
INIALA
VALLETTA
Festive Season by Iniala
Above the Grand Harbour
2026
2026
Forbes
TRAVEL GUIDE
MICHELIN GUIDE
2026

The Season

Festive gatherings, rooftop dining, and gifts worth giving

This festive season, Iniala Valletta celebrates with a full calendar of gatherings: the lighting of the Grand Christmas Tree, carols by candlelight, sommelier tastings, Venetian evenings, and New Year's Eve above the Grand Harbour. Many of them are complimentary for our guests.

Add festive dining at our two rooftop restaurants, quiet hours at WITHIN Spa, and gifts worth giving, and the season takes on a distinctive Iniala expression.

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Iniala Valletta

Intimate Hotel, Grand Harbour

Iniala Valletta sits on St Barbara Bastion, looking across the Grand Harbour to the Three Cities. A Forbes Travel Guide Five-Star hotel with two Michelin Keys, it brings together intuitive hospitality, artistic expression, and a profound sense of place.

At the heart of the season are two rooftop restaurants: ION Harbour by Simon Rogan, Malta's only two-Michelin-starred restaurant, and Anaalā Valletta, where celebrated chef Ian Kittichai cooks regional Thai cuisine above the city.

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33 Suites and Residences	Each with its own character, many opening onto the Grand Harbour.
6 Buildings	Harbour House Solis Vitalis La Maison The Hideaway Pied-à-Terre
2 Rooftop Restaurants	ION Harbour by Simon Rogan Anaalā Valletta by Ian Kittichai
WITHIN Spa	An indoor pool, sauna, and treatment rooms in a historic stone vault.
WITHIN Recovery	A restorative space dedicated to healing, regeneration, and physical reset through advanced recovery and therapeutic support.
WITHIN Performance	Our gym, open to guests throughout their stay.



Festive Dining

ION Harbour by Simon Rogan

Malta's only two-Michelin-starred restaurant brings together Simon Rogan's cooking and sweeping views across the Grand Harbour. With a refreshed interior and a new tasting menu, ION Harbour is open for dinner, and for lunch on Fridays.

Christmas Eve dinner and Christmas Day lunch offer an elegant alternative to hosting at home. On New Year's Eve, refined live entertainment carries the evening until the fireworks light up the harbour at midnight.

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24 December

Starlight on the Bastions — **€250 - per person**

Christmas Eve gala dinner

Dinner 19:00 – 23:00

25 December

Christmas Morning Breakfast — SUPPLEMENTARY

A Christmas start above the harbour, with bubbles, Christmas cake, and presents for the children.

07:00 - 11:30

25 December

Christmas Long Lunch — **€130 - per person**

An unhurried Christmas Day lunch.
Lunch only, with no dinner service.

Lunch from 13:00

31 December

Midnight on the Harbour — **€350 - per person**

New Year's Eve gala dinner with refined live entertainment and a front-row view of the Grand Harbour fireworks.

Dinner 19:30 – 01:00

Stay the Night

Extend the evening into an overnight stay at Iniala Valletta, with your suite a few steps from the table. See page 33.

Prices are per person and subject to a 12.5 per cent service charge. Reservations are essential.



Festive Dining

Anaalā Valletta

Regional Thai cuisine by celebrated chef Ian Kittichai.

Set atop the new Solis wing, Anaalā is where views of Valletta's skyline and the Grand Harbour meet regional Thai cuisine. Anaalā is usually open for dinner only, so this December brings something rare: a festive Thai lunch on the rooftop.

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20 December

Festive Thai Lunch

€75 - per person

Live music, and a complimentary cocktail on arrival.

Lunch 12:30 – 15:00

24 December

A Magical Night of Light

€110 - per person

Thai dinner with a Christmas touch.

Dinner 19:00 - 22:30

25 December

Christmas at Anaalā

€110 - per person

Christmas dinner with a Thai accent.

Dinner 19:00 - 22:30

31 December

Siam Stardust

€165 - per person

New Year's Eve gala Thai banquet, with a welcome drink. Adults only.

Dinner 19:00 - 01:00

Stay the Night

Pair your festive dinner with an overnight stay at Iniala Valletta, and wake to the Grand Harbour.
See page 33.

Prices are per person and subject to a 10 per cent service charge. Reservations are essential.



