

A la Carte Menu

Starters

Local Gbejna Panipuri V

Whipped local cheeselets, confit cherry tomatoes,  
split herb viniagrette  
13.5

Scallop Tartare

Green apple gel, cucumber salad, wasabi dressing,  
apple brunois, almond cracker  
14.5

Rabbit Belly Mille-feuille

Warm pea, broad bean and mint salad,  
garlic chips, peashoots  
13.5

Shellfish Velouté

Salt cod brandad, langustine, prawn and saffron soup,  
chive oil  
13.5

Maltese Ravioli 'Inside Out'

Beef tomato ravioli, morbier cheese foam,  
fresh herbs, basil oil  
14.5

Homemade Linguine

Local red prawns, traditional 'aljotta' sauce,  
herbed toasted bread crumbs  
15.5

Main Course

Miso Aubergine Steak V

Flamed slow cooked aubergine, miso glaze, marinated  
shimeji mushrooms, yuzu gel, umami sauce  
21.5

Fresh Fish of the Day

Ginger and champagne veloute, creamed leeks, Kaffir  
lime leaves, coriander shoots

The Duck

Pan roasted duck breast, confit duck leg, pea and  
bechamel croquette, grape chutney, verjus sauce  
26.5

Iberico Pork 'Hot dog flavours'

Loin of iberian pork, pickled chinese cabbage,  
mustard mayonnaise, corn brioche, charred onion,  
piment d' espelette, pork sauce  
26.5

Milk-fed Veal

Pan roasted veal sirloin, foie gras and piedmont  
hazelnut rocher, summer rucola, brown butter  
jus gras  
30.5

Suckling Lamb

Pan roasted lamb rump, braised leg terrine,  
cucumber and melon textures, whipped yogurt,  
lamb jus  
29.5

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### Desserts

#### Strawberry Tart

Vanilla crème diplomat, jelly, almond crumble,  
holy thai basil sorbet

7.5

#### Maltese Imqaret

Maltese date fritters, cinnamon ice cream,  
local honey

7

#### Valrhona Pot Au Chocolat

Chocolate fudge, crumble, passion fruit sorbet  
and chocolate crisp

7.5

#### Homemade Limoncello Sorbet

2 scoops of homemade limoncello sorbet with lemon dust

4.5

#### Selection of French Cheeses

16 month aged Comté, Fior d'ambert, Dongé Camembert  
artisanal gressini, prickly pear chutney

14.5

### Palate Cleansers and Sweet Wines

#### Frangelico Frizzante

Frangelico, 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

#### Recioto della Valpolicella

A sweet red wine with an inebriating fruity aroma  
between raspberries and black cherries, while its  
flavour has a final note of cherry jam and raisins. A  
rainbow of enveloping flavours.

6 per glass