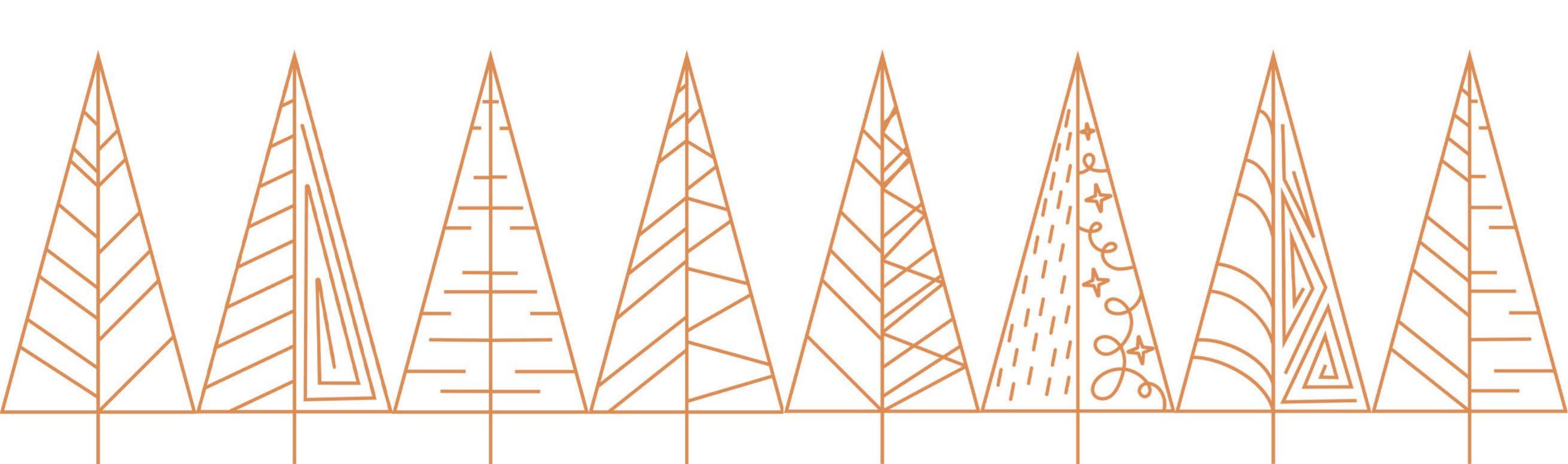




FCSTIVE SEASON



We are delighted to introduce Noru, a brand new 4-star + Hotel nestled conveniently within the vibrant heart of St Julian's. Despite being a brand new establishment, which opened just recently in May of this year, the Hotel is operated by experienced and highly dedicated management, which is striving to put Noru among the best local hotels. It is an exquisite destination where luxury, comfort, and impeccable service converge to create unforgettable experiences for our esteemed guests. We strive to provide an exceptional stay that exceeds expectations and leaves a lasting impression.

At Noru, we are dedicated to providing an exceptional experience. Our accommodations are a testament to this commitment, offering a luxurious and tranquil environment that seamlessly blends modern amenities with elegant decor. This creates a serene sanctuary for relaxation and rejuvenation. Noru also boasts a range of leisure facilities, including outdoor and indoor swimming pools, a spa, steam room, sauna, and a fully-equipped gym.

Aikiron, a newly opened restaurant, is the latest addition to the Hotel's amenities. Aikiron is located on the 12th floor, with a terrace that provides breathtaking undisturbed views of the Mercury Tower. The cityscape views from the above give a perfect setting for a romantic atmosphere. Dining at Aikiron is an immersive culinary journey through dishes inspired by fresh Mediterranean and Latin flavours. It is as much a feast for the eyes as it is for the palate.

As the **festive season** approaches, we at Noru are excited to offer a variety of menus for all occasions. Whether you're planning an exquisite dinner to celebrate the upcoming holidays or a staff party, we are here to ensure you have a wonderful experience. We look forward to welcoming you to our venue.

