prosecco
- Lunch
- Use of Spa Facilities
- Free Parking

## DECEMBER MAGIC

*Eur65 per person; 55 minutes*

CONSISTS OF:

- Radiance Facial
- Head Massage
- Pressure Point Foot Massage
- Lunch
- Infused Water
- Use of Spa Facilities
- Free Parking

# THE GREAT *Festive Getaway*

ESCAPE TO CORINTHIA

FROM €150.00 PER NIGHT

To further enhance your festive celebrations, we are offering a special overnight rate starting from €150.00 in a Deluxe Sea View Room for two guests on a bed and breakfast basis.

Make this year a Corinthia Christmas to remember.

- Reside in glorious accommodation
  - Receive a special gift on arrival
- Enjoy breakfast for two the following morning at Fra Martino Restaurant
- Receive red wine and truffles on arrival



# YOUR CHRISTMAS EVENT

## *Corinthia St George's Bay*



### FESTIVE PARTIES AND FUNCTIONS 2022/2023

Celebrate friendships and accomplishments and treat your colleagues to a memorable event this festive season. We believe that Christmas should include stunning locations, unparalleled services, and experienced efficiency.

Allow us to present you with the gift of Christmas, where understanding your needs will allow us to deliver the event you had in mind, no matter how intimate or grand.

Our dedicated event consultants will help you choose the location, package or service that best suits your requirements, while our friendly staff will ensure that your event is as magical as it is successful.

FOR CHRISTMAS AT CORINTHIA ST GEORGE'S BAY, VISIT:  
<https://www.corinthia.com/st-georges-bay/festive>



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