

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.

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## LUNCH MENU

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Truffle pudding glazed in carob honey and aged Berkswell

Bread Service

STARTER choose one from

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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)

Ibis celeriac, baked in salt from Gozo and sea succulents

MAIN choose one from

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

Ember grilled salad, truffle custard, cheese, elderflower and kale dressing

Braised Maltese Wagyu, beetroot from Joseph's farm and black garlic

SIDES (Supplement 7 each)

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Buttery new potatoes

Mixed salad and shoots and flowers from Renny's farm

DESSERT choose one from

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Frozen Tunworth cheese, buckwheat crumb, peach and wild thyme

Perpetual lemon tart and sheep's yoghurt ice-cream

"ION"

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

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## TASTING MENU

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Carrot tartlet with Marsaxlokk blue fin tuna, caper jam, 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  
Kaluga caviar Supplement - 30  
Beluga caviar Supplement - 50

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

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

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

Lobster cooked over embers, Hokkaido squash and pumpkin

Sheep's yoghurt ice cream with dill, juices of fennel, kohlrabi and elderflower

Frozen Tunworth cheese, buckwheat crumb, peach and wild thyme

"ION"

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

Sour cream and bee pollen encased in toasted grains

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