CHRISTMAS EVE SET MENU 50€

WelcomeDrink

Duo Of Dips

GREEN HUMMUS, BABAGANOUSH

Starter

CREAM OF ZUCCHINI & BASIL

PUMKIN SPHERES, BABY CARROTS, CRISPY QUINOA

BEEF CARPACCIO

CRISPY CAPERS, DIJON VINAIGRETTE, PARMESAN FOAM

SEABASS TARTARE

CITRUS ZEST, MICRO SALAD, GARLIC CROSTINI

Main Course

ROASTED TURKEY

APPLE SLAW, POTATO CAKE, BLUEBERRY JUS

GRILLED BROWN MEAGRE

SAUTEED BOK CHOY, GREEN BEANS & KALE, VELOUTÉ

BACON WRAPPED CHICKEN

ASPARAGUS, MOZZARELLA, SPINACH POTATO PUREE

Dessert

STRAWBERRY CHEESECAKE

CRUMB CRUST, FRUIT LAYER

TIRAMISU MOUSSE

ALMOND JOCONDE, SOFT COFFEE CENTER



Starter

ROASTED PUMPKIN & GINGER SOUP

BURRATA CREAM, GINGER BREADCRUMBS

BEETROOT CURED SALMON SASHIMI

TIGER MILK CREAM, ORANGE DUST

PULLED PORK MACAROON

ROASTED PEPPER JUS, SWEET POTATO PUREE

Main Course

ROASTED TURKEY

APPLE SLAW, POTATO CAKE, ORANGE SAUCE

PORK MEDALLION

ASPARAGUS, CAULIFLOWER & APPLE PUREE, BLUEBERRY JUS

GRILLED SEABASS

TOMATO & ALMOND SKIN, BABY VEG, BURNT THYME SAUCE

Dessert

CASSATA MOUSSE

CREAMY RICOTTA, ALMOND JOCONDE, GREEN MARZIPAN

CHOCOLATE FONDANT

MELTING SOFT CENTRE, VANILLA ICE CREAM

NEW YEAR'S EVE SET MENU

55€

WelcomeDrink

