CHRISTMAS EVE TASTING MENU

Boltardy beetroot, swordfish and fennel yoghurt tartlet, Swordfish cured in mastic, beetroot soda

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

Fritter of rabbit from Żurrieq, onion tapioca, celery leaf and fermented sweetcorn

Raw aged Limousine beef from Rabat, wild capers, oyster, pickled daikon

Raw south coast Rossi prawn, sea jelly and fig leaf, buttermilk and smoked Pike Perch roe

Ta' Ċikku potatoes with Karmelitan cheese, chicken skin, pickled walnut and onion ashes

White Vienna kohlrabi baked in salts from Gozo with marinated sea succulents and dill, our special reserve caviar

Dry aged red bream cooked over embers, mussels, tomato molasses and shrimp

Pork from Ta' Ġianninu farm, stuffed with mushrooms from Mġarr, chard, butterhead, black garlic

Goat's jam cake, sweet herb cream, Iced caramelised pink lady apple, milk crisp

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Fig leaf mousse and honey melon, juices infused with aromats

Summer honey tart, wild thyme
Aromatic herb ice cream cornet with perpetual lemon

250 pp
A discretionary 12.5% service charge will be added to your bill