

TASTING MENUS

€135 per person

Optional Wine Pairing €90

Canapés, Sourdough, Ġbejna

Line Caught Lampuki

Colatura di Alici,
Lardo di Colonnata, Verjus

Foie Gras

Champignon de Paris, Lemongrass,
Lemon Thyme

Wild Mediterranean Red Snapper

Confit Potatoes, Leeks, Sicilian Clams

'Hunter Chicken'

Sauce Albufera

Comté

Riesling, Buckwheat, Sarawak Pepper
Supplement — 18,0

Chocolate

Tainori 64%, 'Dulce de Leche',
Pedro Ximenez

Gourmandise

€185 per person

Optional Wine Pairing €110

Optional Premium Menu €150

Canapés, Sourdough, Ġbejna

Aged Kaluga Caviar

Gillardeau Oyster Bavaois, Smoked Eel

Line Caught Lampuki

Colatura di Alici,
Lardo di Colonnata, Verjus

Limousin Veal Sweetbread

Courgette, Basil, Aged Parmesan

Brittany Lobster

Lobster 'Soufflé', Fine Herbs

Rack of Suckling Pig

Boudin Noir, Lardo

Comté

Riesling, Buckwheat, Sarawak Pepper
Supplement — 18,0

Pêche

Pink Peppercorn, Verbena, Tahitian Vanilla

Sicilian Pistachio

Ivory 35%, Oolong, Raspberry

Gourmandise