

SEAFOOD DELUXE

Snacks

Mussels, passion fruit and gorgonzola dolce
Add on Sturia Oscietra 'Prestige' caviar at Twenty Euro supplement

Local Langoustine "Three Ways"
*(Langoustine tartare, BBQ Langoustine Choron mousseline,
Ravioli of Langoustine, smoked coconut froth)*

'Fish du Jour' glazed with anchovy brown butter,
salt-baked beetroot, charred local cherry tomato,
raspberry emulsion, buffalo milk

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

FOOD MENU

One Hundred Sixty Euro
per person

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

WINE PAIRING

Evening Tour
*Seventy-Five Euro
per person*

Best of Malta
*One Hundred Thirty Euro
per person*

Masters at Work
*One Hundred Seventy-Five Euro
per person*

UNDER *Grain*