Nestlé Malta to sponsor the Definitive(Ly) Good Guide to Restaurants

20th anniversary publication in December

As The Definitive(ly) Good Guide Co. prepares to celebrate their 20th successful year of operation as Malta's only objective, survey-based restaurant guide, they are proud to announce that Nestlé Malta is one of their esteemed main sponsors.

The Restaurant Guide aims to improve standards in the restaurant industry as restaurants work towards improving their product so as to be rated well by their clients in the annual survey and be included at no cost as one of the top 150 restaurants in Malta and Gozo.

Lisa Grech, managing director of The Definitive(ly) Good Guide Co. said: "We are honoured that a company with such a wide product portfolio is supporting our initiative. By sponsoring the Guide, Nestlé Malta enables us to achieve higher standards in excellence, while supporting us to recognise the talents of Maltese restaurateurs." Their support ensures that the Guide remains objective



Good Food, Good Life

The Definitive(ly) Good Guide to Restaurants in Malta & Gozo



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by including restaurants for free.

The results of this year's Definitive(ly) Good Guide Co. survey will be published in the special 20th anniversary edition which will be launched during the Restaurant Awards Ceremony to be held on Monday, 9 December at the Grand Hotel Excelsion

To be one of the first to receive the results and read the objective reviews of the top 150 restaurants, order a copy on www.restaurants-malta.com

Restaurant survey open until September 30

The Definitive(ly) Good Guide to Restaurants in Malta and Gozo is holding its annual restaurant survey online until September 30 via the website below.

This year marks the guide's 20th survey, which will result in its 20th publication and awards ceremony.

From the results of the survey, the top rated 150 restaurants will be included for free in the guide and the top 40 and other special awards will be presented with their accolades in December with the launch of the special 20th anniversary edition of the guide.

This year, three-year collaboration agreements by both Global Payments Ltd and Nestlé Malta Ltd will help keep the guide as objective as possible by enabling the top rated restaurants to be included for free.

The Definitive(ly) Good Guide to Restaurants survey is held online in September every year. Diners who have visited restaurants throughout the previous year can vote on food, ambience and service for all restaurants in Malta for the whole month of September. Their ratings will determine which restaurants will be included in the 2020 edition of the guide.

Survey participants are asked to rate the restaurants on a scale of 1-10. They will also be asked additional questions as to which restaurants should win the special awards, including best Maltese restaurant; the best restaurant for business entertainment; the best value for money restaurant; the most romantic restaurant; the most child friendly restaurant, the best restaurant restroom the most pet-friendly restaurant, as well as which have the best wine lists.

Survey participants who send in funny and informative comments could win one of the following prizes: a weekend break for two in a Highline suite at InterContinental Malta; a one-night stay for two on half-board at Solana Hotel and Spa; a Hummer limousine ride for up to 20 people from Route 66 Group Limousine Service; a €200 luxury gourmet hamper from Dical House; €100 worth of Gerard Bertrand wines represented by Mirachem; a €100 voucher for Riedel glassware; a meal for two at Palazzo Preca, Valletta; or a meal for two at Tosca Restaurant, Mellieha.

WWW.RESTAURANTSMALTA.COM



The Definitive(ly) Good Guide celebrates 20 years

Tarragon wins Best Overall Restaurant award

The Definitive(ly) Good Guide to Restaurants Awards, held at the Grand Hotel Excelsior, celebrated Malta and Gozo's top survey-rated restaurants – as voted by diners who took part in the online Malta & Gozo Restaurant Survey at www.restaurantsmalta.com.

Based on popular vote, only 150 restaurants made it to the 20th anniversary edition of The Definitive(ly) Good Guide to Restaurants in Malta & Gozo and to the portal.

Tarragon clinched the Best Overall Restaurant award for the third time.

The results were revealed by Lisa Grech, managing director of the Definitive(ly) Good Guide Co, and the awards presented by Clint Camilleri, Parliamentary Secretary for Agriculture, Fisheries and Animal Rights, Adrian Cachia from Global Payments, Derek Vassallo from Nestle (Malta) and Mark Ciantar of Continental Purchasing on behalf of Villeroy & Boch.