The Festive Calendar

Twenty-five days of gatherings

Open a door each day. Every gathering in the calendar is complimentary for our guests, except lunches and dinners, which are marked and charged separately. Drinks beyond those mentioned are also charged separately. Times and venues may change; our team will confirm details at the time of booking.

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8 December

Lobby and Entrance

The Grand Christmas Tree Lighting

COMPLIMENTARY

The season begins as the Grand Christmas Tree comes alight in the lobby. Much-loved Maltese singer Edel performs, chestnuts roast outside, and mulled wine is poured alongside mince pies and festive treats.

17:30 – 19:30

9 December

Ark Lounge

Tinsel and Tea

COMPLIMENTARY

A festive afternoon tea in the Ark Lounge, with seasonal sweets, fine teas, and a Christmas cocktail to raise to the season ahead.

15:00 – 17:00

10 December

Ark Lounge

Uncorked and Aged

COMPLIMENTARY

Our sommelier presents three wines chosen for the season, each paired with a cheese selected to draw out its character, with bread and crackers alongside.

15:30 – 18:30



13 December

Solis Club

Champagne and Jazz Lunch

EXTRA CHARGE

An unhurried Sunday lunch with flowing Champagne and live jazz. Featuring Angela Vella-Zarb on vocals, Karl Galea on guitar, and Oliver Degabriele on double bass.

12:30 – 15:00

14 December

Ark Lounge

Christmas Cocktail Tasting

COMPLIMENTARY

Our bar team presents its Christmas cocktails, from spiced classics to new seasonal creations, with the story behind each one.

18:00 – 19:30

15 December

Ark Lounge

Maltese Christmas Afternoon Tea

COMPLIMENTARY

An afternoon tea with a Maltese accent, bringing island Christmas sweets and traditional recipes to the table.

15:00 – 17:00

18 December

Ark Lounge

Carols by Candlelight with Edel

COMPLIMENTARY

Maltese singer Edel leads an evening of carols among candlelight, with mulled wine and festive aperitivo bites.

17:00 – 20:00

20 December

Anaalā

Thai Sunday Lunch with Live Music

EXTRA CHARGE

A long Sunday lunch on the rooftop, with regional Thai dishes, live music, and cocktails above the harbour.

12:30 – 15:00

22 December

Ark Lounge

Bàcaro Evening

EXTRA CHARGE

Venice comes to Valletta: cicchetti, Venetian wines, and Prosecco, served in the spirit of a bàcaro and made for unhurried conversation.

18:00 – 20:00



24 December

ION Harbour

Starlight on the Bastions

EXTRA CHARGE

A Christmas Eve gala dinner at Malta's only two-Michelin-starred restaurant, with the lights of the harbour below.

19:00 – 23:00

Anaalā

A Magical Night of Light

EXTRA CHARGE

A candlelit Christmas Eve on the rooftop, with regional Thai dishes given a Christmas touch.

19:00 – 22:30

25 December

Solis Club

Christmas Breakfast

SUPPLEMENTARY

Bubbles, Christmas cake, and presents for the children to begin the day.

07:00 – 11:00

ION Harbour

Christmas Morning Breakfast

SUPPLEMENTARY

A start above the harbour, with bubbles, Christmas cake, and presents for the children.

07:00 – 11:30

Solis Club

Traditional Christmas Lunch

EXTRA CHARGE

A classic Christmas lunch with all the trimmings, on the rooftop of our Solis wing.

12:30 – 16:00

ION Harbour

Christmas Long Lunch

EXTRA CHARGE

An unhurried Christmas Day lunch from Simon Rogan's kitchen, with the Grand Harbour beyond.

From 13:00

Anaalā

Christmas at Anaalā

EXTRA CHARGE

Christmas dinner with a Thai accent, on the roof of the Solis wing.

19:00 - 22:30

26 December

Lobby and Bastions

Walk It Off

COMPLIMENTARY

A Boxing Day stroll along Valletta's bastions, followed by fresh juices and smoothies on your return.

10:00 – 12:00

28-30 December

WITHIN Spa

Renew Before the New

COMPLIMENTARY

Three days to restore before the year turns: the spa circuit, smoothies, wholesome bites, and Champagne by the pool. Treatments are charged separately.

