

LIFESTYLE
GROUP

L
FESTIVE
CELEBRATIONS
L

2025 / 2026
BROCHURE

EXPLORE THE NEW



A touch of Magic for this Festive Season

Christmas is approaching and it's time to start planning your much awaited annual festive event to celebrate in style with your colleagues and friends.

Allow us to offer you our support in planning and coordinating your special event in one of our restaurants where we specialise in Stand Up receptions or else a lavish sit down set menu in stunning surroundings.

Should you be interested in making a booking, we would highly recommend an early confirmation in order to avoid disappointment.

We thank you in advance for considering Lifestyle Group for your Christmas and New Year celebrations and should you request any further information kindly contact us via email on events@lifestyle-grp.com or by calling us on +356 7979 2718.

Please do not hesitate to contact us, whereby we will gladly provide you our full support and good cheer!



DISCOVER OUR BRANDS

Aki
HAUTE JAPANESE

Corner of Strait Street And Santa Lucia
Street, Valletta, VLT 1455, Malta
ask@aki.mt
+356 7979 0292

LOA

Wignacourt Tower, St Gerald Street,
St Paul's Bay, Malta
info@loamalta.com
+356 7979 7203

TORA

Tigné Seafront, Tas-Sliema,
SLM 3120, Malta
info@tora.mt
+356 7978 1410


AMAMI
TASTES OF ASIA

Marfa Road, Il-Mellieha
info@amamirestaurant.com
+356 7952 1156

Colette
BRASSERIE

Triq il-Marfa Misrah iż-Żjara tal-Papa
Gwanni Pawlu II, Mellieha, MLH 9064
info@colettebrasserie.com
+356 7978 1420

MANTA

Tigné Seafront, Tas-Sliema,
SLM 3120, Malta
info@manta.mt
+356 7978 1400


Blù.
Beach Club

Marfa Road, Il-Mellieha
info@blubeach.com.mt
+356 7938 7538


**NINE
LIVES**

Perched Beach St.Paul's Bay,
SPB 1024
info@ninelives.mt
+356 7957 9658

WESTREME
FAMILY RESTAURANT

Marfa Road, Mellieha
info@westreme.com
+356 7952 1126

The background is a light cream color with a dense pattern of small gold dots. Scattered throughout are various gold-colored festive icons: snowflakes of different sizes, five-pointed stars, and Christmas ornaments. On the right side, there are larger, more detailed ornaments, including a gold ball and a star, with thin gold lines and swirls trailing behind them.

FESTIVE MENUS

[Book Now](#)

NYE

Aki

HAUTE JAPANESE

€ 105 *First Seating*

€ 120 *Second Seating*

First sitting 18:30 to 21:00

Second sitting 21:30 onwards

Prices are Per Person, VAT Included

Book Now

MENU

Sharing

Salmon Carpaccio with Truffle Ponzu

Thinly Sliced Salmon Drizzled with House-Made Truffle Ponzu, Garnished with Microgreens and Citrus Zest

Crispy Chicken Gyoza Chilli

Golden Pan-Fried Chicken Dumplings Served with Spicy Chilli Soy Glaze and Sesame Crunch

Sushi Selection

Chef's Special Sushi Platter

A Curated Selection of the Day's Finest Sushi And Sashimi, Handcrafted by our Chef

Bao Delight

Shredded Duck Bao with Basil Sauce

Steamed bao buns filled with crispy shredded duck, dressed in aromatic basil sauce with a crunchy slaw

Main Course (Choose One)

Grilled Jumbo Prawn with Shiso Salsa

Charcoal-grilled king Prawns topped with a Vibrant Shiso Herb salsa, served with Seasonal vegetables

Or

Ribeye with Spicy Beef Sauce

Seared Ribeye Steak in a Bold Spicy sauce, served with Seasonal Sautéed vegetables

Dessert

Sticky Rice Pudding

Sweet Coconut Sticky Rice, Ripe Mango, Strawberries, and a Hint of Toasted Coconut

Some dishes may contain or come into contact with allergens. Please inform our staff if you have any allergies or intolerances.

