

UNDER *Grain*

TASTING MENU

Snacks

Mussels, passion fruit and gorgonzola dolce

Add on Sturia Oscietra 'Prestige' caviar at twenty euro supplement

Agnolotti of confit roscoff onions
and preserved lemon, date purée, vin jaune froth

Chateaubriand of USDA beef, pressed terrine
of confit portobello mushroom & pickled tomatoes,
caramelized mushroom purée, red wine jus

Add on Périgord black truffles at twenty-five euro supplement

Selection of unpasteurised french cheeses

Twenty-five Euro supplement as an extra course

Valrhona dark chocolate mousse cake,
Mgarr raspberries, Buffalo milk ice cream

Coffee and petits fours

Wine Pairing Options:

Evening Tour

Seventy-five Euro per person

Best of Malta

One hundred and twenty-five
Euro per person

Masters at Work

One hundred and seventy-five
Euro per person

Food Menu

One hundred and twenty-five
Euro per person

the tasting menu can only be ordered
by the entire table until 21:30hrs