
NEW YEAR'S EVE TASTING MENU

Cured bream in salts from Gozo, carrots from Tà Guzman,
citrus and dill

Truffle pudding glazed in mushroom molasses, stout from The
Brew and Maltese pecorino

Large, braised rabbit doughnut, emulsion of farm herbs

Limousine Ox tongue, Maitake custard and smoked beef
broth infused with wild garlic

Smoked eel with our caviar and ferments, Red Eye potatoes
infused with seaweed and toasted yeast

Dill brined cabbage with yellow oyster mushroom, aerated
pickled walnut and black winter truffle from Umbria

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

Spiny lobster glazed in XO , whey onions and fermented
horseradish, roasted bone sauce and koji vinegar

Maltese venison from Dwejra, variegated young kale
and elderflower, preserved black garlic and sauce infused
with myrtle vinegar tapioca

Frozen Benedettin cheese , caramelized sourdough ,
preserved figs and malt crumb

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Caramel and buckwheat miso mousse, Bambinella pear and
mastic berries

Jerusalem artichoke with coffee molasses encased in toasted
grains

Fermented blackberry, buttermilk and shiso tart

325pp

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