GOZO | CONVERTED FARMHOUSE
FOR SALE | REF Nº 2991 | P.O.R.
Panoramic Views | 1,000 sqm - spread over three levels | 6 bedrooms, 3 bathrooms | Outdoor entertaining area with swimming pool and terrace | Large open courtyard, stables and a paddock

PENDER GARDENS | DUPLEX APARTMENT
FOR SALE | REF Nº 2956 | Price: €1,300,000
286 sqm DUPLEX APARTMENT in a Special Designated Area | 3 bedrooms, 2 bathrooms | 2 terraces enjoying distant sea views | 2 car spaces included in the complex’s underlying car park

TIGNE POINT | APARTMENT
FOR SALE | REF Nº 2781 | Price: €2,500,000
South-facing | Close to all leisure activities and access to a communal swimming pool | 346sqm open plan layout | Large front terrace with sea views | 3 bedrooms, 2 bathrooms | Underlying 2 car garage

PORTOMASO | PENTHOUSE
FOR SALE | REF Nº 2601 | P.O.R.
Marina and open sea views | 6 large bedrooms, 5 en-suite | Outdoor terrace | This 675sqm property could be split into 2 separate penthouses | Also included is an underlying 2 car spaces accessed by lift

TIGNE POINT | APARTMENT
FOR SALE | REF Nº 2770 | Price: €2,500,000
Sea-views | Enjoys access to a communal swimming pool | Measuring approx. 238sqm | Front terrace with sea views and 2 further terraces | 3 double bedrooms, 2 bathrooms | Underlying 2 car lock-up garage

IBRAGG | PENTHOUSE
FOR SALE | REF Nº 2515 | Price: €785,000
PENTHOUSE with distant sea and country views | 3 bedrooms, 2 bathrooms | Property is being sold fully furnished and ready to move into | Price includes 2 x one car lock-up garages

Oyster Real Estate is a boutique real estate company focusing on high-end and unique luxury properties and developments that reflect the exceptional.

Oyster Real Estate, Block 15, Portomaso, St Julians  info@oystermalta.com  T +356 2138 4545  M +356 7949 9137
We are committed to our customers. We pride ourselves on our professionalism and the lasting relationships that we create with our clients. Careful attention is given to our clients’ requirements by anticipating their needs and guaranteeing a personalised service, with a strong passion for high quality standards. The business began with a strong foundation, with the intention to keep these values within Oyster.
Dear guests and friends of the Hilton Malta,

Welcome to this season’s edition of our magazine. 2019 was a wonderful year for Hilton, as the company celebrated the 100th anniversary of the opening of the first Hilton hotel in the United States, as well as many milestones and successes achieved during the course of the past century. Hilton is one of a handful of companies which boasts this impressive history - and which is increasingly prosperous today, with countless projects, new hotel openings, and business successes being recorded every day. Most importantly, we at Hilton are proud to be part of the global ‘Hilton Effect’, which charts the positive ways in which Hilton has, over the last 100 years, improved the lives of people in the communities in which the company operates.

Here at the Hilton Malta we have certainly marked this shining anniversary with our own participation in the Hilton Effect. We started our anniversary celebrations by planting 100 trees at Ta’ Qali, thereby doing our best to enhance the beauty of the Island we call our home. Our partnerships with associations dedicated to enriching the lives of vulnerable persons have been the focus of so many of our activities this year. Most notably, these include our new relationship with the Foodbank Lifeline Foundation, which assists struggling individuals and families, ensuring they can benefit from fruitful meals during difficult times. I would like to take this opportunity to thank our team members, our suppliers and other supporters for contributing their time and resources, helping us to support this very worthy cause.

While Hilton has been looking back at its century of successes, it has also been facing the future with confidence and anticipation. New and exciting opportunities are being developed, and the range of customers’ options is being continuously broadened. The Hilton Malta has also been upgrading its product, making it ready for the future and the increasingly sophisticated demands of its clients. Our Meeting Rooms and the Portomaso Suite have undergone a total refurbishment, and we are very excited about the result. The new colour scheme and décor, the infusion of natural light, and the state-of-the-art audio/visual equipment have made our meeting and event spaces fresh, invigorating and calming at the same time. We are confident that our clients will return to these rooms for their important events time after time. Sincere thanks are due to our owners, Tumas Group, for their generous investment and support during the design and completion of these projects. Other plans for enhancing the appearance and potential of the Hilton Malta are in the pipeline, and we look forward to sharing these with you in the near future.

I will leave you to enjoy reading the articles in our magazine, and to sharing this most exciting time for Hilton, and for the Hilton Malta, with us.

Matthew Mullan
General Manager / Hilton Malta
WE ARE OPEN ALL YEAR ROUND - SUBJECT TO GOOD WEATHER

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WE ARE OPEN ALL YEAR ROUND - SUBJECT TO GOOD WEATHER
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Christmas Panto
23RD DECEMBER – 4TH JANUARY • MFCC
22ND DECEMBER – 5TH JANUARY • TEATRU MANOEL

What better way to get into the Christmas spirit than with, not one, but two Christmas Pantomimes?! This time of year delivers some of the best live shows Malta has to offer, including two English-language pantomimes, held at the Malta Fairs and Conventions Centre in Ta’ Qali and the Manoel Theatre in Valletta, respectively. Prepare to be wowed by some of the nation’s best talent, impressive staging and a good time for all!

NYE VALLETTA
31ST DECEMBER

Ring in 2020 at Malta’s biggest New Year’s Eve celebration in Valletta. One of Europe’s most historical cities will be set up with a main stage in St George’s Square, bringing a magical and festive atmosphere with Malta’s top local bands and musicians, performances and street artists. The event will end with a spectacular fireworks show, closing 2019 with a bang!
Carnival
21st FEBRUARY – 25th FEBRUARY

The Maltese carnival is one of the country’s oldest festivities. Nowadays, this colourful event is celebrated across the islands, with the boldest and brightest activities happening in the capital city of Valletta, and Nadur, Gozo. Over the course of the week, Valletta’s streets come to life with marching bands, fancy-dress competitions and dancers in elaborate costumes. Nonetheless, the highlight of this celebration is the carnival parade which features impressive handmade floats.

Changing of the Guard
EVERY LAST FRIDAY OF THE MONTH, 10.30 AM • VALLETTA

Every last Friday of the month, the Changing of the Guard ceremony commences at 10:30am, at St. George’s Square, Valletta. The ceremony involves the Armed Forces of Malta Band marching down Republic Street onto the square, where the new guard marches out and replaces the old guard. Following this exchange, the AFM Band carry on with their marching display in the square.

Easter Week
3rd - 12th APRIL

Easter week in Malta may be even busier than Christmas. It involves street processions, marching bands, statue carrying and passion plays. Celebrations start on the Friday preceding Good Friday with a procession across Valletta. Malta then continues to celebrate Palm Sunday, Maundy Thursday, Good Friday and Easter Sunday.

*all details are correct at time of printing, kindly check in with the Concierge for more up-to-date information.*
Step into the Silent City
Mdina is one of the most precious jewels in Malta's cultural crown. This breath-taking walled city sits perched on a natural plateau, casting a watchful eye over its surrounding towns and villages.

Once Malta's capital, Mdina is bursting with history, beauty, and sweet side streets waiting to be discovered by each new visitor that walks its path. A trip to this slice of the Mediterranean is incomplete without carving out time to explore as much of this charming city as possible. If we told you everything there is to do in Mdina, we'd be here all day, so we've narrowed things down to our absolute favourites - the bits you can't miss if you're visiting our little island.

**Awe-inspiring architecture**

When you walk around Mdina, you'll struggle to watch where you're going. Why? Because your eyes will be all over the city's diverse blend of medieval and baroque styles lining its quiet, narrow streets. As you enter the Silent City you'll walk through Mdina Gate, also known as Vilhena Gate, after Grand Master Antonio Manoel de Vilhena, designed by the illustrious Charles Francois de Mondion and built in 1724. You might actually recognise the ornate entrance from its appearance on *Game of Thrones* - several locations across Malta and Gozo served as set locations in the TV show's earlier seasons.

