

Taste Menu

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

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

Scallop tartare with green apple gel,
cucumber salad, wasabi and almond cracker

Prosecco, Costaross, Veneto Italy

Maltese Ravioli 'Inside Out'
Heart of beef tomato, morbier cheese foam

Fenici Rose, Meridiana estates, Malta

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

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

Local strawberry tart
Vanilla crème diplomat, marinated strawberries, jelly,
almond crumble, holy thai basil sorbet

Château du haut pick, Sauternes, France

Petit Fours

65 Food Tasting
35 Wine pairing

The tasting menu can be ordered by the entire table until 21 30