

The Festive *Collection*

FITCH

&

Christmas dining
& seasonal stays

Inside the *Celebration*

Fitch Hotel 03
Osteria Donna Carmela 10
Lore & Fitch 12

2026/2027



Fitch Hotel

2026/2027

€50
per person

Natale Classico
3-Course Plated

Starter
Roasted Pumpkin & Local Stracciatella Soup
Toasted pumpkin seeds, drizzled with sage-infused oil and toasted sourdough crusts

Main Course (Choice of one)
Traditional Slow-Roasted Turkey Breast
Cranberry & chestnut stuffing, Tuscan sausage, duck-fat roasted potatoes, winter root vegetables, and garlic and rosemary jus

or

Pan-Seared Fillet of Sea Bass
Crispy skin, warm lentil & chorizo ragù, buttered pak choi, and a citrus-herb emulsion

or

Wild Mushroom & Truffle Risotto (Vegetarian)
Aged Parmesan, crispy oyster mushrooms, and extra virgin olive oil

Dessert
Dark Chocolate & Orange Delice
Candied orange peel, spiced rum caramel, and vanilla bean gelato

Coffeè and tea
Christmas log and Local Imqaret



Fitch Hotel

2026/2027

€55
per person

Natale Elegante
4-Course Plated

Starter
Cured Salmon & Red Prawn Tartare
Pickled cucumber, compressed apple, lemon gel, and dill crostini

Intermediate
Gnocchi with Ġbejna & Walnuts
Handmade potato gnocchi, local sheep's cheese, toasted walnuts, and crispy sage in a light butter sauce

Main Course (Choice of one)
Slow-Braised Beef Short Rib
12-hour braised beef, celeriac puree, glazed baby carrots, truffle pomme ann, and red wine reduction

or

Herb-Crusted Pork Tenderloin & Pork Belly
Crispy pork belly lardons, burnt apple puree, fondant potato, and pan juices

or

Roasted Beetroot & Goat Cheese Tart (Vegetarian)
Puff pastry, caramelized red onions, pine nuts, and baby arugula

Dessert
Deconstructed Spiced Christmas Pudding Parfait
Brandied mascarpone mousse, ġulepp tal-ħarrub glaze, and gingerbread crumble



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€70
per person

Gran Natale
5-Course Plated

Foie Gras & Fig Crostini
Seared foie gras, spiced fig jam, and toasted brioche

Starter
Pan-Seared Local Red Prawns
Cauliflower & white chocolate puree, crispy pancetta, and herb oil

Pasta Course
Braised Duck & Porcini Ravioli
Handmade ravioli, light duck jus, thyme butter, and shaved Parmesan

Main Course (Choice of one)
Prime Beef Tenderloin (Fillet)
Potato & thyme terrine, roasted shallot puree, charred asparagus, and green peppercorn jus

or

Seared Red Mullet & Local Prawn Bisque
Saffron risotto, charred baby fennel, and shell reduction

or

Pan-Seared Duck Breast
Sweet potato mousseline, braised red cabbage with local apples, spiced cherry reduction, and crispy kale

Dessert
Festive Berry & Pistachio Sphere
Pistachio mousse, spiced winter berry compost, warm dark chocolate drizzle, and gold leaf



Fitch Hotel

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Aperitivo di Natale

Finger Food

Cold Canapés

Brioche & Cured Salmon
Whipped avocado, cured salmon, and fresh chives on toasted brioche

Sicilian Caponata & Anchovy Tartlet
Sweet and sour vegetable caponata topped with salted anchovy in a crisp pastry shell

Chicken Thai Curry Navette
Spiced Thai chicken salad served in a soft, glazed navette roll

Baked Goat's Cheesecake
Savory goat's cheese tartlet topped with red wine-glazed onions

Whipped Ġbejna & Fig Tartlet
Local peppered sheep's cheese, caramelized fig jam, and toasted pine nuts

Chicken Liver & Marsala Parfait
Smooth chicken liver parfait on brioche crostini with pickled red onion

Continued



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€45
per person

Hot Pass-Arounds

Mini Beef Wellington
Prime beef tenderloin wrapped in puff pastry with rich truffle crème

