



INTERCONTINENTAL®  
MALTA

*seasoned  
with*  
Joy

*festive*  
MENUS

# Your festive table Seasoned with Joy



*The festive season is a time to get together, celebrate, and savour the pleasure of good food shared with the people who matter most.*

At InterContinental Malta, our Christmas and New Year dining experiences capture the true spirit of the season, with exquisite flavours, live entertainment, and an atmosphere filled with joy.

From indulgent festive buffets at Harruba to set menus at Paranga and Waterbiscuit, every detail is designed to make your celebrations unforgettable. Whether it's the warmth of Christmas Eve, the tradition of Christmas Day lunch, or the excitement of ringing in the New Year, each moment is truly seasoned with joy.

Reserve your table today, and let us take care of the rest.





*Harruba*

# Christmas Eve at Harruba

*with Live Entertainment*

## Flavours from the Garde Manger

Start with a selection of mind crafted antipasti and creative fresh salads and in-house prepared flavoured oils and dressings

### Seafood Rhapsody

Marinated Fish and Seafood Platters

### Freshly sliced Italian charcuterie using our vintage Berkel slicer and seasoned focaccia slab

Indulge in our homemade terrines and charcuterie delicacies served with an array of condiments

### Freshly Made Caesar Salad Jars

with Condiments from Land and Sea



## Soup

Chestnut & Parsnip Soup

Smoked Cauliflower  
& Pulled Ham Hock Soup

## Condiments

Selection of Mini Puffs and Seasoned  
Croutons as per chef's specialty





# Main Course

## *Gnocchi Station*

### **Gnocchi Pasta**

Selected Ingredients from Land and Sea, a touch of Purée and Cheeses

## *Pasta Dishes*

### **Seafood Lasagna**

Light Tomato and Spinach Sauce

### **Rigatoni Pasta**

Pumpkin Purée, Roasted Vegetables, Dried Tomatoes, Feta Crumble

## *International Dishes*

### **Octopus & Calamari**

Vegetable Ratatouille, Olives, Capers

### **Pan Seared Salmon Fillets**

Leeks, Spinach, Fish Velouté

### **Stuffed Chicken Ballotine**

Spinach, Onion, Soft Cheese

### **Seared Beef Medallions**

Mushroom Duxelles, Port Wine Jus

### **Brie en Croute**

Brie Cheese, Onion Marmalade, Shallot and Pear Sauce

### **Vegetable Moussaka**

Fresh Basil, Vegan Cheese, Tomato Fondue

## *Accompaniments*

Maltese Style Potatoes, Fennel Seeds

Brussel Sprouts, Pancetta, Onions

Sweet Potato Wedges, Rosemary and Honey Drizzle

Broccoli and Cauliflower Gratin, Parmesan and Thyme Cream

## *Indian Flavours*

### **Chicken Tikka**

Vegetable Tajin, Aromatic Flavours

Sticky Pork Ribs, Glazed Teriyaki, Sesame Seeds

### **Thai Beef Curry**

Egg Fried Rice, Spring Onions, Cilantro

Stir Fried Vegetables Noodles, Sweet Chili Sauce



## *Street Food Station*

### **Brioche**

Selected Meats

### **Pulled Beef**

Jus

### **Bbq Pulled Chicken**

Onion Marmalade

### **Spicy Wedges**

Chef's Seasoning

### **Nachos**

Fresh Salsa, Dipping Sauces

## *Carvery Station*

### **Traditional Turkey**

In-House Produced Meat Sausages,  
Spices, Selected Wood-Herbs

### **Whole Beef Rib**

Thyme and Garlic Butter,  
Port Wine Jus

### **Lamb Loin**

Coriander, Fennel Seeds

*Selection of sauces, compotes  
and condiments*

## *Dessert* *Served Buffet*

Let our Pastry Chef pamper you with his incredible mind-crafted creations, mouth-watering homemade classics, warm Christmas pudding, other traditional festive specialties and fresh fruit salad with aromatic syrup

## *Children's Corner*

Chicken Tenders, Fries

Baked Mac & Cheese

Penne Pasta, Tomato Sauce,  
Grated Cheese

Breaded Fish and Chips

## *Beverages*

Welcome Drink, ½ Bottle of Wine,  
½ bottle of Water

Tea or Coffee

*Buffet Menu* €72  
PER PERSON

CHRISTMAS DAY BUFFET →

# Christmas Day

at Harruba



*with Live Entertainment*

## Flavours from the Garde Manger

Start with a selection of mind crafted antipasti and creative fresh salads and in-house prepared flavoured oils and dressings

