

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

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

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

Raw south coast rossi prawn, sea jelly and fig leaf, buttermilk and smoked pike perch roe (Supplement 15)

MAIN choose one from

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

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

Ember grilled salad, truffle and cheese

SIDES (Supplement 10 for 2)

Buttery mashed potatoes

Roasted cauliflower from Joseph's farm with cheese cream

DESSERT choose one from

Frozen Tunworth cheese, buckwheat crumb, peach and wild thyme

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

"ION"

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

55pp

TASTING MENU

Carrots from Joseph's farm, 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 sherry vinegar

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

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

Frozen Tunworth cheese, buckwheat crumb, peach and wild thyme

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

145pp

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