Every inch of the city is punctuated with details and flourishes that are a treat to those with an eye for architecture. All streets in Mdina seem to lead to a charming little square home to St Paul's Cathedral, a baroque masterpiece in its own right, designed by the great Lorenzo Gafà. The first thing you'll notice is that there are two clocks on the front of the cathedral; one showing the correct time, and the other showing the wrong one, rumour has it, to keep the devil at bay. Step inside and you'll be in awe at the level of detail in everything from the masonry to gilded ceilings and beautiful paintings of St Paul's shipwreck.
Museums to admire

History is in every step you take here, so it’d be nothing short of a shame to miss out on the museums on offer. Just next door to St Paul’s Cathedral, you’ll find another 18th-century gem that houses the Cathedral Museum. There, you’ll find a whole host of fascinating artefacts, including the Numismatic Collection, gleaming silver statues, and a unique collection of coins uncovered on the island.

Another visitor favourite is the National Museum of Natural History, located just as you enter the city. The museum makes its home in Vilhena Palace, which was built in the 1700s and once served as a hospital before finding a new life as a treasure trove of geology and any kind of native flora and fauna you can imagine.

Food and views at Fontanella

Ask any born-and-raised Malteser about where to grab a bite to eat in Mdina, and they’ll tell you about Fontanella with something like love in their eyes - it’s become something of an institution on the island.

Enjoying a (rather large) slice of homemade cake and a drink at Fontanella café is the cherry on top of your visit to Mdina, so much so that many locals head over there as a weekend treat. It’s always busy, but you might get lucky and grab yourself a seat at the top of the café, overlooking the bastions, giving you panoramic views of the surrounding fields, towns, and villages.
Cassandra Spiteri wearing TOM FORD eyewear
GETTING TO KNOW THE LUZZU

HARD TO MISS AS YOU MAKE YOUR WAY ACROSS THE ISLANDS IS THE LUZZU. A LUZZU (PRONOUNCED LOO-TSOO) IS A TRADITIONAL FISHING BOAT FROM ANCIENT TIMES THAT IS STILL IN USE TODAY. CHARACTERISED BY ITS BRIGHT COLOURS AND THE PAIR OF EYES ON THE BOW, THE LUZZU IS A LOCAL RELIC THAT HAS STOOD THE TEST OF TIME.

1. Now used for fishing & tourist boat rides.

2. Painted in traditional colours of red, blue, green & yellow.

3. The paint is usually stripped off every five years but repainted in the same colours.

4. Many have the eye of Osiris painted or carved, which is believed to be a protection from the evil eye.

5. The luzzu is made of wood & follows a design dating back hundreds of years with 17th Century paintings depicting similar looking boats.

6. The colour of ‘moustaches’ (triangular shaped faces of the boat) used to indicate in which fishing village the luzzu was based.

7. Nowadays, every fisherman has his own colours which were inherited from his father and grandfather. Fishermen don’t change these colours due to superstitious beliefs.

8. You can now find them in fishing villages like Marsaxlokk, St Paul’s Bay, & Marsalforn in Gozo!
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WITH SO MUCH TO DO OVER THE COLDER MONTHS, WE’VE CREATED A LIST OF OUR OWN HAND-PICKED FAVOURITES TO HELP NARROW THINGS DOWN WHEN YOU’RE PLANNING YOUR NEXT GETAWAY.

A Winter Wishlist
To most, summer is the all-star of seasons; beaches, tan lines, and salt in your sun-kissed hair. But to others, winter is like a big, warm hug for the soul. Snow-capped mountains, hot drinks, cozy knits and even cozier cuddles. And, not to mention, the festive season and all the good cheer and excitement it brings.

Luxury Ski Trips
Get in touch with your more adventurous side in style at one of Europe’s many luxury ski chalets dotted around breath-taking mountain regions.

Chamonix Mont Blanc • France
The resort of Chamonix Mont Blanc is a real stunner. Sitting atop Mont Blanc, one of the most famous mountains in Europe, this resort is considered the true home of skiing and mountaineering. Chamonix Mont-Blanc is nothing short of mesmerising - a haven for skiers and non-skiers alike complete with all the luxury restaurants, shopping outlets, and spa treatments you could ever hope for or need to fill your days.

St Moritz • Switzerland
A two-time host of the Winter Olympics, St Moritz sits around 1,800 metres above sea level on the southern side of the majestic Alps. The resort is also known for its popular White Turf horse race, which takes place each year on a frozen lake and is a must-see for the upper echelons of society. You'll be spoilt for choice when it comes to activities here, with everything from skiing and snowboarding to hiking and a toboggan course on offer.

Baqueira-Beret • Spain
Baqueira Beret is essentially one massive resort made up of three distinct parts: Beret, Baqueira, and Bonatigua. Each area has its own unique flavour and characteristics, but wherever you find yourself, you’ll be met with luxurious, modern facilities and impeccably maintained ski tracks catering for all skill levels. This one isn’t just one of the best in Europe - it’s arguably one of the finest resorts in the world!

Cortina d’Ampezzo • Italy
Take your skiing ambitions to Italy, in the world-famous resort of Cortina d’Ampezzo just shy of the border with Austria. Hailed for the high-caliber slopes and excellent facilities, Cortina d’Ampezzo also gets our vote because it’s so easy to get to from two airports - Venice and Verona - and several highways, making it a great option for family trips.

Christmas market magic
Christmas. The word alone seems to wrap its arms around you with all the warmth, good will, and festive cheer of old Saint Nick himself. You’re probably thinking about those special childhood memories that made December so magical for you - the smell of Christmas day dinner slowly roasting, the sound of your mother’s favourite carols on repeat, the unbridled excitement as you ripped the colourful wrapping paper off of the biggest possible present under a twinkling tree. You’ll be forgiven for drifting off into that winter daydream.

Whether you’re making memories for yourself, with your family, kids, that special someone in your life, or all of the above, it doesn’t get much merrier than treating yourself to a Christmas holiday, complete with enchanting markets - and a chance of snow.

Bolzano • Italy
Italy is always a good idea, and there’s no better place to spend this time of the year than in the historic northern city of Bolzano. The popular Christmas market retains the same warm, rustic charm as it did the day it all started roughly three decades ago, with around 80 cute stalls packed with local hand-made goods in the picturesque Piazza Walther.
You can buy anything from wooden toys to unique tree decorations for that extra bit of festive flair; musical instruments for the talented folks in your life; delicious seasonal sweet treats - the list goes on and on. You can even watch skilled craftsmen working on their art inside City Hall, and kids will love the traditional merry-go-round and adorable puppet theatre set up to keep the young ones entertained as you weave your way through the market.

Vienna • Austria
When it comes to getting into the festive mood, you'll be hard pressed to find somewhere more perfectly suited than Christmas World in the regal city of Vienna. Streets are punctuated with what you can call mini-Christmas markets, glowing in the city's bustling streets like your favourite fairy lights.

Zagreb • Croatia
If you're in the mood for something a little bigger and bolder, then the vibrant city of Zagreb just might be the ticket. The Croatian capital really does deck the halls, and everything else for that matter, with everyone going all out when it comes to decor and festive spirit. Christmas comes out in full force here, and the whole city is out to celebrate, so why not join in? Start things off with some ice-skating in King Tomislav Square before exploring the quaint wooden chalets in clusters dotted all over the city. There, you'll find a whole range of local goods, like knitwear to keep your loved ones cozy, delicious Croatian sweets, and adorable decorations to really make this year's Christmas tree stand out.

The main event, however, is in Town Hall Square, where some 150 stalls brimming with glittering snow globes, handmade decorations and ornaments, and all the handicrafts your heart could wish for. But that's not all this magical city has to offer; you'll also be treated to beautiful trees dressed in warm lights, live music, and seasonal food and drink including rich sausages and hot cups of glühwein. Kids get the added perks of making their own Yuletide biscuits in City Hall or gliding across the ice rink set up especially for the occasion.

