

ROOFTOP
eleven eleven
BEACH CLUB | LOUNGE | RESTAURANT



**GRANDS
SUITES**
HOTEL RESIDENCES & SPA

FESTIVE MENU

★
2026



FESTIVE PACKAGES 2026

HOLIDAY BITES

FINGER FOOD MENU 1 | €28.50 PER PERSON

COLD ITEMS

A SELECTION OF CANAPEBITES

GUANCIALE & PECORINO DEVILLED EGGS

MINI CAPRESE SKEWERS

with mozzarella, cherry tomato & Basil oil

SMOKED SALMON MINI PROFETEROLS

with dill cream cheese

SMOKED TURKEY & CRANBERRY SAVOURY MUFFINS

PAN FRIED RABBIT LIVER OPEN SANDWICH

with caramelized onions

HOT ITEMS

GLAZED PORK BELLY BAO BUNS

CHICKEN SCHNITZEL FINGERS

with garlic aioli

ZUCCHINI FRITTI

with lemon mayo sauce

LAMB KOFTA

with mini pita bread & yoghurt sauce

VEGETABLE SPRING ROLLS

with plum sauce

FRIED BATTERED CALAMARI

with tartar sauce

ORANGE GLAZED OCTOPUS

with hash brown & lemon and chive mayo

MINI MEATBALL SKEWERS

with tomato basil sauce

DESSERT ITEMS

MINI MINCE PIES

with powdered sugar

MINI CANNOLI SICILIANI



FESTIVE DELIGHTS

FINGER FOOD MENU 2 | €34.50 PER PERSON

COLD ITEMS

A SELECTION OF CANAPE BITES

SMOKED TURKEY & CRANBERRY SAVOURY MUFFINS

GUANCIALE & PECORINO DEVILLED EGGS

PROFETEROLS WITH CHICKEN LIVER PATE
dipped in honey and roasted nuts.

PARMA HAM SKEWERS
with bocconcini di mozzarella, mango & salsa verde

PIGS IN BLANKETS
with honey mustard glaze
PRAWN & CRAB MINI BRIOCHE ROLLS

HOT ITEMS

MINI MEATBALLSKEWERS
with tomato basil sauce
DEEP FRIED HALLOUMI BITES
with chili honey drizzle

TEMPURA PRAWNS
with sweet chili dip
LAMB KOFTA
with mini pita bread & yoghurt sauce

VEGETABLE SPRING ROLLS
with plum sauce
STICKY PORK BELLY BITES
AVOCADO FRITTERS
with tzatziki sauce

BEEF WELLINGTON MINI SPRING ROLLS
with a chimichurri dressing
HONEY GLAZED MALTESE SAUSAGE
with garlic focaccia

CITRUS-GLAZED OCTOPUS TENTACLES
potato rosti, spicy cilantro cream

DESSERT ITEMS

MINI MINCE PIES
with powdered sugar
MINIATURE DESSERT SHOOTERS
triple chocolate mousse



CHEF'S SIGNATURE SELECTION

FINGER FOOD MENU 3 | €40.50 PER PERSON

WELCOME DRINK

WINTER CRANBERRY SPRITZ

prosecco, cranberry & orange peel

COLD ITEMS

A SELECTION OF CANAPE BITES

SMOKED TURKEY & CRANBERRY SAVOURY MUFFINS

GUANCIALE & PECORINO DEVILLED EGGS

BEEF TARTARE OPEN SANDWICH

PRAWN & CRAB MINI BRIOCHE ROLLS

PROSCIUTTO WRAPPED GLAZED PEARS

with pecorino cream

PIGS IN BLANKETS

with honey mustard glaze

BURRATA, ROASTED HEIRLOOM TOMATO & BASIL OIL MINI BRUSCHETTA

PRAWN & CRAB MINI BRIOCHE ROLLS

HOT ITEMS

BEEF WELLINGTON MINISPRING ROLLS

with a chimichurri dressing

HONEY GLAZED MALTESE SAUSAGE

with garlic focaccia

CITRUS-GLAZED OCTOPUS TENTACLES

potato rosti, spicy cilantro cream

STICKY PORK BELLY BITES

TEMPURA PRAWNS

with sweet chili dip

CHICKEN WONTONS

with a sweet & sour sauce

LAMB KOFTA

with mini pita bread & yoghurt sauce

FUNGHI PORCINI ARANCINI *with truffle mayo*

CHICKEN SCHNITZEL FINGERS *with garlic aioli*

PRAWN FRITTERS *with peppered sour cream*

DEEP FRIED CALAMARI FRITTI *with a chive & lime cream*

DESSERT ITEMS

FESTIVE TRIO

Mince pie, Christmas log popsicle, rich Christmas cake



FESTIVE PACKAGES 2026

ADDITIONAL TABLES

CHARCUTERIE SELECTION

€8.80 PER PERSON

*honey glazed gammon, slow cooked turkey roll,
roast beef with horseradish cream & pickled onion,
spicy spianata, salami Milano & pistachio crusted pork loin
plum tomato & chilli chutney, marinated olives, spiced hummus,
grapes, grissini & water biscuits*

