

Definitely a  
*Christmas*  
to write about at

*db*



*Christmas Eve  
Buffet Dinner*



# Christmas Eve Buffet Dinner



## TO COMMENCE

Begin your Christmas Eve feast with a colourful and flavourful selection of Mediterranean-inspired antipasti and seasonal starters. Discover an inviting mix of fresh and composed salads, delicately marinated fish and shellfish, and thoughtfully crafted charcuterie platters featuring cured meats and accompaniments. A variety of vegetarian creations adds balance and creativity, all beautifully paired with a generous offering of condiments, dressings and artisan sauces to awaken the palate.

## SOUPS

### Honey-Roasted Sweet Potato Soup

Topped with herb croutons (V)

### Cream of Mussel and Leek

Enhanced by a splash of Pernod



## PASTA & RISOTTO CORNER

### Vegetable Lasagna

Layered in basil tomato fondue and melted cheese

### Fusilli Tossed in Flaked Salmon

Dill and a delicate lemon cream

### Penne Sautéed in Red Onion Pancetta

And a rich red wine tomato coulis

### Porcini and Spinach Risotto

Blended with smoked turkey and saffron cream

## CHRISTMAS CARVERY

### Roast Leg of Lamb

Drizzled in red wine jus, served beside caramelised carrots

### Stuffed Pork Loin

Infused with pesto and prosciutto, complemented by Granny Smith applesauce



## FROM THE MAIN TABLE

### Pan-Seared Seabass

Resting on braised fennel, garnished with pickled cherry tomatoes and chive cream

### Baked Meagre Fillets

Surrounded by mussel, clam and prawn soffrito

### Chicken Supreme

Filled with spinach, sundried tomatoes, and mozzarella, finished in mustard cream

### Veal Medallions

Dusted in aromatic herbs, served under a rich mushroom jus

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## VEGETARIAN & VEGAN DELIGHTS

**Traditional Greek-Style Roasted Vegetables (V+)**

**Spinach, Sweet Potato and Lentil Dhal (V+)**

**Cauliflower Fritters**

Paired alongside homemade tzatziki (V)

**Baked Stuffed Peppers**

Crowned in seasonal vegetables and a feta crumble (V)

## SEASONAL SIDES & ACCOMPANIMENTS

**Vegetable and Bean Rice (V+)**

**Mediterranean Roast Vegetables**

Drizzled in garlic oil (V)

**Cauliflower Gratin**

Enriched by parmesan and thyme cream (V)

**Baby Potatoes Roasted in Fennel Seeds**

And rosemary butter (V+)

**Twice-Baked Mashed Potatoes**

Sprinkled with crispy lardon (V)

## TO CONCLUDE

A festive finale featuring an array of traditional and reimagined desserts, cakes, tarts, gateaux, and Christmas favourites accompanied by fruit compotes and warm sauces. A fresh fruit display and curated cheese board complete the evening, offering a fine selection of local and continental varieties, paired with assorted crackers, dried fruits and seasonal accompaniments.



€70

per person

AT GUÉLIZ RESTAURANT & CORAL RESTAURANT

18:00 - 22:30

Live entertainment

3 Hours of free parking on a first come first served basis.

Inclusive of free-flowing house wines, house beers & minerals.

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# *Christmas Early Breakfast*



# Christmas Early Breakfast

*Begin your festive morning in the company of the season's fragrances and flavours. Indulge in a meticulously selected array of exquisite and substantial dishes that have been designed to provide you with warmth, comfort, and pleasure on Christmas Day. Every taste is a celebration of the holiday spirit, from classic breakfast delights to traditional local favourites and seasonal specialities. Begin this special day with us by relaxing, indulging and forming fantastic memories.*

## HOT BEVERAGES

Enjoy a comforting selection of freshly brewed drinks to warm your morning, featuring classic and herbal teas, rich freshly brewed coffee, creamy hot chocolate, and seasonal mulled wine, each crafted to soothe and invigorate as you begin your festive day.



## CHILLED REFRESHMENTS

Refresh yourself with a vibrant variety of chilled beverages including freshly squeezed fruit juices such as orange, pineapple, apple, grapefruit, and tomato. Complementing these are mineral and sparkling waters, sparkling wine, mulled wine and lightly infused water blends, offering a crisp and celebratory balance to your breakfast.



