
Creating
Moments
That
Matter.
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Christmas Eve Dinner Buffet

Antipasti

Celebrate Christmas Eve with a generous festive feast inspired by the flavours of the Mediterranean and traditional Christmas favourites. Our chefs invite you to explore an abundant antipasto selection featuring an enticing variety of chilled seafood, smoked fish, delicately prepared salads, Mediterranean vegetables, artisan breads, Italian charcuterie, festive terrines, international cheeses and seasonal accompaniments.

From the Tureen

Cream of roasted Jerusalem artichokes, crispy pancetta lardons, garlic scented croutons.
Butternut squash and coconut velouté, chilli and star anise oil, chopped marron glacé (VG).

Pasta

Cavatappi, sweet and sour caponata, toasted pine nuts, basil-infused olive oil (VG).
Pumpkin Ravioli, Brown Butter, Fried Caper Berries, Sage & Parmesan (V).
Paccheri, wild boar ragout, sweet potatoes, dried cranberries, roasted hazelnuts, juniper berry jus.
Baked fish lasagne, smoked salmon, ricotta & vegetable farce, finished with a light prawn bisque.

Live Grill Station

Marinated chicken breast, roasted artichoke & olive ragout, truffle jus.
Fresh seabass fillets, mint & orange salad, black olive crumbs.

The Carving Board

Roasted turkey crown, sage and onion stuffing, chipolata sausages & cranberry sauce.
Prime rib of beef, Parmesan and thyme crust, garlic-infused pan gravy.
A Taste of Italy — Christmas in Tuscany.
Porchetta with celery & garlic, roasting gravy.
Tuscan sausage with white bean stew.
Veal involtini, caciocavallo, prosciutto & basil pesto.
Gnocchi with gorgonzola & walnut cream (V).
Baked polenta, truffled mushroom ragout (VG).
Fennel & parmesan gratin, herbed crumbs (V).
Sautéed seasonal greens with lemon-scented olive oil (VG).

The Main Table

Supreme of meagre, spiced mussel ragout, coconut, ginger and turmeric velouté.
Fillet of pork, caramelised pear chutney, red wine sauce.
Rabbit confit, sweet potatoes and chestnut ragout, thyme game jus.
Stuffed capsicums, quinoa & cranberry pilaf (VG).
Roasted heritage carrots & parsnips, sage & orange glaze.
Roasted brassicas, Provolone cheese sauce (V).
Stir fried vegetable rice (VG).
Baked new potatoes, Himalayan salt & rosemary (VG).

A Sweet Christmas Finale

Discover an abundant display of traditional Christmas puddings and cakes, mince pies, Yule logs, seasonal mousses, chocolate creations and freshly prepared pastries. International favourites sit alongside traditional festive sweets and fresh fruits, providing the perfect sweet ending to your Christmas Eve celebration.

€70 PER PERSON
Coral: 18:00 - 22:30
Gueliz: 18:30 - 23:00

V= Vegetarian VG= Vegan

Live Entertainment | Inclusive of free flowing house wines, house beers and minerals | 3 hours free parking on a first come first serve basis

Early Christmas Breakfast

A Journey through Christmas Morning

Begin Christmas Day with an indulgent culinary journey created especially for the morning. From the scent of warm pastries and freshly baked bread to festive favourites, chef-prepared eggs, European delicacies and a magnificent Christmas carving table, each destination reveals another taste of the season.
Take your time. Explore. Indulge. Discover your favourite Christmas morning moment.

The First Destination - The Christmas Bakery

The journey begins with the irresistible aroma of a European Christmas bakery,
warm butter, cinnamon, marzipan and spices emerging from a display of freshly baked festive treats.

Freshly Baked Viennoiserie

Mini Butter Croissants - Pain au Chocolat - Cinnamon & Raisin Danish

Christmas Favourites

Traditional Mince Pies - Stollen with Marzipan - Italian Panettone
Christmas Spiced Fruit Loaf - Spiced Banana Bread - Assorted Festive Muffins

Fresh from the Oven

Assorted Breakfast Breads & Artisan Rolls

From the Pantry

Flavoured Butters - House Preserves- Honey - Nutella - Peanut Butter - Lemon Curd

The morning Classics- A Grand Breakfast Table

Further into the journey, discover the timeless breakfast favourites, familiar, generous and prepared for the perfect Christmas morning.
Creamy Scrambled Eggs - Fried Eggs - Soft & Hard-Boiled Eggs
Crispy Streaky Bacon - Pork Sausages — Meat Balls
Grilled Vine Tomatoes - Sautéed Seasonal Mushrooms

