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VALENTINE'S DAY TASTING MENU

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Carrot tartlet with amberjack cured in salts from Gozo and mastic berry, flat white grapefruit and whipped rock oysters

Truffle pudding glazed in carob molasses, stout from The Brew, aged Maltese Pecorino

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 wild 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 and sea jelly, whey and smoked pike perch roe

Day boat red bream, whey onions, roasted shrimp and sea chamomile sauce with aged Kaluga caviar

Dry aged lamb loin from Sandra's farm, fermented runner beans and brassica rapa, sauce infused with fig leaf, pickled tapioca and our own verjus

Buckwheat custard, strawberry from Siġġiewi with floreal oil and frozen buttermilk

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Chocolate mousse with our cocoa miso, caramel and wild myrtle from Mellieħa

Sour cream and malt encased in toasted grains

Perpetual lemon cake

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225pp

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