## COLD CUTS AND CHEESE SELECTION

An artisanal spread featuring:

**Smoked Salmon, Slow-Cooked Gammon, Italian Mortadella, Turkey Ham and Assorted Salamis**

**A Selection of Cheeses including Fresh Ricotta, Greek Cheese, Local Cheeselets and Creamy Blue Cheese**

## HEALTHY CORNER

**Natural and Fruit Yoghurts**

**Overnight Oats**

**Dried Fruits and Nuts**

**Freshly Carved Fruit and Fruit Salad**

**Garden Salad Bar**

Complimented by a range of Condiments and Dressings

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# Christmas Early Breakfast

## THE BAKER'S PRIDE

### A Freshly Baked Assortment

To satisfy every craving

**Mini Rolls, Traditional Maltese Loaves,  
French Baguettes, Sliced White and  
Brown Bread**

**Croissants, Danish Pastries, Soft Muffins  
and Classic Breakfast Cakes**

**Raw Honeycomb, Fruit Jams  
(Including Low-Sugar Options),  
Marmalade, Chocolate Spread and Butter**

**Mini Doughnuts, Freshly made  
Pancakes and Waffles**

**Christmas Cake, Chocolate Yule Logs  
and Banana Cake**

**Traditional Local Pastries Filled  
with Aromatic Dates and Imqaret  
Drizzled in Honey Syrup**

## HOT SELECTION

### Grilled Beef Medallions

Finished in Onion Gravy

### Roast Turkey Slices

Served with cranberry sauce

### Charred Tomatoes

In a light dressing

### Scrambled, Fried and Boiled Eggs

**Grilled Bacon, Cumberland Pork  
Sausages and Chicken Sausages**

**Baked Beans, Pan-Fried Garlic  
Mushrooms**

### Crispy Hash Browns

### Traditional Maltese Pastries

With peas, cheese and savoury fillings

## LIVE OMELETTE STATION

Enjoy freshly made omelettes prepared to order, crafted with your choice of ham, cheese, tomatoes, mushrooms, onions, and capsicums.



€30

per person

AT GUÉLIZ RESTAURANT & CORAL RESTAURANT

01:00 - 03:30

3 Hours of free parking on a first come first served basis.  
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*Christmas Day  
Buffet Lunch*



# Christmas Day Buffet Lunch

## TO COMMENCE

A colourful spread of Mediterranean-style antipasti, seasonal salads, marinated fish and shellfish, vegetarian delicacies, and artfully arranged charcuterie. Accompanied by a range of condiments, sauces, and dressings.

## SOUPS

### Split Pea

Enriched by smoked ham hock

### Roasted Parsnip and Carrot

Finished with parmesan shavings (V)

## PASTA

### Garganelli in Beef Ragù, Spinach

Mixed Peppers and creamy béchamel

### Strozzapreti Tossed in Swordfish

Shrimps, cherry tomatoes and herb oil

### Butternut Squash Ravioli

Paired with asparagus, chicken strips and mushroom velouté

### Cheese-Stuffed Gnocchi

In a buttercream reduction (V)

## CARVERY

### Traditional Roast Turkey and Lemon-Thyme Stuffed Breast

Served under rich onion gravy

### Scottish Salmon En Croûte

Layered over spinach and leek fricassée, finished in dill cream

## MAIN COURSE

### Stone Bass Fillets

Topped with Mediterranean herb dressing

### Beef Medallions

Pan-seared, and crowned with crispy onions, mushrooms, and pepper jus

### Pork Tenderloin Mignons

Glazed in honey and garlic reduction

### Lamb Steaks

Slow-cooked alongside prunes, mint and ripe tomatoes

## VEGETARIAN AND VEGAN DISHES

### Oven-Baked Polenta

Layered with mushrooms and carrots (V+)

### Fragrant Chickpea and Vegetable Curry

(V+)

### Hearty Lentil Pot Pie

Under a butternut squash crust (V)

### Classic Shepherd's Pie

Plant-based (V)



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# Christmas Day Buffet Lunch

## LEBANESE STATION

Savour the rich and aromatic flavours of Lebanon with crisp falafel, tender ouzi lamb served over fragrant kabsa rice, and spiced chicken shawarma paired with traditional garlic sauce. Enjoy succulent beef kofta accompanied by refreshing raitha, alongside vibrant batata harra and a generous serving of kabsa rice to complete this Middle Eastern feast.

