

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

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

Purple reign tomatoes from Joseph's farm, juices infused with spring offerings and lovage

Salad grilled over embers, elderflower dressing toasted sunflower seeds, truffle and aged Corra Linn

Sea bream from the south coast waters, black beauty courgette with watercress, fennel and kohlrabi juices

Stuffed rabbit from Żurrieq, jubilee sweetcorn sauce infused with lovage stems and pickled tapioca

Frozen sheep's yoghurt with marigold, aerated perpetual lemon with preserved verbena

Malwina strawberries from Siggiewi, buttermilk custard and young anise hyssop shoots

TASTING MENU

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

Truffle pudding glazed in stout from The Brew, aged Corra Linn

Spiny lobster on roasted chicken skin and pickled golden beetroots from Ta' Guzman

Purple reign tomatoes from Joseph's farm, juices infused with spring offerings and lovage

Ta' Ċikku farm Hunter F1 pumpkin custard, pickled walnuts, onion broth and rosemary

New season fuseau artichokes, grilled xemxun, nasturtiums and vinegars

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

Raw south coast Rossi prawn, sea jelly and fig leaf, whey and smoked pike perch roe

Sea bream from the south coast waters, black beauty courgette with watercress, fennel and kohlrabi juices

Stuffed rabbit from Żurrieq, jubilee sweetcorn sauce infused with lovage stems and pickled tapioca

Frozen sheep's yoghurt with marigold, aerated perpetual lemon with preserved verbena

Malwina strawberries from Siggiewi, buttermilk custard and young anise hyssop shoots

Sour cream and malt encased in toasted grains