
TASTING MENU

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

Raw aged Limousine beef from Rabat,
wild caper jam, oyster and daikon

Raw south coast rossi prawn, sea jelly
and fig leaf, buttermilk and smoked pike
perch roe

Celeriac baked in salts from Gozo,
marinated sea succulents and our
special reserve caviar

Dry aged red bream cooked over embers,
roasted prawn sauce spiked with
tarragon vinegar

Guinea hen stuffed with mushrooms from
Mgarr, snowball cauliflower and sauce
infused with lemon thyme

Malwina strawberry tart, buckwheat and
koji cream, spiced frozen sheep milk

Sunflower chocolate

Jerusalem artichoke cornet with coffee
molasses

165pp

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