

THE WESTIN
DRAGONARA
RESORT
MALTA

Festive Season

2025-2026

Make this festive season truly unforgettable with your loved ones
at The Westin Dragonara Resort.

For further information or to make a reservation, please get in touch!

business.dragonara@westin.com

2374 5505 / 2138 1000

Reservation desk is open from Monday to Friday between
08.00hrs until 17.00hrs.

The Westin Dragonara Resort, Malta
Dragonara Road St. Julian's, STJ 3143
2138 1000

Christmas Eve Buffet Dinner

at The Terrace Restaurant

From the Sea

Mussels, tomato & basil 'sugo'
'Fritto misto', garlic aioli
Baked grouper in banana leaves, Asian rub & dashi

Soup

Truffled leek & potato, bacon lardons, cheese scones
Carrot & pumpkin velouté, coconut, ginger, toasted pumpkin seeds

Pasta

Mezze paccheri, rabbit liver, caramelised onions, peas, tarragon & mustard sauce
Strigoli with tuna, prawns, capers, olives, anchovies, roasted tomato sauce
Porcini ravioli, fricassée of mushrooms, asparagus, pine nuts, parmesan cream

Asian

Thai yellow fish curry, coriander, turmeric, lemongrass & lime
Sichuan Chicken with broccoli, carrots, capsicums, cashew nuts & coriander
Crispy fried pork, bok-choi, sesame, sweet and sour sauce
Vegetable and tofu chow mein noodles

Hoisin beef bao buns, crispy fried onions, chili, coriander & spring onion
Fried vegetable 'momos', honey & ginger soy

Tex Mex

Tex mex spiced & fried chicken, tomatillo salsa
Honey & bourbon glazed baby back pork ribs, lime & coriander
Chili con carne stuffed potato skins
Bean, smoked cheese & corn burritos, chipotle BBQ sauce

Nacho station, warm cheese sauce, guacamole, sour cream, Pico de Gallo,
spring onions, corn & black bean salad, jalapenos

cont.



Live Carved

Roast crown of turkey, stuffed leg with dried apricots, chipolata sausages, cranberry sauce

Traditional Porchetta, 'mostarda di frutta'

Rack of lamb with parsley & mustard crust, mint sauce

Hot Cravings

Seabass, grilled artichokes, sundried tomatoes, fennel, saffron velouté

Pork belly, fennel & cabbage slaw, apple, calvados sauce

Confit duck, tamarind & orange, beetroot, thyme-honey glaze

Venison stew with root vegetables, red currants, bacon & Guinness

Stuffed zucchini with spinach, lentil and potato curry, vegan cheese, tomato coulis

Honey glazed carrots, haricot vert, Brussel sprouts & almonds

Mini parmesan potato gratin

Fromage

Savour a selection of Europe's finest cheeses, accompanied by traditional water biscuits, fresh grapes, dried fruits, assorted nuts, honeycomb, and a variety of chutneys

Christmas Sweet Moments

A decadent and festive selection of traditional Christmas treats, including flans, miniature pastries, tortes & gateaux, warm puddings, chocolate fountain and fresh seasonal fruits

Coffee

Price

€80 per person

Children 6-12 years €35 only

Including free flowing wine, water & soft drinks

Christmas Day Lunch Set Menu

at Palio's Trattoria

Starters

Parsnip & Chestnut Vellutata,

Black truffle, crème fraîche (v)

or

Veal Tonnato,

Caper berries, quail egg, endives & sourdough

or

Roast Turkey Ravioli,

Butternut squash & pumpkin seeds, sage, nut brown butter

or

Local Prawn Pappardelle,

Prawn bisque & dill

Main Courses

Seabass with Basil Crust,

Mussel & saffron risotto, samphire, garlic aioli

or

Turkey Breast & Stuffed Leg,

Crushed sweet potatoes, brussels sprouts, cranberry & rosemary sauce

or

Glazed Beef Short Ribs,

Brassicas, fried onions & roasted garlic potato purée

or

Hand Rolled Ricotta Gnocchi,

Mushrooms, asparagus & pistachio (v)

Desserts

Dark Chocolate & Rose Delight,

Almond cake, vanilla ice-cream

or

Ginger Biscuit Tiramisu,

Coffee, spiced ice-cream

Coffee & Panforte

Price

€70 per person including half bottle of wine, water & soft drinks
Children 6-12 years half price. Kids menu available for kids under 6

