

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.

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

LUNCH MENU
Carrot tartlet with amberjack 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 from the south coast waters, whey onions with roasted shrimp and hawthorn vinegar sauce <i>Supplement aged Kaluga caviar- 50</i>
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

85pp

FULL TASTING MENU
Carrot tartlet with amberjack 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 Limousine 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 from the south coast waters, whey onions with roasted shrimp and hawthorn vinegar sauce <i>Supplement aged Kaluga caviar- 50</i>
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

195pp