
CHRISTMAS EVE 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

Truffle pudding glazed in lemon thyme honey, stout from The
Brew and Maltese pecorino

Purple reign tomatoes from Joseph's farm, juices infused
with winter offerings and black mint

Raw bream in koji oil, whipped rock oysters, smoked sea
broth and marigold

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 Mġarr, variegated kale and roasted bone sauce with
black garlic vinegar

Frozen sheep's yogurth, aerated white grapes with
preserved lemon verbena

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Caramelised Jerusalem artichoke with coffee molasses and
hazelnuts

Kapuċċin cheese cornet with whey caramel and puffed
buckwheat

Beef fat and Koji waffle with seasonal jam

215pp

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