Speck-Wrapped Quail Breast
Pan-roasted quail wrapped in cured speck with sweet pepper chutney

Chicken & Leek Gyoza
Pan-fried Japanese dumplings served with sweet soy dip

Truffle Croque Monsieur
Toasted brioche, melted pecorino cheese, and black truffle paste

4-Hour Slow-Cooked Pork Belly
Crispy pork belly glazed in a sticky bourbon reduction

Spiced Lamb Koftas
Charred lamb skewers served with refreshing mint raita

Sweet Selection

Gianduja & Cocoa Nibs
Rich hazelnut chocolate bite topped with roasted cocoa nibs

Traditional Festive Mince Pies
Spiced fruit and citrus peel in tender shortcrust pastry

Milk Chocolate & Hazelnut-Coriander Bites
Milk chocolate ganache infused with toasted coriander seeds and hazelnut crunch

Open Bar

3 hour with Prosecco, spirits, soft drinks, beer and wines.
€20.00



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Festa di Natale

Finger Food

Cold Canapés

Sicilian Caponata & Anchovy Tartlet
Sweet & sour vegetable caponata topped with salted anchovy in a crisp pastry shell

Chicken Thai Curry Navette
Spiced Thai chicken salad served in a soft, glazed navette roll

Foie Gras Parfait
Velvety foie gras parfait with raspberry gel and toasted almond flakes on brioche

Local Rossi Brochette
Local red prawns (rossi), crunchy mange tout, and charred cherry tomato skewer

Baked Goat's Cheesecake
Savory local goat's cheese tartlet topped with rich red wine-glazed onions

Olive Wood Smoked Salmon
House-smoked salmon with marinated wakame seaweed and fresh coriander

Prime Beef Tartare
Hand-cut beef tartare, pickled mustard seeds, and horseradish cream on a crisp rice cracker

Continued



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€50
per person

Hot Pass-Arounds

Mini Beef Wellington
Prime beef tenderloin wrapped in golden puff pastry with rich truffle crème

Speck-Wrapped Quail Breast
Pan-roasted quail breast wrapped in cured speck with a sweet pepper chutney

Chicken & Leek Gyoza
Pan-fried Japanese dumplings served with sweet soy dipping sauce

Glazed Pork Belly Bao Bun
24-hour slow-cooked pork belly with spicy kimchi in a soft steamed bao bun

Spiced Moroccan Cigars
Crispy filo pastry filled with aromatic spiced minced meat and herb dip

Christmas Stuffing Croquette
Classic festive sage & onion stuffing in panko crust with warm cranberry jam

Sweet Selection

Mini Flavoured Christmas Cakes
Rich festive fruit cake with royal icing and holiday spices

Gianduja & Cocoa Nibs
Rich hazelnut chocolate ganache bite topped with roasted cocoa nibs

Traditional Mince Pies
Spiced fruit and citrus peel mincemeat in tender shortcrust pastry

Signature Mini Magnum Ice Creams
Boutique hand-dipped mini ice cream bars with belgian chocolate shell

Open Bar

3 hour with Prosecco, spirits, soft drinks, beer and wines.
€20.00



Osteria Donna Carmela

Set Menu A €65
per person

A selection of mixed starters to share

Parmigiana-fried aubergines, tomato sauce and grana cheese (vegetarian)
or
Grilled Sicilian Sausages
or
Fried Whitebait Patties
or
Swordfish Carpaccio
Starters can be served also in the middle to share

Main Course

FISH OF THE DAY
Oven baked fresh fillet of meagare
or
Oven baked Salmon
or
Grilled Argentinian Beef Tagliata
or
Grilled Angus Ribeye
or
Pappardelle Torcini mushrooms and truffle oil (vegetarian)
All Main Courses are served with vegetables and fries

Dessert

Lemon Sorbet *or* Tiramisu
Caffeè



Osteria Donna Carmela

Set Menu B

€85
per person

A selection of mixed starters to share

Tuna Carpaccio in Balsamic Vinegar
or
White bait fish patties
or
Deep fried fresh calamari
or
Beef Carpaccio with rocket leaves and grana shavings
or
Parmigiana-Fried aubergines, tomato sauce and grana cheese (vegetarian)
Starters can be served also in the middle to share