While you're exploring this stunning city, don't forget to swing by Stephansplatz for yet another incredible market and a look at the breath-taking St. Stephen's Cathedral!

Zurich • Switzerland
Like Vienna, you'll find lots of different little markets dotted all over this bustling city, but our favourite so far is the one set against the opulent backdrop of the Opera House in Zurich's Old Town. What makes this market particularly impressive is the interesting contrast between the traditional-looking stalls and the modern designs you'll find for sale there. There's an ice rink for you to enjoy, and the vendors change from one week to the next, offering visitors an even wider range of options to choose from. Oh, and you'll also be perfectly placed to try all the Swiss food you'll ever need over at the fondue chalet. You read right - fondue chalet.

We thought long and hard about how what our top pick would be for New Year's Eve this year, and while there are more parties and fireworks than we can count happening all across the globe, we wanted a little something different. So that's what we did.

For a New Year's Eve like no other, head over to Reykjavik, Iceland, where the locals are lively, the fireworks are mesmerizing, and the Northern Lights are waiting to enchant you one glimmer at a time. If you're a true party animal, you'll be happy to know that all the nightclubs and bars in Reykjavik stay open late into the night, with celebrations going strong into the beautiful Icelandic morning.
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**KIF INTI?**
HOW ARE YOU?

**GRAZZI HAFNA!**
THANK YOU VERY MUCH!
Similar to saying bye, thanking people in Malta sounds a lot like it does in Italian by saying ‘grazie’. You could simply say ‘grazzi’, but if you were to say the full phrase you’re guaranteed to make a local smile!

**PROSIT! • GOOD JOB!**
Saying ‘prosit’ to the server would be a lovely addition to the end of a spectacular meal at the Hilton.

**BONĠU**
GOOD MORNING
This word sounds like the French ‘Bonjour’. If you’re up early and need that cup of coffee before you’re capable of carrying a conversation with anyone, ‘bonġu’ is more than enough to greet people.

**IL-LEJL IT-TAJJEB**
GOOD NIGHT

**MELA**
A FILLER WORD
The ubiquitous Maltese word that means everything and nothing! Mela is probably the word you’ll hear the most during your stay in Malta. It is a filler word, usually used to say ‘so’, and ‘of course’.

**ČAW • BYE**
So long, farewell, say Ċaw (just like the Italians do) if you really want to sound like a local.

**EJJA • COME ON!**
You’re not in Malta if you haven’t heard this word! One of our most popular phrases, it’s used to tell whoever you’re with to get a move on!

**EJJA**
• COME ON!

**IVE**
YES

**LE**
NO

**YOUR GUIDE TO Maltese Lingo**
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Looking for your home away from home? We sat down with Miguel Bonello, Oyster Real Estate’s Director and Joint Owner, to learn more about how this bespoke Malta-based realty broker uses a tailored approach to finding high-end and unique luxury real estate in Malta.

What sets Malta apart as a destination?

Who wouldn’t want to live on a Mediterranean island that experiences 300 days of sunshine, and the warmest waters in Europe? It also helps that English is widely spoken, plus the excellent flight connections to Europe and further afield... it’s easy to see why Malta is popular with expats! The island boasts three UNESCO world heritage sites, one of which is the entire capital city, Valletta, where luxury properties are available. Secondly, favourable tax rates and government initiatives in industries like finance, aviation, gaming and shipping, have attracted expats to the island. The Global Residence Program is an option for non-Europeans looking to relocate to Europe - to qualify for residency, a candidate is required to invest in a property in Malta or Gozo or to rent such a property.

What can you tell us about the mix of properties in Malta, historic versus contemporary?

Historical properties in Malta are undergoing a huge transformation. Whilst in the past, architects used traditional features, today they are refurbishing them to be fully equipped with all the modern conveniences whilst keeping features such as stone arched walls, balustrades and traditional wooden beams. Malta is not stuck in the past either - the newer buildings in Sliema, Ta’ Xbiex and St Julian’s take on a more contemporary look in both building and décor.

What can clients expect to find in the Maltese property market?

Whether you want to live in a contemporary-style apartment, a centuries-old farmhouse, a magnificent palazzo or a luxury waterfront property, there is an affordable option for every scenario. Even though the island is pretty small, there are substantial differences in both rental and purchase prices in the different suburbs.

Rental prices start from €700/month for affordable properties, whilst more upmarket accommodation will set you back an average of €1,500–€3,000. The most luxurious properties go for between €4,000–€8,000/month, especially in SDIs (Special Designated Areas), like Portomaso, Pendergardens, Madliena Village, Fort Cambridge, Tigne Point and The Shoreline Residence. These include communal areas, landscaped gardens and a care-free environment, and are generally located close to entertainment spots and have access to luxury facilities like swimming pools and fitness clubs.

Is Gozo a good option for luxury property?

Malta’s sister island is a good option if you are looking for something a little more peaceful. Though Malta is so small, it is densely populated and can get a little chaotic. Gozo, on the other hand is quieter, calmer and truer to its roots. There are plenty of luxury properties available which are almost always guaranteed to have a pool and outdoor space.

What is most impressive feature you have ever seen?

This really depends on what is impressive to you. As the summers are so warm, a swimming pool is an attractive feature and some have come up with extremely creative ways of adding them to properties where you would not expect – from glass-bottomed rooftop pools to indoor ones in old townhouses. Natural features like caves in the garden can also be quite impressive, especially when embellished by manicured gardens.

What is your number one tip for people looking to purchase luxury property in Malta?

Choose your property agent wisely – purchasing a luxury property is a big investment. The local knowledge of a good property agent will ensure the transaction is as smooth as possible, by assessing the requirements of their clients and recommending the best homes in a suitable location. Developing a relationship with your realtor can be the difference between securing a property and finding the home of your dreams! •
From our unrivalled selection of leading brands to our iconic gourmet food and wine hampers, we are dedicated to offering you an exceptional choice of distinctive gifts and excellent service. Parking for patrons is free. We look forward to serving you soon.

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ENEMED X LAND
REPRESENTING LAND IS DRIFTING CHAMPION AND IT TECHNICIAN; ANDREA FABRI, AND BIKER AND SOCIAL MEDIA INFLUENCER; DENISE GAFA.

ENEMED DRIFTS MY WORLD.
IT Technician by day, and a skilled-reputable drift driver at any other time, drifting champion Andrea Fabri is not new to Enemed. Andrea started his drifting career in 2014 and has been collaborating with Enemed since 2017. He has showed us on several occasions how a good and reliable fuel can make you go the extra mile, especially when there is an open line of communication about what it takes to have the best championship drifting car, the Enemed Supra.

New to the Enemed scene, Biker and Social Media Influencer, Denise Gafa is Enemed’s motorbiking representative. The life enthusiast pushes the limits on a daily basis with her CrossFit goals and kick-ass positive attitude, the same attitude that pushed her to achieve another goal; getting a motorcycle license. Through this collaboration with Denise, Enemed is shining a light on motorcycle drivers by giving them the proper attention they deserve and increasing awareness towards them on the road.

ENEMED X SEA
REPRESENTING SEA IS FIVE-TIME WORLD POWERBOAT CHAMPION & PROFESSIONAL BOAT BUILDER; AARON CIANTAR.

ENEMED BUILDS WORLD CHAMPIONS.
With five world powerboat championship wins under his belt, a state-of-the-art powerboat factory, and a UIM recognised World Powerboat Championship, Aaron Ciantar was the perfect fit. Aaron Ciantar has opened the doors to an adrenaline sport - Powerboat Championships. This collaboration too gave Enemed priceless insight on what it takes to fuel a vehicle for a championship, and it brought with it a new technical opportunity to Enemed, that of adapting the base fuel received with a special Maltese formula to increase the power needed for powerboats.

ENEMED TAKES ME PLACES.
Motor collaborations are key to Enemed as they continue to push their brand message “We help you reach new destinations!”