Festive Finger Food Menu

Aki
HAUTE JAPANESE

€45 *Per Person*

Minimum 12 Guests

[Book Now](#)

MENU 1

Robata Octopus Skewers

Japanese BBQ Glaze, Sesame Seeds, Scallions

Octopus Roll

Octopus tentacles, Bonito flakes, Wakame, Cucumber, Sriracha Yoghurt

Flamed Salmon Nigiri

Ginger, Soy

Karaage Chicken

Avocado Salad, Yuzu Dressing

Crazy Roll

Prawn Tempura, Spicy Sauce , Avocado, Cucumber, Masago, Panko, Teriyaki Sauce

Beef Tacos

Pulled USDA Beef, Crispy Onions, Ginger

Glazed Pork Belly Skewers

Ginger, Soy

Duck Bao Buns

Shredded Duck, Carrots, Leeks, Ginger

Miso Cauliflower Skewers

Shitake, Kale, Fennel, Spring Onion

AKI Garden Roll

Avocado, Cucumber, Carrot, Asparagus, Beetroot

Pork Gyoza

Peanut, Ginger & Sesame Sauce

Coconut & Rum Pannacotta

Spiced Pineapple, Pink Peppercorns

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Festive Finger Food Menu

Aki
HAUTE JAPANESE

€65 *Per Person*

Minimum 12 Guests

[Book Now](#)

MENU 2

A mix of Pork & Chicken Mini Taco

Chilli, Anticuchos

Salmon over Crispy Rice

Spicy Mayo, Tobiko,
Soya butter

Beef Tataki

Seared Tenderloin,
Crispy Leek, Korean Miso

A mix of Sushi Rolls

Vegan, Salmon, and Prawn

A mix of Tofu (V)

Beef and Soft-Shell Crab Bao Bun
- Cucumber, Ginger Soy

Aubergine Fritter (VE)

Peanut, Chilli, Soy Caramel

Duck Spring Roll

Hoisin Sauce

Vegetable Tempura (VE, V)

Japanese Vinaigrette

Pork Gyoza

Peanut, Ginger & Sesame Sauce

Rice Paper Roll (VE, V)

Tofu, Cucumber, Beansprout,
Herbs, Chilli Syrup

Peruvian Chicken Skewers

Anticuchos Sauce

Miso Cauliflower Skewers (VE , V)

Shitake, Kale, Fennel,
Spring Onions

Glazed Pork Belly

Skewers Ginger, Soy

DESSERT

Yuzu Cheesecake

Matcha Crumble,
Lime Jelly

Hot Matcha Brownie

Vanilla Ice-Cream,
White chocolate, Miso Sauce

Coconut & Rum Panna cotta

Spiced Pineapple,
Pink Peppercorns

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Christmas

MANTA

A LA CARTE MENU

[Book Now](#)

MENU

Soup: €9.50

Chestnut Soup

Served With Fresh Made Croutons & Fresh Truffle

Starters €12.00

Trio croquettes

Truffle, Local Prawns, Local Pork Served With Aioli Mayo Dressing

Pasta €14.50

Homemade Ricotta Agnolotti

Fresh Made Pasta Stuffed with Ricotta and Truffle, Served with Parmesan Velouté

Main Course €48.00

Australian Wagyu Ribeye

Served with Triple Cook Truffle & Parmesan Fries

Dessert €9.00

Christmas log

Served with Raspberry Sorbet

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NYE

MANTA

€ 90 *First Seating*

€ 120 *Second Seating*

First sitting 18:30 to 21:00

Second sitting 21:30 onwards

Prices are Per Person, VAT Included

[Book Now](#)

MENU

Amuse Buche

Selection of Tarts

Cauliflower tart & Prawns tartare

Starter

Chicken & Foie Gras Terrine, served with toasted brioche bun

Or

Truffle Arancini, Porcini Mayonnaise

First Course

Wild Boar Ravioli. Aged pecorino & wild boar jus

Or

Artichoke risotto. Arborio rice, Jerusalem artichoke pure, artichoke hearts, pecorino shaving

Main Course (Choose One)

Fillet of Grouper

Fermented cabbage & champagne sauce

Or

Duo of Beef

Fillet & short rib

Mashed potatoes, roasted carrots & jus

Dessert

Dark Chocolate Mousse

Greek Yoghurt, Filo, Pistachios, Honey

Some dishes may contain or come into contact with allergens. Please inform our staff if you have any allergies or intolerances.