### Seafood Rhapsody

Marinated Fish and Seafood Platters

### Freshly sliced Italian charcuterie using our vintage Berkel slicer, seasoned focaccia slab

Indulge in our homemade terrines and charcuterie delicacies served with an array of condiments

### Selection of Dips

From the Middle East accompanied by an assortment of crisps

## Sushi Corner

Indulge your senses in our Far-Eastern specialties purposely prepared by our Asian Chef who specialises in the ancient Art of Sushi

## Soup

### Creamy Chestnut Soup

Hazelnut

### Traditional 'Aljotta'

Mixed Shellfish and Fish Broth, Rice

## Condiments

Selection of Mini Puffs and Seasoned Croutons as per chef's specialty



# Main Course

## *Pasta*

### **Penne Pasta**

Tomato Fondue, Crispy Pork Neck,  
Pecorino Cheese

### **Baked Cannelloni Pasta**

Spinach, Treviso Chicory,  
Caramelised Onions, Parmesan  
Velouté, Tomato Fondue

## *Pasta Station*

### **Risotto Pasta**

Cooked to your taste with selected  
ingredients from Land and Sea,  
fragrantly finished with a Basil Infused  
Tomato Sauce

## *International Dishes*

### **Pan Seared Seabass Fillets**

Seafood Soffritto

### **Mixed Shellfish**

White Wine, Kalamata Olives,  
Capers, Basil Tomato Fondue

### **Braised Lamb Shank**

Selected Vegetables, Jus

### **Duo of Pork**

Baby Pork Ribs, Jus,  
Maltese Sausage Skewers

### **Salmon en Croute**

Wilted Onion, Spinach

### **Eggplant Layers**

Vegan Cheese, Tomato, Fresh Basil

## *Accompaniments*

Roasted Potato Wedges, Paprika,  
Thyme, Garlic

Honey Roasted Pumpkin, Diced  
Onions, Fresh Coriander

Smashed Potatoes, Infused Butter,  
Smoked Maldon Salt

French Beans, Carrots, Grain  
Mustard Olive Oil

## *Ethnic Cuisines*

### **Beef Madras**

### **Chickpea & Vegetable Curry**

### **Sweet & Sour Chicken**

### **Spiced Couscous**

Fresh Coriander

### **Sticky Egg**

### **Fried Rice**

### **Crispy Papadums**





## *Spanish Station*

### **Classic Spanish Paella**

### **Patata Bravas**

Sour Cream, Spanish Dressing

### **Serano Ham Croquettes**

Beef Meatballs, Fragrant Tomato Sauce, Fresh Herbs

### **Chorizo Sausage Skewers**

## *Carvery Station*

### **Traditional Turkey**

In-house produced Meat Sausages, Spices, selected Wood-Herbs

### **Beef On The Bone**

Basted Thyme, Garlic Butter, Port Wine Jus

*A wide and varied selection of sauces, compotes and condiments*

## *Dessert*

### *Served Buffet*

Let our Pastry Chef pamper you with his incredible mind-crafted creations, mouth-watering homemade classics, warm Christmas pudding, other traditional festive specialties and fresh fruit salad with aromatic syrup

## *Children's Corner*

Chicken Tenders, Fries

Baked Mac & Cheese

Penne Pasta, Tomato Sauce, Grated Cheese

Breaded Fish and Chips

## *Beverages*

Welcome Drink, ½ Bottle of Wine, ½ bottle of Water

Tea or Coffee

**Buffet Menu** €90  
PER PERSON

NEW YEAR'S EVE BUFFET →

# New Year's Eve at Harruba



*with Live Entertainment*

## Flavours from the Garde Manger

Start with a selection of mind crafted antipasti and creative fresh salads and in-house prepared flavoured oils and dressings

### Seafood Rhapsody

Marinated Fish and Seafood Platters

### Freshly sliced Italian charcuterie using our vintage Berkel slicer and seasoned focaccia slab

Indulge in our homemade terrines and charcuterie delicacies served with an array of condiments

### Selection of dips from the Middle East

accompanied by an  
assortment of crisps

## Sushi Corner

Indulge your senses in our Far-Eastern specialties purposely prepared by our Asian Chef who specialises in the ancient Art of Sushi