ENEMED X AIR
REPRESENTING AIR IS PILOT, TV PRESENTER AND PRODUCER; CLARE AGIUS.

ENEMED TAKES ME TO NEW HEIGHTS.
Airborne TV Series’ star, Clare Agius, is a Maltese personality that truly makes you smile with her kind-hearted nature and overall embodiment of genuine care - add Pilot, TV Presenter & Producer, and Environmental Advocate to her portfolio, and you have one hell of a powerhouse. It is with no coincidence that Enemed hand-picked Clare Agius to represent Air. From jet-setting to a tropical island for a much-needed break or flying first class for a business meeting, Enemed has been fuelling this ride for years as they have been the official fuel providers for Malta’s International Airport.

All these collaborations do not only bring awareness to and a close-up insight into these magnificent motor beasts, but also reflect the lifestyle of the end user of Enemed Fuels. Enemed ambassadors represent each and every one of us, including our lifestyle. The consumer might not be a world champion, a drifter, a rider or a pilot, but they surely are; employees, mothers, fathers, business owners, fitness junkies, adrenaline chasers, and so much more. Enemed’s lifestyle is each and everyone one of us!
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Contact any of our 17 branches across Malta and Gozo, or visit our website to find out more.

MEET MALTA’S CHART-TOPPING MUSICAL DUO, WHO ALSO HAPPEN TO BE SISTERS.

PHILIPPA & BETTINA

THE NEW VICTORIANS

MEET MALTA’S CHART-TOPPING MUSICAL DUO, WHO ALSO HAPPEN TO BE SISTERS.

PHOTOGRAPHY KRIS MICALEF
DRESSES LUKE AZZOPPARDI
SET DESIGN CAMILLERIPARISMODE
Since first taking the local radio waves by storm in 2014, The New Victorians have released hit after hit of their uniquely pop-rock sound, many of which they’ve collected on their albums, Seeker Seeker and Silence. Far from one-hit wonders, THE CASSAR SISTERS have also produced two original musicals, Mara, which has been staged in Malta, London and Edinburgh, and Sette, a historical musical set in 1919, Malta. We sat down with them to find out just what makes them tick.

You’ve just returned from the Edinburgh Fringe Festival - how was it?

It was super! A roller coaster. Such intense highs - living together as a family (of 11 women and 1 man), having some brilliant audience reactions, meeting so many inspirational creatives and having so many exciting meetings; paralleled with the lows of long hours on your feet flyering your show, the couple of quiet show days when there were only a handful of people in the audience and the overall exhaustion of 36 shows in 26 days! An experience where we learned and grew so much more than we could have ever hoped for or imagined.

What was the inspiration behind Sette and Mara?

P: Sette was a commissioned piece by Teatru Malta to celebrate the centenary of the Sette Giugno riots. It was a chance to tell a familiar Maltese story in a fresh way with modern music, giving the historical tale fresh life.

B: M.I.R.1 began a while back in 2016 when I was finishing off my Masters in Audio Production. I had noticed there were so few women in the sound world, and so few music producers in the theatre world. We wanted to bring our love for music, theatre and supporting women together. So, we created this piece all about women and the obstacles they have overcome so far. We came across too many feminists works that were male-hating. We wanted to create something that was female-celebrating, rather than male-bashing. And so, M.I.R.1 was born. Lots of research, female stories and interviewing women until we chose 6 main characters whose lives, we brought to live, interwoven by an audio exhibition of the experiences of a lot of other women from all over the world that we couldn't physically represent on stage.

Bettina, what inspired you to pursue a career in audio production?

Growing up I learned how to play the piano and always did ballet too. When I was in secondary school, I started writing songs and began experimenting with recording and editing tracks on Cubase when my mother bought us a Zoom Handheld Recorder. I studied science A levels thinking I’d be a doctor but realised I was always dying to get home to write another song. So, I decided to study music and communications at University in Malta where I specialised in Composition. After that I taught music at a primary school for two years whilst continuing to write and produce music, before heading to Westminster University. I read for a Masters in Audio Production which covered everything from band recording, mixing, mastering, post-production for film and video games, and a range of other topics. I then worked as a sound intern at the National Theatre of London where I got to experience theatre making with excellent music firsthand. It was super inspirational. I then became a music technician at Westminster University where I was allowed to use the studios after hours to write and produce my own music by which time M.I.R.1 was born.

Have you always worked as a team or was there a lightbulb moment when you decided to start working together?

We had two lightbulb moments. The creation of The New Victorians - we had always written songs, played instruments and sang separately. After a cousin asked us to play and sing at his wedding mass together, we realised we were actually good and should do so more often and that’s where TNV was born. A few years later, after we both studied abroad and collaborated with so many other people, I think we had a second realisation. We noticed how much easier it was to work together, how much quicker we understood each other and how our brains were on the same wavelength in terms of quality and style. Which is why we’re still here working together.

How do you feel about the local music scene - you’re one of the few female acts, does that stand out to you at all?

It’s definitely growing and maturing in a good way. People are taking it more seriously and finally →
believing that it could be a career path. It always feels odd to look around and notice there are so few female acts in Malta - why so few females play their own instruments, write their own songs or produce their own tracks. But we do believe it’s getting better and that the women are out there! For us it’s important for younger girls to see women in music tech, on stage playing our instruments and singing our songs - to be able to be the role models we wished we had when we were younger.

Do you prefer performing gigs or theatre shows?

We’re spoilt to have both! There’s nothing quite like an attentive theatre audience who comes on a storytelling journey with us and takes in the audio-visual spectacle, leaving moved. But then there’s also something so exciting about interacting with a crowd in a gig and having people sing along to our originals. Both are so special.

What’s next for The New Victorians?

We have a ŻiguŻajg project coming up in November - a street show with puppets about migrating birds, all about immigration, home and the environment. Get ready for some singing, music-making TNV birds to hit streets and schools this November thanks to the amazing ŻiguŻajg festival. After that we also have a very exciting project coming up at the Manoel Theatre, along with new music, new videos, and performances worth staying tuned for •
Immerse yourself in the sensual, centuries-old practice of purification. Experience our authentic Middle-East special treat The Royal Hammam. Surrounded by heated marble, in a cloud of steam, the body is exfoliated leaving the skin to feel wonderfully soft, while the mind and spirit enjoys an enhanced sense of deep relaxation.

**MELTING DE-STRESS**

- A Welcome Ritual
- Body Exfoliation With Black Soap
- Clay Body Wrap
- Foam Massage
- Use Of Spa Facilities

♂️ 55min €100

**TOTAL REJUVENATION**

- A Welcome Ritual
- Body Exfoliation With Black Soap
- Clay Body Wrap
- Foam Massage
- Customized Massage *(Performed With Argan Oil)*
- Use Of Spa Facilities

♂️ 120min €200

**THOUSAND & ONE NIGHTS**

- A Welcome Ritual
- Body Exfoliation With Alum Stone
- Clay Body Wrap
- White Face Mask
- Head Massage
- Signature Massage *(Charme D’orient)*
- Use Of Spa Facilities

♂️ 85min €150

**A COUPLE’S JOURNEY OF THE SENSES**

- The Traditional Hammam Bathing Ritual
- Couples Massage
- Cleansing Facial
- Prosecco & Chocolate
- Use Of Spa Facilities

♂️ 180min €400 per couple
AS SHE TAKES ON HER NEXT ROLE IN THE UPCOMING TV ADAPTATION OF TERRY PRATCHETT’S *DISCWORLD* NOVELS ON BBC AMERICA, MARAMA CORLETT HAS COME A LONG WAY FROM HER FAMILY HOME IN MALTA.
Born and raised in Malta, Marama made the big move to London to pursue her ballet career, but quickly found herself in front of the camera instead. With roles in *Blood Drive*, *The Children's Hour* and *Sick Note*, alongside some of Hollywood’s finest, you could say Marama’s on the right track. *Hilton Calling* caught up with Marama to talk about her journey from the barre to the big screen.

