

colours of malta



travel and incentives

"The difference between the ordinary and extraordinary is the little 'extra' "- colours of malta

Want a night of local fun? Look no further! 

Razzett L-Antik

Situated in the medieval baker's village of Casal Curmi il-Fornaro (today Hal-Qormi), Razzett L-Antik is dedicated to 1000 years of Maltese food and culinary heritage specialising in the tasteful art of slow food farmhouse cooking, with an entertaining style of service that promotes Maltese traditions.

The main building itself was once a milling factory to grind grain to flour for the daily bread and is over 400 years old. The medieval milling room is now set up for the two cooking schools and for gourmet and private dining.

Dressed up in period costume, service is Rustic family style making Razzett L-Antik the ideal venue to relax and appreciate traditional Maltese hospitality and culinary delights.

Seating capacity is of 200 persons with the private room seating an extra 50 persons.

On the terrace overlooking the courtyard is space for another 25.

The venue is fully accessible to the first floor and the cellar, equipped with lift and wide doorways, has two entrances, a courtyard with a motorized canopy suitable for all types of weather, and a generator to ensure service in case of power failure.

Maltese Dinner

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Maltese Folklore Dance Show

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Live Cooking

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Challenges in house

Active Cooking Challenge 'Ready Steady Cook'

Ideal as a team building event where groups compete with each other in buying the ingredients, prepare the menu and then cook the meal.

Kitchenettes will be set up in the courtyard and all necessary utensils, equipment and ingredients will be provided.

Cooking challenge from two to six teams

Each team will consist of not more than 6 persons, and will be required to cook one dish in 30 minutes. A larder will be provided including an arrangement of fresh ingredients to allow for creativity in cooking the dish.

Each team will be provided with an apron, top of the range induction cooker and utensils which have been sponsored by Silit.

Any damaged goods will be charged for as they have to be replaced.

We will also provide host/chef to monitor and handle the scoring.

Wine tasting Challenge

A new, fresh and fun way to tasting wines of the Maltese isles.

Competing teams have to face the ultimate tasting challenged in comparing discriptions with a number of varied selection of Maltese wines, by comparing notes and matching the descriptions to the unmarked wines. In this game every one wins, well you can guess why :)
Sahha (Cheers)



Our Specialities

Maltese cuisine is the result of a long relationship between the Islanders and the many civilisations who occupied the Maltese Islands over the centuries. This marriage of tastes has given Malta an eclectic mix of Mediterranean cooking. Although the restaurant scene is a mix of speciality restaurants, there are many eateries that offer or specialise in local fare, serving their own versions of specialities.

Traditional Maltese food is rustic and based on the seasons. Look out for Lampuki Pie (fish pie), Rabbit Stew, Bragioli (beef olives), Kapunata, (Maltese version of ratatouille), and widow's soup, which includes a small round of Gbejniet (sheep or goat's cheese). On most food shop counters, you'll see Bigilla, a thick pate of broad beans with garlic. The snacks that must be tried are 'hobz biz-zejt' (round of bread dipped in olive oil, rubbed with ripe tomatoes and filled with a mix of tuna, onion, garlic, tomatoes and capers) and pastizzi (flaky pastry parcel filled with ricotta or mushy peas).

A trip to the Marsaxlokk fish market on Sunday morning will show you just how varied the fish catch is in Maltese waters. When fish is in abundance, you'll find Aljotta (fish soup). Depending on the season, you'll see spnotta (bass), dott (stone fish), cerna (grouper), dentici (dentex), sargu (white bream) and trill (red mullet). swordfish and tuna follow later in the season, around early to late autumn, followed by the famed lampuka, or dolphin fish. Octopus and squid are very often used to make some rich stews and pasta sauces.

Favourite dessert delicacies are kannoli (tube of crispy, fried pastry filled with ricotta), Sicilian-style, semi-freddo desserts (mix of sponge, ice-cream, candied fruits and cream) and Helwa tat-Tork (sweet sugary mixture of crushed and whole almonds)..

Can we tempt you?



Local rabbit stew

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