Duo Of Dips ARTICHOKE & SPINACH DIP, **CREAMY SUNDRIED TOMATO DIP**

Starter

SALMON TARTARE

LIGHT ORANGE DRESSING, CROSTINI

BURRATA

AGED BALSAMIC, STRAWBERRIES & PEACH JELLY, ARTISAN BREAD

KING PRAWN

SMOKED OIL, CORIANDER TIGER MILK, GARLIC CRUMBS

Main Course

SALMON WELLINGTON

GREEN BEAN PUREE, GRILLED MUSHROOMS, CONFIT BABY CARROTS

FILLET OF BEEF

ROAST POTATOES & CHORIZO FOAM, RED WINE JUS

CHICKEN ROULADE

SAUTEE SPINACH, TRUFFLE POTATO MASH, JUNIPER BERRY SAUCE

Dessert

BLUEBERRY CHEESE CAKE

CRUMB CRUST, FRUIT LAYER

NOUGAT CHOCOLATE MOUSSE

ALMOND, SOFT CHOCOLATE



Duo Of Dips

Starter

SET MENU

40€

SALMON CEVICHE NIKKEI

JAPANESE TIGER MILK, WAKAME, DAIKON

GRILLED ARTICHOKES

SAUTEED BRUSSELS SPROUTS, BEETROOT FOAM, GARLIC CRUMBS

PRAWN & ZUCCHINI RISOTTO

BURRATA CREAM, ORANGE POWDER

Main Course

BEEF RIBEYE

BLUEBERRY SAUCE, HERITAGE TOMATO, ROAST POTATOES

CRUNCHY OCTOPUS

KALAMATA OLIVE HUMMUS, CONFIT CHERRY TOMATOES

ROASTED SEABASS & SPINACH

FISH VELOUTÉ, POTATO CAKE

Dessert

CHOCOLATE MOUSSE CAKE

COFFEE, PRALINE

LEMON CHEESECAKE

CRUMB CRUST, FRUIT LAYER

STAND UP RECEPTION MINIMUM 20 PERSONS

18€ PER PERSON

Food Menu A