Marama, you first made your start as a ballet dancer, and just last year you won the Best Actress award for *Afterword* at the New York City Indie Film Festival. Do you ever wake up and think, ‘how did I get here?’ It feels surreal at times. Growing up on such a tiny island I spent a lot of time imagining and preparing myself for what was across the seas. The excitement of the unknown and, in many ways the ‘not knowing’, gave me courage to dive in. Through experience I learnt how to be independent and how to keep my head above water when the storms came. I’d say the main thing that got me here is having a definite focus, hard work and encouragement from those close to me.

What inspired you to follow this path?

My love for performing started with my early training at Ballet Russ De Malt with teacher Olivia Dow in Malta. Ballet quickly became a large part of my life in Malta alongside my job as a care worker for people with disabilities; a job I cherished and learnt so much from. Balancing these two passions taught me a lot about following my own course and would come in handy when I had to fit in a lot of different things after moving to London.

Could you share what the process of transitioning from ballet locally to working on stage and in film abroad?

I moved to London after being granted a three-year Ballet scholarship at the Urdang Academy in Covent Garden. The days were long, starting morning ballet class at 8am and ending the day at 6pm, then rushing to my evening usher job at a cinema in Leicester Square; most days I’d finish at 3am then head back to class the next morning. I did all sorts of work to make ends meet, I was a cleaner, a waitress and also sold stuff door to door. London was moving so fast that you either had to go go go or be left behind. As tempting as it was to move back home at times, I decided that I couldn’t look back as yet.

I was extremely passionate about ballet. I was in many ways addicted to it, the love and expression it gave me through my childhood and teenage years was especially therapeutic but acting was always there waiting, wanting to scream and speak out. I eventually found myself in a place in my life where my desire to act was louder than ballet. The transition came when I wrote to Maltese casting director Edward Said who took a chance on me. Edward auditioned me for a small role in director Lee Tamahori’s film *The Devil’s Double* shooting in Malta at the time. I got the job, which quickly led to signing with an agent, and a few months later my first job on the West End. I remember cheekily telling my agent I had a huge role in the film and that I had done full time acting training, in hopes he’d take me on but by the time it came out I was already onto the next job so it didn’t seem to matter anymore. I got lucky! →
The discipline & mindset of a dancer is like that of an athlete and it is present in everything I do.
Your roles in Blood Drive and Sick Note are radically different. How do you go about preparing for characters that probably require a different mindset? Do you feel your dance background informs your acting?

The discipline and mindset of a dancer is like that of an athlete and it is present in everything I do. I tend to work on the physicality in bringing a character to life first and then everything else seems to flow naturally. There’s a lot of preparation you can do alone but it’s all more exciting when you’re working together with your director and writer and of course fellow actors. You’ve also got to be ready to look ugly in acting I think – not care about your appearance and let the character breathe. I love those actors who are unrecognisable in everything they do, that’s what’s fun about it.

Thinking about how dance has facilitated me in my work; I’d say it was especially useful in creating Betty Paris in The Crucible at The Old Vic Theatre and AKI in Blood Drive. Both required extreme body control and awareness, both also very different roles but somehow very much driven and controlled by the body. For example, a particular walk we went for in Blood Drive involved swinging the hips so dramatically while keeping the rest of the body rigid, and there were horrific contorted fits Betty Parris had on the bed throughout the play. I know for a fact I would never have had the stamina or ability to do any of it without my ballet training.

Your character in Sick Note is actually Maltese – how did this come about?

In a lot of auditions, I’ve attended, I’m usually asked to do an RP British or American accent, but ‘Linda’ could have literally been from anywhere and there was absolutely no reason why she couldn’t indeed be from Malta. I was the “wild card” let’s say. I went into my meeting with a Maltese accent. The show’s creators/writers and director Nat Saunders, James Serafinowicz and Matt Lipsey really embraced my heritage, even giving Linda a Maltese surname in the show. It was extremely refreshing working with a company that was so open to something different. I hope the Maltese accent will become one we hear more of on screen.

You’ve shared scenes with some big names - was there anyone you were particularly starstruck by?

Without a doubt Ellen Burstyn - we worked on a play together on the West End. It was my first play and I was learning on the job. Her work ethic struck me most, her preparation and ability to conduct her body and emotions in such a way that never failed her. Her every performance was nuanced yet controlled. She became a mentor and her guidance has been invaluable.
Can you tell us a little bit about what you’re working on at the moment? What can we expect to see you in next?

Well most recently, I’ve been working with the extraordinary Karl Pilkington on a 6-part second series for Sky called *Sick of It*. People will most likely know of Karl from his show *An Idiot Abroad*, but this show is very different and really shows off Karl’s acting ability, he’s fantastic. Directed by wonderful Richard Yee who co-wrote and produced with Pilkington. Most of the shoot was in London with a week out in New York. It’s been a lot of fun working with them and their team. *Sick of It* will be out in January 2020. I’m actually just about to board a plane to South Africa to start shooting *The Watch*, a TV adaptation of Terry Pratchett’s *Discworld* novels for BBC America with actor Richard Dormer and director Craig Viveiros.

Is there anything that helps when you’re missing home?

I’m very lucky to have my sister Geneva living just next door to me. When we’re feeling homesick, we usually sit and watch Maltese TV together even if it’s as random as the Maltese teleshopping programs or just simply making some Maltese food together. Sometimes we’ll sit outside on the pavement on a chair and just chat like the Maltese do.

Where’s your favourite place to visit in Malta? Perhaps you have some recommendations for our readers?

I spent a lot of time at the Upper Barrakka Gardens as a child. It’s a beautiful little garden with the most breathtaking view of the Three Cities. It’s the place to be just before sunset. St John’s Co Cathedral in Valletta which holds Carravaggio’s seminal painting - the *Beheading of Saint John the Baptist* is also a very special place for me. Crystal Palace in Rabat for a taste of Malta’s famous traditional pastizzi pastries and an old school style cup of tea in a glass •
TONI&GUY is multi-award-winning hairdressing brand with more than 55 years of experience in superior client service and haircare expertise. The company was founded by the brothers Giuseppe (Guy) and Gaetano (Toni) Mascolo, who were then joined by the younger brothers Bruno and Anthony. It has since grown from a single unit in Clapham, South London, to a multinational company comprising more than 475 salons across 48 countries, a wide range of products, and a growing portfolio of associated companies. TONI&GUY Malta opened its first salon in 1994 and since then it has been a major trendsetter of local hair styling.

Let TONI&GUY spoil you - explore the modern range of colour, cuts, styles and healthy treatments. You can find also a range of Kerastase and label.m products at our hair salon.

Try new experiences and entrust your hair to the experts at TONI&GUY. Salon director, Penelope Tabone, and her team of professionals have a passion for fashion and can ensure that every client will have as perfect hair as cinema icons hitting the red carpet in Cannes, after visiting TONI&GUY.

Multiple times a year, Penelope visits TONI&GUY in London to explore the latest colour and cutting trends, taking along her distinguished colleagues, who are trained in London.

TONI&GUY manage to find a perfect balance of elegance, charm and contemporary looks for today’s fast paced lifestyle.

“HAIR REFLECTS OUR INNER HEALTH. IT IS A CONCLUSION OF OUR INDIVIDUALITY AND CHARMING STYLE.”

PENELOPE TABONE

Penelope reveals some tips and tricks that can help to keep hair gorgeous throughout your visit abroad:

Plan ahead, include essential hair products like a comb, detangle brush and accessories in your travel checklist • Check the restrictions of liquid amounts in the hand luggage, use travel size containers • Use UV protection spray to prevent damages from sunlight • Apply serum, so that the ends of the hair do not look dry • Avoid tangling by showering after using the swimming pool or going to the beach, use swimming cap • Hair clips, bobby pins, rubber bands can do wonders to keep an accurate look • Use a hair mask whilst in a sauna • Comb your hair before putting on attire, if necessary use cloth brush • Try toners or treatments for a great look

OPENING HOURS 9 AM TILL 7 PM ON MONDAY – SATURDAY
FOR AFTER HOURS APPOINTMENTS E-MAIL HILTON@TONIANDGUY.COM.MT OR CALL + 356 23733420 / + 356 99457980
@toniandguy_malta
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Maintaining glamorous hair while traveling to a conference or even a relaxing weekend might sound a bit challenging. Everyone wants to look neat and confident in travel selfies and corporate venues we attend.
What’s Happening AT THE Hilton

Oceana Restaurant

Open daily for breakfast, lunch and dinner, the Oceana Restaurant is the ideal restaurant for a feast of flavours ranging from the wondrous diversity of Mediterranean cuisine to other international specialities.

