

SEAFOOD DELUXE

Snacks

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

Etuvée of white asparagus, citrus glaze,
white miso & smoked beurre blanc

"Fish du jour", fricassée of local snails,
Jerusalem artichoke purée, chestnuts, fish jus

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

UNDER *Prain*

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*