Festive Finger Food Menu

MANTA

€35 Per Person

Minimum 12 Guests

[Book Now](#)

MENU

COLD CANAPES:

Smoked Salmon & Caviar blinis

Dill Cream / Smoked Salmon /
Caviar / Mini Blinis / Fresh Dill

Prosciutto & asparagus

Wrapped Asparagus Served with
Aged Balsamic

Artichoke & Feta Tartlet

Aged Feta Cheese /
Artichoke Pure / Chives

Octopus Skewers

Marinated Octopus / Cherry
Tomato / Chimichurri Sauce

Roast beef rolls

Served with Horseradish Cream
& Chives

Endive cup

Stuff Endive with Cranberry
Chutney & Crushed Walnuts

Gruyere & asparagus tartlets

Egg / Gruyere Cheese /
Asparagus / Herbs /

Fish black Cones Tartare

Cauliflower Puree/ Tuna Tartare
/ Almonds

Blue cheese taco cup

Apple Compote / Crumble Blue
Cheese / Herbs

HOT CANAPES:

Pumpkin hot shot

Fresh made pumpkin soup

Mushroom & truffle croquettes

Served with Parmesan Mayo
Cream

Pig in Blankets

Honey Mustard Dip

Stuffed Mushroom

Spinach & Ricotta Mouse

Turkey Mini Sliders

Cranberry Jam / Brie Cheese /
Lettuce

Mini Beef Wellington

Served with Red Wine

Pork belly bites

Served with Apple Compote

Mini chicken sliders

Bacon & Mayo Dip / Pickles /
Tomato / Colour Buns

DESSERT

Snowball Coconut Truffles

Mini Mince Pie

Chocolate Chip Cookies

Mini Apple Pie

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come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.



NYE

MANTA

NEW YEAR'S EVE PARTY PACKAGE

€60 PER PERSON

From 9:00 PM to 1:00 AM

Celebrate the countdown by the sea.

Enjoy an **open bar and canapés with spirits, wine, and beer** in a standing reception made for music, toasts, and good company.

Add the Party Package to your dinner booking and welcome the New Year — Manta style.

Book both the Set Menu and Party Package for the full Manta experience — dinner, drinks, and a view of Valletta

[Book Now](#)

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NYE

TORA

€ 105 First Seating

€ 120 Second Seating

First sitting 18:30 to 21:00

Second sitting 21:30 onwards

Prices are Per Person, VAT Included

[Book Now](#)

MENU

Appetizers

Salt & Pepper Chicken Wings

Firecracker Prawn Roll

Salad

Sichuan Crispy Chicken Salad

Steam & Fried

Corn & Spinach

Chilli Chicken Bao

Signature

Cantonese style Peking Duck and Pancakes

Breath of the wok

Double Cooked Fish in Tamarind Pepper Sauce

Stir Fry Beef & Broccoli

Wok Tossed Asian Greens

Steamed Rice

Dessert

Traditional Red Beans Baos and Mango Roll

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come into contact with allergens.
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have any allergies or intolerances.

Festive Finger Food

TORA

€55 Per Person

Minimum 12 Guests

[Book Now](#)

MENU 1

Vegetarian Spring Rolls (VE)(G)

Cabbage, Carrot, Glass Noodle, Spring Onion Served with a Hot Bean Sauce

Crispy Pork Wonton (S)(G)

Crispy Wonton Filled with Minced Prawn Pork Served with a Sweet and Sour Sauce

Spinach Dumplings (V) (G)

Spinach, Coriander Dumpling

Siu Mai (S) (G)

Hokkaido Scallop and Pork Minced, Prawn with Trout Eggs

Qing Chong Uramaki (G)

Salmon, Avocado, Charcoal Vinegar, Sheet, Qing Chong Sauce

Black Garden Uramaki (V)(G)

Fried Tofu, Cucumber, Lettuce, Black Rice, Truffle Mayonnaise

Royal Prawn Wasabi (S)

Crispy Whole Prawns, Rice Crackers, Sakura Cress, Tobiko, Mango Salsa Dressing, Wasabi Mayo

Sweet & Sour Pork (N)(G)

Crispy Pork Tri Colour Capsicum, & Lycée Served in Sweet and Sour Sauce

Lemon Crispy Chicken (G)