Open Daily • 07:00hrs till 22:00hrs

SPECIALS
The Catch • Monday to Saturday for Lunch & Dinner
Sunday for Dinner

Saturday Buffet Dinner • 19:00hrs till 22:30hrs

Sunday Buffet Lunch • 13:00hrs till 16:00hrs

Blue Elephant Restaurant

Experience the taste of Thailand at Hilton Malta’s award-winning Blue Elephant restaurant. Evoking the sights, sounds and smells of the Kingdom of Thailand, the Blue Elephant restaurant offers delicious cuisine prepared with the finest ingredients. Decorated with huts, waterfalls and lush greenery, the Blue Elephant restaurant is reminiscent of a traditional Thai Village, showcasing the vibrant colours, exotic flavours and extravagant presentation of Thai cuisine. Guests can sip Mai Tais while enjoying the glorious marina views, or sample authentic Royal Thai dishes.

Open Daily • 18:30hrs till 22:30hrs
Quarterdeck Bar

The view of the marina is reflected in this elegant bar with its nautical theme. Sipping on your favourite drink has never been more perfect.

Open Daily • 18:00hrs till 02:00hrs
(food served till 22:00hrs)

DAILY SPECIAL
Tapas Special
Mediterranean Tapas paired with specially selected beers and wines

THURSDAY SPECIAL
Gin & Jazz • 21:00hrs till 00:00hrs

Vista Lobby Lounge

Visit Hilton’s cornerstone eatery, where you will find a contemporary but cosy space that leads out to a wraparound balcony, and a menu full of delights. The balcony boasts unobstructed views of not only the deep blue hue of the Mediterranean but also of the Hilton’s gorgeous grounds, including its pool.

Open Daily • 08:00hrs till 23:00hrs
(food served till 22:00hrs)

DAILY SPECIALS • RECOMMENDATION
The Vista Breakfast
(Served daily till 11:30am)

Afternoon Tea

Belgian Hot Chocolate

The Fine Tea Menu

UPCOMING

November • December • January

Holiday Season!
We have a programme full of great festive meals and specials available during the festive season. Get a copy of the programme from our Front Desk. Alternatively, follow us on Facebook or call on +356 21 383 383 for further information.

February

Feel the love!
Share the love with your special one in style at the Hilton. Ask at Front Desk for more information.

April

Happy Easter!
Join us for an abundant and delicious Easter Sunday Buffet Lunch.
Dynamic Duo

Joanne
- Joined Hilton Malta in March 2000
- Roles: Sales & Marketing Assistant, Sales & Marketing Executive
- Corporate Sales Manager since 2011

Lara
- Joined Hilton Malta in 2005
- Roles: Banqueting department, the Finance department, Conference & Events team
- Corporate Sales Manager since April 2019
Meet Joanne and Lara, Hilton Malta’s secret weapons. As Corporate Sales Managers, this dynamic duo hold two of Hilton Malta’s most recognisable faces and names. In fact, if you happen to catch their eye as you’re walking through the lobby, be sure to expect a pleasant smile and quick hello. We sat down with Joanne and Lara to find out more about their roles.

What’s your day-to-day job like?

Hectic, fun, crazy and extremely satisfying!

We never leave any requests or emails pending from the day prior if it involves a potential client awaiting a reply for availability and rates. The early mornings are usually easier to manage so this allows time to start the day by checking our reports, check our daily arrivals and measure our performance with our set targets.

The day then gets hectic quickly since we also meet a lot of clients, every day – this can be a booker or company administrator all the way up to a senior manager or owner of an organization. We host a number of property visits and try our best to allocate adequate time for each meeting. From an administrative side, we are hugely supported by Edwina, who is our Sales Coordinator.

What do you believe it takes to be successful in your field?

Each day provides new challenges – it’s really never the same. Our segment is very hands-on, and jobs come in very last minute, so in time you will become accustomed to work diligently and perform better under pressure. The lead time for business travel is very short, sometimes a few weeks before the expected arrival date, sometimes a few days and sometimes you will receive a request for an arrival on the same day. Time management is essential and of course you must possess a natural and genuine passion to want to help people.

Generally, in hospitality we really believe that you have to have heart. Not only does it make it easier to perform well but the client also feels it - that human connection is invaluable.

What do you consider to be on-the-job perks?

We consider ourselves to be extremely fortunate as we genuinely love meeting people and supporting them with a full heart. We’re exposed to different trades and companies which is also very rewarding as we have the opportunity to learn about new trades, projects and corporations coming to Malta as well as visit a number of offices, sites and plants ourselves.

What are some of the most interesting jobs you’ve had to work on?

We’ve had the pleasure of welcoming a variety of politicians, celebrities and royals to Hilton Malta which always add extra excitement to our roles. These visits naturally include a lot of planning and logistics prior to the arrival and will include the support of a number of other departments in the hotel.

What are the biggest challenges you face?

Availability of rooms would be our most common challenge due to the high demand of our hotel. At times, it is challenging to introduce new concepts, innovations and strategies to our market. We try to remain positive and look at each challenge as an opportunity for us to overcome and excel in our productivity.

What’s the strangest request you’ve ever received?

It’s natural for our guests to have high expectations so no request, no matter how strange it may seem for some, is strange for us. We strive daily to exceed the expectations of our guests and extend the very best possible services we can to all our clients.

What’s the highlight of your day?

The highlights and satisfactions exposed to our roles are widespread. This can be a sale of a large suite for an extended duration of time, to reaching and exceeding our set targets. Our greatest satisfaction is the positive feedback we receive from our clients and guests – this is fuel for us and keeps us going.

The vibe in our corporate sales office is awesome... we actually speak about this between us and we’re all thankful that our office is a ‘happy place’. We are three hard working individuals; all with our own characteristics and different approaches yet, we work together as one team when we need to and support one another when challenges arise •

Should you wish to obtain a corporate rate agreement at Hilton Malta or set an appointment for a show around of the rooms and extensive facilities including the hotel’s newly refurbished Business Centre and Portomaso Suite, please contact Lara Saliba via email on lara.saliba@hilton.com or Joanne Piccinino via email on joanne.piccinino@hilton.com
Hilton Prague is a stylish and spacious hotel located on the banks of the Vltava river, just a 25-minute drive from Prague’s international airport. An integral part of the Prague’s city centre, Hilton Prague’s newly refurbished premises combine excellent services and facilities with a trademark flexibility and creativity - all under its transparent pyramid glass roof!

Location • Hilton Prague is conveniently located in a stylish, vibrant quarter, right next to the city centre, which is within walking distance. That way you can enjoy the historical sites and the beauty of the Czech capital whenever you feel like it.

Accommodation • Hilton Prague offers 791 newly refurbished guest rooms, including two Executive floors, suites, and apartments. The rooms are tastefully decorated in a contemporary style and are equipped with 55-inch TVs, high-speed internet and Wi-Fi, mini-bars, laptop-size safes, bedside USB chargers, individually controlled ACs and much more.

Food & Drink

Atrium Restaurant
A modern restaurant with space for up to 450 people, offering an all-you-can-eat breakfast buffet. Reservations are possible for both lunch and dinner.

