

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 lampuki, cured in salt from Gozo and mastic berry, flat white grapefruit and whipped rock oysters

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

Raw south coast rossi prawn and sea jelly, whey and smoked pike perch roe

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

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 lampuki, cured in salt from Gozo and mastic berry, flat white grapefruit and whipped rock oysters

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

Raw retired Charolais dairy cow, aged and dressed in coal oil, caper jam and pickled kohlrabi

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

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ION
Caramel mousse with white miso cherry plum and preserved anise hyssop

Perpetual lemon and sour cream and malt