This year's survey has shown that 3,109 participants dined out on average once or twice a week, which is equivalent to 242, 502 dining experiences in a year. This year sees 24 new restaurants in The Definitive(ly) Good Guide to Restaurants in Malta & Gozo and its portal, which was also launched on the evening.

The Top 40 award-winning restaurants were chosen, taking into account their overal rating, the number of people rating comments and other data from the survey.

Restaurants to win award plates included. Tarragon; Dinner in the Sky Multa; Patricks; Caviar & Bull; Ristorante La Vela; Meraki; Supurrus, Palazzo Preca, La



Back row, from left: Adrian Cachia (Global Payments), Parliamentary Secretary for Agriculture, Fisheries and Animal Rights, Clint Camilleri, Mark Ciantar (Continental Purchasing) and Derek Vassallo (Nestle Malta) with (front row, from left) Sergi Huerga Marin, Michael Sultana, Marvin Gauci and Donald Agius from Tarragon, which won Best Overall Restaurant for the third time.

Buona Trattoria del Nonno; Phoenix; The Chef's Table; Taro at The Villa; The Lord Nelson; Beppe's; Tosca; Giuseppi's; Grotto Tavern; de Mondion; Trattoria AD 1530; Madliena Lodge; Rubino; Root 81; King's Own Band Club Bar and Restaurant; Capistrano; Suruchi; Cafe Phoenicia; Patakka; Surf 'n' Turf; Hammett's Macina; Districtfive; Hammett's Gastro Bar; Il-Kartell; Dimitri Valletta; Bacchus; Zeri's; Nori's; China House; Ta' Marija; Country Terrace; and La Capanna.

Additional awards were received: Best Food - Tarragon; Best Service - Dinner in the Sky Malta; Best Ambience - Patrick's; Best Maltese Food - Tal-Familja; Restaurant Most Dedicated to Supporting Local - Country Terrace; Best Chef - Robert Cassar, Root 81, Best Business Entertainment - Caviar & Bull; Best Newcomer - Meraki: Best Value for Money - Tal-Familja; and Most Child-Friendly - iPlace.

The Colin Best Award for the Most Consistently Outstanding Restaurant in Malta & Gozo for 2017/2018 went to Phoenix, while the Maria Muscat Award for Top Woman in the Restaurant Industry went to Michelle Muscat, La Vela.

The most mentioned restaurant in the survey was iPlace.

The Wine Glass Company Wine Awards were also presented. Tarragon won the People's Choice Wine List; The Riedel Wine Experience of the Year went to Ristorante La Vela; and Wine List of the Year went to Palazzo Preca.

Commended Wine Lists were: Patrick's, Tarragon, Country Terrace and Hammett's Macina, while Ristorante La Vela clinched Best Maltese Wine List.

The results can be found in the 2020 edition of The Definitive(ly) Good Guide to Restaurants in Multa and Gozo, which is available for purchase at €8 on www.restaurantsmalta.com and in leading stationers and bookshops.

Gourmet (/gourmet/) / Restaurants (/gourmet/restaurants/)

Robert Cassar crowned Chef of th Year at The Definitive(ly) Good Guide to Restaurants awards

Robert Cassar, Chef Patron at Root 81 and TV chef on Gourmet Challenge, awarded Chef Of The Year at 2020 Definitive(ly) Goo Guide to Restaurants awards



Last updated on 10 December 2019, 10:56am by **Philippa Zammit**

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The 2020 Restaurant Awards announced on the 9 December 2019 at the Restaurant Awards Ceremony Gala Dinner are the result of The Definitive(ly) Good Guide to Restaurants in Malta and Gozo's 2019 Malta and Gozo Restaurant Survey and includes the 150 highest rated eating establishments in Malta and Gozo out of over 3000 restaurants on the islands. Chef Patron Robert Cassar was crowned Chef of the year.

Gourmet Today chats with him about his achievments, food, the culinar world and what it's really working on a TV set.

