

## Early Bird Fix Prix Menu

Served between 18:30 till 19:30

Local bread, extra virgin olive oil,  
traditional arjoli and kitchen snacks

### Starters

Whipped gbejna panipuri with confit  
cherry tomatoes and split herb viniagrette

Shellfish and saffron velouté with salt cod  
brandad, prawns, langustines and chive oil

Rabbit belly mille-feuille with pea,  
broadbean and mint salad, garlic chips

### Main Course

Miso aubergine steak with picked shimeji mushrooms,  
chilli, spring onions, coriander and umami sauce

Fillet of fresh seasonal fish with creamed leeks, ginger and  
champagne velouté, kaffir lime leaves and coriander shoots

Veal milanese with saffron and parmesan risotto,

### Desserts

Maltese Mqaret with cinnamon ice-cream

Seasonal strawberry tart with vanilla crème diplomat,  
marcinated strawberries, jelly and holy thai basil sorbet

Homemade Limoncello Sorbet

30 two courses

35 three courses

*The early bird menu can be ordered by the entire table untill 19:30*