FROMAGE AFFAIR

€9.80 PER PERSON

*Stilton cheese, grana Padano, whiskey cheddar, mozzarella di bufala,
Mexicana cheese & assorted goat cheese
Sundried tomato, dried fruit, walnuts, mango chutney, grapes, grissini & water biscuits*

SUSHI TABLE

€14.80 PER PERSON

PIZZA & PASTA CORNER

€12.80 PER PERSON

*Prawn, asparagus creamlinguine / pestogenovese, crushed almonds
garganelli / alla norma fusilli*

Margherita / pepperoni / signature pizza / tonnara



FESTIVE PACKAGES 2026

TWINKLE & TASTE

4 COURSE MENU | €45.50 PER PERSON

AMUSE BOUCHE

CHEF'S WELCOME FESTIVE BITES

Brie & cranberry tartlet – smoked salmon profiterole – truffle mushroom croustade

FIRST COURSE

CREAM OF JERUSALEM ARTICHOKE SOUP

Truffle cream, toasted hazelnuts, crispy shallots & chive oil

OR

CHICKEN LIVER PARFAIT

Toasted brioche, crispy chicken skin, pickled shimeji mushroom & caramelized figs

OR

SALMON & DILL CREAM CHEESE RAVIOLI

Served with a silky vodka cream sauce, red caviar, lemon zest & herb oil

SECOND COURSE

BRAISED BEEF SHORT RIB

Creamy potato puree, roasted root vegetables & red wine jus

OR

SLOW-COOKED TURKEY BREAST

With fondant potato, glazed carrots & brussels sprouts and cranberry sauce

OR

PAN SEARED COD LOIN

Parsnip puree, braised leeks, creamy potato gratin & champagne cream sauce

DESSERT COURSE

CHRISTMAS SPICED PANNACOTTA

Mulled wine berry compote, ginger breadcrumbs

COFFEE & MINCE PIES



FESTIVE DINING EXPERIENCE

3 COURSE MENU | €37.50 PER PERSON

FIRST COURSE

CURRIED LENTIL, PARSNIP & APPLE SOUP

Accompanied by Greek yoghurt, fresh coriander & herbed croutons

OR

PASTA WITH BRAISED PORK & RED WINE

Finished with pan fried pancetta, grated pecorino & crushed pepper

OR

PAN FRIED OCTOPUS TENTACLES

Whipped feta cheese, zesty dressing, fresh chilli & basil oil

SECOND COURSE

STUFFED TURKEY BREAST

With creamy leek & chestnut filling. Seton roasted asparagus & served with marsala sauce

OR

PISTACHIO CRUSTED SEABASS

With saffron cream sauce & finished off with an infused semi dried yellow cherry tomato

OR

BRAISED BEEF CHEEKS

Cooked until meltingly tender, served with silky cheesy parsnip purée, crisp onions, vibrant chimichurri and a glossy red wine jus.

ALL ABOVE ARE SERVED WITH BUTTERED NEW POTATOES
WITH HERBED OIL & STIR FRY SEASONAL VEGETABLES

DESSERT COURSE

A CHRISTMAS DELIGHT TRIO

COFFEE & MINCE PIES



BEVERAGE PACKAGES

WELCOME DRINKS

GLASS OF SPARKLING WINE	€5.50 PER PERSON
GLASS OF PROSECCO WINE	€7.50 PER PERSON
GLASS OF APEROL SPRITZ	€9.80 PER PERSON

CHEERS PACKAGE

OPEN BAR MENU A

PRICE: €23.80 PER PERSON

3 hours free-flowing Wine, beer, soft drinks, juices & water

EXTRA HOUR €5.00 PER PERSON

FREE FLOW EXPERIENCE

OPEN BAR MENU B

PRICE: €33.80 PER PERSON

3 hours free-flowing Wine, beer, soft drinks, juices, water & spirits as per below selection

(Absolut vodka, Smirnoff red vodka, gordon's gin, Beefeater gin, Bacardi, Captain Morgan dark/spiced, Johnnie Walker red label, J&B, Famous Grouse, Bells, Jack Daniels, Lasica silver/gold tequila, Baileys, Cointreau, Averna, Passoa, limoncello, Frangelico, tia maria, Aperol, Campari, malibu)

EXTRA HOUR €8.00 PER PERSON

ADD A COCKTAIL BAR

PRICE: €16.80 PER PERSON PER HOUR

Including:

*blue lagoon ; sex on the beach ; cuba libre ; tequila sunrise ;
cosmopolitan ; Aperol/Campari/limoncello spritz*



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See You Soon

FOR MORE
FESTIVE MOMENTS



BOOKINGS



info@grands.com.mt