## ACCOMPANIMENTS

### Mexican Fiesta Rice

Complemented by caramelised vegetables (V+)

### Green Beans and Spring Onions

Stir-fried in hoisin glaze (V+)

### Grilled Vegetables

Seasonal and lightly charred (V+)

### Roasted potatoes

Infused with fennel seeds, sweet onions, and garlic (V+)

### Crispy Rosti Potatoes

## SWEET DREAMS

A tempting array of festive treats, traditional favourites, reinvented classics, tarts, gateaux, and indulgent bakes. Finished with fruit compotes, dessert sauces, and a fresh fruit arrangement.

A curated cheese board featuring local and continental selections, served alongside artisan crackers, dried fruit, and accompaniments.



€70

per person

CORAL - Time: 12:00 - 15:00

GUÉLIZ - Time: 12.30 - 15:00

Live entertainment

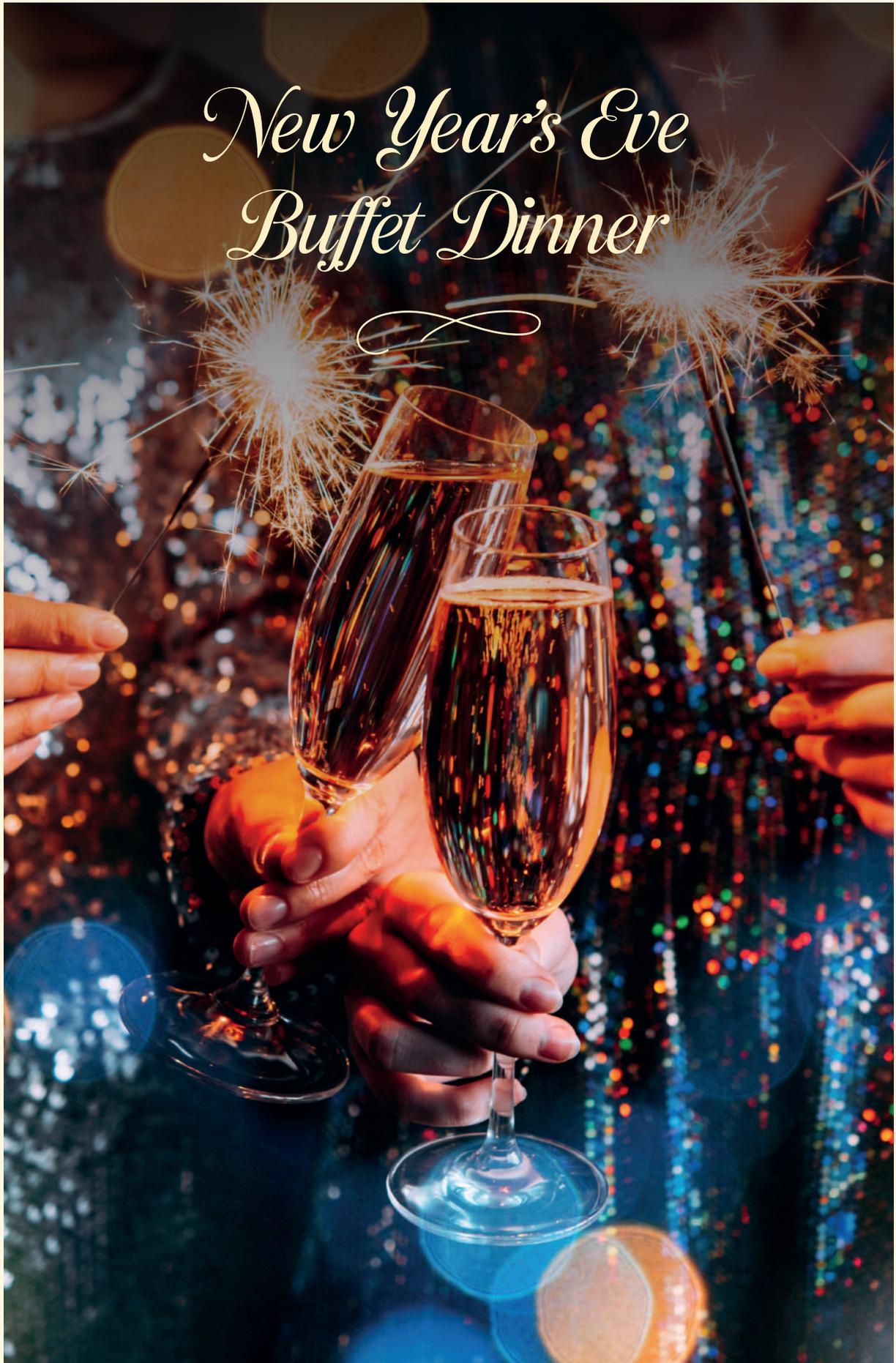
3 Hours of free parking on a first come first served basis.