The Chef's Kitchen - Eggs, Prepared Your Way

Step into the chef's kitchen, where the morning comes alive and your breakfast is prepared to order.
Eggs Benedict: Poached Eggs - Toasted English Muffin - Ham - Hollandaise
Eggs Florentine - Poached Eggs - Toasted English Muffin - Spinach - Hollandaise

Omelettes Made to Order

Choose from a selection of freshly prepared fillings, cooked before your eyes by our chefs.
Served with Toasted Brioche - English Muffins

A Christmas Moment

The journey now takes a distinctly festive turn, where the comforting flavours of Christmas meet the indulgence of a leisurely holiday breakfast.
Christmas-Spiced French Toast
Eggnog Pancakes
Cinnamon & Apple Breakfast Crumble
Christmas Breakfast Strata
Mini Pork & Sage Sausage Rolls
Warm spices, baked apples and the aromas of Christmas fill the morning.

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Early Christmas Breakfast

The Christmas Carving Table

At the heart of the journey stands our Christmas carving table, a magnificent festive centrepiece prepared for those who believe Christmas breakfast should be truly indulgent.

Warm Honey & Mustard Glazed Christmas Ham

Carved to order and served with:

Cranberry Relish - Wholegrain Mustard - English Mustard -Festive Pickles

The European Christmas Journey

Continue your journey across Europe with an elegant selection of cheeses, charcuterie and smoked salmon perfect with freshly baked breads and festive accompaniments.

European Cheese Selection

Brie - Mature Cheddar – Gouda – Edam - Smoked Cheese – Sheep`s Cheeselets

European Charcuterie

Parma Ham – Chorizo – Smoked Maltese Sausage – Salami Milano – Bresaola

From the Sea

Smoked Salmon – Smoked Mackerel – Anchovies

Capers - Lemon - Cream Cheese - Fresh Dill

The Bagel Journey

Build Your Own Christmas Creation

A modern stop along the journey, where freshly sliced bagels meet luxurious breakfast fillings.

Plain & Sesame Bagels

Smoked Salmon - Veal Pastrami – Mortadella

Cream Cheese – Tomato – Cucumber - Pickled Red Onions

The Sweet Christmas Market

Follow the aroma of freshly cooked waffles and pancakes to our indulgent Christmas sweet station.

Belgian Waffles - Mini Pancakes - American Doughnuts

Choose Your Toppings

Warm Chocolate Sauce - Maple Syrup - Berry Compote – Toffee Sauce

Whipped Cream – Banana - Toasted Nuts - Chocolate Chips

The Fresh Garden

After the indulgence, discover a lighter side of Christmas morning with a vibrant display of fresh fruits, chilled yogurts and wholesome creations.

Seasonal Fresh Fruit Platter & Fruit Salad with Mint

From the Chilled Pantry

Greek Yogurt - Natural Yogurt - Assorted Fruit Yogurts

Wholesome Christmas Morning

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Early Christmas Breakfast

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Wholesome Christmas Morning

Overnight Oats - Bircher Muesli - Chia Pudding Pots — Homemade Granola Pots

The Breakfast Pantry

For the Little Ones & the Classics. A familiar collection for those who enjoy keeping things simple.

Corn Flakes - Frosted Flakes - Rice Krispies - Coco Pops — Muesli - Oats

Served with a selection of chilled milk and accompaniments.

The Final Stop

And So the Journey Continues…

Christmas morning is not meant to be rushed.
Return to the bakery for another warm pastry.
Discover something from the carving table.
Let our chefs prepare one more egg.
Build another indulgent waffle.
Or simply enjoy a quiet moment with something fresh from the garden.

From the first aroma of freshly baked pastries to the final taste of Christmas, we invite you to take your time, explore every destination and make this Christmas morning your own.

€30 PER PERSON
Gueliz: 01:00am - 03:00am

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Christmas Day Lunch Buffet

Christmas Day is a time for family, celebration and above all, exceptional food. Our Grand Christmas Day Feast brings together the warmth of traditional Christmas cooking with flavours from across the Mediterranean and beyond.

Antipasti

Begin your culinary journey at our extensive antipasto display, featuring smoked fish, chilled seafood, festive salads, artisan charcuterie, pâtés and roulades, seasonal vegetables, international cheeses, freshly baked breads and a colourful variety of cold festive specialities.

Soup

Cream of mushrooms, grilled oyster mushrooms, white truffle oil (VG).
New England clam chowder, smoked bacon, rosemary ciabatta croutons.