Sticky Sour Lemon Sauce, Sesame Seeds, Spring Onion, Coriander

DESSERT

Banana Fritter

Vanilla Ice-Cream, Chinese 5 Spice, Peanut Brittle

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Festive Finger Food

TORA

€75 *Per Person*

Minimum 12 Guests

[Book Now](#)

MENU 2

Har Gao (S)(G)

Classic Prawn Dumpling

Cordyceps Truffle Dumpling (V)(G)

Cordyceps, Shitake, Black Truffle Dressing

Prawn Toast (S)(G)

Classic Prawn Toast Balls Covered in Black and White Sesame.
Served with Wasabi Mayonnaise

Yazi Roll (G)

Duck Breast, Cucumber, Spring Onion, Fried Leeks, Sesame,
Hoisin Sauce

Tuna Nigiri (G)

Tuna Belly, San Bei Marinade

Tora Roll (G)

Panko Crusted Chicken, Spring Onion, Bean Sprout,
Plum sauce, Chili Crackers

Wok Fried Wagyu Beef (N)(G)

Wagyu Beef, Roasted Peanut, Tri Color Capsicum &
Crispy Mushroom Served with Black Pepper Sauce

Stir Fried King Prawn & Cashew (N)(S)

Prawn Stir Fried with Cashew, Shallot, Garlic & Spring Onion
with San Bei Sauce

Royal Prawn Wasabi (S)

Crispy Whole Prawns, Rice Crackers, Sakura Cress, Tobiko,
Mango Salsa Dressing, Wasabi Mayo

Sweet & Sour Pork (N)(G)

Crispy pork, Tri Colour Capsicum, & Lycée served in
Sweet and Sour Sauce

DESSERT

Classic Custard Bao

Steamed Sweet Bao, Spiced Custard Filling

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come into contact with allergens.
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have any allergies or intolerances.

NYE

LOA

€ 90 *First Seating*

€ 110 *Second Seating*

First sitting 18:30 to 21:00

Second sitting 21:30 onwards

Prices are Per Person, VAT Included

[Book Now](#)

MENU

To Share

Selection of Latin American Snack

Vegetables Empanadas / Chicken Coxinha / Beef Avocado Taco

First Course to Share:

Stuffed Pardon Peppers / Ricotta Cheese / Minced Beef

Gambas Crusted in Coconut Served with Aioli Passion Fruit

Ombrina Tiradito com Marinade de Mango e Palta

*(Slices of raw Black Meagre marinated with Mango lime dressing,
Red onions, Coriander and Avocado)*

Main Course

Picanha a la Parrilla com Farofa Manioc Chips e Chimichurri

*(Grilled beef Picanha served with Farofa, Manioc chips and
Chimichurri sauce)*

Cassava Gratin with Mushrooms Vegetables and Mozzarella
Cheese

Butterfly Red Snapper Grilled and Crusted with Tapioca Flour
Served with Tacacho of Plantain Banana and Palm Heart Sauté

Dessert

Dulce de Leche Pudim

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come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Christmas

LOA

A LA CARTE MENU

[Book Now](#)

MENU

Snack Special €12.00

Coxinhas de Frango

Traditional Brazilian Savory Croquette Stuffed with Chicken

Snack Special €13.50

Salmon Ceviche

Passion Fruit, Jalapeno, Coriander

Fish Special €33.50

Grouper Baked with Tapioca Wrapped in Banana

leaves Served with Butter Pan Fried Palm Heart, Corn on Cob and Coriander

Meat Special €34.50

Pork Belly Roulade

Served with Rice, Black Beans and Fried Cassava

Dessert €11.00

Sonhos

Fluffy Doughnuts Filled with Custard

Some dishes may contain or come into contact with allergens. Please inform our staff if you have any allergies or intolerances.

Festive Finger Food Menu

LOA

€42 Per Person

Minimum 12 Guests

[Book Now](#)