First Course

Risotto ai frutti di mare (Rice with mixed seafood)
or
Fresh pasta with porcini mushrooms and truffle oil (vegetarian)
Pasta can be shared in the middle

Main Course

Oven baked fresh fillet of fish
or
Fresh grilled Tuna steak
or
Grilled Angus Ribeye
or
Argentinean Beef Tagliata
Al main courses are served vith vegetables and sauté chips

Dessert

Lemon Sorbet *or* Tiramisu
Caffeè



Lore & Fitch

Set Menu A

€65
per person

A selection of mixed starters to share

Ragusano piastrato
Grilled Ragusano DOP cheese served with homemade marmalade

Carpaccio a Modo Nostro
Finely sliced raw beef, laid on a bed of green leaf salad, mozzarella, finished with tomato comfit

Caprese
Buffalo mozzarella and tomato with a drizzle of basil oil

Gamberoni in Tempura
Fresh king prawns in batter served with sweet chilli sauce

Arancini
Homemade combo of rice balls stuffed with pistachio and mozzarella

Main Course

Veal Ribeye 350 gr
or
Australian Fillet 250gr
or
Beef Tagliata
or
Oven baked Salmon
All main course options are served with a choice of either fries, roast potatoes, sautéed vegetables or salad

Dessert

Lemon Sorbet
or
Tiramisu & Coffeè



Lore & Fitch

Set Menu B

€70
per person

A selection of mixed starters to share

Tris di Salciccia
A succulent trio of grilled sausages , spicy sausage with chilli, sausage with fennel and the classic Tuscan Sausage with Dijon mustard

Ragusano piastrato
Grilled Ragusano DOP cheese served with homemade marmalade

Caprese
Buffalo mozzarella and tomato with a drizzle of basil oil

Carpaccio a Modo Nostro
Finely sliced raw beef, laid on a bed of green leaf salad, mozzarella, finished with tomato comfit

Gamberoni in Tempura
Fresh king prawns in batter served with sweet chilli sauce

Main Course

Ribeye Scottona 300gr

or

Triancio di Salmone

or

White Meagre 'Al Cartoccio'

or

Austrailian Fillet 250gr

All main course options are served with a choice of either fries, roast potatoes, sautéed vegetables or salad

Dessert

Cream Brulee'

or

Tiramisu

& Coffeè



Lore & Fitch

Set Menu C

€85
per person

Zuppa di porro e patate
Leek and potato soup

Starter

Gamberoni in tempura (G)
Fried fresh king prawns in batter served with sweet chilli sauce
or
Gnocchi gorgonzola e pistacchio (N)(L)
Potato dumplings with creamy gorgonzola sauce, pistachio slivers & crunchy bacon
or
La Caprese (L)
Buffalo mozzarella and tomatoes with a generous drizzle of basil infused oil
or
Tacos (L)
A Traditional Mexican dish, consisting of a folded corn tortilla crammed with beef minced meat bell peppers, onion, avocado, chilli, paprika, guacamole, cumin, cheddar cheese, and iceberg lettuce.

Main Course

MEAT DEGUSTATION
Filetto di Scottona – USDA Rib Eye – USDA Striploin – Lamb Chops – Salsiccia Toscana
This meat degustation is served with a side of sautéed vegetables, fries, and backed potatoes.
Fish option
Grilled Salmon steak
Vegetarian options
Mushroom risotto with porcini mushrooms and fresh black truffle shavings
or
Paccherotti alla Norma with pan fried aubergines in tomato sauce and fresh salted ricotta shavings

Dessert

Cannolo Scomposto
or
Millefoglie crema chantilly e fragole



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Fitch Hotel
(+356) 2133 3666
reservations@hotelfitch.com

58, Wilga Street,
Paceville, Malta

Osteria Donna Carmela
(+356) 2138 8600
info@osteriadonnacarmela.com

8, St George's Road
St. Julian's, Malta

Lore & Fitch
(+356) 2138 5000
malta@loreandfitch.com

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St. Julian's, Malta