

A la Carte Menu

Starters

Burrata V

Creamy burrata cheese with heirloom tomato salad,
romesco sauce and basil oil

12.5

Roasted Scallops

Slow roasted scallops with chilli, ginger, lime, mint and
coriander dashi

14.5

Steak Tartare

USDA beef sirloin, confit egg yolk puree, caper berries,
charred shallots, beef fat tuile

14.5

Lampuki Sashimi

Slightly cured mahi mahi slices with pickled cucumber and
radish, spring onion and chilli, crispy onions, fresh mint and
sticky soy sauce

13.5

Maltese Ricotta Ravioli

Gozitan asparagus, black truffle, chanterelle
mushrooms, brown butter, chopped chives

14.5

Homemade Linguine

Local red prawns, traditional 'aljotta' sauce
and pan grattato

14.5

Main Course

Miso Aubergine Steak V

Flamed slow cooked aubergine, miso glaze, marinated
shimeji mushrooms, yuzu gel, umami sauce, coriander

19.5

Fresh Fish of the Day

Soy pickled white radish, lime leaf gel,
compressed apples, teriyaki glaze
'price according to market'

Five Spice Honey Duck

Maltese honey, mixed spiced duck breast, polenta
chips, crispy duck, pea and shallot salad,

honey duck sauce

25.5

Iberico Pork 'Hot dog flavours'

Loin of iberian pork, pickled chinese cabbage,
mustard mayonnaise, cornbread, charred onion and
juniper berry pork sauce

26.5

Argentinian Grain-Fed Beef Fillet

Pan roasted fillet of beef, pomme anna, honey roasted
carrots, black truffle shavings and red wine jus

29.5

Lebanese Lamb

Pan roasted Rack of lamb, sumac crust,
pomegranate salad, beetroot hummus,
pomegranate molasses jus

28.5

A la Carte Menu

Desserts

Milk And Honey

Vanilla pannacotta, honey sponge, milk caramel,
yogurt sorbet and honeycomb

7

Maltese Imqaret

Maltese date fritters, cinnamon ice cream,
local honey

7

Valrhona Chocolate Tart

Rich chocolate ganache, chocolate soil,
passion fruit sorbet

7

Homemade Limoncello Sorbet

2 scoops of homemade limoncello sorbet with lemon dust

4.5

Palate Cleansers and Sweet Wines

Frangelico Frizzante

Frangelic, soda, lime juice

5.5

Averna Limonata

Averna, soda, lemon

5.5

Espresso Martini

Tia Maria, espresso shot, vodka

6.5

Italian Sgroppino

Lemon sorbet, vodka, prosecco

6.5

Château du haut pick, Sauternes

This wine is clean, concentrated and refreshing.
The nose is lifted with an abundance of honey and
citrus notes and the palate is full of lemon
pie, honey dew and quince paste flavours.

6 per glass

Colección Dulce de Invierno

Pale-orange with green hues; clean and bright. Very
pleasant intense aromas of candied fruit, dried
peaches, orange confit and quince jelly, all of it
enveloped in elegant floral and cocoa notes. Sensual
and delicate in the mouth, with a delicate, fresh,
well-integrated fruity sweetness

6 per glass