## Soup

### Smoked Ham Hock & Pea Soup

### Prawn Soup

Preserved Lemon, Fresh Herbs,  
Garlic Croute

## Condiments

Selection of Mini Puffs and Seasoned Croutons as per chef's specialty

# Main Course

## *Pasta*

### **Lasagna Bianca**

Chicken Ragout, Pancetta finished,  
Pecorino Cheese Sauce

### **Radicchio & Provolone Cheese Roll**

Basil Tomato Sauce,  
Crushed Pistachios

## *Pasta Station*

### **Home-made Gnocchi**

with freshly sourced ingredients from  
Land and Sea finished with Basil  
Tomato Sauce

## *International Dishes*

### **Sea Bass Roulade**

Crab Mousse, Light Bisque  
Creamy Sauce

### **Duo of Fish**

Pan-Seared Salmon, Grilled  
Octopus Skewer, Wakame Seed,  
Citrus Light Cream Sauce

### **Duo of Pork**

Pork Ribs with Bbq Sauce, Pork Belly

### **Pan Seared Duck Breast**

Grain Mustard Cabbage

### **Provolone, Pumpkin & Spinach Crisp Puff**

Fig Chutney

## *Accompaniments*

Roasted Vegetables

New Potatoes with Onion and  
Crispy Pancetta

Baked Polenta infused with Thyme  
and Confit Garlic topped with Tofu,  
Mangetouts and Fried Tomatoes

Sweet Potatoes with Honey Mustard  
and Maldon Salt

## *Ethnic Cuisines*

### **Kung Pao Chicken**

Lentil, Coriander, Vegetable Stew

### **Lamb Massaman**

Sticky Rice, Cabbage, Shredded  
Carrots, Crispy Papadums



### *Greek Station*

#### **Skin-On Fries**

Oregano, Garlic

#### **Spanakopita**

(Spinach & Feta Pie)

#### **Lamb Souvlaki**

#### **Chicken Souvlaki**

#### **Mini**

#### **Seasoned Pita**

#### **Dolmades**

#### **Hummus**

#### **Tzatziki Dressing**

### *Carvery station*

#### **Whole Leg of Ham**

Honey

#### **Lamb Loin**

Coriander, Fennel Seeds

*Selection of sauces, compotes  
and condiments*

### *Dessert* *Served Buffet*

Let our Pastry Chef pamper you with his incredible mind-crafted creations, mouth-watering homemade classics, warm Christmas pudding, other traditional festive specialties and fresh fruit salad with aromatic syrup

### *Children's Corner*

Chicken Tenders, Fries

Baked Mac & Cheese

Penne Pasta, Tomato Sauce,  
Grated Cheese

Breaded Fish and Chips

### *Beverages*

Flowing Wine and Water  
till mid-night

***Buffet Menu*** €130  
PER PERSON

NEW YEAR'S DAY BUFFET →

# New Year's Day at Harruba



*with Live Entertainment*

## Flavours from the Garde Manger

Start with a selection of mind crafted antipasti and creative fresh salads and in-house prepared flavoured oils and dressings

### Seafood Rhapsody

Marinated Fish and Seafood Platters

### Freshly sliced Italian charcuterie using our vintage Berkel slicer and seasoned focaccia slab

Indulge in our homemade terrines and charcuterie delicacies served with an array of condiments

## Mini Burritos

### Grated Mexican Cheese

Pico de Gallo

### Spiced Beef Ragout

### Guacamole

Avocado, Corn

## Sushi Corner

Indulge your senses in our Far-Eastern specialties purposely prepared by our Asian Chef who specialises in the ancient Art of Sushi



---

## *Soup*

### **Cream of Mushroom Soup**

Herb Croutons

### **Shellfish Soup**

Black Mussels, Vongole Meat, Prawns,  
Light Prawn Stock

## *Condiments*

Selection of Mini Puffs and Seasoned  
Croutons as per chef's specialty

---

## *Main Course*

### *Pasta*

#### **Seafood Lasagna**

Selected Prawns, Mussel Meat,  
Vongole Meat, Lemon Cream Sauce,  
Baked Macaroni, Ras el Hanout Lamb,  
Bean Ragout, Mozzarella Cheese

### *Pasta Station*

#### **Garganelli**

With fresh ingredients from Land  
and Sea, Fragrant Basil Tomato  
Sauce, Rich, Creamy Sauce