Christmas Day Lunch Set Menu

at Quadro

Starters

Jerusalem Artichoke Velouté,

Valençay cheese royal, hazelnuts & chestnuts, aged balsamic vinegar
or

Chicken & Ham Hock Terrine,

Turnip remoulade, haricot vert, petit salad, brioche
or

Local Prawn & Scallop Tortellini,

Root vegetables, Iranian saffron & vadouvan butter sauce
or

Duck Leg Croquette,

Duck prosciutto, spiced orange marmalade, peanut

Main Courses

Loin of Venison,

Caramelized endive tarte fine, Hasselback potatoes, cherry jus
or

Capon Breast & Leg,

Smoked sausage, braised carrot & parsnip, sage & onion pommes anna
or

Roasted Sea Bass,

Savoy cabbage, smoked eel & dill 'brandade', keta caviar beurre blanc
or

Roasted Aubergine,

Israeli couscous, golden raisins, almonds, kale

Desserts

Chestnut Mille-Feuille,

Orange, hazelnut ice-cream
or

Mulled Wine Poached Pear,

'Pain perdu', dulce de leche ice-cream
or

Warm Chocolate Mousse,

Forest berry sorbet, ginger cake, cocoa tuile

Coffee & Mince Pies

Price

€75 per person

Children 6-12 years half price

New Year's Eve Grand Buffet

at The Terrace Restaurant

With entertainment by Luca Xuereb Band

Fish & Shellfish

Mussels Provençale
'Fritto misto', garlic aioli
'Cartoccio' of meagre with dill & olives

Sushi

Selection of maki sushi rolls served with wasabi, pickled ginger & soy sauce

Soup

Cauliflower velouté, almonds, Moroccan spiced butter
Shellfish bisque with cognac, crème fraîche & fleurons

Pasta

Strigoli, ragù of wild boar, 'guanciale', sage & parmesan
Seafood ravioli, tomato concassé, prawns, citrus butter sauce
Potato gnocchi, aubergines, basil pesto & yellow cherry tomato sauce

Mediterranean

Stuffed calamari, olives, tomato & caper sauce
Veal 'Involtini', broccolini, porcini & mozzarella
Grilled quail, grapes, carob & thyme glaze
Terrine of Mediterranean vegetables
Traditional braised rabbit
Arancini with pumpkin & goats' cheese

cont.



Fish & Shellfish Bar

Salmon gravadlax, Lidigoe sauce
Oysters, prawns, spiced tuna, swordfish
Gem lettuce, chives, lilliput capers, cocktail sauce, herb aioli
mignonette, hot sauce, lemon

Live Carved

Beef Wellington, tarragon mustard & port wine jus
Slow roasted suckling pig, apple purée
Rack of lamb with parsley crust, garlic & lemon sauce

Hot Cravings

Sesame crusted salmon, teriyaki, bok choy & kimchi
Milk fed veal, roasted parsnips, mushrooms & marsala sauce
Braised venison hunter's style, cornichons, rosemary & turnips
Cornfed chicken breast, sweetcorn & piquillo peppers, sage & garlic butter sauce
Stuffed rabbit with apricots & walnuts, green beans, mustard sauce
Stuffed portobello mushrooms, quinoa, spinach, pine nuts & sundried tomatoes
Panache of vegetables
Jerusalem artichoke & potato gratin

Fromage

Savour a selection of Europe's finest cheeses, accompanied by
traditional water biscuits, fresh grapes, dried fruits, assorted nuts,
honeycomb and a variety of chutneys

Year-End Finale, New-Year Delight

A decadent and festive selection of treats, including flans, miniature
pastries, tortes & gateaux, warm puddings, chocolate fountain and fresh
seasonal fruits

Coffee

Price

€135 per person
Children 6-12 years €45 only
Free Flowing Wine, Water & Soft Drinks
Glass of Champagne at Midnight

New Year's Eve Gala Dinner

at The Dragonara Point Ballroom

With entertainment by The Residents 5 Piece Band & DJ at Midnight

Welcome Bubbles & Canapes

Smoked salmon blinis

Truffled celeriac remoulade, quail egg

Pork rillettes, pickled apple, tarragon mustard

Prelude of Delights

Seabass Tartare with Local Prawns

Chive & yuzu crème fraîche, cucumber, fennel pollen, keta caviar

Harmony

Baked Scallop

Leeks, sea asparagus, pistachio, champagne & vanilla

Crown Jewel

Fillet of Beef 'Rossini'

Celeriac fondant, rösti potato, mushroom 'garni', Madeira sauce

Finale of Indulgence

Valrhona Chocolate

Poached pear, clementine & walnut

Petits Fours

Price

€195 per person

Children 6-12 years €75 only

Free Flowing Wine, Water & Soft Drinks

Glass of Champagne at Midnight

New Year's Eve À La Carte

Palio's Trattoria

À La Carte menu available

Price

€70 minimum spend per person



Quadro

À La Carte menu available

Price

€110 minimum spend per person

New Year's Day Buffet Lunch

at The Terrace Restaurant

From the Sea

Mussels with saffron, spring onions & chili
'Fritto misto', garlic aioli
Steamed salmon in banana leaves, soya & ginger glaze

