

Festive Season Brochure
2020-2021



• MERRY •
CHRISTMAS
& HAPPY NEW YEAR

Count down the hours to Christmas Day in the most delicious way,
and herald the New Year in style, this year at Hotel Calypso.
Gather your family and friends, and prepare yourselves for an unforgettable Festive Season.
A feast for the eyes, the heart and the senses is guaranteed!



Welcome Cocktail with Chef's Delicacies

Antipasto | Hors d'Oeuvres

Filet of Beef Carpaccio with a Julienne of Caramelised Apples, Mozzarella di Bufala Mousse and Chickpea Pancake

or

Corn Velouté with grilled Scallops, Salmon Bocconcini, and King Prawns au gratin served with Aromatic Butter and Cognac Dressing

or

Cherry Tomatoes Flan flavoured with Smoked Aubergine, Brie Cheese Fondue and Truffle Croutons

I Primi | First Course

Porcini Mushroom Velouté with Aged Parmesan Cheese (36 Months) and Croutons

or

Creamy Carnaroli Risotto with Lobster and Seafood flavoured with Thyme

or

Fresh Homemade Pasta Manicotti stuffed with Courgette Pesto, Mirepoix of Vegetables and Mornay Sauce au gratin

or

Fresh Homemade Ravioli stuffed with Goats' Cheese Ricotta, Lamb Ragout, Vegetables and Smoked Pumpkin

I Secondi | Main Course

Fillet of Wild Boar wrapped in Italian Speck Crust, served with Bismarck Pocket Quail Egg and Beer Gravy

or

Ricciola Medallions and Red King Prawns served with Rocket Pesto, Peanuts and Almonds

or

Vegan Seitan Bourguignon with Rosemary Cauliflower Mash, Mushrooms and Prosecco Sauce

or

Braised Lamb Shank with Aromatic Herbs, Vintage Red Wine and Gremolata Sauce Potatoes au gratin with Bacon Roulades and Endives

I Dolci | Dessert

Christmas Delicacies
Coffee and Almond Biscuits

24 December
2020

Christmas eve
dinner

Adults | €34.00 (incl. VAT)

Children 0 to 5 years | Complimentary

Children 06 to 12 years | €17.00 / by Consumption



25 December
2020

Early Breakfast

01:00am hrs

Adults | €19.00 (incl. VAT)

Children 0 to 5 years | Complimentary

Children 06 to 12 years | €10.00



Warm Beverages

Brewed Coffee

Americano

Cappuccino

Espresso

Hot Chocolate

Imbuljata

Selection of Juices

Orange

Grapefruit

Pineapple

Apple

Nectarine

Choice of Yoghurts

Plain - Light - Fruit

Baker's Basket

Sliced Maltese Baguette

Selection of Buns

Gluten Free Bread

White & Brown Sliced Bread

Selection of Baguettes

Selection of Marmalade, Jams and Honey.

Warm Dishes

Eggs: Fried - Boiled - Poached

Selection of Scrambled Eggs

Bacon

Sausages

Tomatoes

Baked Beans

Sautee Potatoes

Live Omelette Station

Cold Cuts

Yorkshire Ham

Arrostino

Salami Napoli or Milano

Sicilian Mortadella

Roast Turkey

Home-Made Fresh Pastries

Croissants with Marmalade

Sicilian Croissants with Chocolate or Raisins

Doughnuts

Vanilla and Chocolate Muffins

Plum Cake (Plain & Fruit)

Selection of Italian Focaccia

Turkey Focaccia

Parma Ham Focaccia

Pizza

Plated Antipasto

Cured Parma Ham with Rocket and Parmesan Cheese
Fresh Buffalo Mozzarella 'Caprese Style' flavored with EVO Oil
Norwegian Smoked Salmon served with Garnishes and Onion Marmalade
Parmigiana of Eggplant 'Sicilian Style'
Prawns with Cocktail Sauce and Zucchini Marinade
Russian Salad with Eggs with Mushroom Mouse
Selection of Cheese
Selection of Olives, Sun-dried Tomatoes and Mushrooms in Oil

