
CHRISTMAS TASTING MENU

Aged Charolais beef bavette dressed in caper jam, young turnip and our caviar

Spiny lobster from the south coast in horseradish, potato flat bread, fermented radishes from Tá Guzman

Dill brined cabbage with wild oyster mushrooms, aerated pickled walnuts and black winter truffle from Umbria

Raw south coast Rossi prawn and sea jelly, buttermilk and smoked pike perch roe

Day boat Grouper from Xemxija, Black Beauty courgette, roasted shrimp and sea chamomile vinegar sauce

Dry aged piglet from Ta' Gianninu farm, preserved Shiitake from Mgarr, variegated kale and roasted bone sauce with black garlic vinegar

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Caramelised Jerusalem artichoke with coffee molasses and hazelnuts

Kapuċċin cheese cornet with whey caramel and puffed buckwheat

95pp

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