NEONATI

WITH TARTARE SAUCE

PULLED PORK PINSA

CHEESEBURGER SLIDERS

BEETROOT HUMMUS

WITH PITA BREAD

MINI CAPRESE SKEWERS

PORK BITES

SPICED POTATO WEDGES

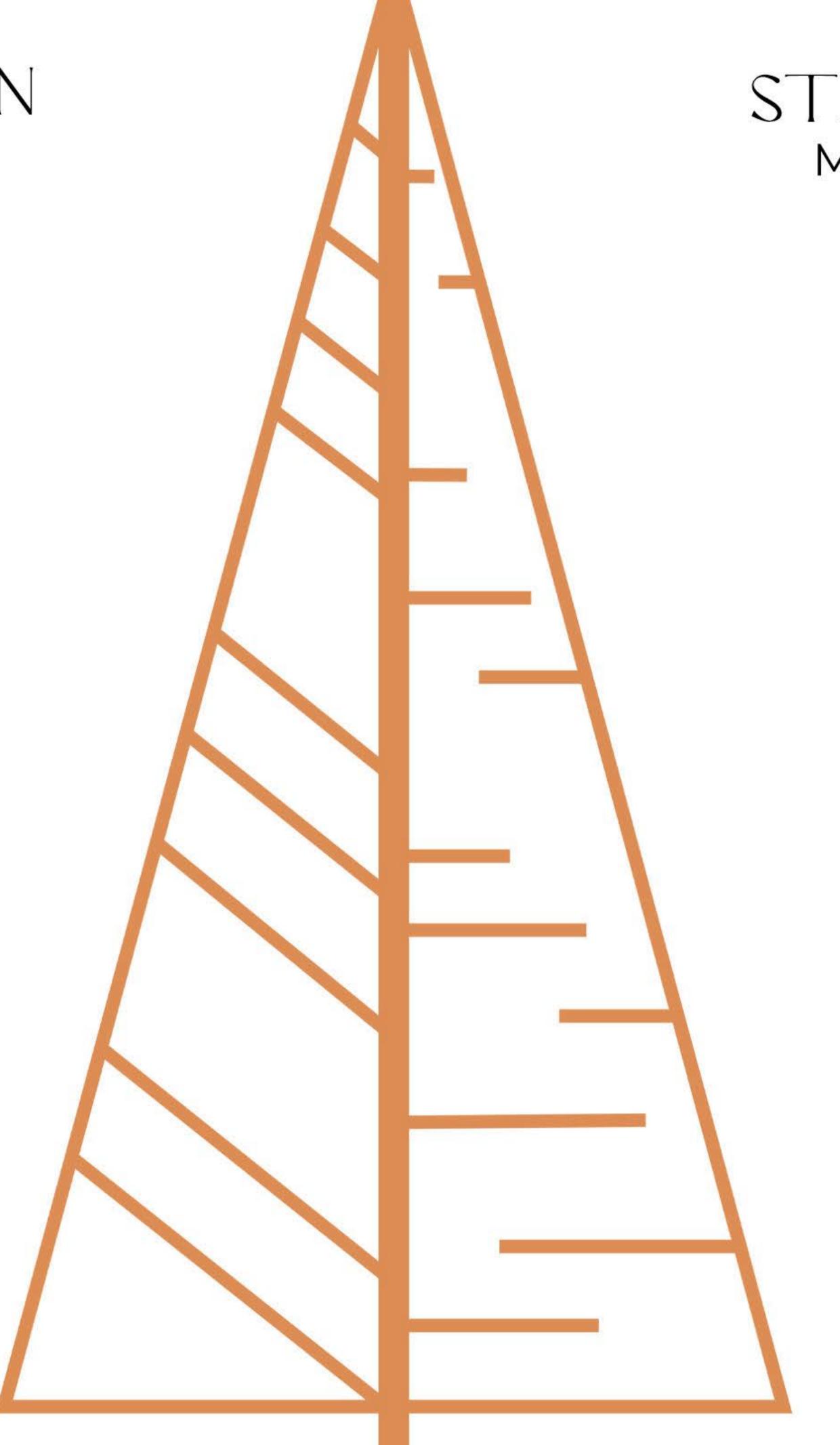
WITH CURRY MAYO

TOMATO BRUSCHETTA

TOPPED WITH MOZZARELLA

CHICKEN SATAY

SALAMI, CHEESE, OLIVES SKEWERS



STAND UP RECEPTION MINIMUM 20 PERSONS 28€ PER PERSON

Food Menu B

GREEN HUMMUS, PITA

SALMON TARTARE ON CROUTE

SPRING ROLLS

BEEF BITES

MORTADELLA PINSA

BURRATA, PESTO

GRILLED SALSICCIA

MOZZARELLA ARANCINI

MINI CHICKEN CURRY WRAPS

BEEF TACOS

PARMA HAM & CHEESE RIBBONS

LAMB KOFTA

WITH TZATZIKI

FISH ARANCINI

CHICKEN VOL-AU-VENT

TUNA PINWHEELS

BACON-WRAPPED DATES

FESTIVE PARTY SET MENU A

25€ PER PERSON

Mulled Wine

Starter

CRÈME OF WILD MUSHROOM SOUP
HERB CROSTINI

CLASSIC BEEF LASAGNE

BEETROOT HUMMUSWALNUTS, FETA, PITA BREAD

Main Course

GRILLED CHICKEN
CREAMY SPINACH, BACON CRUMBS

PAN SEARED SEA BASS

CITRUS DRESSING

WILD MUSHROOMS RISOTTO

BURRATA CREAM

Dessert

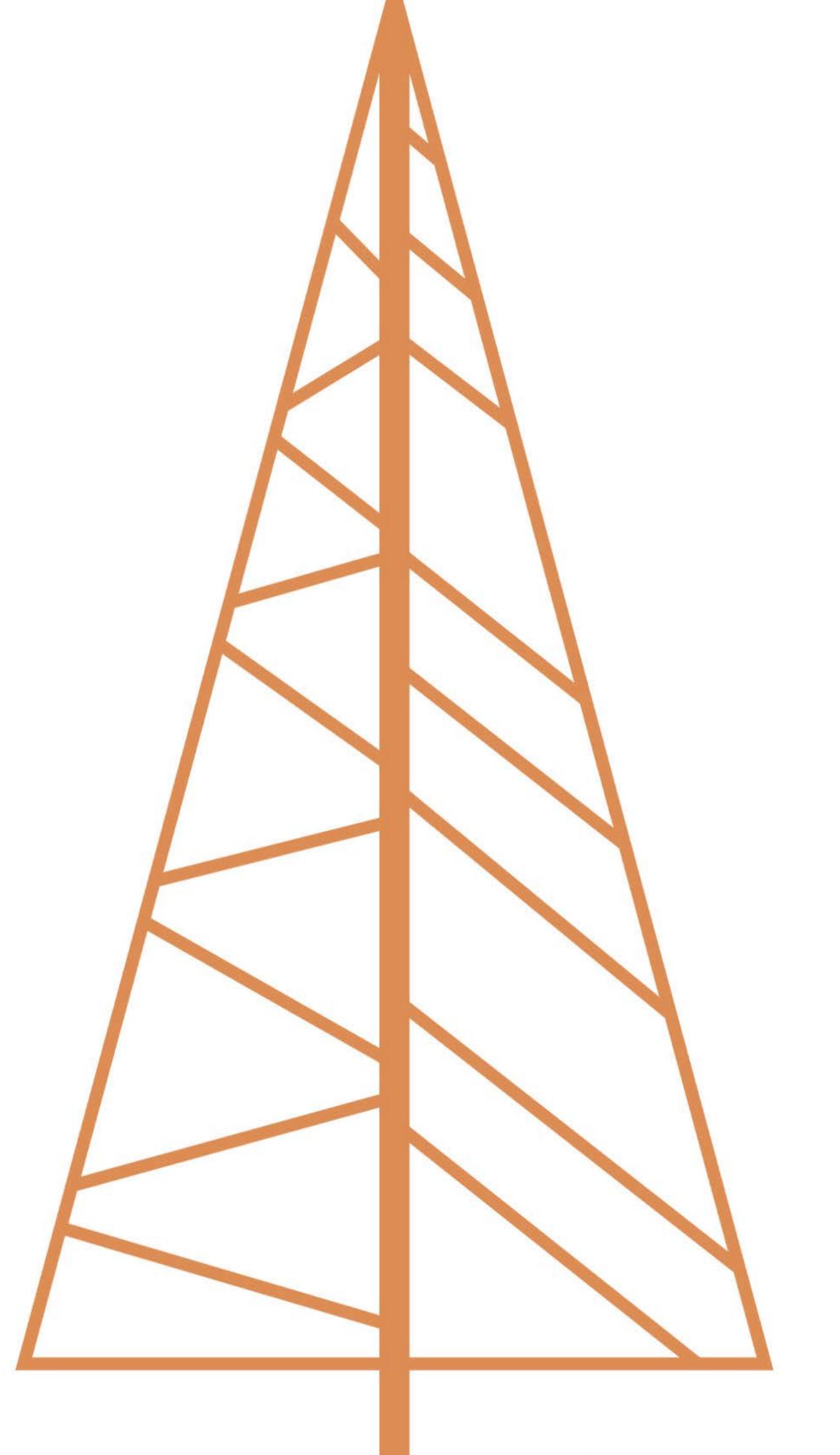
IMQARET

VANILLA ICE CREAM

TIRAMISU MOUSSE

ALMOND JOCONDE, COFFEE

MINCED PIES



FESTIVE PARTY SET MENU B 35€ PER PERSON

Mulled Wine

