
TASTING MENU

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

Truffle pudding glazed in carob honey and
aged Berkswell

Spiny lobster on roasted chicken skin and pickled yellow carrots
from Ta' Guzman

Supplement dish

Large white pork and eel doughnut, cured fat and caviar

Kaluga caviar - 30

Beluga caviar - 50

Marsaxlokk cuttlefish, roasted onion and anise infused broth,
flinders rose from Xemxija and bottarga

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

Dill brined gem lettuce, horseradish, shimeji 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

14 day aged duck, Boltardy beetroot from Josef's farm, mulberry
vinegar sauce, aerated black garlic and duck fat crumpet

Frozen Tunworth cheese with quince jam, buckwheat crumb and
lemon thyme

Bee pollen and chamomile cake, Siggiewi strawberries,
marigold and milk ice - cream and sweet herb cream

Perpetual lemon curd, sheep's yoghurt ice-cream, roasted
hazelnut and preserved verbena

Sour cream and tagete encased in toasted grains

145pp

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