

Taste Menu

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Enjoy our 7 course tasting menu with local and international wine pairing

Local bread, Maltese whipped ricotta, traditional arjoli and kitchen snacks

Slow roasted scallops with wardija herb dashi, spring onions, chilli, ginger, coriander and lemon juice

*1919 Chardonnay- Gergentina, Marsovin Malta*

Homemade ricotta ravioli with asparagus, chanterelle mushrooms, black truffle and chive brown butter sauce

*Fenici Merlot, Cabernet and Syrah, Meridiana Malta*

Fillet of local red snapper with soy pickled white radish, compressed green apple, yuzu gel and kombu infused umami sauce

*Chablis Victor Bernard, Burgundy, France*

Iberico pork chop with 'Hotdog' flavours, charred onion, chinese cabbage, mustard mayonnaise, corn bread and juniper berry sauce

*Ripasso Della Valpolicella, La 'Cengia' Begali Lorenzo, Italy*

Homemade Limoncello Sorbet

Milk and local honey textures  
Vanilla pannacotta, honey sponge, milk caramel, yogurt sorbet, honeycomb and lime zest

*Château du haut pick, Sauternes, France*

55 Food Tasting  
30 Wine pairing