Starter

ZUCCHINI CREAM

PUMPKIN SPHERES, BURRATA CREAM

CRUNCHY OCTOPUS

TIGER MILK, MICRO SALAD

MOZZARELLA CROQUETTE

RICOTTA & YELLOW PEPPER CREAM

Main Course

BAKED CHICKEN TRICOLORE

PESTO, TOMATO, MOZZARELLA

SLOW COOKED BEEF SHORT RIBS

GRAVY SAUCE, TRUFFLE POTATO PUREE

GRILLED MEAGRE & CALAMARI
CONFIT PEPPER CREAM

Dessert

CANNOLI

RICOTTA, PISTACHIO

CHOCOLATE FUDGE BROWNIE

MINCED PIES

FESTIVE PARTY SET MENU C

45€ PER PERSON

Mulled Wine

Starter

CREAMY GREEN PEA SOUP

MINT & HONEY SOUP

BEEF CARPACCIO

RUCOLA, PARMESAN, CHIMICHURRI

STROZZAPRETTI KING PRAWNS

ZUCCHINI PUREE

Main Course

RIBEYE

SMOKED OIL, PORTOBELLO MUSHROOM, PROVOLONE

GRILLED RED SNAPPER

BURRE BLANC, CAPERS, FRESH HERBS

SLOW COOKED PORK BELLY

APPLE SLOW, POMMES AU GRATIN

Dessert

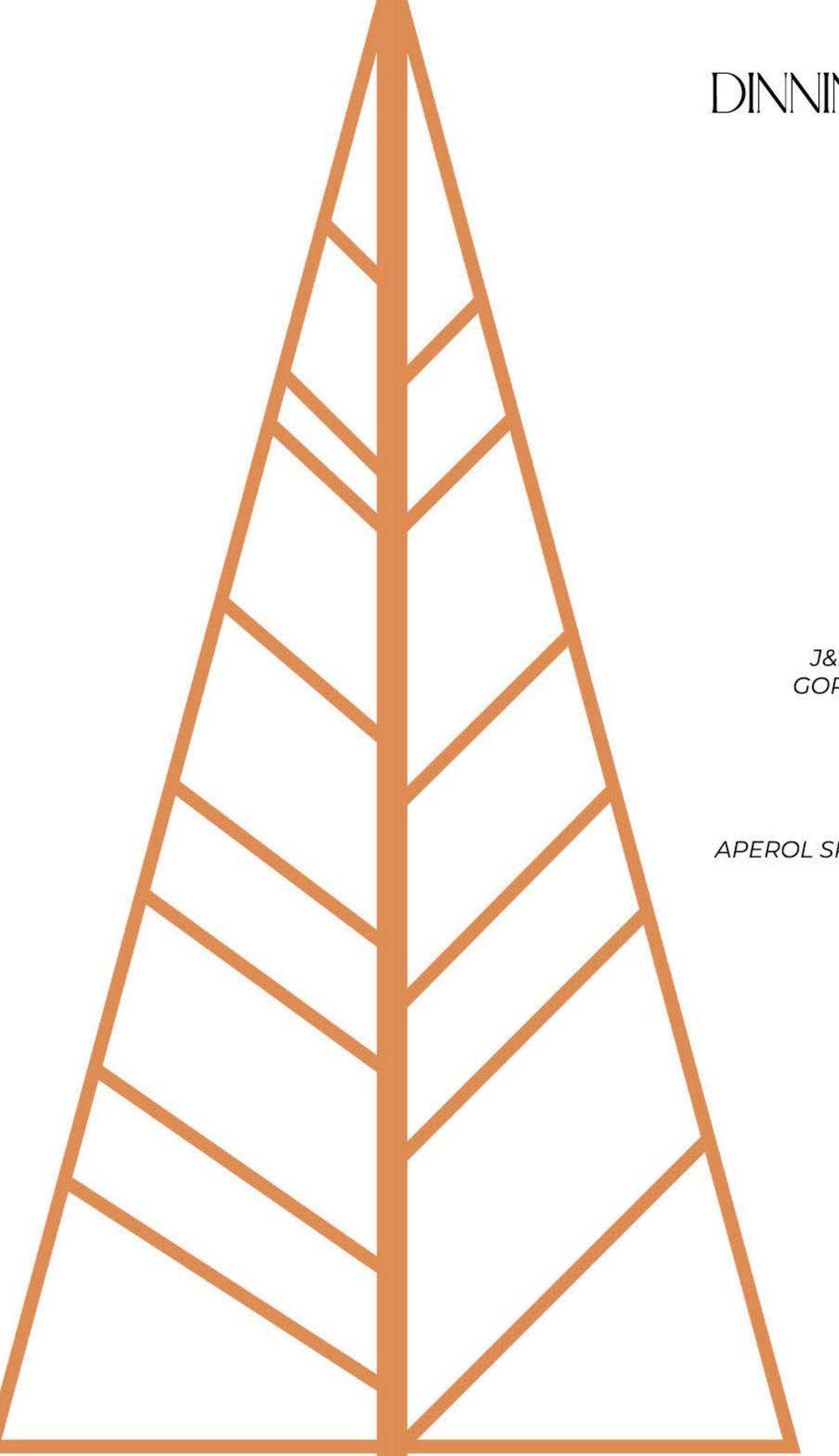
COCONUT PANNA COTTA

RASPBERRY COULIS

LEMON TART

CITRUS CHANTILLY CREAM

MINCED PIES



DINNING BEVERAGE PACKAGE

7€ PER PERSON

½ BOTTLE OF WINE
2 GLASSES OF BEER
2 SOFT DRINKS
WATER

OPEN BAR

STANDARD | 3 HOURS

25€ PER PERSON

STANDARD SPIRITS

J&B, JAMESONS, JACK DANIELS, SMIRNOFF, ABSOLUT, GORDONS, BEEFEATER, CAP. MORGAN DARK, BACARDI

WINE

