



FESTIVE

Celebrations



Brochure

2026 / 2027

LIFESTYLE
GROUP



A SEASON *Made to Celebrate*

This festive season, Lifestyle Group invites you to celebrate a little differently.

With an expanding collection of distinctive venues, new openings and fresh experiences to discover, there's now even more choice when it comes to bringing colleagues, friends and family together.

From elegant seated dinners and vibrant standing receptions to intimate gatherings and full-scale festive celebrations, each of our venues offers its own atmosphere, cuisine and character, all brought together by the same commitment to memorable hospitality.

Whether you're planning your annual Christmas event, a corporate celebration or a New Year gathering, our team is here to help shape every detail and make the occasion feel effortless.

Early booking is highly recommended, particularly for key festive dates. For selected peak festive dates and exclusive venue bookings, minimum-spend requirements apply.

For enquiries and reservations, please contact events@lifestyle-grp.com or call +356 7979 2718.



DISCOVER OUR BRANDS

Akì

Corner of Strait Street and Santa
Lucia Street, Valletta, VLT 1455, Malta
ask@aki.mt
+356 7979 0292

LOA

Wignacourt Tower, St Gerald Street,
St Paul's Bay, Malta
info@loamalta.com
+356 7979 7203

TORA

Tigne Seafront, Tas-Sliema, SLM
3120, Malta
info@tora.mt
+356 7978 1410

MANTA

Tigne Seafront, Tas-Sliema, SLM
3120, Malta
info@manta.mt
+356 7978 1400



Marfa Road, Il-Mellieħa
info@blubeach.com.mt
+356 7938 7538



Marfa Road, Il-Mellieħa
info@amamirestaurant.com
+356 7952 1156



AMAMI

Marfa Road, Il-Mellieħa
info@amamirestaurant.com
+356 7952 1156



Festive MENUS

Celebrate your way, across
our collection of venues.



Aki

Festive

STANDING CANAPE MENU

€45.00 PER PERSON

Minimum 15 guests

Menu 1

Hoji Cha Octopus & Spring Onion Kushiya

Satsuma oroshi, toasted sesame

Ebiten

Prawn tempura, avocado, cucumber, tensu flakes

Flamed Salmon Nigiri

Ginger, soy sauce

Karaage Chicken

Gochujang & honey glaze, toasted sesame, lime

Binchotan-Grilled Chicken Tacos

Avocado, shiso, yuzu kosho, crispy onions

Kurobuta Pork Belly Kushiya

Smoked cherry wood teriyaki, yuzu shichimi

Shiitake Mushroom & Spring Onion Kushiya

Black garlic yuzu butter, chives & furikake

Pork Gyoza

Peanut sauce, sesame

Miso Beef Katsu Hirata Bun

Asparagus & Yama Gobo

Avocado, shiso, tomato togarashi miso

Dessert

Coconut & Rum Panna Cotta

Spiced pineapple, pink peppercorns

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



Aki

Festive

STANDING CANAPE MENU

Menu 2

€65.00 PER PERSON

Minimum 15 guests

Binchotan Chicken & Kurobuta Pork Mini Tacos

Avocado, shiso, yuzu kosho, eel sauce

Crispy Rice with Salmon

Spicy mayo, tobiko, soy butter

Mixed Sushi Rolls

Vegan, salmon, prawn

Miso Beef Katsu Hirata Bun & Karaage Soft-Shell Crab

Sugar loaf, tonkatsu, spicy mayo, Japanese pickles

Pork & Chive Gyoza

Peanut sauce, sesame sauce

Aubergine Fritter

Sesame, chilli, soy caramel

Harumaki Duck Spring Rolls

Satsuma teriyaki sauce

Omakase Vegetable Tempura

Tentsuyu broth, oroshi

Asparagus & Yama Gobo

Avocado, shiso, tomato togarashi

Chicken & Spring Onion Yakitori

Shiitake Mushroom & Spring Onion Kushiya

Black garlic yuzu soy butter, chives, furikake

Kurobuta Pork Belly Kushiya

Apple mustard su miso

Dessert

Yuzu Cheesecake

Matcha crumble, lime jelly

Hot Matcha Brownie

Vanilla ice cream, miso sauce

Coconut & Rum Panna Cotta

Spiced pineapple, pink peppercorns



Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.