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*New Year's Eve  
Buffet Dinner*



# New Year's Eve Buffet Dinner

## TO START

Begin your evening with a colourful display of Mediterranean antipasti, freshly prepared and composed salads, marinated seafood, artisan charcuterie boards, and an assortment of vegetarian favourites. A variety of dressings, sauces, and condiments are available to enhance every bite.

## SOUPS

### **Cream of Roasted Butternut Squash**

And pumpkin seeds topped with thyme croutons (V)

### **Hearty Beef and Vegetable Broth**

Featuring tender shredded pulled beef

## PASTA & RISOTTO

### **Ricotta, Smoked Cheese and Spinach Cannelloni**

Finished in a rich tomato fondue (V)

### **Paccheri Pasta**

Layered in a slow-cooked beef tenderloin ragù

### **Farfalle Tossed in a Creamy Sauce**

With garlic-marinated seafood

### **Fusilli tossed in Pesto Genovese, pulled Chicken & Cherry tomatoes**

Topped with feta cheese crumble



## CARVERY STATION

### **Classic Beef Wellington**

Chestnut mushrooms and spinach wrapped in puff pastry, served alongside a rich madeira sauce

### **Slow-Roasted Spiced Lamb Chump**

Accompanied by caramelised red onions and a refreshing mint sauce

## MAIN COURSES

### **Oven-Baked Salmon Fillet**

Complemented by citrus and dill cream

### **Pan-Seared Rockfish Fillets**

On a bed of zucchini and carrot ribbons, finished with a caper, lemon, and tomato salsa

### **Grilled Pork Medallions**

Resting on red cabbage chiffonade, paired with wholegrain mustard cream

### **Glazed Duck Breast**

Enhanced by a winter fruit compote and tangy orange reduction

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# New Year's Eve Buffet Dinner

## VEGETARIAN & VEGAN CREATIONS

**Mediterranean Caponata**

**Mildly Spiced Vegetable Curry**

**Crispy Onion Bhajis**

**Roasted Red Pepper  
and Sweet Potato Tortillas**

Served alongside Creamy Hummus

**Baked Aubergines**

Filled with spiced couscous and vegetable brunoise

## ACCOMPANIMENTS

**Cilantro and Lime Pilaf Rice (V+)**

**Seasonal Vegetables**

Tossed in butter (V)

**Broccoli Gratin**

Topped with melted gruyère (V)

**Classic Duchess Potatoes (V)**

**Layered Boulanger Potatoes (V+)**

## SWEET DREAMS

An indulgent array of mouth-watering desserts awaits, from classic cakes with a modern twist to traditional bakes, tarts, and elegant gateaux. Enjoy festive favourites paired with fruit compotes, rich sauces, and a vibrant display of fresh seasonal fruits.

A curated selection of local and continental cheeses is also featured, served alongside an assortment of crackers, condiments, and a mix of dried and fresh fruits.



€80

per person

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Live entertainment

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# *New Years Day*



# New Year's Day

## TO COMMENCE

Begin your meal with a generous selection of Mediterranean seasonal antipasti, including natural and composed salads, smoked and marinated fish, fresh shellfish, a selection of terrines, cold cuts and cured meats, all accompanied by a variety of sauces and dressings.