Pasta

Potato gnocchi, porcini mushroom and Jerusalem artichoke ragout, candied capsicums, almond slivers (V).
Sheep`s ricotta ravioli, Kalamata olives, cherry tomato confit, fresh soft herbs & Parmesan shavings (V).
Baked Elicodiali, pot roasted chicken bites, peas, broccoli & pecorino velouté, oregano crumble.
Calamarata pasta, rich Mediterranean octopus stew, feta cheese, caper and mint salsa.

Carvery

Maple glazed turkey breast, sausage meat & cranberry stuffed leg, chipolata sausages, traditional roast gravy.
Slow roasted lamb, pistachio and mint crust, Merlot game reduction.

Live Grill Station

Sage marinated veal steaks, beurre noisette, fried capers & cranberries.
Tuna medallions, black olive, fennel & citrus relish.

Festive Flavours of the East

Crispy five-spice duck, hoisin, orange, ginger, spring onion & toasted sesame.
Wok-seared velvety beef, mushrooms, baby corn, pak choi & Sichuan pepper sauce.
Korean-style chicken, gochujang, honey, garlic, ginger & spring onions.
Miso & maple glazed salmon, edamame, sesame & crispy shallots.
Golden vegetable samosas, sweet & sour dipping sauce (VG).
Oriental egg fried jasmine rice (V).
Chestnut & seasonal vegetable noodles, mushrooms, Chinese cabbage & ginger-soy glaze (V).

Hot Buffet Counter

Shallow fried rock fish, grilled zucchini, Provençale sauce.
Lemon and thyme pork collar chops, papaya & chilli salsa.
Slow-braised beef cheeks, Port, cranberry & Christmas spice jus.
Mediterranean vegetable and feta tart (V).
Brussels sprouts, smoky pancetta lardons & toasted chestnuts.
French beans, sweet bell peppers and lemon (VG).
Roasted garlic scented mash potatoes (V).
Baked potato, sun blushed grape tomatoes, thyme butter (VG).

A Traditional Christmas Sweet Finale

Continue the celebration with an extravagant Christmas dessert display featuring traditional Christmas pudding, Yule log, mince pies, festive cakes, warm seasonal pastries, chocolate desserts, mousses and cheesecakes. Expect an abundance of festive colours and flavours, together with international desserts and fresh fruits.

€70 PER PERSON
Coral: 12:00 - 15:00
Gueliz: 12:30 -15:30

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New Year's Eve Dinner Buffet

Antipasti

As we prepare to welcome a new year, join us for an extraordinary culinary celebration filled with international flavours, premium ingredients and festive indulgence. Our spectacular antipasto display offers an impressive selection of chilled seafood, smoked salmon, fine charcuterie, gourmet salads, international specialities and sushi. Designed to be explored and shared, the selection provides the perfect beginning to a memorable New Year's Eve celebration.

Soup

Champagne & roasted cauliflower velouté, apple & chestnut (VG).
Prawn bisque, fennel and potato ragout, chilli and coriander salsa.

Pasta

Sedanini, pork belly confit, gorgonzola sauce, roasted pistachios & charred red capsicum.
Squid ink spaghetti, rich fish and seafood stew, citrus & bottarga crumble.
Panzerotti al formaggio, artichoke, cherry tomato and olive ragout, salted pepitas (V).
Risotto carnaroli, wild mushroom ragout, white truffle oil, toasted hazelnuts (V).

Fish & Seafood Station

Calamari fritti, zesty saffron aioli.
Pan seared cod loin wrapped in Parma ham, sugar snap, red pepper coulis.
Mussel pot, roasted grape tomatoes, fresh herbs.
Chilli prawns, chilli & lime salsa.
Crab fritters, hot & sour dipping sauce.
Steamed seafood dumplings, lemongrass infused ponzu, spring onions.

Live Grill Station

Marinated kangaroo, juniper & blackberry jus.
Chicken medallions, apricot & almond tabbouleh, rosemary poultry jus.

Carvery

Côte de boeuf, peppered cream sauce.
Slow roasted porchetta, apple puree, roasted fennel & cider jus.

Hot Buffet Counter

Indian lamb curry, fragrant vegetable and cashew biryani, cucumber raita.
Duck confit, chickpea and sweet potato stew, kale crisps.
Vegan chilli con care, fragrant short grain rice, corn salsa (VG).
Sesame and soy fried noodles (VG).
Roasted young carrots and brussels sprouts, honey, miso & toasted sesame (VG).
Balsamic glazed Mediterranean vegetables (VG).
Fondant potatoes, golden roasted in Café du Paris butter (V).
Fennel scented boulangère potatoes (VG).

Dessert

End the year on a truly indulgent note with an extravagant dessert display featuring elegant individual pastries, premium chocolate creations, celebration cakes, mousses, cheesecakes, international sweets and live-prepared dessert specialities. Expect sparkling flavours, dramatic presentation and a spectacular selection of sweet treats designed to accompany the countdown into the New Year.