Café & Bistro
Café & Bistro offers modern and colourful Mediterranean cuisine, 24 hours - 7 days a week, in the style of indoor terrace dining. The Café & Bistro team are ready to adapt to your needs and satisfy any craving, day or night.
→ **Cloud 9 Sky Bar & Lounge**  
Located 40 metres above the Vltava river on the rooftop of Hilton Prague, the Cloud 9 sky bar offers glorious views over the Czech Republic’s capital. Experience its incomparable chic urban lounge ambiance. The bar menu is about innovative cocktails paired with delicious bites and snacks.

**Hop House**  
Bringing you several types of beers – craft, bottled, and draft – and a modern twist on Czech cuisine, Hop House gives you a taste of a contemporary Czech pub experience, with live sports being shown on six screens every day.

**The Able Butcher**  
The Able Butcher is the destination for culinary artistry – an engaging space where specialties like grilled meat, fish and vegetarian dishes are paired with the finest wines. A place where all guests are treated to an exciting gastronomic experience that will linger in their minds long after they’ve left. With a meticulous and creative approach to everything we do, our hosts, chefs and sommeliers are masters of their craft and dedicated to delivering a specialist culinary experience.

**LivingWell Health Club & Spa** • The club offers 2000m² of sports and wellness facilities including an air-conditioned gym with a wide range of fitness and cardio equipment, squash court, swimming pool, sun terrace, steam room, sauna and a spa with a wide range of body massages and signature treatments •

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**Competition**

Win a 4-night b&b stay at Hilton Prague!  
All you have to do is answer the question below:

What is the name of the Hilton Prague Sky Bar?

1. Cloud 7 Sky Bar & Lounge  
2. Cloud 8 Sky Bar & Lounge  
3. Cloud 9 Sky Bar & Lounge

*Send your answer to mlahi_pr@hilton.com by 31st March 2020

Hilton will contact the winner soon after the competition has closed. The winner will be chosen at random.

**CONGRATULATIONS TO OUR ISSUE 13 WINNER, ROSLYNNE SAUNDERS**
Designed to make your travel experience a unique one, the VIP Terminal gives you exclusive and direct access to your flight within just a few minutes. A private lounge area is exclusively reserved for you or your party, while travel documents and baggage are processed for you right within the comfort of the terminal.

The VIP Terminal – making the beginning or end of your journey an enjoyable and luxurious experience.

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Style - Bespoke silk twill tie in olive print
Stephen Place – founder and managing director of Place – is renowned for leading one of the island’s top luxury concierge services. Recognised for his flair for showcasing the very best of Malta, he has become a trusted ally for any elite and business travellers keen to uncover the heart of this sunny Mediterranean gem.

Stephen, how did you get involved in the hospitality industry?

It all started when I left Ireland – the country I grew up in – on a soccer scholarship to the US. Whenever I returned to Ireland, I would thrive on showing off the best of its history and landscape, covering the length and breadth of the country with offering tourism services. I then moved to Malta in 2012, as my wife Liz is Maltese, and instantly fell in love with this island – but I felt it was often underappreciated. So I created a service that would really show off what makes it so unique – the history, culture and people, and all at such an important crossroads in the Mediterranean. I started to understand what elite travellers here might like to discover, and set up a private bespoke tour company called My Maltese Guide, which became one of the leading private tours on TripAdvisor and in Malta.

Place Concierge evolved from this and our service today is all about that personal touch. Our clients trust us to be able to create a truly unique experience and the luxury of time.

What do you think makes Malta special?

There truly is no other island in the world like Malta. From its language and architecture to its food and people; the people are very similar to the Irish in terms of their welcoming approach and charm, so I feel very at home. But some travellers do miss all this because they get stuck on the tourist route. It’s true that you might have to dig a little deeper to find the gems on the island, but my goodness are they spectacular when you find them!

What do you – and Place – do differently?

We are a discrete and trustworthy concierge service that guarantees our clients get exactly what they are looking for – whether it’s dinner at a particular table in a particular restaurant, or a stunning spot to park their yacht for the week. In the past we have arranged everything from NBA final court-side seats, a private jet to Sicily to experience The Godfather House, and a private viewing of secret art in Malta. We are an honest and trustworthy outside eye that can provide out-of-the-box solutions. We never say no, but we don’t sugar coat things either. We can be with our clients from the moment they touch down to the second they take off, or can simply join them for a few hours or a couple of days. Our clients are the ones in the driving seat, but we are there to ensure their journey is as flawless as possible.

Finally, is Malta ready for the luxury market?

In many ways yes, but perhaps not in an obvious way. The treasures that a luxury traveller is looking for are all here, they just need to be found and presented in the right way. Malta doesn’t need to be a Monaco or Ibiza in its luxury offerings, it just needs a collective effort to be made to up its game in service excellence all around •
CHARRED OCTOPUS
What a Catch

HILTON MALTA’S THE CATCH SUMMER DINING POP-UP HAS FOUND ITSELF A NEW HOME AT OCEANA, BRINGING PATRONS SUMPTUOUS SEAFOOD AND FISH THAT IS FRESH OFF THE BOAT AND EFFORTLESSLY FULL OF FLAVOUR.

OPEN MONDAY TO SATURDAY FOR LUNCH & DINNER
OPEN ON SUNDAY FOR DINNER
DUE TO ITS BRILLIANT SUCCESS, THE CATCH MENU HAS NOW BEEN EXTENDED TO OCEANA FOR LUNCH FROM MONDAY TO SATURDAY, AND DINNER THROUGHOUT THE WEEK. OFFERING A SEASONAL A LA CARTE MENU CREATED BY HEAD CHEF ANDRE SPITERI WHICH IS MOSTLY FISH-BASED, THE CATCH ALSO ACCOMMODATES NON-FISH EATERS. DINERS CAN EXPECT BEAUTIFULLY PRESENTED FOOD, SERVED BY ATTENTIVE STAFF AT THE STYLISH OCEANA, WITH FANTASTIC SEA VIEWS.
Hilton Malta's newest addition to its menu is its crudo dishes. Head Chef Andre Spiteri has crafted the ideal appetisers, with the cured salmon carpaccio and the black angus beef carpaccio. A treat for the senses, the salmon crudo is served with a tartare of local prawns, heirloom tomatoes, gazpacho dressing and fried naan bread, while the black angus beef carpaccio will tantalise any meat lover’s tastebuds with its subtle flavours.

A local classic, aljotta, is a tomato-based fish soup made using all parts of a fish - from head to tail! Fragrant and just a slightly dense, this uniquely Mediterranean soup made with local sea bass and smoked mussels is sure to warm you up.

The Maltese love their octopus, and with good reason - local fishermen often catch some of the best the Med has to offer. The Catch’s charred octopus holds all the glorious flavour it’s renowned for, but with a completely different texture you usually get in octopus stew. Accompanied with variations of turnip, compressed Granny Smith apples, avruga caviar & lettuce sauce and smoked oil, this starter really is a treat. If you’re up for seafood but don’t fancy octopus, the scallops are a must-try! Served in a marinated black truffle dashi broth with pickled fennel shavings, this starter is divine.

If pasta and grains are more to your liking, the tomato and guanciale acquerello risotto perfectly captures what has been described by locals as their childhood - tomatoes are a staple of Maltese cuisine and this dish really captures and blends all of those flavours together.

The perfect combination of seafood and pasta, The Catch’s clam linguine are sautéed in seaweed butter, soft herbs and preserved lemon, making a filling dish that tastes just like the sea.

TO START • Hilton Malta's newest addition to its menu is its crudo dishes. Head Chef Andre Spiteri has crafted the ideal appetisers, with the cured salmon carpaccio and the black angus beef carpaccio. A treat for the senses, the salmon crudo is served with a tartare of local prawns, heirloom tomatoes, gazpacho dressing and fried naan bread, while the black angus beef carpaccio will tantalise any meat lover’s tastebuds with its subtle flavours.

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ALJOTTA

BLACK ANGUS BEEF CARPACCIO

CLAM LINGUINE

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The perfect combination of seafood and pasta, The Catch’s clam linguine are sautéed in seaweed butter, soft herbs and preserved lemon, making a filling dish that tastes just like the sea.
THE MAIN EVENT • Each day, diners will find a fresh catch of local fish and shellfish which are carefully selected by Oceana’s chefs. Cooked to perfection, the fish can be filleted or prepared whole, al cartoccio or grilled.