MENU 1

COLD CANAPES

Charred Corn Salad
Crispy Plantain

Torched Salmon Nigiri
Squid, Ink Tenkasu,
Salsa Huancaína

Seabass Crudo
Pickled Tapioca, Cucumber,
Lime

Beef Tartare
Cured Yolk, Mustard Seeds

Guacamole
Corn Taco, Fresh Chillies

HOT CANAPES

Pollo Fritto
Spices, Truffle Mayo

Smoked Pork Cheek Taco
Pickled Onion, Aji Verde

Seabass Tempura
Chilli Oil, Garlic Buttermilk

Sweet Potato Dumplings
Cashew, Labne

Jerusalem Artichoke
Chaat Masala, Honey, Walnut

Beef Anticuchos
with Chimichurri

Lamb Empanada
Goats Cheese,
Mexican Ash Sauce

DESSERT

Chocolate Churros
Almonds,
Dulce de Leche

Corn Husk Meringue
Dulce Leche, Almonds,
Corn Custard

Grilled Pineapple
Toasted Coconut,
Spiced Syrup

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Festive Finger Food Menu

LOA

€59 *Per Person*

Minimum 12 Guests

[Book Now](#)

MENU 2

COLD CANAPES

Fried Plantain

Guacamole, Chilli &
Lime Salsa

Crispy Tuna Tacos

Ginger & Garlic Sauce,
Sesame

Salmon Mosaic

Corn Bread, Chives

Seared Beef Crudo

Ash Cured Yolk, Soy,
Pickled Mustard Seeds

Pork Cheek Kakuni

Snail, Black Lime,
Katsu Mayo

HOT CANAPES

Peruvian Chicken Anticuchos

Pickled Pumpkin, Aji Verde

Crispy Tiger Prawns

Aji Amarillo

Smoked Pork & Beef Bao Buns

Anticuchera Sauce

Oven Roasted Peruvian Octopus

Labne, Crispy Quinoa

Corn Ribs

Queso Fresco, Aji Verde

Steamed Pork Dumplings

Aji Panca, Curry

Brisket Fried Rice

Fermented Greens,
Cured Egg

Fried Oyster

Truffle Hot Sauce,
Queso Fresco

Buttermilk Chicken Thighs

Pickled Mushrooms,
Siracha Mayo

Fried Spicy Tofu

Sesame Garlic Glaze

DESSERT

Corn Husk Meringue

Dulce Leche, Almonds,
Corn Custard

Coconut & Spiced Rum Pannacotta

Roasted Pineapple

Wark Dark Chocolate Brownie

Cachaca Jelly

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Christmas & NYE



AMAMI

TASTES OF ASIA

A LA CARTE MENU

[Book Now](#)

MENU 1

Starters:

Surf n Turf Roll €12.50

Crispy Prawn, Beef Tartare, Kimchi Mayo, Unagi Ginger Sauce

Or

Calamari Kara-Age €13.50

Yuzu Wasabi Mayo

Main Courses:

Crispy Local Pork Belly €22.00

Moromi Miso , Shiso Mooli Salad

Or

Ebi Sumibiyaki €25.00

Chargrilled Tiger Shrimp, Kanzuri butter, Tobiko

Dessert:

Shiro Goma Creme Brulee €8.00

Matcha Ice Cream, Adzuki Beans

Some dishes may contain or come into contact with allergens. Please inform our staff if you have any allergies or intolerances.

Festive Finger Food Menu



AMAMI

TASTES OF ASIA

€30 *Per Person*

Minimum 12 Guests

[Book Now](#)

MENU 1

Beef Tataki

Seared Fillet, Crispy Leek, Korean Miso

Duck Spring Roll

Hoisin

Salmon Over Crispy Rice

Spicy Mayo, Tobiko, Soy Butter

Pulled Pork Bao Bun

Sticky Sesame Glaze, Scallions

Rice Paper Roll

Tofu, Cucumber, Beansprouts, Chilli Syrup

Chicken Tacos

Pulled Chicken Thighs, Anticucho

Surf 'n' Turf Roll

Beef, Prawn Tempura, Cream Cheese, Togarashi, Panko

Red Snapper Nigiri

Sesame, Chilli

Valrhona Chocolate Mousse

Lime & Chilli Crumble

Baked Matcha Cheesecake

Yuzu Caramel

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

NYE

Colette
BRASSERIE

€ 60 Per person -
Sharing Menu

[Book Now](#)

MENU

Starters (2pax)

Steak Tartare

Beef Tartar, Smoked Egg Yolk & Condiments

Balsamic Roasted Beetroot Salad

Goat Cheese Crumble, Rucola, Watercress,
Frisee Lettuce, Candied Walnuts

Main Courses

Confit Duck Leg

Comes with Pomme Puree, Cherry Sauce

Or

Poached Cod

Comes with Jerusalem Artichoke, Truffle Jus

Sides to share (2pax)

