

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.

LUNCH 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

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

Stuffed day boat Grouper with black beauty courgettes and watercress, roasted bone sauce with vinegars
Supplement our blend of caviar - 50

Pork neck from Ta' Gianninu farm, grilled and glazed over embers, fermented garlic cloves and rainbow chard

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

ION
Fig leaf mousse with pomegranate and hazelnuts

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

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 Żurriq, emulsion of summer offerings and cured pork fat

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

Hokkaido pumpkin with Red Earth Farm sticky yolk, Ġiżwita 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

Stuffed day boat Grouper with black beauty courgettes and watercress, roasted bone sauce with vinegars
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Pork neck from Ta' Gianninu farm, grilled and glazed over embers, fermented garlic cloves and rainbow chard

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

ION
Fig leaf mousse with pomegranate and hazelnuts

Caramelised Jerusalem artichoke cornet with coffee molasses

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