MANTA

Christmas

SET MENU

€35.00 PER PERSON

Minimum 15 guests

Menu 1

Starter (Choose One)

Chestnut Soup

Roasted chestnuts, croutons & chives

Baked Camembert

Mulled wine fruit chutney

Main Course (Choose One)

Sea Bream Fillet

Pumpkin puree, pickled pumpkin, roasted pumpkin

Beef Brisket

Slow-cooked beef brisket, roasted Brussels sprouts, glazed carrots & beef jus

Dessert (Choose One)

Sticky Toffee Pudding

Caramel & vanilla ice cream

Bread Pudding

Brandy custard

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



MANTA

Christmas

SET MENU

€55.00 PER PERSON

Minimum 15 guests

Menu 2

Starter

(Choose One)

Chestnut Soup

Roasted chestnuts, croutons & chives

Baked Camembert

Mulled wine fruit chutney, winter truffle

Main Course

(Choose One)

Wild Sea Bass Fillet

Pumpkin puree, pickled pumpkin, roasted pumpkin

Beef Fillet

Roasted Brussels sprouts, glazed carrots & beef jus

Lamb Shanks

Aubergine caviar, sumac & pomegranate

Dessert

(Choose One)

Sticky Toffee Pudding

Caramel & vanilla ice cream

Bread Pudding

Brandy custard



Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



MANTA

Festive

STANDING CANAPE MENU

€40.00 PER PERSON

Minimum 15 guests



Cold Canapés

Smoked Salmon Blinis

Smoked salmon, creme fraiche, caviar, dill

Tuna & Melon Tacos

Tuna, miso, melon

Prosciutto & Asparagus

Asparagus wrapped in prosciutto

Beef Tartare Cones

Beef fillet, shallots, gherkins, chives, egg yolk

Chestnut Tart

Chestnut puree, pecorino, roasted chestnuts

Anchovy Bruschetta

Burrata, tomato, anchovies

Hummus Toast

Toasted bread, hummus, crispy chickpeas

Hot Canapés

Pumpkin Shot

Pumpkin soup, pecorino

Beef Croquettes

Braised short rib, truffle mayo

Mini Sausage Roll

Cumberland sausage, puff pastry, sesame

Turkey Sliders

Crispy turkey breast, lettuce, brie

Crispy Goat Cheese

Fried goat cheese drizzled with honey

Mini Chicken Souvlaki

Marinated chicken thighs in yoghurt, coriander & garlic

Beef Sliders

Beef patty, cheddar, lettuce, mayo

Dessert

Snowball Coconut Truffles

Mini Apple Pies

Mince Pies

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.

TORA

Festive

STANDING CANAPE MENU

€55.00 PER PERSON

Minimum 15 guests

Classic prawn toast balls coated in black & white sesame, served with wasabi mayonnaise

Menu 1

Salmon Volcano Roll

Cucumber, avocado, volcano sauce, tempura crunch

Tora Veggie Uramaki

Cucumber, carrot, avocado, truffle mayonnaise

Vegetarian Spring Rolls

Cabbage, carrot, glass noodles, sweet chilli sauce

Prawn Toast

Chicken & Truffle Rolls

Chilli plum sauce

Mushroom Bao Bun

Morel mushroom, tapioca flour skin

Siu Mai

Minced pork, prawn & shiitake with trout eggs

Wagyu Kimchi Gyoza

Lao Gan Ma ponzu

Pork Gyoza

Pan-seared dumpling

Chicken & Chive Dumpling

Seasoned chicken, chilli oil, trout egg, fresh chives

Wild Sea Bass & Prawn Dumpling

Prawn, wild sea bass, coriander chilli oil

Chicken Teriyaki Skewer

Spring onions

Sweet Canape

Custard Bao

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



TORA

Festive

STANDING CANAPE MENU

€75.00 PER PERSON

Minimum 15 guests



Menu 2

Flamed Wagyu Roll

Avocado, asparagus, yakiniku sauce, crispy kadaifi

Salmon Nigiri

Duck Pancake

Crispy duck pancake, hoisin, cucumber, carrot

Royal Wasabi Prawns

Tobiko, mango salsa, wasabi mayo

Crispy Chicken Bao

Sweet & sour sauce, mantou bun

Har Gao (G)