Grilled Stem Broccoli & Toasted Almond

&

Green Bean Confit Shallot

Dessert

Tarte Tatin (to share)

Salted Caramel Apple Pie, Vanilla Ice Cream

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Festive Finger Food

Colette
BRASSERIE

€35 Per Person

Minimum 12 Guests

[Book Now](#)

MENU

COLD CANAPES:

Salmon Tacos

Marinated Smoked Salmon / Dill /
Cream cheese / Taco shell

Duck Parfait

Herb Crostini / Cranberry Chutney
/ Duck Pate / Micro Herbs

Brie & Cranberry crostini

Creamy Brie Toasted Bread with
Cranberry Chutney

Mellon & Prosciutto

On Skewers Served with
Aged Balsamic

Goat cheese & Crispy Pancetta

Whipped Goat Cheese & Pancetta
Served in Tart with Sesame Seeds

Roasted pumpkin tartlets

Served with Crispy Sage

HOT CANAPES:

Mini Pigs in Blankets

Served with Honey Mustard Dip

Truffle & Pecorino Arancini

Served with Onion Jam

Mini beef wellingtons

Served with Mushroom and
Crispy Parma Ham

Mini Beef sliders

Crispy Bacon / Cheddar / Pickles
/ Truffle Mayo

Mini Chicken sliders

Coleslaw / Pickles / Tomato Slice
/ Mayonnaise /

DESSERT

Gingerbread bites

Profiteroles with Baileys cream

Topped with Dark Chocolate Glaze

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Christmas & NYE



A LA CARTE MENU

[Book Now](#)

MENU

Starters:

Salmon Gravalax €16.50

Cured Salmon in Beetroot Served with Pickled Red Onions, Asparagus and Goat Cheese

Crispy Pork Belly €14.50

Pan Fried Pork Belly with Caramelised Pears, Vermouth Reduction

Main Courses:

Crusted Grouper Fillet €28.50

Crusted Grouper with Aromatic Herbs and Pistachio Served with Grilled Pumpkin

Lamb Shoulder €33.50

Slow Cooked Stuffed Lamb Shoulder with Chestnuts and Feta Cheese Served with Baby Carrots and Jus Reduction

Dessert:

Cranberry Pavlova €11.00

Meringue with Cream & Jewel- Red Cranberries

Some dishes may contain or come into contact with allergens. Please inform our staff if you have any allergies or intolerances.

Festive Finger Food



€25 Per Person

Minimum 12 Guests

[Book Now](#)

MENU

COLD CANAPES:

Salmon Tacos

Marinated Smoked Salmon / Dill
/ Cream Cheese / Taco Shell

Duck Parfait

Herb Crostini / Cranberry Chutney
/ Duck Pate / Micro Herbs

Brie & Cranberry Crostini

Creamy Brie Toasted Bread with
Cranberry Chutney

Melon & Prosciutto

On Skewers Served with
Aged Balsamic

Goat Cheese & Crispy Pancetta

Whipped Goat Cheese & Pancetta
Served in Tart with Sesame Seed

Roasted Pumpkin Tartlets

Served with Crispy Sage

HOT CANAPES:

Mini Pigs in Blankets

Served with Honey Mustard Dip

Truffle & Pecorino Arancini

Served with Onion Jam

Mini Beef Wellingtons

Served with Mushroom and
Crispy Parma Ham

Mini Beef Sliders

Crispy Bacon / Cheddar / Pickles
/ Truffle Mayo

Mini Chicken Sliders

Coleslaw / Pickles / Tomato Slice /
Mayonnaise /

DESSERT

Gingerbread Bites

Profiteroles with Baileys Cream

Topped with Dark Chocolate Glaze

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

NYE

Blū.
Beach Club

WESTREME
FAMILY RESTAURANT

A LA CARTE MENU

[Book Now](#)

MENU

Starter: €21.50

Grilled octopus

Chimichurri Dressing / Sweet Potato Mash / Chorizo / Olives / Cherry Tomatoes

Main Course 1: Pasta/ Risotto : €15.50

Porcini Mushroom Risotto

Arborio Rice / Porcini Cream / Mascarpone / Fricassee Mushroom / Parmesan / Parsley