Served in the middle of the table

Sauté of Fresh Mussels
Fried Pizza with Tomato Sauce and Mozzarella Cheese
Rice Balls 'Arancini'
Fried Calamari
Spring Rolls
Veal Meatballs with Scamorza Cheese

First Course – Assisted Buffet

Asparagus Veloute' with Croutons and Olive Oil
Homemade Ravioli with Salmon Cream cooked with Champagne
Fresh Pasta with Porcini Mushrooms, Eggplant and Pesto served with Parmesan Cream
Creamy Carnaroli Rice with Lobster, Calamari and White Wine
Fresh Lasagna with Cheese, Speck, Walnuts and Nettle 'Au Gratin'
Fresh Pasta with Cherry Tomatoes, Basil and Ricotta Cheese

Main Course – Assisted Buffet

Tagliata of Angus Beef with Green Pepper Sauce and Parmesan Cheese Shavings
Fresh Dentice Fish en-croute of Salt, Olive Oil, Parsley, served with a Lemon Dressing and Mayonnaise
Roast Pork Loin with Apple and Apricot Sauce
Fresh Swordfish baked in Panur of Herbs and Pecorino Cheese
Bocconcini of New Zealand Lamb braised with Vintage Wine and Rosemary
Grilled Romana Sausage Farcie with Smoked Scamorza Cheese and Cherry Tomatoes

On the Side

Potatoes with Bacon and Butter 'Au Gratin'
Season Vegetables

Plated Dessert

Fresh Rum Baba with Chantilly Cream
Milk Chocolate Profiteroles with Hazelnut and Panna
Fresh Cassata with Ricotta Cheese

25 December
2020

Christmas Day
Assisted Buffet Lunch

Adults | €37.90 (incl. VAT)

Children 0 to 5 years | Complimentary

Children 06 to 12 years | €19.00/ By consumption



26 December
2020

Boxing Day

dinner

Adults | €34.00 (incl. VAT)

Children 0 to 5 years | Complimentary

Children 06 to 12 years | €17.00 / By consumption



T-Bone Experience

Antipasto

Tartar of Chianina Beef with Croutons and Garnishes served with a selection of Sauces

I Primi | First Course

Veloute' of Wild Potatoes with Sweet Pecorino Cheese, served with Poached Quail Eggs, Cream of Porcini Mushrooms and Hot Focaccia

Or

Fresh Mezzi Pacheri Pasta with Sauté of Vongole Veraci, Saffron and Topinambur Vegetables

Or

Fresh Open Raviolo with braised Guanciale, Onion and Cheese and Pepper Sauce

I Secondi | Main Course

Fiorentina Angus Steak with Pink Salt, Rosemary and Aromatic Oil

(1, 2 kg for 2 persons)

Served with

A selection of Sauces and Parmesan Cheese

Sour Cream Potatoes

Buttered Corn on the Cob

Grilled Zucchini

I Dolci | Dessert

'Hot' Double Chocolate Tart

Welcome Drink (Glass of Prosecco),
Selection of French Croutons Delicacy, variety of Garnished Canapés and exquisite Tartine and Vol Au Vant

Antipasto | Starter

Marinated Carpaccio of Norwegian Smoked Salmon with Emulsion of Yoghurt, Steamed Catalana Prawns and Cannolo of Goat's Cheese Mousse served with Homemade Pan Brioche

Entre'

Veloute' of Wild Black Potato flavored with Piedmontese 'Toma' Cheese, Rosemary Oil and Caramelized Pumpkin Crumble

I Primi | First Course

Homemade Ravioli Pasta stuffed with Ricotta and Nettle in Creamy Butter with a Nest of Courgettes, Amatrice Guanciale, Parmesan Cheese and Pepper reduction Sauce

or

Fresh Beetroot Gnocchi with Lobster, Bisque and Prawns tossed on a Saffron Cream Reduction Sauce served with original Italian Caviar Bottarga

