



**EVERYTHING YOU NEED TO ENJOY
YOUR FESTIVE SEASON AT
BACCHUS - MDINA**

**ONCE AGAIN, THIS YEAR WE ARE OFFERING
A PROGRAMME FULL OF GLITZ AND GLAMOUR
WITH THE RIGHT CHOICE OF MENUS
AND ENTERTAINMENT.**

**WE PRIDE OURSELVES IN PROPOSING THESE
MENUS AND PROGRAMMES AS WE KNOW THAT
WE HAVE DESIGNED THEM WITH YOU IN
MIND..**

**WE HOPE THAT YOU WILL BE TEMPTED TO
JOIN US AND TAKE ADVANTAGE OF THESE
MENUS.**

PLEASE VISIT

WWW.BACCHUS.COM.MT



EVERYTHING YOU NEED TO ENJOY
YOUR FESTIVE SEASON AT
BACCHUS - MDINA

- *** STAFF CELEBRATIONS
- *** CHRISTMAS EVE DINNER
- *** CHRISTMAS DAY LUNCH
- *** NEW YEAR'S EVE GALA DINNER
- *** NEW YEAR'S DAY LUNCH

WHEN MAKING YOUR RESERVATIONS PLEASE ENSURE THAT ALL YOUR
SPECIFIC REQUIREMENTS ARE MADE.

TO MAKE YOUR RESERVATION PLEASE PHONE ON

2145 4981

OR BY EMAIL ON

RESERVATIONS@BACCHUS.COM.MT

PLEASE VISIT

WWW.BACCHUS.COM.MT

PLEASE NOTE THAT TERMS AND CONDITIONS APPLY.



STAFF CELEBRATIONS

FESTIVE SEASON GROUP MENU SELECTOR 2011

(PLEASE MAKE SINGLE CHOICES FOR ALL GROUP MEMBERS FROM EACH COURSE - EXCEPT DIETARY REQUIREMENTS)

STARTERS

TERRINE OF CHICKEN EN GELÉE, PARSLEY AND CHARDONNAY JUS
FINE TOMATO AND BASIL TARTE, GREEN OLIVES WITH ANCHOVIES,
AUBERGINE CONFIT
PRESSED CHICKEN LIVER PATE, STEWED APPLES, RED FRUIT COULIS, CHAPATTI
ASPARAGUS RISOTTO, PARMESAN CRISP
FINE CHEESE TARTE, ONION AND GRAPE CHUTNEY
WARM BLINIS, SPINACH AND RICOTTA LAYERS, BLACK OLIVE COULIS,
ANCHOVY VINAIGRETTE
NOODLES WITH FRESH GOAT'S CHEESE, CONFIT OF TOMATOES, PECORINO
CHEESE FLAKES
SPAGHETTI WITH GARLIC AND PARSLEY FLAVOURED ARTICHOKES, POACHED
EGG
DARK ONION SOUP, GRATINATED TOMATO AND CHEESE CROSTINI
ASPARAGUS SOUP, CHEESE FLAVOURED POLENTA SQUARES
SPINACH SOUP WITH FRESH GOAT'S CHEESE QUENELLES

MAIN COURSE

SAUTÉED CHICKEN BREAST, CARAMELIZED ONION AND OLIVE, SPINACH
AND GREEN BEANS, ALMOND FLAKES
PORK LOIN IN PASTRY MILLE-FEUILLE, VEGETABLE SAMOSA, APPLE CHUTNEY
MEDALLIONS OF RIB EYE OF BEEF, BÉARNAISE SAUCE, POTATO RÖSTI
ROASTED NILE PERCH, ASPARAGUS AND SPRING ONION CONFIT, SAGE OIL
DRESSING, COURGETTE AND POTATO RÖSTI
FILLETS OF MERLUZZO, TOMATO, CAPER AND PARSLEY COMPOTE,
ROASTED POTATOES
SALAD OF PROSCIUTTO, MINT AND AIOLI CROSTINI, PETITE SALAD,
FRUIT SLICES
HERB CRUSTED DUCK AIGUILLETTE, BASIL CROSTINI, PETITE SALADE,
OLIVE VINAIGRETTE
CRISPY VEGETABLES WITH CHICK-PEA FLOUR AND BALSAMIC SAUCE (V)

DESSERT

FINE CHOCOLATE GATEAU, CHOCOLATE SAUCE, COFFEE ICE CREAM
FINE APPLE TARTE, WARM VANILLA CUSTARD
FINE COFFEE GATEAU, CAPPUCCINO CREAM

2-COURSE SELECTION €22.50

3-COURSE SELECTION €25.95

REMEMBER - FOR STAFF
CELEBRATION MENUS
WITH EVERY 10 PAYING
GUESTS THE 11TH PERSON
EATS FREE



CHRISTMAS EVE DINNER

FIRST COURSE

PORCINI AND FRESH MUSHROOM CAPPUCCINO

SECOND COURSE

GRILLED PRAWN AND BABY CALAMARI

EUR 42.50 PER PERSON
EUR 21.25 CHILDREN 6 - 12 YEARS

MAIN COURSE

ROASTED RIB-EYE, ROOT VEGETABLES HERB PUREE
CHATEAU POTATOES
SWEET CAPSICUM WITH TARRAGON
BRUSSELS SPROUTS WITH ALMOND FLAKES

