
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 Tzarsky Kaluga caviar

Raw bream in coal oil, emulsion of oysters,
pickled cucumber and nasturtium

Aerated pea with asparagus from Gozo,
calamint and cod roe cream

Scallops from Orkney, chamomile,
buttermilk and pike perch roe

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

Grouper with whey onions and
smoked bone sauce
Caviar Supplement -30

Gozo chicken, turnip, roasted yeast, maltese
sausage and lemon thyme

Frozen Tunworth cheese, buckwheat crumb,
quince and wild thyme

Sigġiewi strawberries and bee pollen cake,
marigold and milk ice cream

"ION"

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.