Classic prawn dumpling

Xiao Long Bao (G)

Chewy wrapper, pork, chickeh soup

Mushroom Truffle Dumplings (V)

Trio of mushrooms, truffle, sesame oil, crystal skin

Mushroom Bao Bun (V)

Morel mushroom, jicama, tapioca flour skin

Siu Mai

Minced pork, prawn & shiitake with trout eggs

Wagyu Kimchi Gyoza (G)

Lao Gan Ma ponzu

Duck Spring Roll

Shredded duck, carrot & cabbage, hoisin

Chicken & Truffle Rolls (G)

Chilli plum sauce

Pork Skewer

Sweet & sour tare

Jasmine Tea-Smoked Ribs

Slow-cooked Angus ribs, crispy leek, sesame seeds

Sweet Canapés

Banana Fritters

Caramel, pecan nuts

Mango Sago Pudding

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



LOA

Festive

SEATED DINNER MENU

€51.50 PER PERSON

Minimum 15 guests

Menu 1

Amuse-Bouche

Mushroom Jalea

Black garlic ranch foam, truffle

Smoked Volcano Sushi

Crab, prawns, avocado, smoked spicy mayo

Beef Heart Anticuchos

Mango chimichurri, crystallised black kale

Starter

Red Snapper Ceviche

Herb-spiced tiger milk, persimmon, dehydrated grapes, cured egg

Main Course

Cola-Glazed Beef Short Ribs

Cola & dark rum reduction, charred corn, criolla sauce, pickles

Sides

Fries; pan-tossed greens

Dessert

Churros

Spiced chocolate ganache, Oreo soil



Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



LOA

Festive

SEATED DINNER MENU

€65.50 PER PERSON

Minimum 15 guests

Menu 2

Amuse-Bouche

Lamb Empanadas

Mojo verde espuma, queso fresco

Wagyu Torched Uramaki

Chimichurri salsa, white onions

Cod Bunuelos

Chipotle aioli, pico de gallo

Starter

Octopus Ceviche

Dashi wasabi stock, pickled pumpkin, tapioca passion fruit salsa

Main Course

Josper-Roasted Red Snapper

Garlic coriander crust, amarillo coconut butter sauce, charcoal oil

Charcoal-Grilled Tender Picanha

Fried purple potato spring, smoked cheese espuma, chimichurri

Sides

Fries; pan-tossed greens

Dessert

Avocado Creme Brulee

Vanilla ice cream, caramel crunch



Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



LOA

Festive

STANDING CANAPE MENU

€42.00 PER PERSON

Minimum 15 guests



Menu 1

Cold Canapés

Salpicao Potato Salad

Crispy plantain, jalapeno oil

Torched Salmon Nigiri

Aji panca tare, charcoal tenkasu

Sea Bass Crudo

Citrus-spiced salsa, fresh citrus salad

Beef Tartare

Radish, mustard seeds

Guacamole

Crispy taco, sour cream

Hot Canapés

Pollo Frito

Tex-Mex seasoning, chipotle aioli

Smoked Pork Cheek Taco

Pickles, queso fresco

Sea Bass Tempura

Jalapeno, al pastor

Steamed Pork Dumplings

Sweet chilli

Jerusalem Artichokes

Honey, walnut

Beef Anticuchos

Chimichurri

Sweet Potato Empanadas

Aji verde

Dessert

Churros

Spiced chocolate ganache

Cheesecake

Red berry compote

Grilled Pineapple

Spiced syrup, dulce de leche

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.