### *International Dishes*

#### **Seared Stone Bass**

Sauté of Mussels, Dark Beer,  
Shallots, Fresh Herbs

#### **Stuffed Calamari Stew**

White Wine, Olives, Garlic,  
Tomato Pulp, Fresh Herbs

#### **Slow-Cooked Lamb Loin**

Garlic and Ethnic Spices,  
Mint Dressing

#### **Pepper Rubbed Grilled Beef Medallions**

Onion Soubise Sauce

#### **Brie & Mushroom en Croute**



## *Accompaniments*

Aubergine "Parmigiana",  
Fresh Tomato Sauce, Basil,  
Parmesan Cheese

Grilled Vegetables

Spicy Potato Wedges

Twice Cooked New Potatoes

## *Italian Station*

**Tomato & Mozzarella  
Arancini**

**Veal Saltimbocca**

**Aubergine Fritters**

**Mini Pizzini**

**Fiori di Zucca**

## *Dessert* *Served Buffet*

Let our Pastry Chef pamper  
you with his incredible mind-  
crafted creations, mouth-watering  
homemade classics, warm  
Christmas pudding, other traditional  
festive specialties and fresh fruit  
salad with aromatic syrup

## *Children's Corner*

Chicken Tenders, Fries

Baked Mac & Cheese

Penne Pasta, Tomato Sauce,  
Grated Cheese

Breaded Fish and Chips



## *Beverages*

Welcome Drink, ½ Bottle of Wine,  
½ bottle of Water

Tea or Coffee

*Buffet Menu*

**€80**  
PER PERSON



*Paranga*



# New Year's Eve at Paranga



*with Live Entertainment*

## *Lo Stuzzichino*

### **Tartare di Capasanta & Champagne**

Scallop Tartare, Champagne Gelée,  
Caviar

## *Antipasto*

### **Tartelette di Gamberi Rossi**

Raw Scarlet Prawns, Nori Veil,  
Horseradish Mousse, Prawn Bisque  
Pearls, Passion Fruit Essence,  
Dill Tapioca

## *Primo*

### **Raviolo di Zucca alla Salvia**

Pumpkin & Parmesan Raviolo,  
Sage Brown Butter, Pecorino Foam,  
Toasted Seeds & Hazelnut Crumble

## *Intermezzo*

### **Lenticchie e Cotechino**

Lentil Ragout, Cotechino Sausage

*(A symbolic Italian traditional dish  
"which promises wealth and banishes  
bad luck for the year ahead")*







## *Secondo* **Trionfo di Mare**

Seabass Roulade with Spinach  
& Prawn-Lemon Mousse, Poached  
Lobster In Lemon Butter, Crab-Dill  
Pastille, Cauliflower Textures,  
Thyme Rösti

*Or*

## **Duetto Di Vitello**

Veal Fillet, Pork Cheek Crumble,  
Veal Cheek, Baby Broccoli, Potato  
Mille-Feuille, Star Anise & Port Jus

## *Dolce*

### **Torta al Cioccolato Fondente e Pistacchi**

Rich Dark Chocolate and Pistachio  
Cake, Citrus Crumble, Forest  
Fruit Essence

### **Caffe e Piccola Pasticceria**

Coffee & Petit Fours

### **Champagne e Uva a Mezzanotte**

Champagne & Grapes

***Set Menu*** €140  
PER PERSON

*There is no children's menu at Paranga  
and any child has to pay full price.*







*Waterbiscuit*

# New Year's Eve at Waterbiscuit

with Live Entertainment

## Amuse Bouche

**Savory  
Cheese Cake**

Onion Marmalade

## Starter

**Aromatic  
Pannacotta**

Prawn Salad, Lemon  
and Soft Herbs

## Intermediate

**Risotto  
Milanese**

Braised Veal Cheeks,  
Parsley Crisps



## Main

**Pan Seared Fillet of Beef**

Beef Short Rib Lasagna Fritter, King  
Oyster, Broccolini, Carrot and Brown  
Butter Purée, Red Wine Jus

*Or*

**Roasted Fillet Of Meagre**

Nduja Creamed Cabbage, Mashed  
Potato, Celeriac Purée, Tomato  
Fondue

## Vegan Main

**Home-Made Panisse**

Oyster Mushroom, Wilted Bok-Choi,  
Roasted Onion, Rice Crisp Cracker,  
Basil Oil

## Desert

Raspberry and Orange Cremeux,  
Dark Chocolate Cake, Red Port Wine  
Gel, Chocolate Cookie Crumble

**Set Menu €135**  
PER PERSON

Open Bar and DJ from Midnight till 3am



# INTERCONTINENTAL®

MALTA

We follow good food hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

**FOR BOOKINGS**

Call **+356 2137 7600** or Email **[malta.fnb@ihg.com](mailto:malta.fnb@ihg.com)**