10:00 – 17:00



31 December

ION Harbour and Solis Club

New Year's Eve Breakfast

SUPPLEMENTARY

A relaxed breakfast to begin the last day of the year.

07:30 – 11:00

ION Harbour

Midnight on the Harbour

EXTRA CHARGE

A gala dinner with refined live entertainment and the Grand Harbour fireworks at midnight.

19:30 – 01:00

Anaalā

Siam Stardust

EXTRA CHARGE

A gala Thai banquet on the rooftop, with a welcome drink.

19:00 – 01:00

1 January

Solis Club

New Year's Long Brunch

SUPPLEMENTARY

A long, easy brunch to welcome 2027.

11:00 – 15:00

In Your Suite

Festive In-Suite Dining

EXTRA CHARGE

An upgraded in-suite dining menu for a slow first day of the year.

All Day

Anaalā

Dinner at Anaalā Valletta

EXTRA CHARGE

Anaalā Valletta welcomes the new year with dinner.

19:00 - 22:30



Private Celebrations

Private Parties, Above the City

For companies planning their annual Christmas celebration, Anaalā Valletta's upper deck invites guests to gather beside the infinity pool. Below, the terrace sets the stage for an evening that moves from an elegant reception into a lively celebration, arranged as a seated dinner or a standing reception.

For a setting directly overlooking the Grand Harbour, ION Harbour by Simon Rogan, Malta's only two-Michelin-starred restaurant, welcomes private celebrations, from intimate dinners to larger gatherings. Menus and wine pairings can be tailored to the occasion.

Fully Catered
From canapés to a seated dinner, every detail is taken care of.

Tailored to You
Menus, wine pairings, and the flow of the evening shaped around your guests.

With a View
Valletta's skyline and the Grand Harbour as the backdrop to your celebration.

Rooftop of the Solis wing

Anaalā Valletta

150 Standing · *Reception*

75 Seated · *Indoors and Outdoors*

40 Seated · *Indoors Only*

Rooftop of the Harbour House wing

ION Harbour

120 Standing · *Reception*

50 Seated · *Indoors and Outdoors*

45 Seated · *Indoors Only*

Plan your Celebration

Share your date, guest numbers, and the evening you have in mind, and our team will shape a proposal around it. We would be delighted to hear from you at frontoffice@inialamalta.com.



24 December

ION Harbour

Christmas Eve Dinner Tasting Menu

Boltardy beetroot, swordfish and fennel yoghurt tartlet, Swordfish cured in mastic, beetroot soda

Truffle pudding glazed in carob molasses, The Brew stout jelly, aged Maltese pecorino

Fritter of rabbit from Żurrieq, onion tapioca, celery leaf and fermented sweetcorn

Raw aged Limousin beef from Rabat, wild capers, oyster, pickled daikon

Raw south coast Rossi prawn, sea jelly and fig leaf, buttermilk and smoked Pike Perch roe

Ta' Ċikku potatoes with Karmelitan cheese, chicken skin, pickled walnut and onion ashes

White Vienna kohlrabi baked in salts from Gozo with marinated sea succulents and dill, our special reserve caviar

Dry aged red bream cooked over embers, mussels, tomato molasses and shrimp

Pork from Ta' Ġianninu farm, stuffed with mushrooms from Mġarr, chard, butterhead, black garlic

Goat's jam cake, sweet herb cream, Iced caramelised pink lady apple, milk crisp

ION Fig leaf mousse and honey melon, juices infused with aromats

Summer honey tart, wild thyme aromatic herb ice cream cornet with perpetual lemon

€250 - per person

A discretionary 12.5 per cent service charge will be added to your bill

24 December

Anaalā Valletta

Christmas Eve Dinner Menu

€110 - per person

A discretionary 10 per cent service charge will be added to your bill

Amuse-Bouche
Khao Jee Salmon
Marinated salmon, scallion, jasmine rice cake

Salad
Yum Tawaai Pla
Seared sea bream, pumpkin, red curry dressing

Soup
Poh Taek Goong
Rossi prawn, lemongrass, basil, spicy and sour broth

Main Course
Lobster Kra Tiem
Wok-fried lobster, scallion, oyster sauce
Gaeng Daeng Nua Yang
Grilled short rib, makrut lime leaves, red curry
Sen-Chan Pad Sauce Ma Kham
Stir-fried rice noodles, cabbage, tamarind sauce