LOA

Festive

STANDING CANAPE MENU

€59.00 PER PERSON

Minimum 15 guests

Menu 2

Cold Canapés

Fried Plantain with Guacamole

Pico de gallo, rocoto

Crispy Tuna Tacos

Shiso mayo, sesame

Salmon Mosaic

Jalapeno sponge, chives

Seared Beef Crudo

Soy glaze, pickled mustard seeds

Beef Cheek Croquettes

Chipotle aioli

Hot Canapés

Peruvian Chicken Anticuchos

Pickled pumpkin, aji verde

Crispy Tiger Prawns

Aji amarillo

Oven-Roasted Peruvian Octopus

Quinoa, kalamata emulsion

Spiced Corn Ribs

Aji verde, coriander

Wagyu Gyoza

Lomo, pickles

Brisket Fried Rice

Fermented greens, cured egg

Pollo Frito

Truffle mayo, pickled chilli

Fried Spicy Tofu

Pico de gallo, aji verde

Smoked Pork & Beef Bao Buns

Pickles, peanut sauce, sumac

Dessert

Dark Chocolate Brownie

Cachaca gel

Cheesecake

Dulce de leche

Apple & Walnut Tart

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



AMAMI

Festive

STANDING CANAPE MENU

€32.50 PER PERSON

Minimum 15 guests

Menu 1

Tuna Sashimi

Sizzling sesame oil, truffle ponzu sauce

Vegetable Spring Roll

Rice noodles, capsicum, cabbage, sweet chilli sauce

Shake Korokke

Salmon, potato, onion, tonkatsu sauce

Beef Bao

Pulled beef, pickled cucumber, yakiniku sauce

Garden Roll

Rice noodles, cucumber, mixed lettuce, Thai dip

Chicken Skewer

Thai chicken teriyaki sauce, arare

Crispy Calamari

Cucumber, yuzu aioli, wonton crisp, charcoal tenkasu

Salmon Nigiri

Yuzu kosho

Dessert

Yuzu Cheesecake

Cream cheese, yuzu juice, fresh berries

Mini Castella

Sponge cake with honey and matcha



Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



AMAMI

Festive

STANDING CANAPE MENU

€34.90 PER PERSON

Minimum 15 guests



Menu 2

New Style Salmon Sashimi

Hot sesame oil, citrus dressing, crispy leek

Lamb Yakitori

Tare glaze, sesame, scallion

Ebi Tempura

Yuzu mayo, shichimi

Local Tuna Crudo

White soy ponzu, dry miso, charred peach

Miso-Glazed Eggplant

Sweet miso, sesame, spring onion

Wagyu Gyoza

Ponzu, crispy garlic

Prawn & Avocado Maki

Tobiko, wasabi mayo

Beef Teriyaki Skewer

Japanese BBQ glaze, sesame

Crispy Pork Belly

Pan-fried pork, spicy miso

Dessert

Matcha White Chocolate Mousse

Black sesame crumble

Strawberry Tartlet

Vanilla cream, fresh strawberry, yuzu glaze

Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



Festive

STANDING CANAPE MENU

€25.00 PER PERSON

Minimum 15 guests

Cold Canapés

Salmon Tacos

Marinated smoked salmon, dill, cream cheese, taco shell

Duck Parfait

Herb crostini, cranberry chutney, duck pate, micro herbs

Brie & Cranberry Crostini

Creamy brie, toasted bread, cranberry chutney

Melon & Prosciutto

Served on skewers with aged balsamic

Goat Cheese & Crispy Pancetta

Whipped goat cheese, pancetta, served in a tart with sesame seeds

Roasted Pumpkin Tartlets

Served with crispy sage

Hot Canapés

Mini Pigs in Blankets

Served with honey mustard dip

Truffle & Pecorino Arancini

Served with onion jam

Mini Beef Wellingtons

Served with mushroom and crispy Parma ham

Mini Beef Sliders

Crispy bacon, cheddar, pickles, truffle mayo

Mini Chicken Sliders

Coleslaw, pickles, tomato slice, mayonnaise

Dessert

Gingerbread Bites

Profiteroles with Baileys Cream

Topped with dark chocolate glaze



Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.