Main Course 2: €30.00

Lamb Shank

Slow Cooked Lamb Shank Served with Root Vegetables & Lamb Jus

Dessert €11.00

Eggnog Cheesecake

Creamy with Nutmeg & Rum Served with Madagascan Ice-Cream

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Christmas

Blū.
Beach Club

WESTREME
FAMILY RESTAURANT

A LA CARTE MENU

[Book Now](#)

MENU

Starter

Creamy Roasted Pumpkin Soup €21.50

Pumpkin / Fresh Cream / Croutons / Pumpkin Seeds / Crispy Pancetta

Or

Prawns Stuffed Calamari €15.00

Stuffed Calamari with Local Tomatoes & Prawns Served with
Homemade Tomato Sauce

Main Course

Roasted Pork Belly €13.50

Pork Belly / Apple Compote / Sweet Potato Mash / Pork Jus

Or

Local Prawn Risotto €18.50

Local Red Prawns / Arborio Rice / Bisque Sauce / Aged Bufala
Mozzarella/ Herbs

Or

Traditional Maltese Rabbit €25.50

Stew Rabbit in Herb and Red Wine Served with Garlic, Peas,
Potatoes, Carrots

Dessert

Christmas log €11.00

Served with Raspberry Sorbet

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come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Festive Finger Food

Blū.
Beach Club

WESTREME
FAMILY RESTAURANT

€25 Per Person

Minimum 12 Guests

[Book Now](#)

MENU

COLD CANAPES:

Salmon Tacos

Marinated Smoked Salmon / Dill /
Cream Cheese / Taco Shell

Duck Parfait

Herb Crostini / Cranberry Chutney
/ Duck Pate / Micro Herbs

Brie & Cranberry Crostini

Creamy Brie Toasted Bread with
Cranberry Chutney

Mellon & Prosciutto

On Skewers Served with
Aged Balsamic

Goat Cheese & Crispy Pancetta

Whipped Goat Cheese & Pancetta
Served in Tart with Sesame Seed

Roasted Pumpkin Tartlets

Served with Crispy Sage

HOT CANAPES:

Mini Pigs in Blankets

Served with honey mustard dip

Truffle & Pecorino Arancini

Served with Onion Jam

Mini Beef Wellingtons

Served with Mushroom and
Crispy Parma Ham

Mini Beef sliders

Crispy Bacon / Cheddar / Pickles
/ Truffle Mayo

Mini Chicken sliders

Coleslaw / Pickles / Tomato slice /
Mayonnaise /

DESSERT

Gingerbread Bites

Profiteroles with Baileys Cream

Topped with Dark Chocolate Glaze

Some dishes may contain or
come into contact with allergens.
Please inform our staff if you
have any allergies or intolerances.

Beverages Packages

LIFESTYLE GROUP FESTIVE MENUS

STANDARD BEVERAGE BEVERAGE PACKAGE

€28.00 PER PERSON

Inc. VAT-For up to 4 hrs

Additional Hour: €6.00 per hour

Classic Spirits
Classic Cocktails
Wines
Beer
Still & Sparkling Water
Soft Drinks



CLASSIC BEVERAGE BEVERAGE PACKAGE

€38.00 PER PERSON

Inc. VAT-For up to 3 hrs

Additional Hour: €9.00 per hour

Superior Spirits
Classic Cocktails
Wines
Beer
Still & Sparkling Water
Soft Drinks



WINE & BEER PACKAGE

€22.50 PER PERSON

Inc. VAT-For up to 4 hrs

Additional Hour: €6.00 per hour

House Wines
Beer
Soft Drinks
Water



WINE SELECTION

CLASSIC WINE COLLECTION

Half bottle of: Red or White

Still Mineral Water or Sparkling

€15.50 PER PERSON

PREMIUM COLLECTION

Half bottle of: Premium Red or White Wine

Still Mineral Water or Sparkling

€25.00 PER PERSON

PREMIUM BEVERAGE BEVERAGE PACKAGE

€48.00 PER PERSON

Inc. VAT-For up to 3 hrs

Additional Hour: €12.00 per hour

Premium Spirits
Classic Cocktails
Wines
Beer
Still & Sparkling Water
Soft Drinks





Thank you for viewing
our Festive Brochure
and considering
Lifestyle Group
for your Christmas &
New Year Celebrations

Should you request more further information kindly contact
us via email on events@lifestyle-grp.com or

by calling us on +356 7979 2718