## SOUPS

### Cappuccino of Local Mushrooms

Infused with fresh thyme (V)

### Smoked Pork, Asparagus, Potato and Leek Soup

Served with focaccia croutons

## PASTA

### Garganelli Pasta Tossed in Lamb Ragù

Confit tomatoes and fresh thyme

### Baked Chicken Lasagna

Layered with root vegetable ragout and smoked béchamel

### Fish Ravioli

Served with clam and mussel cream, tomato concassé and fresh mint

### Stigoli Pasta Dressed in Basil Pesto

Sundried tomatoes, globe artichokes, fresh cream and mozzarella bocconcini (V)

## CARVERY

### Slow-Cooked Porchetta

Stuffed with fennel and fresh herbs, served with apple and raisin compote

### Slow-Roasted Beef

Rubbed in mustard and garlic, finished with shallot and red wine jus

## MAIN COURSE

### Herb-Crusted Snapper

On pan-tossed artichokes and snow peas, accompanied by bouillabaisse reduction

### Hazelnut-Crusted Nile Perch Fillets

With nettle barley risotto and saffron lemongrass cream

### Braised Lamb Shanks

With winter vegetables and Middle Eastern spices

### Chicken Parcels

Filled with basil and walnut cheese, served with rosemary and shallot gravy



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# New Year's Day

## VEGETARIAN & VEGAN DISHES

### Baked Stuffed Aubergines

Filled with brunoise vegetables and spiced couscous (V+)

### Coconut Chickpea Stew

Seasoned with onion, coriander, chilies and peanuts (V+)

### Ratatouille Tart Tatin

Topped with melted brie and pesto drizzle (V)

### Aubergine, Tomato and Feta Moussaka (V)



## ACCOMPANIMENTS

### Authentic Moroccan Couscous (V+)

### Honey-Glazed Brussels Sprouts

Tossed with spring onions, red peppers  
and toasted sesame seeds

### Creamy Winter Vegetable Gratin (V)

### Delmonico Potatoes (V)

### Roast Potatoes

Seasoned with garlic and fresh thyme (V+)

## SPANISH TABLE

Discover the vibrant flavours of Spain with a selection of traditional favourites, including rich and aromatic seafood paella, savoury Coca Mallorquina, tender pork chops alla Madrilene, chicken chilindrón, and the classic Spanish omelette, each dish bringing a taste of regional authenticity to your New Year celebration.

## TO CONCLUDE

Conclude your celebration with a delightful assortment of classic cakes featuring modern twists, traditional bakes, tarts, and gateaux. Enjoy festive desserts accompanied by fruit compotes and sauces, a fresh fruit display, and a curated selection of local and continental cheeses served alongside crackers, condiments, dried, and fresh fruits.

€70

per person

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## TERMS & CONDITIONS

- Parking is available on a first-come, first-served basis and is subject to a tariff charge.
- Children 6-11 yrs at 50% discount. Under 6 Free.

Festive Day bookings can only be done on [www.dbhotelsresorts.com/festive](http://www.dbhotelsresorts.com/festive). Full payment shall be requested upon booking and should cancellation occur, a full refund in Hotel Food & Beverage vouchers will be given until 7 days prior date of booking. No shows will not be refunded. Cancellation vouchers can be used until 31st March 2026.

## NUTRITIONAL DISCLAIMER

Kindly note that our kitchens handle allergens such as Gluten, Milk, Eggs, Nuts, Peanuts, Soya, Sesame Seeds, Fish, Mustard, Crustaceans, Celery, Molluscs, Lupin and Sulphur Dioxide.

While we follow good hygiene practices, take all precautions, and do our best to reduce the risk of cross-contamination in our kitchens, due to presence of allergenic ingredients in some products we ARE UNABLE TO GUARANTEE that any of our dishes are completely free from allergens and therefore 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.

# Get in With the Chance to Win

an all-inclusive weekend  
break for two



Make this Christmas one to write about.

Book one of our festive experiences, Christmas Eve Buffet Dinner, Christmas Buffet Early Breakfast, Christmas Day Buffet Lunch, New Year's Eve Buffet Dinner, or New Year's Day Buffet Lunch, and share your experience for a chance to win an all-inclusive weekend break for 2 persons at one of the db Hotels.

You'll receive an 'A Christmas to Write About' postcard with your bill. Simply write a short note about your festive experience, fill in your details, and drop it in the post box at the reception area. The winner will be drawn on 9th January 2026.

Don't miss your chance, book your festive table now and be part of the festive fun!



# The Gift for a Break



THIS FESTIVE SEASON,  
GIVE THE JOY OF CHOICE  
WITH A DB HOTELS & RESORTS  
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*Vouchers are not redeemable for cash.*



The Directors, Management and all the team at db Hotels + Resorts wish you and your loved ones a Merry Christmas and a Prosperous New Year.



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