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## TASTING MENU

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Carrot tartlet with south coast blue fin tuna, caper jam, shoots and flowers

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

Lampuki cured in mastic berries, smoked bone, sea broth and marigold finger lime

Cured bream in coal oil, emulsion of oysters, dill and pickled cucumber

Ibis celeriac, baked in salt from Gozo, sea succulents and Siberian caviar

Dill brined gem lettuce, horseradish, mushrooms and truffle from Alba

Raw south coast rossi prawn, sea jelly and fig leaf, buttermilk and smoked pike perch roe

*Supplement - 20*

Red eye potatoes from Sandra's farm, in onion ashes, lovage and wood sorrel

Sea bass, red prawn butter, beef tomato, fermented prawn and fennel tea

Lobster cooked over embers, Hokkaido squash and chicken broth

Frozen sheep's yoghurt with dill, juices of fennel, kohlrabi and elderflower

Cherry plums from Spagnol Farm, cherry cake, brown butter and koji ice - cream

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

Żebbiegħ honey and verbena chocolates

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