Dessert
Sangkaya Cha-Thai
Thai tea flan, seasonal fruits, Thai tea sauce

25 December

ION Harbour

Christmas Day Lunch Tasting Menu

€130 - per person

A discretionary 12.5 per cent service charge will be added to your bill

Truffle pudding glazed in carob molasses, stout from The Brew, aged Maltese pecorino

Raw aged Limousin beef from Rabat, wild caper jam, oyster, pickled daikon

Lampuki tartare, horseradish, pickled kohlrabi, served with warm crumpets

Stuffed pork fromTa' Ġianninu farm, traditional trimmings and sauces

Buttermilk custard with fresh and fermented strawberries, milk crisps and marigold

Chestnut cakes and bay leaf sugar

Anaalā Valletta

Christmas Day Dinner Menu

€110 - per person

A discretionary 10 per cent service charge will be added to your bill

Amuse-Bouche
Khao Jee Tuna
Marinated tuna, scallion, jasmine rice cake

Salad
Yum Tawaai Pla Gao
Seared grouper, pumpkin, red curry dressing

Soup
Tom Kha Gai
Chicken, mushroom, galangal-coconut soup

Main Course
Lobster Pad Cha
Wok-fried lobster, basil, chilli, oyster sauce
Panaeng Nua Yang
Grilled rib eye, makrut lime leaves, Panaeng curry
Pad Mee Korat
Stir-fried rice noodles, cabbage, tamarind sauce

Dessert
Cake Inthapalam
Pandan-date cake, coconut ice cream, salted coconut milk, palm sugar caramel sauce

25 December

Solis Club

Christmas Day Lunch Menu

€110 - per person

A discretionary 10 per cent service charge will be added to your bill

Glass of Champagne or Mimosa to start

Selection of Starters to Share

Burrata and Heritage Beetroot
Orange, candied walnuts, basil oil and aged balsamic

King Prawn and Lobster Bisque
Seared king prawn, fennel and Cognac cream

Smoked Salmon
Pickled cucumber, horseradish crème fraîche, dill and rye crisps

Duck Liver Parfait
Spiced plum chutney and toasted brioche

Choice of Main Course

Traditional Roast Turkey
Chestnut, sage and Panzanella stuffing, chipolatas Cumberland sausages wrapped in pancetta, cranberry sauce and roasting jus

Roast Beef Sirloin
Dauphinoise potatoes, glazed carrots, Tenderstem broccoli and red wine sauce

Wild Mushroom and Chestnut Wellington
Butternut squash purée, seasonal greens and mushroom coulis

Pan-Roasted Sea Bass
Saffron potatoes, braised fennel, samphire and lemon butter sauce

Slow-Cooked Lamb Shank
Creamy garlic mashed potatoes, olives and rosemary jus

All main courses are served with festive roasted vegetables, potatoes and herb-buttered greens.

Desserts

Traditional Christmas Pudding
Warm brandy sauce and vanilla ice cream

Dark Chocolate Délice
Cherry compote, chocolate crumble and mango ice cream

Spiced Poached Pear
Vanilla mascarpone, almond crumble and salted caramel

To Finish

Festive petits fours, mince pies and a glass of sherry

31 December

ION Harbour

New Year's Eve Dinner Tasting Menu

€350 - per person

A discretionary 12.5 per cent service charge will be added to your bill

Boltardy beetroot, swordfish and fennel yoghurt tartlet, Swordfish cured in mastic, beetroot soda

Truffle pudding glazed in carob molasses, The Brew stout jelly, aged Maltese pecorino

Fritter of rabbit from Żurrieq, onion tapioca, celery leaf and fermented sweetcorn

Raw aged Limousin beef from Rabat, wild capers, oyster, pickled daikon

Raw south coast Rossi prawn, sea jelly and fig leaf, buttermilk and smoked Pike Perch roe

Ta' Ċikku potatoes with Karmelitan cheese, chicken skin, pickled walnut and onion ashes

White Vienna kohlrabi baked in salts from Gozo with marinated sea succulents and dill, our special reserve caviar

Dry aged red bream cooked over embers, mussels, tomato molasses and shrimp

Pork from Ta' Ġianninu farm, stuffed with mushrooms from Mġarr, chard, butterhead, black garlic