LIVE STATION

Creamy Carnaroli Risotto cooked with Asparagus, Fine Herbs and Black Ground Pepper, served inside a Parmesan Wheel

I Secondi | Main Course

Tagliata of Angus Beef Tenderloin 'Robespierre Style' cooked in Himalayan Salt with Green Pepper Oil and Porcini Mushrooms Emulsion, served with a Crown of Gratin Potatoes and Sautéed Vegetables

or

Medallions of Fresh Grouper flavored with Thyme served with Sauté of Squid and Prawns on a Tower of Potatoes 'Au Gratin'

Dolce | Dessert

Soft Dark Chocolate Heart Cake with Mango Mousse Gelee and English Sauce

31 December
2020

New Year's Eve
Gala dinner

Adults | €59.00 (incl. VAT)
Children 0 to 5 years | Complimentary
Children 06 to 12 years | €30.00 / By consumption



01 January
2021

New Year's
Day

lunch

Adults | €42.00 (incl. VAT)

Children 0 to 5 years | Complimentary

Children 06 to 12 years | €21.00 / by consumption

2021

HAPPY NEW YEAR

Plated Antipasto

Fillet of Smoked Beef Carpaccio
Fresh Buffalo Mozzarella with Caramelized Onions and Sesame Croutons
Roses of Parma Ham with Herbed Cream Cheese and Rocket Leaves
Soufflé of Cheese and Aubergines 'Au Gratin'
Fried Calzone Farcie with Sausage and Ricotta Cheese served with Mushroom Fondue

Served in the middle of the Table

Smoked Norway Salmon Carpaccio served with Garnishes
Marinated Prawns with Mandarin Dressing, Chives and Parmesan Shavings
Casserole of Fresh Mussels Sauté
Carpaccio of Octopus with Celery, Potatoes and Dragoncello Mayonnaise
Mediterranean Tuna in Tartar
Stuffed Calamari in Guazzetto Sauce

First Course – Assisted Buffet

Veloute' of Pumpkin with Croutons and Polpettine of Veal
Homemade Ravioli with Mushrooms, Chicken and Parmesan Cheese
Fresh Lasagna with Meat Ragu' and Béchamel Au Gratin "Bolognaise"
Strozzapreti Pasta with Fresh Tuna, Calamari, Cherry Tomatoes and Pistachio Cream

Main Course – Assisted Buffet

Chunks of Veal tossed in Cremolada Sauce
Grilled New Zealand Lamb Ribs served with Mint Sauce
Pork Belly Pastrami with Honey, Paprika and Mixed Herbs
Medallions of Salmon with Champagne Sauce 'Au Gratin'
Chicken Bocconcini with Curcuma and Soya Sauce 'Oriental Style'

On the Side

Noisette Potatoes
Panache of Vegetables

Dessert

Cherry Tart with White Chocolate Mousse
Fresh Tiramisu 'Veneziano'
Cannoli with Ricotta Cheese



Terms & Conditions

All events advertised in this brochure require a 20% deposit from the total amount

In the unluckily event that we should cancel your booking,
a voucher of the same amount will be issued.

Prices are inclusive of VAT

Payment may be made by credit card, bank transfer, cheque payable to Hotel Calypso and/or in cash.
If you have any dietary requirements, including vegetarians, the Hotel must be notified prior the event date.

Hotel Calypso reserves the right to change any of the Menus shown in this brochure.

*Give someone special a
Calypso Festive Gift*

Redeemable against accommodation or food & beverage
at Hotel Calypso

For further information or to purchase a voucher
please contact our booking office or our reception
team available h24



Gift Voucher





Wishing you and your family
health, happiness, peace and
prosperity, this holiday season
and in the coming New Year

Merry Christmas



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