

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, Phuket 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

Raw Limousine beef from Rabat, aged and dressed in oyster juices, caper jam and pickled daikon

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

Seaweed and clam custard, roasted beef broth with aged fats, fermented Enoki and sugar kelp
Supplement our blend of caviar - 35

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

Dry aged Meagre cooked over embers, lovage emulsion with cuttlefish, kale and juniper broth

Guinea fowl stuffed with shiitake from Mgarr and fermented black garlic cloves, snowball cauliflower with sauce made from the roasted bones and preserved verbena

Frozen Benedettin cheese with sugar plums, caramelized sourdough and Maltija olives

Bambinella pear tartlet, caramelized whey and wild fennel

Baked chestnut and bay leaves

FULL TASTING MENU

Raw Limousine beef from Rabat, aged and dressed in oyster juices, caper jam and pickled daikon

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

Carrot doughnut stuffed with rabbit legs from Zurrieq, emulsion of summer offerings and cured pork fat

Seaweed and clam custard, roasted beef broth with aged fats, fermented Enoki and sugar kelp
Supplement our blend of caviar - 35

Boltardy beetroot, grilled Ģiżwita cheese, nasturtiums and toasted seeds

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

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

Dry aged Meagre cooked over embers, lovage emulsion with cuttlefish, kale and juniper broth

Guinea fowl stuffed with shiitake from Mgarr and fermented black garlic cloves, snowball cauliflower with sauce made from the roasted bones and preserved verbena

Frozen Benedettin cheese with sugar plums, caramelized sourdough and Maltija olives

Bambinella pear tartlet, caramelized whey and wild fennel

Caramelised Jerusalem artichoke cornet with coffee molasses

Malwina strawberry with buttermilk

Baked chestnut and bay leaves