Goat's jam cake, sweet herb cream, Iced caramelised pink lady apple, milk crisp

ION Fig leaf mousse and honey melon, juices infused with aromats

Summer honey tart, wild thyme Aromatic herb ice cream cornet with perpetual lemon

31 December

Anaalā Valletta

New Year's Eve Dinner Menu

€165 - per person

A discretionary 10 per cent service charge will be added to your bill

Amuse-Bouche
Khao Tang Salmon
Salmon, rice cracker, roasted coconut dressing

Salad
Yum Pla Tod
Wok-fried seabass, mango salad, chilli-lime dressing

Soup
Tom Jiew Nua
Short rib, lemongrass, potato, spicy and sour broth

Main Course
Lobster Sam Rod
Wok-fried lobster, shallot, three flavored sauce
Khao Soi Nua
Grilled tenderloin, egg noodles, Northern-style curry
Pad Pak Ruam
Stir-fried rice noodles, cabbage, egg, oyster sauce

Dessert
Fak Tong Gaeng Buad
Japanese pumpkin steamed pudding, coconut ice-cream



Wellbeing

WITHIN Spa and WITHIN Recovery

As the year draws to a close, WITHIN Spa and WITHIN Recovery offer two festive rituals made for slowing down.

Warm infrared light, unhurried massage and skin left glowing are paired with seasonal scents, something sweet and a small gift to take home. Each ritual can be enjoyed alone or shared with someone close.

Approximately
100 Minutes

The Christmas Golden Glow Ritual

€185 - per person

A warming ritual scented with golden honey, aromatic cinnamon and rich chocolate. The skin is first polished and wrapped in nourishing warmth. A massage with melted candle oil follows, and the ritual closes with a facial that restores the skin's natural radiance.

- *Festive body exfoliation and nourishing body wrap*
- *40-minute warm-candle oil massage*
- *30-minute radiant glow facial*
- *A festive welcome drink*
- *Christmas chocolates*
- *A small Christmas gift for each guest*

Approximately
120 Minutes

Milestone & Serenity Ritual

€225 - per person

A festive journey for stillness and time well spent, whether on your own or side by side with someone special. Gentle infrared warmth prepares the body for a full-body massage, followed by a facial that leaves the skin nourished and refreshed. All of it takes place in a softly lit festive setting.

- *25-minute infrared sauna session*
- *50-minute full-body massage*
- *25-minute nourishing express facial*
- *Festive refreshments and Christmas chocolates*
- *A small Christmas gift for each guest*

Available individually or for two guests, subject to availability. If a shared room is unavailable, treatments will be scheduled consecutively. Please advise us of any allergies or sensitivities, particularly to honey, cinnamon or fragrance.

To book, contact WITHIN Spa at: withinspa@inialamalta.com
or speak to our team at Iniala Valletta.

These festive treatments will be available until 30 January 2027



Wellbeing

WITHIN Performance

Between long lunches and late celebrations, WITHIN Performance keeps your rhythm. Our gym is open to guests throughout their stay, a calm and considered space for training at your own pace, whether before breakfast or after the festivities.

Pair a session with time at WITHIN Spa, from the indoor pool and sauna to Performance Recovery, a dynamic bodywork treatment for active bodies, and return to the season feeling lighter, stronger, and ready for what comes next.

Gifting

Give the Gift of Iniala

Whether for a loved one, a colleague, or a well-earned treat for yourself, an Iniala gift card is a present remembered long after the season has passed. Recipients choose the experience that feels most personal: dining at ION Harbour or Anaalā Valletta, an overnight stay in one of our suites, or a restorative escape at WITHIN Spa.

To order a gift card, contact us at frontoffice@inialamalta.com.

A Complimentary €10 With Every €100





Overnight Stays

Stay the Night

Extend the celebration into an overnight stay. After dinner at ION Harbour or Anaalā Valletta, your suite is a few steps away, with the Grand Harbour beyond the balcony doors and the city quiet below.

On Christmas morning, breakfast arrives with bubbles, Christmas cake, and presents for the children. On New Year's Eve, the fireworks are yours from the bastion, and 2027 begins with a long brunch at Solis Club.



Extraordinary begins here

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