DESSERT

THE OLD BAKER'S BRIOCHE SERVED WITH A
FINE VALRHONA GANDUIA SPREAD,
IVORY KISS PARFAIT, WALNUT STREUSEL



CHRISTMAS DAY LUNCH

FIRST COURSE

CALAMARI, OCTOPUS AND SWORDFISH CARPACCIO
ON AUBERGINE AND TOMATO LEMON DRESSING

SECOND COURSE

GREEN TAGLIATELLE WITH SMOKED SALMON

EUR 42.50 PER PERSON
EUR 21.25 CHILDREN 6 - 12 YEARS

MAIN COURSE

GRILLED FRESH ARGENTINIAN RIB EYE, DRY SHERRY
AND SAGE REDUCTION

OR

PURE WHITE AND DELICATE GROUPE (CERNIA) FILLET
ON ARTICHOKE RAVIOLI WITH LOBSTER AND DILL SAUCE

OR

DUCK, VANILLA-LIME MASH AND JUS

POMME MARQUISE'

MIXED VEGETABLES 'EN CROUTE'

DESSERT

ZABAGLIONE COFFEE CREAM MOUSSE WITH
A CRUNCHY HEART, CLASSIC SAVOIARDI BISCUITS
SOAKED IN RUM FLAVOURED
VERGNANO COFFEE, CAPPUCCINO SAUCE




10 Good Reasons
why you should
be at

Bacchus this New Year's Eve

- Vibrant, Glitz and Glamour Gala Event
- A feast for the eyes
- Potent and gripping, moving you restless in your seat
- Incomparable menu
- Full dance set to get you and your party on the dance floor
- Space, elegance and fun items to keep you busy being yourself and celebrating throughout the evening
- Explosion of bursting balloons, jollity, lights and the full vibrant Latin pop sounds of celebration
- Red Carpet treatment
- Prix fixe, including flowing Cocktails and Welcome canapés, foreign wines, and midnight bubbly
- Moira Delia,
D'Arte Dance Company
Ritienne
DJ Nico to move your derrière

Apart from the 18 other Good Reasons
why you should Celebrate
Visit... www.bacchus.com.mt

Reservations: 21454981 or
reservations@bacchus.com.mt



NEW YEAR'S EVE GALA DINNER

SERVED IN THE GRAND BALLROOM

CANAPES AND FLOWING WELCOME COCKTAIL AT 20:00 HR.

SEATING AT 20:45 HR.

FIRST COURSE

LOBSTER GELÉE AND CAULIFLOWER MOUSSE WITH
CHIVES, RED PRAWN TAILS

SECOND COURSE

GROUPEL, BACON FLAVOURED POTATO ROSTI,
LEMON OLIVE OIL SALSA, PINK PEPPER CORN COULIS

SORBET

CLASSIC BELLINI SORBET

MAIN COURSE

BEEF Tournedos BOURBON CREAM,
CARAMELISED ENDIVE
PORCINI RUBY PORT AND CREAM

DESSERT

WHITE IVORIAN CHOCOLATE MOUSSE, VALHRONA
CHOCOLATE MOUSSE, CHERRY COMPOTE,
BENEDICTINE SYRUP

COFFEE AND PETITS FOURS

EUR 115.00 PER PERSON
EUR 62.50 CHILDREN 6 - 12 YEARS

INCLUDING

PRE-DINNER CANAPES AND
FLOWING WELCOME COCKTAIL

FREE FLOWING FOREIGN
WHITE AND RED WINES

FREE FLOWING FOREIGN
MINERAL WATER

MIDNIGHT BUBBLY INDULGENCE



NEW YEAR'S DAY LUNCH

FIRST COURSE

ASSAGGINI - A BACCHUS TRADITIONAL TRIO
OF PASTA DELICACIES

MAIN COURSE

EUR 39.95 PER PERSON
EUR 19.95 CHILDREN 6 - 12 YEARS

SLOW COOKED BEEF, RIB ROLL
AND ONION ICE CREAM
OR
TOURNEDOS OF SALMON, SPICED LENTILS
AND FOIE GRAS
OR
RACK OF LAMB, BUTTERED GREENS AND
CHOCOLATE OIL
RED ONION AND POTATO CAKES
BABY MARROWS WITH A CREAM CHEESE

DESSERT

GRANDMOTHER'S RICOTTA TART WITH A
PISTACHIO CREAM, CHERRY
COMPOTE WITH A SIZZLING OF COCONUT,
AND GREEN TEA



HAVE A GREAT CHRISTMAS SEASON
WITH
BACCHUS - MDINA

YOU WILL FIND US ON THE FIRST TURNING
ON YOUR LEFT WHEN YOU ENTER MDINA
FROM THE MAIN GATE.

1, INGUANEZ ALLEY
MDINA - MALTA

TEL: 2145 4981

BOOKING TERMS AND CONDITIONS

1. BOOKINGS FOR ALL FESTIVITY EVENTS MUST BE ACCOMPANIED BY FULL PREPAYMENT WITHIN 48 HOURS OF PLACING A RESERVATION OR BY MAKING OTHER ARRANGEMENTS WITH BACCHUS RESTAURANT.
2. BOOKINGS FOR CHRISTMAS STAFF PARTIES MUST BE ACCOMPANIED BY 25% DEPOSIT UPON CONFIRMATION.
3. QUOTED PRICES ARE INCLUSIVE OF VAT.

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