

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 and aged Berkswell

Bread Service

STARTER choose one from

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  
(*Supplement - 20*)

Ibis celeriac, baked in salt from Gozo and sea succulents

MAIN choose one from

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

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

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

SIDES

Buttery new potatoes

Roasted carrots, ġbejna, toasted nuts and honey from Żebbiegħ

DESSERT choose one from

Frozen Tunworth cheese with quince jam, buckwheat crumb and thyme

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

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

## 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

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

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

Sour cream and tagete encased in toasted grains

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

55pp  
45pp optional wine pairing

145pp