Festive

STANDING CANAPE MENU

€25.00 PER PERSON

Minimum 15 guests

Cold Canapés

Salmon Tacos

Marinated smoked salmon, dill, cream cheese, taco shell

Duck Parfait

Herb crostini, cranberry chutney, duck pate, micro herbs

Brie & Cranberry Crostini

Creamy brie, toasted bread, cranberry chutney

Melon & Prosciutto

Served on skewers with aged balsamic

Goat Cheese & Crispy Pancetta

Whipped goat cheese, pancetta, served in a tart with sesame seeds

Roasted Pumpkin Tartlets

Served with crispy sage

Hot Canapés

Mini Pigs in Blankets

Served with honey mustard dip

Truffle & Pecorino Arancini

Served with onion jam

Mini Beef Wellingtons

Served with mushroom and crispy Parma ham

Mini Beef Sliders

Crispy bacon, cheddar, pickles, truffle mayo

Mini Chicken Sliders

Coleslaw, pickles, tomato slice, mayonnaise

Dessert

Gingerbread Bites

Profiteroles with Baileys Cream

Topped with dark chocolate glaze



Allergen Note: Some dishes may contain or come into contact with allergens.
Please inform our staff if you have any allergies or intolerances.

Beverage Packages

STAND UP RECEPTIONS



Standard

€28 per person | 3 hours

Smirnoff Red Vodka, Gordon's Gin, Plantation White Rum, Johnnie Walker Red Whisky, Tequila Bianco, Aperol & Campari

Red Wine Primitivo, White Wine Pinot Grigio, Beer
Still & sparkling water, juices and soft drinks

Additional hour: €7 per person

MANTA LOA TORA



AMAMI

Classic

€35 per person | 3 hours

Smirnoff Red Vodka, Bombay Gin, Tanqueray Gin, Plantation White Rum, Spiced Rum, Jameson Whisky, Johnnie Walker Black, Tequila Bianco, Aperol & Campari

Red Wine Primitivo, White Wine Pinot Grigio, Prosecco, Beer

Still & sparkling water, juices and soft drinks

Cocktails: Skinny Beach, Cuba Libre, Aperol Spritz, Negroni

Additional hour: €9 per person

Akì LOA TORA



MANTA



AMAMI



Beverage Packages

STAND UP RECEPTIONS



Premium

€42 per person | 3 hours

Ketel One Vodka, Bombay Sapphire Gin, Islands 8 Gin, Maker's Mark Whisky, Johnnie Walker Black, Espolon Silver Tequila, Kraken Spiced Rum, Angostura 7 Year Rum, Aperol, Campari & Martini Rosso

Bordeaux Red & White Wine, Aure Rose, Prosecco, Beer

Still & sparkling water, juices and soft drinks

Cocktails: Skinny Beach, Cuba Libre, Aperol Spritz, Negroni

Additional hour: €11 per person

Akì LOA

MANTA TORA AMAMI

Exclusive

€49 per person | 2 hours

€59 per person | 3 hours

Belvedere Vodka, Hendrick's Gin, Johnnie Walker Gold Whisky, Glenfiddich 12 Years, Diplomatico 12 Years Rum, Lokita Silver Tequila, Aperol, Campari, Martini Rosso & Martini Bianco

Chablis White Wine, Beaujolais Villages Red Wine, Hampton Water Rose, Prosecco, Beer

Still & sparkling water, juices and soft drinks

Signature Cocktail add-on: €35

Additional hour: €18 per person

Akì LOA TORA MANTA



Wine Packages

SEATED EVENTS



Classic

€25 per person | Up to 2 hours
Free-flowing during the meal

White Wine: Pinot Grigio
Red Wine: Primitivo
Rose Wine: Rosato Bordinese
Beer
Still & sparkling water

Premium

€38 per person | Up to 2 hours
Free-flowing during the meal

White Wine: Chablis
Red Wine: Chianti
Rose Wine: Rose des Fetes Jamelles
Sparkling Wine: Folini DOCG Prosecco
Beer
Still & sparkling water





Thank You

Thank you for considering Lifestyle
Group for your Christmas and New
Year celebrations.
We look forward to celebrating the
festive season with you.

events@lifestyle-grp.com
+356 7979 2718
lifestyle-grp.com

MORE VENUES. MORE EXPERIENCES.
MORE REASONS TO CELEBRATE.