

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.

SHORT TASTING MENU

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

Dill brined cabbage with wild oyster mushroom, aerated pickled walnuts and truffle from Umbria

Wild fennel stuffed day boat grouper with black beauty courgettes and watercress, roasted bone sauce with vinegars

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, strawberries from Siggiewi with floral oil and frozen buttermilk

ION

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

Beef fat and koji waffle with sheep's yoghurt and quince jam

FULL TASTING MENU

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 Limousine dairy cow aged and dressed in coal oil, caper jam and pickled kohlrabi
Supplement our blend of caviar - 50

Aerated and salt baked boltardy beetroot with blackberries, mackerel smoked over embers and pine nut crumb

Hokkaido pumpkin with Red Earth Farm sticky yolk, Benedettin cheese sauce infused with rosemary

Dill brined cabbage with wild oyster mushroom, aerated pickled walnuts and truffle from Umbria

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

Wild fennel stuffed day boat grouper with black beauty courgettes and watercress, roasted bone sauce with vinegars

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, strawberries from Siggiewi with floral oil and frozen buttermilk

ION

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

Caramelised Jerusalem artichoke cornet with coffee molasses

Beef fat and koji waffle with sheep's yoghurt and quince jam