Staples on the fish menu are the delicate poached fillet of sea bass served in a fricassée of pok choi, shiitake mushrooms, and braised calamari infused with lemongrass, and the charred fillet of cod served with tomato confit, wilted greens, squid ink tapenade, butternut squash and nduja sausage fondue.

If you’re not a fan of fish, fear not, for The Catch’s menu truly has something for everyone. Aside from its vegetarian menu, The Catch also offers mouthwatering grills, particularly the tender-as-can-be roasted barbary duck breast and the slow-roasted rump of lamb, which is served medium with spiced quinoa, feta cheese, and truffled white bean purée.
ENDING ON A SWEET NOTE • Whether it’s a cheeky chocolate brownie, a cheese platter or a generous serving of ice cream and sorbet you’re after, you’ll be spoilt for choice thanks to the wonderful selection of sweets freshly prepared in-house by Hilton’s award-winning chefs. A crowd favourite would have to be the warm date and fig pudding with fior di latte ice cream and butterscotch sauce. Yum!

TOP FAVOURITES
Fettucine with Wild Mushrooms
Portobello, oyster & porcini mushrooms ragu, mixed with sage, ricotta salata

Torchèd Burrata Cheese
Oyster & king oyster mushrooms, honey and garlic purée, topped with shavings of marinated black truffle and micro herbs.

Seasonal Carved Fruit with Lemon Sorbet

VEGGIE SECTION

Vegetarian and vegan diners will be delighted by the a la carte menu at The Catch, where they’ll find a fine selection of soups, salads, pasta, grains and veggie grills infused with herbs and made with the same care and dedication as the other dishes available •
How are you finding your transition from sous chef to head chef?

My tasks are more varied, but my biggest challenge is that I don't want to stop cooking, so I try to create a balance between emails, taking orders, then I'll pop into the kitchen and cook with the team, especially if we're preparing for an event.

What's your day-to-day like?

Normally, I start my workday at 7.30am and if it's busy I'll be here till 9 or 11pm. My daily tasks revolve around making sure everything is in order; such as rosters and orders, particularly fish orders. I also design the menus, and I'm in charge of recruiting, so you could say it's a very hands-on role, where I'm fully aware of what's going on in and outside of the kitchen.

Would you say you run a busy kitchen?

Very busy, but organised. Summer shifts are a little different as we also do large breakfast buffets - most days we're serving up to 900 covers every morning. But I wouldn't have it any other way.

What do you hope to bring to Hilton Malta?

Creativity and passion - it's easy to lose passion when working in a big environment. I want for us to continue building on the standards we have and learning more as I go along. I believe there's always so much to learn, be it cooking, management, sourcing, anything really!

How would you describe your cooking style?

I like everything and I'm not afraid to try something new. While I'm French and British trained, lately I've been pushing myself to take on a more Mediterranean style... which basically means cooking with less cream and butter. I'm particularly enjoying sushi and crudo dishes at the moment.

What do you like to cook at home?

Last week I brined pork belly for 8 hours and cooked it in the oven. If I have the time, I enjoy cooking at home, especially during summertime having barbecues at home. I love it when my daughter joins me in the kitchen - she's very willing to try new dishes, there's nothing I've made for her that she hasn't enjoyed, which is an absolute pleasure for me as you can imagine.
What's new on the menu?
Crudo dishes are being introduced and they have been very well received, so far. During one night alone we sold 18 boxes of oysters, at The Catch. We are bringing in a fusion of different cuisines, for instance the prawn tartare which includes Italian burrata, local tomatoes, and we use naan bread instead of bruschetta, drizzled with gazpacho, topping it off with a spanish twist.

Would you consider Hilton Malta restaurants to be vegetarian and vegan friendly?
Yes! We are very flexible in the kitchen, and also, we have vegan and vegetarian a la carte menus at Oceana, and at Vista.

What's the life of a chef like?
It's stressful, especially as a head chef because management can take over the role - if you stop cooking, you risk losing your touch. It's a demanding job but I do my best to find a balance. Maintaining the Hilton standard is tough, but I believe we are succeeding. We have an award-winning brigade of chefs who support me and it's a pleasure to see everyone work so well together.

What inspires you in the kitchen?
I love travelling and sampling new cuisines and trying new cuisines. I do a lot of research from cookbooks, which I really enjoy. I also have a calendar in the office for seasonal produce, which I track religiously.

What should patrons look out for?
We have extended our fish concept restaurant The Catch at Merkantil to Oceana, where we serve lunch and dinner Monday through to Saturday, while Sunday is dinner only as we have buffets in the afternoon.
Tartare of Local Prawns

with burrata, heirloom tomatoes, gazpacho dressing served with fried naan bread & herb salad

FOR 4 PERSONS

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<tr>
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<tr>
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<td>Heirloom Tomatoes</td>
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HOW TO • The Prawn Tartare

100g Peeled Prawns
½ tsp Onion
½ tsp Garlic
10g Preserved Lemon or Fresh Lemon Zest
20g Philadelphia Cheese
Salt • Chives • English Parsley • Basil

• Cook onions and garlic until soft, remove from pan
• Peel prawns, chop, and add to the onion and garlic mix
• Add a hint of preserved lemon or fresh lemon zest
• Mix in the Philadelphia cheese, salt, chives, parsley, and basil

HOW TO • The Heirloom Tomatoes

Red Tomatoes Confit

5 Plum Tomatoes, blanched and deseeded
200ml Pomace Oil
0.5g Thyme
4g Maldon Salt

• Cook submerged in oil for 20 minutes at 100°C.
• Keep refrigerated until needed

Yellow Tomatoes Confit

5 Yellow Tomatoes, blanched
0.5g Thyme
0.5g Marjoram
Salt • sugar

• Cut the tomatoes in half
• Slow roast them with some oil and salt/sugar mix for seasoning
• Cook for 1 hour at 65°C

HOW TO • The Gazpacho Dressing

500g Baby Plum Tomatoes, roughly chopped
10g Tomato Paste
½ Cucumber, roughly chopped
½ Red Pepper, deseeded and roughly chopped
¼ Red Onion, roughly chopped
10g Beetroot Juice
10 Basil Leaves
15ml White Wine Vinegar
25ml Raspberry Vinegar
10ml Olive Oil
5g Salt
20g Sugar
150ml Tomato Juice
10g Vegetable Oil
10g Extra Virgin Olive Oil

• Place the dressing ingredients in a food processor and purée
Hilton Happenings

Catch a glimpse of what our team members got up to at Hilton Malta in 2019!

ANNUAL TEAM MEMBER PARTY

DEPARTMENTAL APPRECIATION WEEKS

DEPARTMENTAL TEAM-BUILDING EVENT

‘THRIVE’ - WORKSHOPS FOCUSING ON PERSONAL WELLBEING AND WELLNESS

‘CELEBRATION OF COLOURS’ CARNIVAL THEMED LUNCH

‘CATCH ME’ CAMPAIGN - AWARDING EMPLOYEES THAT GO THE EXTRA MILE

BLOOD DRIVE ON HILTON PREMISES

JUNIOR HOTELIER 2019 CHALLENGES

STUDENTS HOSPITALITY TRAINING

CHEF ANDRE GRIMA WINS TEAM MEMBER OF THE YEAR AT EXCELLENCE AWARDS

MONTHLY DONATIONS TO FOODBANK LIFELINE FOUNDATION THROUGH PARTNERSHIP

CELEBRATING DIVERSITY THROUGH OUR WOMEN AT HILTON INITIATIVE
HILTON END OF SUMMER PARTY

HILTON HOTEL APPRECIATION WEEK

PUTTINU CARES FOOTBALL MARATHON

100 HOURS OF LEADERSHIP TRAINING

100 TREES FOR OUR 100 YEARS

COLOURS OF MALTA TRIATHLON

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