Sushi

Selection of maki sushi rolls served with wasabi, pickled ginger & soy sauce

Soup

Jerusalem artichoke velouté, sunflower seed pesto
Smoked ham hock & parsnip soup, sourdough croutons

Pasta

Mezze rigatoni, Maltese sausage, rucola, garlic, sundried tomatoes & 'gbejna'
Calamarata with shellfish, samphire & cherry tomatoes
Artichoke ravioli, baby spinach, butternut squash velouté

Indian

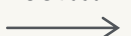
Chicken tikka Makhani
Tandoori lamb shish kebab
Palak paneer
Vegetable biryani

Sweet potato and green peas samosa, green chutney
Onion and spinach, spicy apple chutney
Naan bread & poppadoms

Live Carved

Beef Wellington, tarragon mustard & port wine jus
Slow roasted suckling pig, apple purée
Rack of lamb with parsley crust, garlic & lemon sauce

cont.



Middle Eastern

Seafood tagine with tomatoes, olives & preserved lemon
Corn fed chicken with zaatar, lemon & pomegranate
Chickpea, eggplant, lentil & tomato moussaka
Moroccan braised vegetables with sweet potato, apricots & almonds

Meat fatayer
Traditional fried falafel, mint yoghurt

Hot Cravings

Roasted meager, cannellini beans, tomato, basil & olives
Kangaroo fillet with coffee rub, mushrooms, juniper berry & gin jus
Slow cooked beef cheeks 'bourguignon'
Lamb rump, feta, roasted red peppers, anchovy, salsa verde
Veal escalopes, grilled asparagus, green peppercorn sauce
Crispy polenta, caramelized onions and sun-dried tomatoes
Steamed seasonal brassicas, evoo & sea salt
Roast baby potatoes with thyme & garlic

Fromage

Savour a selection of Europe's finest cheeses, accompanied by
traditional water biscuits, fresh grapes, dried fruits, assorted
nuts, honeycomb, and a variety of chutneys

New Year's Delight

A decadent and festive selection of treats, including flans,
miniature pastries, tortes & gateaux, warm puddings,
chocolate fountain and fresh seasonal fruits

Coffee

Price

€85 per person
Children 6-12 years €35 only
Including Free Flowing Wine, Water & Soft Drinks

New Year's Day Lunch Set Menu

at Palio's Trattoria

Starters

Leek & Gorgonzola Caramelized Tart,

Poached pear, xeres (v)

or

Clam & Squid Minestra,

Pancetta, cannellini beans, parmesan & parsley

or

Beef Cheek Dumpling,

Mushroom brodo

or

Fusilloni,

Pistachio pesto, smoked burrata, guanciale

Main Courses

Red Snapper,

Potato gnocchi with octopus bolognese, salsa verde

or

Corn Fed Chicken Breast,

Tomato & feta polenta, crispy kale, white wine jus

or

Beef Sirloin,

Shallot & raisin purée, beetroot, mushroom, Madeira jus

or

Grilled Scamorza with Black Truffles,

Green beans, chicory, walnut & lentils (v)

Desserts

Chocolate, Whiskey & Chestnut Delice,

Chocolate sorbet

or

Apple & Caramel Bavaois,

Almond, vanilla ice-cream

Coffee & Mandorletta

Price

€70 per person including half bottle of wine, water & soft drinks

Children 6-12 half price. Kids menu available for kids under 6

New Year's Day Lunch Set Menu

at Quadro

Starters

Crab Cannelloni,

Scallop & oyster mousse, almonds, cauliflower & lime

or

Foie Gras Ganache,

Beef tartare, pickled beetroot, black garlic, multiseed brioche

or

Veal Cheek Milanese,

Fricassée of mushrooms, local pekorin, black truffle & tarragon

or

Aged Parmesan & Parsnip Tart,

Candied hazelnuts, Xérès vinegar, petit salad

Main Courses

Black Angus Beef Fillet,

Caramelized onion & short rib tartelette, Welsh rarebit, celeriac fondant

or

Roasted & Glazed Duck Breast & Leg,

Quatre épices, beetroot, celeriac fondant, duck jus

or

Sweet Potato Croustade (V),

Hazelnuts, pickled mustard seeds, cauliflower, golden raisins

or

Stuffed Sea Bass with Local Prawns,

Thermidor dumpling, basil & broccoli purée, shellfish butter sauce

Desserts

Warm Cherry Clafoutis,

Pistachio & vanilla ice-cream

or

Ginger Bread,

Sheep's ricotta, brandysnap, orange ice-cream

or

Single Origin Dark Chocolate Delice

Almond brownie, rum & raisin ice-cream

Petit Fours

Price

€75 per person

Children 6-12 years half price