

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.

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## LUNCH MENU

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Carrot tartlet with red snapper 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 Maltese Pecorino

Raw south coast Rossi prawn and sea jelly, whey and smoked Pike Perch Roe

Day boat Grouper, whey onions, roasted shrimp and sea chamomile sauce  
*Supplement aged Kaluga caviar- 50*

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

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

Perpetual lemon cake

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## FULL TASTING MENU

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Carrot tartlet with red snapper 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 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 Grouper, whey onions, roasted shrimp and sea chamomile sauce  
*Supplement aged Kaluga caviar- 50*

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

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

Perpetual lemon and sour cream and malt