SAUVIGNON BLANC, CABERNET SAUVIGNON

SPRITZ

APEROL SPRITZ, LIMONCELLO SPRITZ, ELDERFLOWER SPRITZ

HOUSE BEER

PREMIUM | 3 HOURS

35€ PER PERSON

PREMIUM SPIRITS

BLACK LABEL, HENDRICKS, GIN MARE, GREY GOOSE, BELVEDERE, HAVANA 7 ANOS, BACARDI GOLD, JOSE CUERVO GOLD

WINE

FALANGHINA, VALPOLICELLA RIPASSO

SPRITZ

APEROL SPRITZ, CAMPARI SPRITZ, PIMMS CUP

BEER

CISK, CISK EXCEL, HEINEKEN

EARLY BOOKING DISCOUNT

APPLICABLE ON STAFF PARTY MENU ONLY

BOOK BY THE **END OF SEPTEMBER**AND GET **20 % DISCOUNT.**

BOOK BY THE **END OF OCTOBER**AND GET **10% DISCOUNT.**

TERMS AND CONDITIONS

NON REFUNDABLE DEPOSIT OF 50% IS REQUESTED

OVERNIGHT STAYS DON'T DRINK AND DRIVE

WE WOULD LIKE TO INTRODUCE
AS WELL SPECIAL OFFER ON
OVERNIGHT STAYS FOR STAFF PARTIES
AT 70 EURO PER ROOM PER NIGHT
ON BED AND BREAKFAST BASIS
BETWEEN NOVEMBER '24
AND END OF JANUARY '25.
THIS OFFER APPLIES ONLY
TO STAFF PARTY BOOKINGS.
THIS OFFER IS NOT APPLICABLE
ON CALENDAR DATES.

KINDLY NOTE THAT ROOMS ARE AVAILABLE SUBJECT TO AVAILABILITY.

PLEASE ALSO NOTE THAT
THE ECO TAX OF 0.50 EURO
PER PERSON PER NIGHT
IS NOT INCLUDED IN THE
ABOVE RATE AND NEEDS TO BE
SETTLED DIRECTLY WITH
THE HOTEL ON CHECK IN.