€80 PER PERSON
Coral: 18:00 - 22:00
Gueliz: 18:30 -22:30

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New Year's Day Lunch Buffet

Antipasti

Start the New Year surrounded by good food and great company. Our New Year's Day celebration brings together comforting classics and fresh Mediterranean flavours. Begin with an extensive antipasto selection of smoked and cured specialities, chilled seafood, vibrant salads, roasted vegetables, international cheeses, fine charcuterie, freshly baked breads and an enticing selection of cold delicacies.

Soup

Cream of honey roasted carrots, curried mussel ragout, smoked coconut shavings.
Parsnip, apple and chestnut soup, white truffle oil, oregano croutons (VG).

Pasta

Baked potato gnocchi, caciocavallo cheese fondue, asparagus, cremini mushrooms (V).
Garganelli pasta, lemon & sage butter, broccoletti, burrata, toasted almond slivers (V).
Strozzapreti pasta, pot roasted clams, spicy prawns, zucchini velouté, baby tomato confit, citrus dill salsa.
Tortiglioni pasta, lamb and root vegetables ragout, roasted capsicums, mint feta cheese.

Live Grill Station

Charred chicken tandoori, cucumber raita, crispy poppadoms.
Marinated baby calamari, charred pineapple, chilli and coriander salsa.

Thai Street Food Experience

Massaman beef and potato curry, roasted peanuts, aromatic spices.
Thai Basil Chicken, Wok-fried with garlic, chilli and oyster sauce.
BBQ Pork bites with garlic, coriander and coconut marinade, sweet chilli glaze.
Red Thai Curry Fish, with coconut milk, peppers and fine beans.
Golden fried vegetable spring rolls, sweet chilli sauce (VG).
Vegetable Pad Thai, rice noodles with tamarind & coriander (VG).
Fragrant steamed jasmine rice (VG).

Carvery

Slow roasted prime beef `bavette`, roasted cherry tomatoes, traditional roast gravy.
Moroccan-Spiced Lamb Shoulder, Harissa jus, preserved lemon & fresh herbs.

Hot Buffet Counter

Roasted seabream roulade, prawn mousseline, pear and Dijon mustard velouté.
Grilled pork medallions, trio of mushrooms, marsala creamed jus, crispy onions.
Pot roasted duck, caramelised fig chutney, spiced cooking liquor.
Grilled eggplant steaks, beef tomatoes and halloumi, walnut pesto (V).
Lentil and black bean cakes, marinated avocado & lime salsa (VG).
Seasonal panache of vegetables (V).
Fruity saffron cous cous, toasted cashew nuts (VG).
Dauphinoise potatoes (V).

Dessert

Begin the New Year with an irresistible collection of festive desserts and sweet specialities. Discover freshly prepared pastries, celebration cakes, elegant mousses, indulgent cheesecakes and exquisite chocolate creations, complemented by fresh seasonal fruits and lighter options. A colourful and indulgent finale to the first great feast of the year.

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Terms and Conditions

- Full payments are required in advance. All payments to be received by the 18th December in order to secure booking.
- Parking available on a first-come, first-serve basis & is subject to tariff charge.
- Exclusive venue charges may be applicable, subject to guest count & menu selection.
- Children 6 - 11 yrs at 50% discount. Under 6 for Free.

Nutritional Disclaimer

Kindly note that our kitchens handle Allergens such as Gluten, Milk, Eggs, Nuts, Peanuts, Soya, Sesame Seeds, Fish, Mustard, Crustaceans, Celery, Molluscs, Lupins and Sulphites.

While we follow good hygiene practices, take all precautions, & do our best to reduce the risk of cross-contamination in our kitchens due to the presence of allergenic ingredients in some products we **ARE UNABLE TO GUARANTEE** that any of our dishes are completely free from allergens and there cannot accept any liability in this respect.

We strongly advise you to speak to a member of staff if you have any food allergies, intolerances or other dietary concerns. We will do our utmost to satisfy your request, however guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

The Gift for a Break

This festive season, give the joy of choice with a db Hotel & Resorts gift voucher.

Perfect for family,friends,colleagues or somone special. Vouchers can be redeemed towards hotel stays, dining experiences and relaxing spa treatments across db San Antonio Hotel & Spa and db Seabank Resort & Spa.

Available in €15 & €20 denominations .

Purchase yours from the reception at db San Antonio Hotel & Spa, db Seabank Resort & Spa and db Group Head Office, D Business Centre, Triq L-Industrija, Mriehel.



Vouchers are not redeemable for Cash.


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