

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", fricassée of local snails,
Jerusalem artichoke purée, chestnuts and
fish jus

Add on Périgord Black truffles at Twenty Five Euro supplement

Selection of unpasteurized 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 and thirty Euro
per person

Masters at Work
One hundred and seventy-five
Euro
per person

UNDER *Grain*