

僕は BOKU WA BAR & BISTRO

STAFF & CHRISTMAS PARTY MENUS







Welcome to Noru Hotel and Boku Wa Bar & Bistro, St. Julian's newest destination for luxury stays and unforgettable dining experiences.

This festive season, we invite you to celebrate in style with our specially crafted holiday menus, perfect for both intimate gatherings and grand celebrations.

At Boku Wa Bar & Bistro, indulge in a fusion of global flavors with festive twists, designed to elevate your holiday dining.

Whether it's a cozy dinner or a lively staff party, our seasonal menus offer something for every palate, ensuring a memorable and delicious festive celebration.



Welcome Drink

Your Spritzzer greeting at the table

Primi

A selection of home-made savoury dips served with grissini, water biscuits and bread

Starter: A Choice of

Parma Ham with Burrata Topped with Rocket Leaves and Aged Balsamic Vinegar

Tagliatelle with Mushroom Cream and Smoked Pork Belly

Soppa degli Sposi – a traditional Italian soup with turkey meatballs and rich chicken broth

Main Course: A Choice of

Beef Stroganoff: a Russian dish of sautéed pieces of beef with mushrooms and onion, in a sauce of sour cream sauce and smetana. Served over rice or noodles.

Roasted Salmon Set on Grilled Zucchini served with Light Prawn Sauce.

Dry-Brined Spatchcocked Turkey with Lime and Ginger.

Main Course is Served with Baked Local Vegetables, Roast Potatoes with Fennel Seeds and Onions

Dessert

Christmas Pudding served with brandy butter cream

€37.95 PER PERSON



NEW YEAR'S DAY MENU 2025

Welcome Drink

Your Spritzzer greeting at the table

Primi

A selection of home-made savoury dips served with grissini, water biscuits and bread

Starter: A Choice of

Lasagne della Nonna, cooked in the traditional Maltese way

Carrot Ginger Soup

Cured salmon with prawns, pickled salad & dill lime crème fraiche

Main Course: A Choice of

Grilled Stuffed Turkey Breast with Pancetta Pork Filling

Filet Mignon with rich Balsamic Glaze and a choice of Sauces

Mediterranean Grilled Salmon with Grilled Veggies over a bed of Quinoa, fresh Greens, topped with creamy Tzatziki Sauce

Main course is served with Cream & Mashed Potato accompanied with Oven Baked Vegetables

Dessert: A Choice of

Mince pies served with a side serving of ice cream

Maltese traditional Impaaret with a side serving of ice cream

€43.95 PER PERSON



CHRISTMAS STAFF PARTY

2024

Menu A

Welcome Drink

Your Spritzzer greeting at the table

Primi

A selection of home-made savoury dips served with grissini, water biscuits and bread

Starter: A Choice of

Pipe Rigate White Wine Pasta with Mushrooms & Leeks

Creamy Roasted Pumpkin Soup with Honey and Pepitas

Grilled Asparagus with Speck and Quail Egg

Insalata Caprese with Salsa Verde and Micro Greens

Main Course: A Choice of

Braised Beef Cheeks on Beans and Pancetta Ragout and Port Wine Jus

Grilled Swordfish served with Cherry Tomatoes, Olives, Fresh Herbs, and Carrot Puree

Herb-Crusted Chicken Roulade with Garlic and Spinach Stuffing

Main Course is Served with Baked Local Vegetables, Roast Potatoes with Fennel Seeds and Onions

Dessert

Honey and Lemon Cheesecake Cups

€37.95 PER PERSON

(Minimum number of persons 20)

CHRISTMAS STAFF PARTY

2024

Menu B

Welcome Drink

Your Spritzzer greeting at the table

Primi

A selection of home-made savoury dips served with grissini, water biscuits and bread

Starter: A Choice of

Parma Ham with Burrata Topped with Rocket Leaves and Aged Balsamic Vinegar

Tagliatelle with Mushroom Cream and Smoked Pork Belly

Soppa degli Sposi – a traditional Italian soup with turkey meatballs and rich chicken broth

Main Course: A Choice of

Beef Stroganoff: a Russian dish of sautéed pieces of beef with mushrooms and onion, in a sauce of sour cream sauce and smetana. Served over rice or noodles.

Roasted Salmon Set on Grilled Zucchini served with Light Prawn Sauce.

Dry-Brined Spatchcocked Turkey with Lime and Ginger.

Main Course is Served with Baked Local Vegetables, Roast Potatoes with Fennel Seeds and Onions

Dessert

Spiced Pear and Almond Tart served with vanilla bean ice cream

€37.95 PER PERSON

(Minimum number of persons 20)





CELEBRATE THE FESTIVE SEASON WITH OUR EXCLUSIVE STAFF PARTY DRINKS PACKAGES!

Raise a glass to good times and great company with two specially curated drinks packages designed to make your festive staff party unforgettable.

Package 1 - €7.50 per person

Enjoy a selection of:

A quarter bottle of wine or one beer or one soft drink or one juice

Water and freshly brewed coffee to complement your choice perfect for those who enjoy a little refreshment without the fuss.

Package 2 - €15.00 per person

For a truly indulgent experience, treat your guests to:

Free-flowing local wine, beer, soft drinks, and juices
Unlimited water throughout the event
Freshly brewed coffee to complement your choice
Ideal for creating a lively and festive atmosphere,
where the drinks never stop flowing!

Book your drinks package now and let the festivities begin!

OVERNIGHT STAYSFOR FESTIVE STAFF PARTIES

Celebrate the festive season in style with our exclusive overnight stay offer for staff parties!

For just €70.00 per room, per night, enjoy a bed and breakfast stay from November 2024 through to the end of January 2025.

Why worry about heading home late after a fun-filled evening?
Extend the celebration and party into the night with an overnight stay.

This offer is exclusively available for staff party bookings and does not apply to calendar events.

Rooms are subject to availability, and please note that an eco tax of €0.50 per person, per night is not included.

A non-refundable 50% deposit is required upon confirmation of any of the above menus.

Book now and make your festive celebrations hassle-free!





