

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 cured lampuki in coal oil, caper jam and preserved crown dill

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

Grilled salad with summer succulents, smoked cep custard kale and elderflower with toasted seeds

Sea bream from the south coast waters, black garlic with roasted shrimp and chamomile vinegar sauce

Supplement our blend of caviar - 50

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

Braised rabbit ragout and buckwheat doughnut

Bee pollen and goat's jam cake with Mġarr flat peaches in marigold, sheep's yoghurt sorbet and fig leaf cream

ION

Caramel mousse with white miso cherry plum and preserved anise hyssop

Perpetual lemon cake

FULL TASTING MENU

Carrot tartlet with cured lampuki in coal oil, caper jam and preserved crown dill

Truffle pudding glazed in carob molasses, 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

Smoked eel with Siberian caviar and ferments, red eye potato infused with seaweeds and toasted yeast

Grilled salad with summer succulents, smoked cep custard kale and elderflower with toasted seeds

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

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Braised rabbit ragout and buckwheat doughnut

Bee pollen and goat's jam cake with Mġarr flat peaches in marigold, sheep's yoghurt sorbet and fig leaf cream

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Caramel mousse with white miso cherry plum and preserved anise hyssop

Sour cream and malt encased in toasted grains

Perpetual lemon cake