

ION
HARBOUR
By **Simon Rogan**

Over the past 20 years, chef and restaurateur Simon Rogan has developed his own distinctive and inventive cooking style which has earned him numerous awards, Michelin stars and worldwide acclaim.

With a philosophy centred on celebrating the best ingredients, Simon's culinary passion has led to successful restaurants in The Lake District, London and Hong Kong.

After Simon's first visit, he fell in love with the azure skies, rocky outcrops and fantastic Maltese produce. Throughout this journey, ION Harbour by Simon Rogan aims to showcase all that this beautiful island has to offer.

LUNCH MENU

Truffle pudding glazed in carob honey, black garlic and aged Berkswell

Bread Service

STARTER choose one from

Fuseau artichokes, buried in aromats, Sainte Maure cheese and stout vinegar

Raw bream in coal oil, emulsion of oysters, broad beans and nasturtium

Scallops from Orkney, chamomile, buttermilk and smoked pike perch roe (Supplement 15)

MAIN choose one from

Gozo chicken, turnip, roasted yeast and maltese sausage

Red snapper with whey onions and smoked bone sauce

Ember grilled salad, truffle and cheese SIDES

(Supplement 10 for 2)

Buttery mashed potatoes

Roasted cauliflower from Cane's farm with cheese cream

DESSERT choose one from

Frozen Tunworth cheese, buckwheat crumb, quince and wild thyme

Ta' Qali strawberries and bee pollen cake, marigold and milk cream

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Caramel mousse and millet miso, caramelised bambinella pear, pear juice

45pp one glass of wine included

TASTING MENU

Boltardy beetroot, south coast lobster, shoots and flowers

Truffle pudding glazed in carob honey, black garlic and aged Berkswell

Large white pork and eel doughnut, cured fat and own blend caviar

Raw bream in coal oil, emulsion of oysters, broad beans and nasturtium

Seaweed custard, fermented cep and king oyster mushroom

Scallops from Orkney, chamomile, buttermilk and smoked pike perch roe

Fuseau artichokes, buried in aromats, Saint Maure cheese and stout vinegar

Red snapper with whey onions and smoked bone sauce
Caviar Supplement -30

Gozo chicken, turnip, roasted yeast and maltese sausage

Frozen Tunworth cheese, buckwheat crumb, quince and wild thyme

Ta' Qali strawberries and bee pollen cake, marigold and milk ice cream

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Caramel mousse and white miso, caramelised bambinella pear, pear juice infused with mastic

Żebbiegħ honey and verbena chocolates

135pp

A discretionary 10% service charge will be added to your bill.